


Collection of Methods for Sensory Testing of Food Contact Materials

<b>Name</b>	Cake plate (paper or cardboard, not laminated)
<b>Family</b>	Consumer goods for food consumption. Contact with all kinds of food (dry, wet, sour, alcoholic, fatty)
<b>Sample images</b>	
<b>Definition</b>	Plate for single use, only cold conditions (up to room temperature)
<b>Typical materials</b>	Paper, cardboard
<b>Possible odours</b>	Musty, paper, cardboard
<b>Sample preparation</b>	None, single use material
<b>Preliminary test</b>	Test on odour transfer according to DIN EN 1230-1 (comment: addition of 1mL water increases the humidity and desorbs the odours of the paper → odour increases)
<b>Sensory testing conditions (compliance test)</b>	<ul style="list-style-type: none"> <li>– Test with chocolate as food simulant in indirect contact <ul style="list-style-type: none"> <li>○ Test according to DIN EN 1230-2 ('Robinson test'), 1L beaker, 6 sdm sample, 75% rH, 20g ground chocolate (300sdm/kg)</li> </ul> </li> <li>– Test with aqueous and fatty food in wetting contact <ul style="list-style-type: none"> <li>○ cucumber put cucumber slices of 5mm, unpeeled, on the plate, cover it with aluminium foil and incubate it for 4h at 20 °C (RT)</li> <li>○ whipped cream (fatty contact) (as an alternative to cucumber) spread out about 1 cm whipped cream over the plate, cover it with e.g. aluminium foil, and incubate it for 4h at room temperature</li> </ul> </li> </ul> <p>Sensory test of the food (smell and taste)</p>
<b>Miscellaneous</b>	Conditions of contact (amount and type of simulant food tested, time and temperature of contact and, where appropriate, humidity) shall be indicated in the test report