


## Collection of Methods for Sensory Testing of Food Contact Materials

<b>Name</b>	Napkin
<b>Family</b>	Food contact material for food consumption
<b>Sample images</b>	
<b>Definition</b>	Short time food contact
<b>Typical Materials</b>	Mainly tissue, partially non-woven
<b>Possible odours</b>	Musty, mouldy
<b>Sample preparation</b>	None (single-use)
<b>Preliminary test</b>	Testing on odour according to EN 1230-1 <ul style="list-style-type: none"> <li>○ test conditions:                             <ul style="list-style-type: none"> <li>- 1 napkin (at least 6 dm<sup>2</sup>) in 500 mL beaker<sup>2</sup></li> <li>- 20 to 24h at room temperature in the dark</li> <li>- where appropriate addition of 1 mL water on the napkin (increase of humidity)</li> </ul> </li> </ul> <i>Is the preliminary test on odor release negative (no odour perceptible) the test on transfer of odour to food is not necessary.</i>
<b>Sensory testing conditions (compliance test)</b>	<ul style="list-style-type: none"> <li>- test for indirect contact                             <ul style="list-style-type: none"> <li>○ with water as food simulant                                     <ul style="list-style-type: none"> <li>- 1 napkin (at least 6 dm<sup>2</sup>) in a 1000 ml vessel<sup>2</sup></li> <li>- 4h at room temperature in the dark<sup>1</sup></li> <li>- test food stuff: water (100 ml)</li> </ul> </li> <li>○ with chocolate as food simulant                                     <ul style="list-style-type: none"> <li>- 'Robinson test' according to EN 1230-2</li> </ul> </li> </ul> </li> <li>- tests for direct contact with dry food                             <ul style="list-style-type: none"> <li>○ butter biscuit                                     <ul style="list-style-type: none"> <li>- cover 1 napkin (at least 6 dm<sup>2</sup>)<sup>2</sup> with ca. 20 g (2-3 pieces) butter biscuit (in small pieces or grated) on the printed side and cover them with the napkin, wrap it with aluminium foil, incubate for 24h at 20°C (RT)</li> </ul> </li> <li>○ chocolate                                     <ul style="list-style-type: none"> <li>- cover 1 napkin (at least 6 dm<sup>2</sup>)<sup>2</sup> with ca. 20g chocolate (in small pieces or grated) on the printed side and cover them with the napkin, wrap it with aluminium foil, incubate for 24h at 20°C (RT)</li> </ul> </li> </ul> </li> </ul>
<b>Miscellaneous</b>	Conditions of contact (amount of sample (napkin), volume of vessel amount and type of test food stuff, time and temperature of contact, where appropriate, humidity) shall be indicated in the audit report

<sup>1</sup> correlates to the contact time for napkin testing according to Draft EN 648 (migration of optical brighteners) and Draft EN 646 (migration of dye stuff)

<sup>2</sup> area of an unfolded napkin (e.g. a napkin, folded 15cm x 15cm has an area (unfolded) of 30cm x 30cm = 9 dm<sup>2</sup>)