LAB N° 1165 L

Test report n°: **21LA10217** of **15/06/2021**

Dear
FITT Spa
Via Piave, 8
36066 SANDRIGO (VI)

Acceptance Data

Subject of the test: **Generic Material**

Transport: **Customer**

Date of arrival: **03/06/2021** Time of arrival: **14.01**

Acceptance date: **03/06/2021**

Sample data

Description: **FITT METALFLEX**

Sampling data

Sampling by: **Customer**

Place: **Customer location**

The analytical results are exclusively referred to the sample.
Representation of a Test Report signed electronically in accordance with current legislation.

Laboratory management system certified UNI EN ISO 9001: 2015 by CertiEuro srl with the No. 20466Q. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registrated laboratory for the analysis of food contact materials intended for export to Japan.
Laboratory registered in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. It is the responsibility of the OSA to communicate the warnings to the bodies in charge

3A Laboratori SRL - The tests are performed at the registered office
Via A.Volta 1/d Maserà di Padova - 35020 (PD) Email info@3alaboratori.it Tel. 049 0994658-0994671 Fax. 049 8868430
Cap. Soc. €100000,00 I.V. - REA di PD 378402 - Codice Fiscale, Iscriz. Reg .Imprese di Padova e Partita Iva 04296730288

Test report n°: **21LA10217** of **15/06/2021**

Parameter - Specification *Method - Notes*	M.U.	Results Notes	LoQ	LoD	Test start Test end
Overall migration into aqueous food simulant by article filling EN 1186-1:2003 + EN 1186-9:2003					04/06/2021
Simulant used		**Water**			04/06/2021 04/06/2021
Temperature of the test	°C	**65,5**			04/06/2021 04/06/2021
Duration of contact		**2 h**			04/06/2021 04/06/2021
Global migration of the sample 1 in the simulant solvent	mg/dm²	**2,5**	1		04/06/2021 07/06/2021
Global migration of the sample 2 in the simulant solvent	mg/dm²	**1,5**	1		04/06/2021 07/06/2021
Global migration of the sample 3 in the simulant solvent	mg/dm²	**NQ**	1		04/06/2021 07/06/2021
Average Global migration in the simulant solvent	mg/dm²	**1,6**	1		04/06/2021 07/06/2021
Global migration of the sample 1 in the simulant solvent	mg/kg	**14,8**	6		04/06/2021 07/06/2021
Global migration of the sample 2 in the simulant solvent	mg/kg	**8,9**	6		04/06/2021 07/06/2021
Global migration of the sample 3 in the simulant solvent	mg/kg	**NQ**	6		04/06/2021 07/06/2021
Average Global migration in the simulant solvent	mg/kg	**9**	6		04/06/2021 07/06/2021

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Test report n°: **21LA10217** of **15/06/2021**

21LA10217/01 FITT METALFLEX

Parameter - Specification *Method - Notes*	M.U.	Results Notes	LoQ	LoD	Test start Test end
Overall migration into aqueous food simulant by article filling EN 1186-1:2003 + EN 1186-9:2003					04/06/2021
Simulant used		**Water**			04/06/2021 07/06/2021
Temperature of the test	°C	**21**			04/06/2021 07/06/2021
Duration of contact		**24h**			04/06/2021 07/06/2021
Global migration of the sample 1 in the simulant solvent	mg/dm²	**NQ**	1		04/06/2021 09/06/2021
Global migration of the sample 2 in the simulant solvent	mg/dm²	**NQ**	1		04/06/2021 09/06/2021
Global migration of the sample 3 in the simulant solvent	mg/dm²	**NQ**	1		04/06/2021 09/06/2021
Average Global migration in the simulant solvent	mg/dm²	**NQ**	1		04/06/2021 09/06/2021
Global migration of the sample 1 in the simulant solvent	mg/kg	**NQ**	6		04/06/2021 09/06/2021
Global migration of the sample 2 in the simulant solvent	mg/kg	**NQ**	6		04/06/2021 09/06/2021
Global migration of the sample 3 in the simulant solvent	mg/kg	**NQ**	6		04/06/2021 09/06/2021
Average Global migration in the simulant solvent	mg/kg	**NQ**	6		04/06/2021 09/06/2021

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Test report n°: **21LA10217** of **15/06/2021**

