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CNAS L4287

Test Report No. /
检测报告号: 68.431.23.2132.01A
Version / 版本号: 00
Dated / 日期: 2023-06-09



Add value.
Inspire trust.

Test Report 检测报告

Sample Description: Kambukka Bora 400 ml Matte Black Audi
样品名称: Kambukka 宝拉保温罐 400ml - 黑色

Applicant: Bibo Brands
委托单位:

Type of Test: Voluntary test
检测类型: 委托检测

TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch
南德认证检测（中国）有限公司深圳分公司

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Applicant : Bibo Brands
申请人
Address : Torenplein 7.16.1 3500 Hasselt, Belgium
地址
Sample Description : Kambukka Bora 400 ml Matte Black Audi
产品名称 Kambukka 宝拉保温罐 400ml - 黑色
Style No. : 12-06005(Audi article number: 3292200600)
型号
Country of Origin : CHINA
原产地 中国
Test Sample Receipt Date, Location : 2023-05-09, 2023-05-12, Shenzhen
收样日期/地址 2023 年 05 月 09 日, 2023 年 05 月 12 日, 深圳
Test Period, Location : From 2023-05-09 to 2023-05-29, Building 12 & 13, Zhiheng
测试日期/地址 Wisdomland Business Park, Guankou Erlu, Nantou,
Nanshan District, Shenzhen, Guangdong, China
2023 年 05 月 09 日至 2023 年 05 月 29 日, 深圳
深圳市南山区南头关口二路智恒战略性新兴产业园 12 栋 1-5
层, 13 栋 1-5 层
Test Result(s) : Refer to following page
测试结果 请参见后续页

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Purpose of Examination / Conclusion:

测试项目/结论:

No. 序号	Test Item(s) 测试项目	Conclusion 评定
1.	Sensory Test 感官要求 GB 4806.7-2016 National Food Safety Standard-Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.2 sensory requirements GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.2 感官要求	Pass 合格
2.	Overall migration 总迁移量 GB 4806.7-2016 National Food Safety Standard - Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.3.1 理化指标	Pass 合格
3.	Potassium Permanganate Consumption 高锰酸钾消耗量 GB 4806.7-2016 National Food Safety Standard - Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.3.1 理化指标	Pass 合格
4.	Heavy metal (as Pb) 重金属 (以铅计) GB 4806.7-2016 National Food Safety Standard - Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.3.1 理化指标	Pass 合格
5.	Decoloring testing 脱色试验 GB 4806.7-2016 National Food Safety Standard - Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.3.1 理化指标	Pass 合格

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No. 序号	Test Item(s) 测试项目	Conclusion 评定
6.	Specific Migration of Formaldehyde 甲醛迁移量 GB 4806.7-2016 National Food Safety Standard - Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.3.2 chemical requirements GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.3.2 理化指标	Pass 合格
7.	Sensory Test 感官要求 GB 4806.9-2016 National Food Safety Standard - Metal Materials and Articles Intended to Come into Contact with Food Clause 4.2 sensory requirements GB 4806.9-2016 食品安全国家标准 食品接触用金属材料及制品 条款 4.2 感官要求	Pass 合格
8.	Soluble Migrated Elements (As, Cd, Pb, Cr, Ni) 可溶性砷、镉、铅、铬、镍 GB 4806.9-2016 National Food Safety Standard - Metal Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.9-2016 食品安全国家标准 食品接触用金属材料及制品 条款 4.3.1 理化指标	Pass 合格
9.	Sensory Test 感官要求 GB 4806.11-2016 National Food Safety Standard - Rubber Materials and Articles Intended to Come into Contact with Food Clause 4.2 sensory requirements GB 4806.11-2016 食品安全国家标准 食品接触用橡胶材料及制 品条款 4.2 感官要求	Pass 合格
10.	Overall migration 总迁移量 GB 4806.11-2016 National Food Safety Standard - Rubber Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.11-2016 食品安全国家标准 食品接触用橡胶材料及制 品条款 4.3.1 理化指标	Pass 合格

