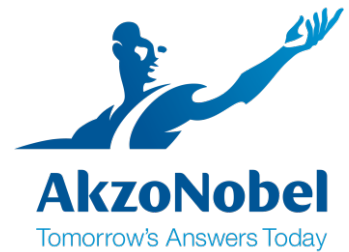


**Akzo Nobel Coatings SpA**  
Powder Coatings

Via S. Pellico 8  
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Italy

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To  
Company/department CHROMATEK  
From T. Rossini – S.Crea  
Company/department Akzo Nobel Coatings S.p.A.  
Tel number 031 345111

Date 25/11/2021  
Number of pages 4 (including this one)

Subject: food contact suitability

Referring to your request, we send you in attachment the certificate of the food contact suitability, released by accredited laboratory "ECORICERCHE" in Bassano del Grappa for the thermosetting powder coating made by Akzo Nobel Coatings Spa below described:

8225594 Y2205I INTD2525 MAT GOLDSPLNDR SM30 20KG

At disposal for any further information.

Yours sincerely

Dr. Tullio Rossini

Technical Manager Italy – PS&RA Manager  
Akzo Nobel Coatings S.p.A.  
Via S. Pellico, 8 22100 Como - Italy

Dr. ssa Silvia Crea

Senior Formulator Outdoor Solution Lab  
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Customer  
**AKZO NOBEL COATINGS S.p.A.**  
**Street Silvio Pellico, 8**  
**22100 COMO (CO) - ITALY**

Bassano del Grappa, 21<sup>st</sup> July 2020

## TEST REPORT N° 142418/A1

page n. 1 of 3  
Order N. 260520

### SAMPLE N°142418

*Description* Laminated sheets coated with polyester thermosetting powder paint tgic free  
*Producer* **AKZO NOBEL COATINGS S.p.A.**  
**Street Silvio Pellico, 8 - 22100 COMO (CO) - ITALY**  
*Identification* POLYESTER TGIC FREE INTERPON D  
*Delivery date* 25<sup>th</sup> May 2020  
*Acceptance date* 26<sup>th</sup> May 2020  
*Test execution date* from 27<sup>th</sup> May 2020 to 21<sup>st</sup> July 2020

### SAMPLING

*Performed by* Customer - sample analyzed as received 25<sup>th</sup> May 2020

**PURPOSE OF THE REQUEST:** Analysis in order to verify the compliance to come into contact with food in accordance with Reg. (UE) 1935/2004 and on the basis of Reg. (UE) N.10/2011 and subsequent amendments and additions + DM 21/03/1973 and subsequent amendments and additions.

Even if the paints, as coatings, do not fall within the specific field of application of Reg. (EU) N.10/2011 and subsequent amendments, to carry out the overall migration tests foreseen to verify the conformity of the material to come into contact with food it was decided to refer to the regulation instead of the Italian decree DM 21/03/1973 and subsequent amendments, as the tests provided for by the EU regulation are slightly more severe than those provided for by the Italian DM (the simulant C in the Reg. (EU) N.10/2011 is made up of 20% ethanol (v/v) in deionized water, while in DM 03/21/1973 it consists of 15% ethanol (v/v) in deionized water).

DESCRIPTION OF FOOD SIMULANTS USED (Reg. (EU) N.10/2011 and subsequent amendments):

*Simulant B:* 3% acetic acid (w/v) in deionized water

*Simulant C:* 20% ethanol (v/v) in deionized water

*Simulant D2:* vegetable oil (sunflower oil)

#### Test conditions:

**10 days at 40°C** that is the OM2 conditions of Table 3, chapter 3 of Annex V of the Reg. (EU) N.10/2011 and subsequent amendments.

The present test report can not be partially reproduced with the exception of written approval from the laboratory and results relate exclusively to the sample subjected to test. Sample conservation after test completion: at the end of the test the sample was eliminated.

Mod. RSW-03 rev. 1 of 12<sup>th</sup> April 2017

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ecoricerche s.r.l.



