



**Overall Rating / Test Sonucu :** PASS / GEÇER  
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**Sample Accepted on/ Numune Tarihi:** 22.12.2023  
**Report Date/ Rapor Tarihi:** 22.01.2024  
**Total number of pages/Rapor Sayfa:** 2  
**Sample ID :** 600N

|   | TEST/ INSPECTION   | DIRECTIVE   | METHOD           | RESULT      |
|---|--|---|------------------|-------------|
| * | <b>Materials and Articles in Contact with Foodstuffs-Plastics</b><br><b>Part1: Guide to the selection of conditions and test methods for overall migration</b> | <b>The General Product Safety Directive (GPSD) (2001/95/EC)</b> | <b>EN 1186-1</b> | <b>PASS</b> |

NOTE: This test/inspection result replaces the conformity assessment, can be presented to official institutions, and used in products and brochures.



Seal

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Test/inspection results, methods and other information about the sample shown in the relevant pages of this Report are based on the information specified in accordance with "Test/inspection Request Form (PR03-F01) conveyed to us from the Applicant. Test/inspection results are valid for the sample as identified above. Sample may not represent the lot which it belongs. This Report does not replace a Product Certificate. Full report or any part of it may not be reproduced or used for any other purpose without the written permission of EUROLAB Laboratory. Sampling has not been done by us. Unsigned and unsealed Reports are invalid. Analysis as indicated with "\*" are in the Scope of our Accreditation Certificate issued from UAF according to TS EN ISO/IEC 17020, 17025, Analysis as indicated with "\*\*\*" are performed at the external laboratories using accredited test/inspection methods according to EN ISO/IEC 17020, 17025 from UAF. Possible extra notes may add with starting N<sup>o</sup> to related pages. Tested and remaining samples will be kept in specified terms & conditions at test/inspection request and/or proposal form. Physically, chemically and microbiologically decomposed samples are discarded regardless of the storage period. Applicant can not claim any right in this regard. Results are shown in this Report do not include Measurement Uncertainty values. Measurement Uncertainty values are not taken in consideration during Pass/Fail assessment the of test/inspection results shown in this Report. Evaluation of the test/inspection results using Measurement Uncertainty values is the responsibility of the Applicant. An inspection body shall issue an inspection certificate that does not include the inspection results only when the inspection body can also produce an inspection report containing the inspection results, and when both the inspection certificate and inspection report are traceable to each other.

PR33-F01/08.10.2015/Rev:17.01.2017-R01

## EN 1186-1: Materials and Articles in Contact with Foodstuffs-Plastics Part1: Guide to the selection of conditions and test methods for overall migration

### Scope

This Part of this European Standard provides a guide to the selection of the appropriate conditions and test methods for the determination of overall migration into food simulants and test media from plastics which are intended to come into contact with foodstuffs.

### Procedure

#### Aqueous Food Simulants

The aqueous test foodstuffs must be of the quality listed below:

- Distilled water or water of the same quality, simulant A.
- 3% acetic acid (w / v) in aqueous solution, simulant B.

For the purpose of this standard, this means preparing a solution by diluting 30 g of acetic acid with distilled water up to a volume of 1 liter;

- 20% ethanol (volume fraction) in aqueous solution, simulant C.

For liquids or beverages with an alcohol content of more than 10% (volume fraction), this test is carried out with aqueous alcoholic solutions of the same concentration. Each of the above test foodstuffs must have a non-volatile residue of less than 5 mg / l when evaporated to dryness and dried to constant mass at 105 °C to 110 °C.

#### Fatty Food Simulants

The fatty food simulants are as follows:

- 50% ethanol (volume fraction) in aqueous solution, "reference simulant D".

A synthetic mixture of triglycerides or sunflower oil or corn oil with standardized specifications may replace this "reference simulant D". These are known as "other fatty food simulants" and called "simulant D".

## TEST RESULTS

| Food simulant               | Test conditions | Limit ( mg/dm <sup>2</sup> ) | Result |
|-----------------------------|-----------------|------------------------------|--------|
| Distilled Water (A)         | 10 day at 40°C  | <10 mg/dm <sup>2</sup>       | Pass   |
| 3% acetic acid solution (B) | 10 day at 40°C  | <10 mg/dm <sup>2</sup>       | Pass   |
| 20% Ethanol solution (C)    | 10 day at 40°C  | <10 mg/dm <sup>2</sup>       | Pass   |
| 50% Ethanol solution (D)    | 10 day at 40°C  | <10 mg/dm <sup>2</sup>       | Pass   |

**\*\*\*End of Report\*\*\***