



**SUBJECT** Chemical Test

**TEST LOCATION** TÜV SÜD China

TÜV SÜD Products Testing (Shanghai) Co., Ltd.  
B-3/4, No.1999 Du Hui Road, Minhang District  
Shanghai 201108, P.R. China

**CLIENT NAME** Anhui Intco Medical Products Co., Ltd

**CLIENT ADDRESS** No.1 Haitang Road, Suixi District economic development area, Huaibei City, Anhui Province.

**TEST PERIOD** 15-May-2020~21-May -2020  
01-Jun-2020~05-Jun-2020

**RESULT SUMMARY**

- |  |          |
|--|----------|
| 1. The tested items <b>complied with</b> the requirements of German Food & Feed Acts of September 1, 2005 (LFGB), Section 30 and 31. |          |
| - Overall migration test   | 001 PASS |
| - Extractable formaldehyde   | 001 PASS |
| - Total lead and zinc content  | 001 PASS |
| - Color release  | 001 PASS |
| - Sensory test   | 002 PASS |
| 2. As per client's request   |          |
| - Total Cadmium content  | 001 PASS |

Prepared By

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( Cynthia Cao )  
Report Drafter

Authorized By

*Leo Liu*

( Leo Liu )  
Authorized Signatory



**Note:** (1) General Terms & Conditions as mentioned overleaf. (2) The results relate only to the items tested.(3) The test report shall not be reproduced except in full without the written approval of the laboratory.(4) Without the agreement of the laboratory , the client is not authorized to use the test results for unapproved propaganda.

**RECEIPT DATE / TEST DATE**

15-May-2020/ 15-May-2020  
01-Jun-2020/ 01-Jun-2020

**THE FOLLOWING SAMPLE(S) WAS/WERE SUBMITTED  
BY/ ON BEHALF OF THE CLIENTS AS**

Sample Name: Disposable Nitrile Gloves (NBR)  
Sample Specification: Color: Blue  
Batch No./Date: /  
Manufacturer: /

SAMPLE NO.	TEST PART	DESCRIPTION	PHOTOGRAPH
721654605	001	Blue rubber glove	
	002	Blue rubber glove	



**TEST RESULT(S)**

Note: The migration results in this report were tested and expressed based on single use articles

1. Overall Migration Test

- Test method: In accordance with REGULATION (EU) No 10/2011 and its amendments on plastic materials and articles intended to come into contact with food.
- As specified in REGULATION (EU) No 10/2011 and its amendments; with reference to EN 1186: Part 4 (Test methods for overall migration into olive oil by cell)/ EN 1186: Part 5 (Test methods for overall migration into aqueous food stimulants by cell)
- Migration ratio (S/V): 10dm<sup>2</sup>/L

Simulant(s) Used	Test Condition	Result(s) [mg/dm <sup>2</sup> ]	Maximum Permissible Limit [mg/dm <sup>2</sup> ]
		001	
3% Acetic acid	40°C for 0.5 hour	4.80	10
10% Ethanol	40°C for 2 hours	4.20	10
Olive Oil	40°C for 2 hours	<0.500	10

2. Extractable formaldehyde

- Test method: For compliance with the Recommendation of the BfR "Kunststoffe im Lebensmittelverkehr" Part XXI. Commodities based on Natural and Synthetic Rubber
- With reference to Section 2.7.1 of methods for the "Testing of commodities made of rubber"
- Test condition: 3% Acetic acid, 40°C for 0.5 hour
- Migration ratio (S/V): 6dm<sup>2</sup>/L

Test Item(s)	Result(s) [µg/ml]	Maximum Permissible Limit [µg/ml]
	001	
Extractable Formaldehyde	<0.10	3

3. Total lead and zinc content

- Test method: Acid digestion, then followed by ICP-OES

Test Item(s)	Result(s) [%]	Maximum Permissible Limit [%]
	001	
Lead content	<0.001	0.003
Zinc content	0.525	3.0

4. Color release

- Test method: With reference to Kunststoffe im Lebensmittelverkehr Book II, Teil B II, IX

Simulant(s) Used	Test Condition	Result(s)	Permissible Limit
		001	
10% Ethanol	50°C for 5 hours	No bleeding	No bleeding
2% Acetic acid	50°C for 5 hours	No bleeding	No bleeding
Peanut oil	50°C for 5 hours	No bleeding	No bleeding
Water	50°C for 5 hours	No bleeding	No bleeding

5. Sensory test

- Test method: With reference to DIN 10955.
- The submitted sample was immersed in distilled water at 40°C for 2 hours. After this treatment treated water was examined by panels with regard to any divergence in smell and taste.

Sample(s)	Testing Parameter	Grading result(s)	Recommended level
002	Transfer of taste	0.5	<3
	Transfer of smell	0.5	<3

Note: 1. Available grading are listed as follow:

- Grading 0: No perceptible taste/smell deviation
- 1: Just perceptible taste/smell deviation
- 2: Weak taste/smell deviation
- 3: Clear taste/smell deviation
- 4: Strong taste/smell deviation





6. Total Cadmium content

Test Item(s)	Result(s) [mg/kg]	Maximum Permissible Limit* [mg/kg]
	001	
Total Cadmium Content	<2	2

Note: 1. \* denotes Maximum Permissible Limit was provided by client

Note: This report is for internal use only such as internal scientific research, education, quality control, product R&D.

-END OF THE TEST REPORT-