Environmental investigations: water, air, noise, waste, asbestos, industrial hygiene, industrial chemical analysis-consultancy  
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# TEST REPORT N° 142418/A1

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The simulants used and the test conditions applied were chosen on the basis of the conditions of use of the sample declared by the client which are:

- *type or types of food with which it is intended to be put in contact:* all types of food;
- *time and temperature of treatment and storage in contact with the food:* any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for a maximum of  $t = 120/2^{(T-70)/10}$  minutes.

The tests were carried out in triple dipping the coated plates with polyester thermosetting powder tgic free of different colors in the simulants using a ratio sample contact surface/simulant volume = 1.00.

For the tests, plates coated with the following colors were used:

- Test 1: POLYESTER TGIC FREE INTERPON D WHITE;
- Test 2: POLYESTER TGIC FREE INTERPON D GREY;
- Test 3: POLYESTER TGIC FREE INTERPON D BROWN.

## TESTS AND RELATED RESULTS

Test	U.M.	Result	Limits Reg. (UE) N. 10/2011 and s.m.i.	Method
<b>Overall migration with simulant B</b>				Reg (UE) 10/2011 14/01/2011 GU (CE) L12/1 15/01/2011 + UNI EN 1186-3:2003 met A
Test 1	mg/dm <sup>2</sup>	<b>4.9</b>	10	
Test 2	mg/dm <sup>2</sup>	<b>6.3</b>	10	
Test 3	mg/dm <sup>2</sup>	<b>7.2</b>	10	
<b>Overall migration with simulant C</b>				Reg (UE) 10/2011 14/01/2011 GU (CE) L12/1 15/01/2011 + UNI EN 1186-3:2003 met A
Test 1	mg/dm <sup>2</sup>	<b>&lt; 0.5</b>	10	
Test 2	mg/dm <sup>2</sup>	<b>&lt; 0.5</b>	10	
Test 3	mg/dm <sup>2</sup>	<b>&lt; 0.5</b>	10	
<b>Overall migration with simulant D2</b>				Reg (UE) 10/2011 14/01/2011 GU (UE) L12 15/01/2011 and s.m.i.
Test 1	mg/dm <sup>2</sup>	<b>&lt; 0.5</b>	10	
Test 2	mg/dm <sup>2</sup>	<b>&lt; 0.5</b>	10	
Test 3	mg/dm <sup>2</sup>	<b>&lt; 0.5</b>	10	

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The migration of the colorants was measured on the liquid obtained from the global migration tests.

Test	U.M.	Result	Limits	Method
			DM 21/03/1973 GU n°104 20/04/1973 e s.m.i.	
<b>Migration of colorants with simulant B</b>				
Test 1	%T	<b>&gt;99,0</b>	> 95	DM 21/03/1973 GU n°104 20/04/1973 and s.m.i. (All. IV Section 7)
Test 2	%T	<b>&gt;99,7</b>	> 95	
Test 3	%T	<b>&gt;99,5</b>	> 95	
<b>Migration of colorants with simulant C</b>				
Test 1	%T	<b>&gt;99,9</b>	> 95	DM 21/03/1973 GU n°104 20/04/1973 and s.m.i. (All. IV Section 7)
Test 2	%T	<b>&gt;98,5</b>	> 95	
Test 3	%T	<b>&gt;99,3</b>	> 95	
<b>Migration of colorants with simulant D2</b>				
Test 1	%T	<b>&gt;99,7</b>	> 95	DM 21/03/1973 GU n°104 20/04/1973 and s.m.i. (All. IV Section 7)
Test 2	%T	<b>&gt;99,5</b>	> 95	
Test 3	%T	<b>&gt;99,3</b>	> 95	

**The substitute of the Director of the laboratory and  
Technical Responsible for chemical testing**

Dr Chiara Marchi

Interprovincial Order of Chemists and Physicists  
of Veneto - sector Chemistry n° 1217 - section. A

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