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No. 序号	Test Item(s) 测试项目	Conclusion 评定
11.	Potassium Permanganate Consumption 高锰酸钾消耗量 GB 4806.11-2016 National Food Safety Standard - Rubber Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.11-2016 食品安全国家标准 食品接触用橡胶材料及制 品条款 4.3.1 理化指标	Pass 合格
12.	Heavy metal (as Pb) 重金属（以铅计） GB 4806.11-2016 National Food Safety Standard - Rubber Materials and Articles Intended to Come into Contact with Food Clause 4.3.1 chemical requirements GB 4806.11-2016 食品安全国家标准 食品接触用橡胶材料及制 品条款 4.3.1 理化指标	Pass 合格

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Note:

备注:

- The results relate only to the items tested
- 测试结果只针对被测试样品
- The test item and sample were specified by the client.
- 测试项目和样品由客户指定。
- If relevant standards do not specify decision rule(s), follow decision rule as below:
 - "Pass" means that the measured result is within the limits, even when extended by expanded uncertainty at a level of confidence of 95%.
 - "Fail" means that the measured result is beyond the limit, even when extended by expanded uncertainty at a level of confidence of 95%.
- 如果相关标准中无规定判定规则, 则判定规则如下:
 - "合格"是指: 向上(或向下)延伸扩展不确定度(置信概率为95%)后, 测得值仍低于上限(或高于下限)。
 - "不合格"是指: 向下(或向上)延伸扩展不确定度(置信概率为95%)后, 测得值仍高于上限(或低于下限)。
- The English version is a translation of the Chinese version, if there is any difference, the Chinese version shall prevail
- 英文版本是中文版本的翻译版本, 如果有差别, 以中文版本为准

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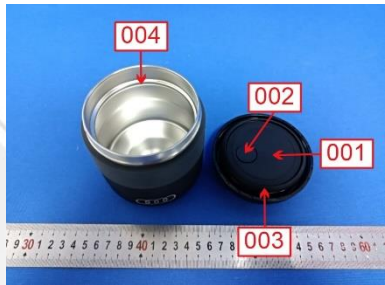
Signatures 签字
Manager
经理

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1. Sample Description

测试样品描述

Sample No. 样品号	Tested Sample Description 测试材料描述	Photograph 图片
001	Black HTPP plastic (Lid) 黑色 HTPP 塑料 (盖子)	
002	Matt-black POM plastic (Vent valve) 哑黑色 POM 塑料 (排气阀)	
003	Black silicone (Sealing ring) 黑色硅胶 (密封圈)	
004	Silver stainless steel 304 (body) 银色不锈钢 304 (杯身)	

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2. Test Result

测试结果

2.1 Sensory Test

感官要求

Test method: Test in accordance with GB 4806.7-2016 National Food Safety Standard - Plastic Materials and Articles Intended to Come into Contact with Food Clause 4.2 sensory requirements

测试方法: 依据 GB 4806.7-2016 食品安全国家标准 食品接触用塑料材料及制品 条款 4.2 感官要求

Test Item 测试项目	Result 测试结果	Requirement 要求
	Sample 001 样品 001	
Sensory 感官	Normal color; No abnormal odor; No impurity and so on 色泽正常, 无异臭、不洁物	Normal color; No abnormal odor; No impurity 色泽正常, 无异臭、不洁物等
Soaking solution 浸泡液	Soaking solution(s) obtained from the migration test have no turbidity, no precipitate, no abnormal odor and other sensory deterioration. 迁移实验所得浸泡液无浑浊、沉淀、异臭等感官性的劣变	Soaking solution(s) obtained from the migration test have no turbidity, no precipitate, no abnormal odor and other sensory deterioration. 迁移实验所得浸泡液无浑浊、沉淀、异臭等感官性的劣变

Test Item 测试项目	Result 测试结果	Requirement 要求
	Sample 002 样品 002	
Sensory 感官	Normal color; No abnormal odor; No impurity and so on 色泽正常, 无异臭、不洁物	Normal color; No abnormal odor; No impurity 色泽正常, 无异臭、不洁物等
Soaking solution 浸泡液	Soaking solution(s) obtained from the migration test have no turbidity, no precipitate, no abnormal odor and other sensory deterioration. 迁移实验所得浸泡液无浑浊、沉淀、异臭等感官性的劣变	Soaking solution(s) obtained from the migration test have no turbidity, no precipitate, no abnormal odor and other sensory deterioration. 迁移实验所得浸泡液无浑浊、沉淀、异臭等感官性的劣变

