

## ***TempCook 476*** ***Food Contact Test Results***

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The glove **TempCook 476** has been tested to evaluate its capacity to be put into contact with food according to the European regulation 1935/2004/EC of the European parliament and the council on materials and articles intended to come into contact with food, and to French law of August 5<sup>th</sup>, 2020, dealing with materials and articles in rubber, intended to come into contact with food.

a) Volatil organic matters <sup>(1)</sup>

Method : Arrêté du 05/08/2020 – Détermination gravimétrique

Result : 0.28 %                      Limit : < 0.5 %

b) Peroxydes content <sup>(1)</sup>

Method : Pharmacopée Française Xème édition

Result : compliant                      Requirement : negative

c) Specific migration formaldehyde + hexamethylenetetramine <sup>(1)</sup>

Method : Arrêté du 05/08/2020 – Spectrometer UV/visible

Result : < 3 mg/kg                      Limit : < 15 mg/kg



d) Specific migration formaldehyde <sup>(1)</sup>

Method : Arrêté du 05/08/2020 – Spectrometer UV/visible

Result : < 3 mg/kg

Limit : < 3 mg/kg

e) Specific migration primary aromatic amines <sup>(1)</sup>

Method : EN 13130-1

Result : < 0.001 mg/kg

Limit : < 0.01 mg/kg

f) Specific migration primary and secondary aromatic amines <sup>(1)</sup>

Method : EN 13130-1

Result : < 1 mg/kg

Limit : < 1 mg/kg

g) Specific migration N-nitrosamines <sup>(1)</sup>

Method : EN 12868

Result : < 1 µg/dm<sup>2</sup>

Limit : < 1 µg/dm<sup>2</sup>

h) Specific migration N-nitrosable substances <sup>(1)</sup>

Method : EN 12868

Result : < 10 µg/dm<sup>2</sup>

Limit : < 10 µg/dm<sup>2</sup>



i) Specific migration of 4 heavy metals <sup>(1)</sup>

Method : EN 13130-1

| Metal     | Result (mg/kg) | Limit (mg/kg) |
|-----------|----------------|---------------|
| Aluminium | < 0.1          | < 1           |
| Barium    | < 0.1          | < 1.2         |
| Copper    | < 0.1          | < 4           |
| Zinc      | < 0.1          | < 5           |

j) Repeated overall migrations <sup>(1)</sup>

Method : EN 1186, contact 3 times 2 h at 40°C

| Simulant       | Result (mg/dm <sup>2</sup> ) | Limit (mg/dm <sup>2</sup> ) |
|----------------|------------------------------|-----------------------------|
| Acetic acid 3% | < 3                          | < 10                        |
| Ethanol 10%    | < 3                          | < 10                        |
| Olive oil      | < 3                          | < 10                        |

Conclusion :

The glove is in compliance with the European and French food contact regulation.

It can come into contact with all kind of food.

References :

<sup>(1)</sup> SGS St Etienne du Rouvray, rapport CL21-04123, 13/10/2021