


Name	Disposable plates, party plates (plastic or laminated with plastic)
Family	Material for consumption of food. Contact with all kinds of food (dry, sour, fatty, alcoholic, aqueous); use in hot and cold contact; short-time-contact
Sample images	
Definition	Plates for single-use
Typical materials	<ol style="list-style-type: none"> 1. Cardboard or recycled cardboard laminated with plastic (usually polyolefins or PET), printed & non-printed. 2. Plastics made of polystyrene, PP – typically non-printed.
Possible odours	Cardboard, thermally stressed plastics, styrene
Sample preparation	None, single-use material
Preliminary test	Evaluation of odour (according to DIN 10955)
Sensory testing conditions (compliance test)	<p><u>Dinner plate:</u></p> <ul style="list-style-type: none"> - Testing with food simulant water, hot contact <ul style="list-style-type: none"> o Fill Migration cell (preferably made of glass) or the plate directly, contact only with food-contact side, surface/volume-ratio approx. 50 mL/dm² o 2 h at 70 °C alternative: fill with boiling water, let cool for 2 h - Testing with food Put the food on the food-contact side and cover it e.g. with aluminium foil, or a petri dish, respectively <ul style="list-style-type: none"> o <u>Cold contact 4h at RT:</u> - cucumber, unpeeled, 5 mm slices - sliced cheese (e.g. young Gouda, thin sliced) o <u>Hot contact 2h at 70 °C</u> testing cake prepared and baked according to DIN 10955, put it hot on the plate, incubate for 2h at 70 °C. <p><u>Soup plate:</u></p> <ul style="list-style-type: none"> - Testing with food simulant water <ul style="list-style-type: none"> o Fill the plate with water (70°C) to recommended height, incubate for 2 h at 70 °C o alternative: water, filled in boiling hot, let it cool for 2h
Miscellaneous	Conditions of contact (amount and type of simulant food tested, time and temperature of contact) shall be indicated in the test report.