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2.2 Overall Migration

总迁移量

Test method: Test in accordance with GB 31604.8-2021 National Food Safety Standard - Determination of overall migration of food contact materials and articles

测试方法: 依据 GB 31604.8-2021 食品安全国家标准 食品接触材料及制品总迁移量的测定

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/dm ²] 测试结果[mg/dm ²]		Maximum Permissible Limit Limit [mg/dm ²] 最大允许限量[mg/dm ²]
		Sample 001 样品 001	Sample 002 样品 002	
4% Acetic acid 4%乙酸	100°C for 2 hours 100 摄氏度 2 小时	< 3.0	< 3.0	10
50% Ethanol 50% 乙醇	100°C for 2 hours 100 摄氏度 2 小时	< 3.0	< 3.0	10
Olive oil 橄榄油	100°C for 2 hours 100 摄氏度 2 小时	< 3.0	< 3.0	10

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/dm²” denotes milligram per square decimeter
- “mg/dm²” 指毫克每平方分米

2.3 Potassium Permanganate Consumption

高锰酸钾消耗量

Test method: Test in accordance with GB 31604.2-2016 National Food Safety Standard - Determination of potassium permanganate consumption in food contact materials and products

测试方法: 依据 GB 31604.2-2016 食品安全国家标准 食品接触材料及制品高锰酸钾消耗量的测定

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/kg] 测试结果 [mg/kg]		Maximum Permissible Limit [mg/kg] 最大允许限量 [mg/kg]
		Sample 001 样品 001	Sample 002 样品 002	
Distilled water 蒸馏水	60°C for 2 hours 60 摄氏度 2 小时	1.7	1.9	10

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/kg” denotes milligram per kilogram
- “mg/kg” 指毫克每千克

2.4 Heavy metal (as Pb)

重金属 (以 Pb 计)

Test method: Test in accordance with GB 31604.9-2016 National Food Safety Standard - Materials and Articles Intended to Come into Contact with Food - Determination of Heavy Metals in Food Simulants (Method 1: Direct Colorimetry)

测试方法: 依据 GB 31604.9-2016 食品安全国家标准 食品接触材料及制品 食物模拟物中重金属的测定 (第一法:直接比色法)

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/kg] 测试结果 [mg/kg]		Maximum Permissible Limit [mg/kg] 最大允许限量 [mg/kg]
		Sample 001 样品 001	Sample 002 样品 002	
4% Acetic acid 4% 乙酸	60°C for 2 hours 60 摄氏度 2 小时	< 1.0	< 1.0	1.0

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/kg” denotes milligram per kilogram
- “mg/kg” 指毫克每千克

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2.5 Decoloring testing 脱色实验

Test method: Test in accordance with GB31604.7-2016 National Food Safety Standard
- Decoloring testing of food contact materials and products

测试方法: 依据 GB31604.7-2016 食品安全国家标准 食品接触材料及制品脱色试验

Simulant Used 浸泡液	Test Conditions 测试条件	Result 测试结果	Requirement 要求
		Sample 001 样品 001	
50% Ethanol 50% 乙醇	100°C for 2 hours 100 摄氏度 2 小时	Negative 阴性	Negative 阴性
4% Acetic acid 4% 乙酸	100°C for 2 hours 100 摄氏度 2 小时	Negative 阴性	Negative 阴性
Olive oil 橄榄油	100°C for 2 hours 100 摄氏度 2 小时	Negative 阴性	Negative 阴性
Distilled water 蒸馏水	60°C for 2 hours 60 摄氏度 2 小时	Negative 阴性	Negative 阴性
4% Acetic acid 4% 乙酸	60°C for 2 hours 60 摄氏度 2 小时	Negative 阴性	Negative 阴性

Simulant Used 浸泡液	Test Conditions 测试条件	Result 测试结果	Requirement 要求
		Sample 002 样品 002	
50% Ethanol 50% 乙醇	100°C for 2 hours 100 摄氏度 2 小时	Negative 阴性	Negative 阴性
4% Acetic acid 4% 乙酸	100°C for 2 hours 100 摄氏度 2 小时	Negative 阴性	Negative 阴性
4% Acetic acid 4% 乙酸	100°C 2Hours, followed by 70°C 24Hours 100 摄氏度 2 小 时, 然后 70 摄氏 度 24 小时	Negative 阴性	Negative 阴性
Distilled water 蒸馏水	60°C for 2 hours 60 摄氏度 2 小时	Negative 阴性	Negative 阴性
4% Acetic acid 4% 乙酸	60°C for 2 hours 60 摄氏度 2 小时	Negative 阴性	Negative 阴性

