Collection of Methods for Sensory Testing of Food Contact Materials

Name	Disposable gloves
Family	Material for preparation and handling of food - use under hot and cold conditions
Sample images	
Definition	Gloves for food safety and skin protection during preparation/handling of food, single use
Typical materials	Plastics (e.g. PVC) Elastomers (e.g. latex, nitrile rubber, polystyrene-butadiene-rubber)
Possible odours	Rubber, bitter, adstringent
Sample preparation	None
Preliminary test	None
Sensory testing conditions	− Turn glove (inside out) and fill (nearly) completely with water (preheated to 40 °C). Tie/knot/clamp it (Fig. 1) and incubate for 10 min at 40 °C* or: − Pull the glove over a beaker opening and fill with water (preheated to 40 °C) (see Fig. 2)** incubate covered with a film for 10 min at 40 °C Sensory testing of the water (if necessary after filtration when glove is powdered) (smelling and tasting)
Miscellaneous	Conditions of contact (amount and type of simulant food tested, time and temperature of contact and, where appropriate, humidity) shall be indicated in the test report

)*: the conditions of contact are taken from the recommendation of BfR XXI, 'Bedarfsgegenstände auf Basis von Natur- und Synthesekautschuk'.
The JRC Guideline (2009) prescribes a contact for 2 h at 40 °C, which doesn't comply with the foreseeable use (Art.3 1935/2004) of the gloves with food. (Note: This reflects only the opinion of the members of AGSens). The surface-volume-ratio (approx. 400 mL/glove) is near the mark of a worst case. However, authorities of other EU-member states (e.g. France) probably use the conditions of contact of the JRC Guideline (2009).

)** Use water in a beaker covered with a film, stored under the same conditions as a blank value.

Fig. 1: Glove, filled and fastened with a knot

Fig. 2: Glove, filled and pulled over a beaker; covered with film