



## **Tempcook 476** **Food Contact Test Results**

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The glove Mapa **Tempcook 476** has been tested to evaluate its capacity to be put into contact with food according to the European regulation 1935/2004 of the European parliament and the council on materials and articles intended to come into contact with food, and to French law of November 9<sup>th</sup>, 1994, dealing with materials and articles in rubber, intended to come into contact with food.

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

Method : Arrêté du 25/11/92 annexe III 2

Result : 0.2 %                      Limit : < 0.5 %

b) Peroxyde <sup>(1)</sup>

Method : Pharmacopée française Xème edition

Result : < 0.08 %                      Limit : < 0.08 %

c) Formaldehyde <sup>(1)</sup>

Method : directive 82/711/EC and 85/572/EC

Result : < 0.1 mg/Kg                      Limit : < 3 mg/Kg

d) Aromatiques amines <sup>(1)</sup>

Method : directive 82/711/EC and 85/572/EC

Result : < 0.2 mg/Kg                      Limit : 1 mg/Kg



e) N-Nitrosamines <sup>(1)</sup>

Method : EN 12868

Result : < 1 µg/dm<sup>2</sup>                      Limit : < 1 µg/dm<sup>2</sup>

f) N-nitrosable substances <sup>(1)</sup>

Method : EN 12868

Result : < 10 µg/dm<sup>2</sup>                      Limit : < 10 µg/dm<sup>2</sup>

g) Globale migration <sup>(1)(2)(3)</sup>

Method : EN 1186, 2 hours, 40°C

Results :

simulant	Migration (mg/dm <sup>2</sup> )	Limit (mg/dm <sup>2</sup> )
Acetic acid 3%	0.5	10
Ethanol 10%	0.8	10
Ethanol 50%	5.5	10
Olive oil	1.2	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>Laboratoire WOLF, rapport 990715-7125C, 22/10/99

<sup>(2)</sup>SGS Multilab CTS Clichy, rapport CL07-07311, 23/10/2007

<sup>(3)</sup>SGS CTS Rouen, rapport CL10-04913, 23/08/2010