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Test Item 测试项目	Result 测试结果		Requirement 要求
	Sample 001 样品 001	Sample 002 样品 002	
Wipe back and forth 100 times with absorbent cotton soaked in 65% ethanol 沾有 65% 乙醇的脱脂棉用力往返擦拭 100 次	Negative 阴性	Negative 阴性	Negative 阴性
Wipe back and forth 100 times with absorbent cotton stained with absolute ethanol 沾有无水乙醇的脱脂棉用力往返擦拭 100 次	Negative 阴性	Negative 阴性	Negative 阴性
Wipe back and forth 100 times with absorbent cotton stained with plant oil 沾有植物油的脱脂棉用力往返擦拭 100 次	Negative 阴性	Negative 阴性	Negative 阴性

Note:

备注:

- “Negative” denotes no bleaching
- “阴性”指没有脱色

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2.6 Specific Migration of Formaldehyde

甲醛迁移量的测试

Test method: Test in accordance with GB 31604.48-2016 National Food Safety Standard - Materials and Articles Intended to Come into Contact with Food - Determination of Specific Migration of Formaldehyde (first method)

测试方法: 依据 GB 31604.48-2016 食品安全国家标准 食品接触材料及制品 甲醛迁移量的测定 (第一法)

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/kg] 测试结果 [mg/kg]	Maximum Permissible Limit [mg/kg] 最大允许限量 [mg/kg]
		Sample 002 样品 002	
4% Acetic acid 4%乙酸	100°C 2Hours, followed by 70°C 24Hours 100 摄氏度 2 小时, 然后 70 摄氏度 24 小时	<0.3	15

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/kg” denotes milligram per kilogram
- “mg/kg” 指毫克每千克

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2.7 Sensory Test

感官要求

Test method: Test in accordance with GB 4806.9-2016 National Food Safety Standard - Metal Materials and Articles Intended to Come into Contact with Food

Clause 4.2 sensory requirements

测试方法: 依据 GB 4806.9-2016 食品安全国家标准 食品接触用金属材料及制品

条款 4.2 感官要求

Test Item 测试项目	Result 测试结果	Requirement 要求
	Sample 004 样品 004	
Sensory 感官	The surface in contact with food is clean, the coating has no cracks or peeling; welding part is smooth without pores, cracks or burrs. 接触食品的表面清洁, 镀层未开裂、剥落, 焊接部分光洁, 无气孔、裂缝、毛刺	The surface in contact with food should be clean, the coating should not have cracks or peeling; welding part should be smooth without pores, cracks or burrs 接触食品的表面应清洁, 镀层不应开裂、剥落, 焊接部分应光洁, 无气孔、裂缝、毛刺
Soaking solution 浸泡液	Soaking solution obtained from the migration test has no abnormal odor 迁移试验所得浸泡液无异臭	Soaking solution obtained from the migration test should have no abnormal odor 迁移试验所得浸泡液不应有异臭

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2.8 Soluble Migrated Elements (As, Cd, Pb, Cr, Ni)

可溶性砷、镉、铅、铬、镍

Test method: Test in accordance with GB 31604.49-2016 National Food Safety Standard - Food contact materials and articles - Determination of arsenic, cadmium, chromium, lead and determination of migration of arsenic, cadmium, chromium, nickel, lead, antimony and zinc

测试方法: GB 31604.49-2016 食品安全国家标准 食品接触材料及制品 砷、镉、铬、铅的测定和砷、镉、铬、镍、铅、锑、锌迁移量的测定

Test Conditions: 4% acetic acid, boiling for 30mins, and then room temperature storage for 24 hours