21LA10217/02 FITT METALFLEX

Parameter - Specification *Method - Notes*	M.U.	Results Notes	LoQ	LoD	Test start Test end
Overall migration into aqueous food simulant by article filling EN 1186-1:2003 + EN 1186-9:2003					04/06/2021
Simulant used		**Ethanol 8%**			04/06/2021 04/06/2021
Temperature of the test	°C	**65,5**			04/06/2021 04/06/2021
Duration of contact		**2 h**			04/06/2021 04/06/2021
Global migration of the sample 1 in the simulant solvent	mg/dm²	**1,8**	1		04/06/2021 07/06/2021
Global migration of the sample 2 in the simulant solvent	mg/dm²	**1,7**	1		04/06/2021 07/06/2021
Global migration of the sample 3 in the simulant solvent	mg/dm²	**1,6**	1		04/06/2021 07/06/2021
Average Global migration in the simulant solvent	mg/dm²	**1,7**	1		04/06/2021 07/06/2021
Global migration of the sample 1 in the simulant solvent	mg/kg	**10,7**	6		04/06/2021 07/06/2021
Global migration of the sample 2 in the simulant solvent	mg/kg	**10,1**	6		04/06/2021 07/06/2021
Global migration of the sample 3 in the simulant solvent	mg/kg	**9,5**	6		04/06/2021 07/06/2021
Average Global migration in the simulant solvent	mg/kg	**10**	6		04/06/2021 07/06/2021

If the sampling is not the responsibility of 3ALaboratori srl, the latter declines all responsibility with regard to sampling information as provided by the Customer; the test results refer only to the sample as received. When these data include measurements that affect the measurement unit, the results expressed are obtained by processing them. The Acceptance Data is the responsibility of the Laboratory while the sample data are the responsibility of the Customer. If the sample is not suitable but the Customer chooses to continue anyway, the laboratory declines all responsibility for the results that could be influenced by the deviation

LEGEND: **U.M.** = Unit of measurement; **(Sup)** = upper limit; **(Inf)** = Lower Limit ; **LoQ** = limit of quantification, it is the lower limit of concentration above which it is possible to obtain a quantitative measurement instrumentally; in microbiology the LoQ is of a theoretical nature; **LoD** = limit of detectability, is the lower limit of concentration below which the sample cannot be detected; in qualitative analyzes it represents the minimum concentration at which an analyte can be determined or not; **NQ** = unquantifiable, indicates a value less than LoQ; **NR** = not detectable, indicates a value lower than LoD;"**<x**" or "**>x**" respectively indicate a value lower or higher than the measuring range of the test, where x is the result

(§): Indicates a change from the previous version of the Test Report.

(Ie): Indicates that the parameters/activities are performed in subcontracting.

UNLESS OTHERWISE SPECIFIED: Quantitative microbiological tests are performed on single replica and two consecutive dilutions in accordance with UNI EN ISO 7218: 2013 (with the exception of the analysis of water and MPN); the results of this test report are not corrected for recovery factors (R) as the values of recovery are in the tolerance specified in the test method; summations are calculated using the criterion of the lower bound (LB)

(*): Test/activity not accredited by ACCREDIA

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Notes:

The conversion from mg / dm2 to mg / in2 can be done by dividing the reposted result in the Test Report by 15.5

(*) Opinions and Interpretations:

Based on the results obtained, under the test conditions described above, the sample under examination is SUITABLE to come into contact with food in the following conditions of use:

Conditions of use D: Types of food II, IV-B, VI-B and VI-A according to Tab.2 par 175.300 of the FDA CFR 21 (<18 mg / in2)
Conditions of use G: Types of food I, II, III, IV-B, VII according to Tab.2 par 175.300 of the FDA CFR 21 (<18 mg / in2)

Conditions of use D: Types of food II, IV-B, VI-B and VI-A according to Tab.4 par 177.1210 of the FDA CFR 21 (<18 mg / in2)
Conditions of use G: Types of food I, II, III, IV-B, VII according to Tab.4 par 177.1210 of the FDA CFR 21 (<18 mg / in2)

Legislative references: FDA CFR 21 - 175.300 and 175.1210

Direttore laboratorio Dr. Adriano Giusto
Chimico Ordine dei chimici
- Provincia di Treviso Iscrizione n° 93 -
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---------- End of Test Report ----------

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