


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Spatula
Family	kitchen aids (predominantly hot contact)
Sample images	
Definition	kitchen aids, mainly for turning food in a pan, however, foreseeable use is also analogous to a cooking spoon (e.g. stirring of sauces)
Typical materials	very common: metal, PA, seldom: other plastics or elastomers (e.g. silicone) <u>(wooden spatula are excluded from this test instruction)</u>
Possible odours	dependent on material: oxidized PP, oxidized PA, metallic
Sample preparation	If existent, preparation according to the instructions of the manufacturer, if not existent, the articles should be cleaned with warm water (40°C) containing a common household liquid detergent.
Preliminary test	Evaluation of odour (possibly of test material cut into pieces) if necessary (e.g. in case of PA): Testing on transfer of odour after heating, DIN 10955:2004
Sensory testing conditions (compliance test)	<ul style="list-style-type: none"> – wetting contact with hot water <ul style="list-style-type: none"> ○ water, 0,5h/100°C (boiling or 100°C (in a drying oven) possible; for auditability indicate in the test report) ○ immerse in water in a lab beaker (high form) without immersing the handle (if clearly recognizable) ○ test volume: use high-form-beaker (depending on the size of the spatula); indicate the water volume and the covered surface in the test report ○ sensory testing of the water (odor and tasting) – wetting contact with hot fat (>150°C) possibly additional to “contact with hot water” <ul style="list-style-type: none"> ○ „plant oil/ fat“:0,5h/175°C, test procedure analogous to „wetting contact with hot water“ ○ specify the amount of fat per spatula (surface) in the test report
Miscellaneous	Contact conditions (amount and type of food simulants per spatula (surface), time and temperature of contact (open boiling or at 100°C in a drying oven) shall be indicated in the test report