


Collection of Methods for Sensory Testing of Food Contact Materials

<b>Name</b>	Disposable plates, party plates (plastic or laminated with plastic)
<b>Family</b>	Material for consumption of food. Contact with all kinds of food (dry, sour, fatty, alcoholic, aqueous); use in hot and cold contact; short-time-contact
<b>Sample images</b>	
<b>Definition</b>	Plates for single-use
<b>Typical materials</b>	<ol style="list-style-type: none"> <li>1. Cardboard or recycled cardboard laminated with plastic (usually polyolefins or PET), printed &amp; non-printed.</li> <li>2. Plastics made of polystyrene, PP – typically non-printed.</li> </ol>
<b>Possible odours</b>	Cardboard, thermally stressed plastics, styrene
<b>Sample preparation</b>	None, single-use material
<b>Preliminary test</b>	Evaluation of odour (according to DIN 10955)
<b>Sensory testing conditions (compliance test)</b>	<p><u>Dinner plate:</u></p> <ul style="list-style-type: none"> <li>- Testing with food simulant water, hot contact <ul style="list-style-type: none"> <li>o Fill Migration cell (preferably made of glass) or the plate directly, contact only with food-contact side, surface/volume-ratio approx. 50 mL/dm<sup>2</sup></li> <li>o 2 h at 70 °C</li> <li>alternative: fill with boiling water, let cool for 2 h</li> </ul> </li> <li>- Testing with food Put the food on the food-contact side and cover it e.g. with aluminium foil, or a petri dish, respectively <ul style="list-style-type: none"> <li>o <u>Cold contact 4h at RT:</u> - cucumber, unpeeled, 5 mm slices - sliced cheese (e.g. young Gouda, thin sliced)</li> <li>o <u>Hot contact 2h at 70 °C</u> testing cake prepared and baked according to DIN 10955, put it hot on the plate, incubate for 2h at 70 °C.</li> </ul> </li> </ul> <p><u>Soup plate:</u></p> <ul style="list-style-type: none"> <li>- Testing with food simulant water <ul style="list-style-type: none"> <li>o Fill the plate with water (70°C) to recommended height, incubate for 2 h at 70 °C</li> <li>o alternative: water, filled in boiling hot, let it cool for 2h</li> </ul> </li> </ul>
<b>Miscellaneous</b>	Conditions of contact (amount and type of simulant food tested, time and temperature of contact) shall be indicated in the test report.