测试条件: 4%乙酸, 煮沸 30 分钟, 室温放置 24 小时

Test Item 测试项目	Result [mg/kg] 测试结果 [mg/kg]	Method Detection Limit 方法检测限 [mg/kg]	Maximum Permissible Limit 最大允许限量 [mg/kg]
	Sample 004 样品 004		
Soluble Arsenic 可溶性砷	< 0.01	0.01	0.04
Soluble Cadmium 可溶性镉	< 0.005	0.005	0.02
Soluble Lead 可溶性铅	< 0.01	0.01	0.05
Soluble Chromium 可溶性铬	< 0.2	0.2	2.0
Soluble Nickel 可溶性镍	< 0.1	0.1	0.5

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/kg” denotes milligram per kilogram
- “mg/kg” 指毫克每千克

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2.9 Sensory Test

感官要求

Test method: Test in accordance with GB 4806.11-2016 National Food Safety Standard - Rubber Materials and Articles Intended to Come into Contact with Food

Clause 4.2 sensory requirements

测试方法: 依据 GB 4806.11-2016 食品安全国家标准 食品接触用橡胶材料及制品条款 4.2 感官要求

Test Item 测试项目	Result 测试结果	Requirement 要求
	Sample 003 样品 003	
Sensory 感官	Normal color; No abnormal odor; No dirt 色泽正常, 无异臭、污物	Normal color; No abnormal odor; No dirt 色泽正常, 无异臭、污物
Soaking solution 浸泡液	Soaking solutions obtained from the migration test have no coloring, no turbidity, no precipitate, no abnormal odor and other sensory deterioration 迁移试验所得浸泡液没有着色、无浑浊、无沉淀、无异臭等感官性的劣变。	Soaking solutions obtained from the migration test should have no coloring, no turbidity, no precipitate, no abnormal odor and other sensory deterioration 迁移试验所得浸泡液不应有着色、浑浊、沉淀、异臭等感官性的劣变。

2.10 Overall migration

总迁移量

Test method: Test in accordance with GB 31604.8-2021 National Food Safety Standard - Determination of overall migration of food contact materials and articles

测试方法: 依据 GB 31604.8-2021 食品安全国家标准 食品接触材料及制品总迁移量的测定

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/dm ²] 测试结果[mg/dm ²]	Maximum Permissible Limit [mg/dm ²] 最大允许限量 [mg/dm ²]
		Sample 003 样品 003	
4% Acetic acid 4% 乙酸	100°C for 2 hours 100 摄氏度 2 小时	< 3.0	10
50% Ethanol 50% 乙醇	100°C for 2 hours 100 摄氏度 2 小时	< 3.0	10

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/dm²” denotes milligram per square decimeter
- “mg/dm²” 指毫克每平方分米

2.11 Potassium Permanganate Consumption

高锰酸钾消耗量

Test method: Test in accordance with GB 31604.2-2016 National Food Safety Standard - Determination of potassium permanganate consumption in food contact materials and products

测试方法: 依据 GB 31604.2-2016 食品安全国家标准 食品接触材料及制品高锰酸钾消耗量的测定

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/kg] 测试结果 [mg/kg]	Maximum Permissible Limit [mg/kg] 最大允许限量 [mg/kg]
		Sample 003 样品 003	
Distilled water 蒸馏水	60°C for 0.5 hour 60 摄氏度 0.5 小时	2.2	10

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/kg” denotes milligram per kilogram
- “mg/kg” 指毫克每千克

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2.12 Heavy metal (as Pb)

重金属（以 Pb 计）

Test method: Test in accordance with GB 31604.9-2016 National Food Safety Standard - Materials and Articles Intended to Come into Contact with Food - Determination of Heavy Metals in Food Simulants (Method 1: Direct Colorimetry)

测试方法: 依据 GB 31604.9-2016 食品安全国家标准 食品接触材料及制品 食物模拟物中重金属的测定 (第一法:直接比色法)

Simulant Used 浸泡液	Test Conditions 测试条件	Result [mg/kg] 测试结果 [mg/kg]	Maximum Permissible Limit [mg/kg] 最大允许限量 [mg/kg]
		Sample 003 样品 003	
4% Acetic acid 4%乙酸	60°C for 0.5 hour 60 摄氏度, 0.5 小时	< 1.0	1.0

Note:

备注:

- “<” denotes less than
- “<” 指小于
- “mg/kg” denotes milligram per kilogram
- “mg/kg” 指毫克每千克

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APPENDIX
附录

PHOTO OF PRODUCT
成品照片



-- END OF TEST REPORT --
-- 报告结束 --