



Superfood 165 ***Food Contact Test Results***

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Product Technical Pole

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The glove Mapa **Superfood 165** 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 9th, 1994, dealing with materials and articles in rubber, intended to come into contact with food.

a) Volatils organic matters ⁽¹⁾

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

Result : 0.2 % Limit : < 0.5 %

b) Peroxyde ⁽¹⁾

Method : Pharmacopée française Xème edition

Result : non detected Limit : < 0.08 %

c) Formaldehyde ⁽¹⁾

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

Result : < 1.5 mg/Kg Limit : < 3 mg/Kg



d) Aromatiques amines ⁽¹⁾

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

Result : < 0.5 mg/Kg Limit : 1 mg/Kg

e) N-Nitrosamines ⁽¹⁾

Method : EN 12868

Result : < 1µg/dm² Limit : < 1µg/dm²

f) N-nitrosable substances ⁽¹⁾

Method : EN 12868

Result : < 10 µg/dm² Limit : < 10 µg/dm²

g) Globale migration ⁽¹⁾

Method : EN 1186, 2 hours, 40°C

Results⁽¹⁾ :

simulant	Migration (mg/dm ²)	Limit (mg/dm ²)
Acetic acid 3%	30.3	10
Ethanol 10%	7.0	10
Ethanol 20%	7.2	10
Ethanol 50%	8.5	10
Ethanol 95%	10.6 ^(a)	10
Isooctane	10.6 ^{(a)(b)}	10

a: results obtained after the application of a reduction factor of 3

b: condition of test : 30 mn, 20°C



The glove is in compliance with the European and French food contact regulation.

This glove can come into contact with all kind of non-oily foodstuff, and with oily foodstuff affected at least by a reduction factor 3, such as:

- Beverages
- Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares
- Chocolate, sugar and products thereof, confectionery products,
- Fruit, vegetables and products thereof, except fruit and vegetables preserved in an oily medium*
- Fish fresh, chilled, salted, smoked or in the form of paste*
- Crustaceans and molluscs not naturally protected by their shells*
- meat of all zoological species (including poultry and game) fresh, chilled, salted, smoked, in the form of paste or creams; *
- processed meat products (ham, salami, bacon and other);
- preserved and part-preserved meat and fish in an aqueous medium
- eggs not in shell, egg yolks and dried white of egg
- milk products *
- vinegar
- fried or roasted food
- preparations for soups, broths, in liquid, solid or powder form (extracts, concentrates), homogenized composite food preparations, prepared dishes, *
- yeasts and raising agents
- salt
- sauces without fatty substances on the surface
- mayonnaise, sauces derived from mayonnaise salad cream and other oil in water emulsions
- mustard *
- sandwiches, toasted bread and the like containing any kind of foodstuff
- ice-creams
- dried foods
- frozen or deep-frozen foods
- concentrated extracts of an alcoholic strength equal to or exceeding 5 % vol *
- cocoa



- coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered
- liquid coffee extracts
- aromatic herbs and other herbs
- spices and seasonings in the natural state

If pH > 4.5

References :

- (1) SGS CTS Rouen, rapport CL-12-10366-01, 18/02/13
- (2) SGS CTS Rouen, rapport CL-13-01351, 05/03/13