

## Test Report

No. HKGEC1900139302

Date : 03 April 2019 Page 1 of 8

NANO AND ADVANCED MATERIALS INSTITUTE LIMITED  
SCIENCE PARK WEST AVENUE, HONG KONG SCIENCE PARK, SHATIN,  
NEW TERRITORIES, HONG KONG

The following sample was submitted and identified on behalf of the client as: FOOD BOX COATED WITH GR WV2

SGS Job No. : – HK  
Manufacturer : MAIN CHOICE PAPER PRODUCTS LIMITED  
Date of Sample Received : 04 Mar 2019  
Testing Period : 04 Mar 2019 – 18 Mar 2019

Test Requested : Please refer to the result summary.  
Test Parameter(s) was/were selected by client.

Test Method & Results : Please refer to next page(s).

Result Summary :

Test Requested	Conclusion
<b>1. Council of Europe Resolution AP (2002) 1</b>	--
a) Paper – Pentachlorophenol (PCP) Content	PASS
b) Paper – Extractable Heavy Metals	PASS
c) Paper – Preserving Effect	PASS
d) Paper – Fastness of fluorescent whitened paper and board	PASS
e) Paper – Fastness to Bleeding Colorants	PASS
f) Paper – Specific Migration of Benzophenone	PASS
g) Paper – Specific Migration of 4-methylbenzophenone	PASS
<b>2. German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 &amp; 31 with Amendments.</b>	--
a) Sensorial Examination Odour and Taste Test	PASS

Signed for and on behalf of  
SGS Hong Kong Limited



Lam Ka Yung, Allen  
Chemist

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Test Results :

### 1. Council of Europe Resolution AP (2002) 1

a) Paper – Pentachlorophenol content

Method: With reference to ISO 17070: 2006. Analysis was performed by GC-ECD.

Test Item	Result (mg/kg)	Reporting Limit (mg/kg)	Permissible Limit (mg/kg)
	1		
PCP Content	ND	0.05	0.15
<b>Comment</b>	PASS	--	--

#### Sample Description :

1. White paper (HKG19-001393.001)

Note : 1. mg/kg = milligram per kilogram

2. ND = Not Detected

3. Permissible Limit is according to Council of Europe Resolution AP (2002) 1.

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Test Results :

b) Paper – Extractable heavy metals

Method: With reference to EN 645:1993 (cold water extraction). Analysis was performed by ICP-OES.

Test Item	Result (mg/dm <sup>2</sup> )	Detection Limit (mg/dm <sup>2</sup> )	Permissible Limit (mg/dm <sup>2</sup> )
	1		
Extractable Cadmium	ND	0.001	0.002
Extractable Lead	ND	0.002	0.003
Extractable Mercury	ND	0.001	0.002
<b>Comment</b>	PASS	--	--

Test Item	Result (mg/dm <sup>2</sup> )	Reporting Limit (mg/dm <sup>2</sup> )	Permissible Limit (mg/dm <sup>2</sup> )
	1		
Extractable Chromium (III)	ND*	0.004	0.004
Extractable Chromium (VI)	ND*	0.004	Absent
<b>Comment</b>	PASS	--	--

### Sample Description :

1. White paper (HKG19-001393.001)

Note : 1. mg/dm<sup>2</sup> = milligram per square decimeter

2. ND = Not Detected

3. Permissible Limit is according to Council of Europe Resolution AP (2002) 1.

### Remarks

1. \* = The result of Hexavalent chromium (Cr(VI)) is considered as “Not Detected” since the total chromium content determined is “Not Detected”.

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Test Results :

c) Paper – Preserving effect

Method: With reference to EN 1104:2005 using Bacillus subtilis and Aspergillus niger as challenging culture.

Tested Fungus	Result	Specification
	1	
Bacillus subtilis ATCC No. 19659	Absent	Absence of zone inhibition
Aspergillus niger ATCC No. 16404	Absent	Absence of zone inhibition
<b>Comment</b>	PASS	

Sample Description :

1. White paper (HKG19-001393.001)

Note : 1. Absent denotes absence of Antimicrobial constituents which inhibits the growth of tested bacteria and fungus.

2. Permissible Limit is according to Council of Europe Resolution AP (2002) 1.

d) Paper – Fastness of fluorescent whitened paper and board

Method: With reference to BS EN 648:2006.

Simulant Used	Result	Requirement
	1	
Rectified Olive Oil	Grade 5	Grade 5
<b>Comment</b>	PASS	--

Sample Description :

1. White paper (HKG19-001393.001)

Note: 1. Grey Scale Rating is based on the 5-step scale of 1 to 5, where 1 is bad and 5 is good.

2. Permissible Limit is according to Council of Europe Resolution AP (2002) 1.

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Test Results :

e) Paper – Fastness to bleeding colorants

Method: With reference to BS EN 646:2006.

Simulant Used	Result	Requirement
	1	
Rectified Olive Oil	Grade 5	Grade 5
<b>Comment</b>	PASS	--

Sample Description :

1. White paper (HKG19-001393.001)

Note: 1. Grey Scale Rating is based on the 5-step scale of 1 to 5, where 1 is bad and 5 is good.  
2. Permissible Limit is according to Council of Europe Resolution AP (2002) 1.

f) Paper – Specific migration of Benzophenone

Method: With reference to EN 13130-1:2004. Analysis was performed by GC-MS.

Simulant Used: Rectified Olive Oil

Test Condition: 40°C for 24 hours

Test Item	Result (mg/kg)	Reporting Limit (mg/kg)	Permissible Limit (mg/kg)
	1		
Specific migration of Benzophenone	ND	0.2	0.6
<b>Comment</b>	PASS	--	--

Sample Description :

1. White paper (HKG19-001393.001)

Note : 1. mg/kg = milligram per kilogram of foodstuff in contact with  
2. ND = Not Detected  
3. Permissible Limit is according to Council of Europe Resolution AP (2002) 1.

Remark :

1. Test condition & simulant were specified by client.

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Test Results :

g) Paper – Specific Migration of 4-methylbenzophenone

Method: With reference to EN 13130-1:2004. Analysis was performed by GC-MS.

Simulant Used: Rectified Olive Oil

Test Condition: 40°C for 24 hours

Test Item	Result (mg/kg)	Reporting Limit (mg/kg)	Recommended Limit (mg/kg)
	1		
Specific migration of 4-methylbenzophenone	ND	0.2	0.6
<b>Comment</b>	PASS	--	--

Sample Description :

1. White paper (HKG19-001393.001)

Note : 1. mg/kg = milligram per kilogram of foodstuff in contact with

2. °C = degree Celsius

3. ND = Not Detected

Remark :

1. Test condition & simulant were specified by client.

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Test Results :

### 2. German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with Amendments

#### a) Sensory Examination – Odour and Taste Test

Method: With reference to DIN10955: 2004  
 Test condition: 40°C for 24 hours  
 Test media: Biscuit  
 No. of panelist: 6

Test Results :

Test Media	Test Item	Result	Maximum Permissible Limit
		1	
Biscuit	Sensorial examination odour	0.0	2.5
	Sensorial examination taste	0.0	2.5
<b>Comment</b>		PASS	--

#### Sample Description :

1. White paper (HKG19-001393.001)

Note: 1. Intensity scale (rounded at 0.5):

- 0 – no perceptible difference
- 1 – just perceptible difference
- 2 – slight difference
- 3 – marked difference
- 4 – strong difference

2. Permissible Limit is according to German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with Amendments.

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Sample photo:



SGS authenticate the photo on original report only

\*\*\* End of Report \*\*\*

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