Thi sis a translation from Czech to English done by AMJTJ. The original can be found on <http://fn-nano.com/wp-content/uploads/2017/11/SZU-posudek.pdf>

NATIONAL INSTITUTE OF PUBLIC HEALTH (OF THE CZECH REPUBLIC)



National Reference Laboratory  National Reference szo for food contact materials

Food Contact Materials

and for products for children under 3 years 

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# **SENSOR TEST REPORT No S 1459/14**

**ordered according to ČSN 77 0226, ČSN ISO 8586, ČSN ISO 8589, ISO 13 302, ČSN EN 1230-1,**

**SN EN 1230-2, based on the requirements of Regulation of the European Parliament and of the Council No. 1935/2004, Act No. 258/2000 Coll. and Decree of the Ministry of Health of the Czech Republic No. 38/2001 Coll. as amended**

**Subscriber:** Advanced Materials-JTJ s.r.o., Kamenné Žehrovice 23, 273 01 **Date of trial:**  16.-26.5.2014

**Submitted products:**

1. **PROTECTAM FNI @ coating**
2. **Coating PROTECTAM FN2 @**
3. **PROTECTAM FN3**

@ coating for use on surfaces not in direct contact with food in food operations

Evaluation of the odor of the sample:

|  |  |  |
| --- | --- | --- |
| Test conditions | Odor of the sample after removal from the package Iota 23 o c | Odor of the sample after venting for 24 hours in the Iota 23 +2 O C |
| **Sample no.** | **Evaluation of odor intensity 0 to 4 \*)** | |
| 1 | 3 | 1 |
| 2 | 3 | 1 |
| 3 | 3 | 1 |

* ) 0 - no perceptible odor, 1 - odor just detectable, 2 - mild odor, 3 - slightly strong odor, 4 - strong odor
* **Modeling of indirect food contact:**

Model food in a flat glass bowl (surface approx. 1 dm 2 ) placed in a space (approx. 20 dm 3 ), shared with a **ventilated sample** (surface 1 dm), closed by repackaging Alu foil, for 24 hours at a temperature

23 oc

|  |  |  |
| --- | --- | --- |
| Model food | Grated chocolate | Biscuits without flavorings |
| **Sample no.** | **Evaluation - diameter** | |
| 1 | 1.5 | 1.5 |
| 2 |  | 1.8 |
| 3 | 1.8 |  |

Average rating 1.8 does not affect the sensory properties of food

1.9 - 2.3 the possibility of inducing small changes in the sensory properties of food ≥ 2.4 will adversely affect the sensory properties of food

*The tests were performed in the sensory laboratory of the Center of Toxicology and Health Safety, SZÚ based in Prague by selected assessors*

|  |  |
| --- | --- |
| Head of NRL for Materials  The protocol was prepared by: Ing. Lenka Votavová intended for contact  with food and for products for children under 3 years  In Prague on: 5/27/2014 STATE HEALTH INSTITUTE In. Jitka Sosnovcová | |
|  | Stamp• |



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