

TÜV AUSTRIA Food Allergens Labs

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FOOD ALLERGENS LABS

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TEST REPORT

CLIENT DETAILS

NEOTEX S.A.

V. MOIRA STR., 19600, MANDRA, GREECE

For the attention of: $NEOTE\Xi$ S.A.

SAMPLE DETAILS

Code : 5012-GR01056282-24 Order No

Category : packaging materials
Description : NEODUR FLOOR SF

Certificate No. : **5012-GR01056282-24-08**

Issue No. : 1

Date Received : 21/02/2024 Start of Analysis : 21/2/2024

End of Analysis

SAMPLING PROCESS DETAILS

Sampled by : Πελάτης (Client) Condition : Αποδεκτή (Acceptable) Packaging : Περιέκτης (container) >100g

Preservation : Ψυγείο (Refrigerator)

RESULTS

: 174414

| Parameters of Analysis | Result | Units | DL | Method | Remark | Limits |
|--|--------|--------|-----|----------------------------------|--------|--------|
| Overall migration into food simulant A (ethanol 10% v/v) (40°C for 10 days) | 1.8 | mg/dm2 | 0.1 | EN 1186-3:2002 (article filling) | | < 10.0 |
| Overall migration into food simulant B (acetic acid 3% w/v) (40°C for 10 days) | 1.2 | mg/dm2 | 0.1 | EN 1186-9:2002 (article filling) | | < 10.0 |
| Overall migration into food simulant D2 (EtOH 95°) (40°C for 10 days) | 4.6 | mg/dm2 | 0.1 | TS EN 1186-2 | | < 10.0 |
| Overall migration into food simulant D2 (isooctane) (20°C for 2 days) | 6.0 | mg/dm2 | 0.1 | TS EN 1186-2 | | < 10.0 |

Remark

Neodur Floor SF demonstrates compliance with the overall migration limits for all types of food, acc. to Table 3 of Annex III-Part 4 of Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.

Lab Director

G. Siragakis, Chemist MSc

Athens Laboratory Supervisor

Kostas Alexiou, Food Chemist

Technical Manager

Dr G E Miliadis Chemist

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