


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Filters and strainers for coffee and tea ¹
Family	Consumer good for the preparation of food
Sample Images	 <p>Paper for coffee pads</p>
Definition	Wet-strength, highly porous or woven material which is intentionally subjected to a hot extraction when used for the preparation of tea or coffee. It is supposed to prevent the tea or coffee grounds from getting into the beverage prepared with it.
Typical materials	Bags or filters made of natural (mainly paper, cotton) and/or synthetic fibers (mainly PE, PP, PA, PET), tea eggs/sticks/strainers made of metal, plastic, silicone
Possible odours	Paper: musty, „spicy“, others: metallic, rubberlike
Sample preparation	<ul style="list-style-type: none"> – None for disposable materials – For multiple use articles according to the manufacturer’s instructions or – should no further information be available – conventional household cleaning
Preliminary test	None
Sensory testing conditions (compliance test)	<ul style="list-style-type: none"> – Test food water, extracting hot contact <ul style="list-style-type: none"> ○ Pour boiling water over filter paper or article, contact time: 5 minutes, covered; ○ Piece or surface-to-volume ratio² <ul style="list-style-type: none"> + Finished coffee filter/tea bag: 1 filter/200mL + Tea bag paper: 1 dm²/200 mL + Coffee pad paper: 3 dm²/200 mL + Coffee filter paper: 3 dm²/200 mL + Tea egg/stick/strainer: 1 article/200mL – Test food tea (tea bag/filter, tea egg/stick/strainer) <ul style="list-style-type: none"> ○ Pour 200 mL of boiling water over camomile tea (5 – 7.5 g camomile blossoms/L), 5 minutes infusion time ○ Piece or surface-to-volume ratio as described above (reference sample prepared with ceramic or glass filter) – Sensory testing of the test food after cooling down (covered) to room temperature (smell, visual examination and taste)

¹ Materials not yet in contact with food.

² The indicated ratios were chosen in order to cover the vast majority of applications in the market. If the ratio of the real application is known, it shall prevail.

Miscellaneous	Conditions of contact applied for the test (amount of sample and test food as well as contact temperature and time) shall be indicated in the test report.
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