


Collection of Methods for Sensory Testing of Food Contact Materials

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| <b>Name</b>   | Spatula, dough scraper  |
| <b>Family</b>                                       | Material for preparation of food – use under hot and cold conditions  |
| <b>Sample images</b>                                |   |
| <b>Definition</b>                                   | Scraping of food like dough or porridge from bowls and pots. According to the manufacturer's specifications it is also for transferring of sauces from pots and pans (manufacturer specifications at <a href="http://amazon.de">amazon.de</a> )   |
| <b>Typical materials</b>                            | Plastics (PP, HDPE), silicone, elastomers (e.g. TPE), wood, metal   |
| <b>Possible odours</b>                              | Oxidized PP, phenolic   |
| <b>Sample preparation</b>                           | If there are no pre-use treatment instructions from the manufacturer, articles for multiple use should be cleaned with warm water (40°C) containing an odourless household liquid detergent.  |
| <b>Preliminary test</b>                             | Evaluation of odour (according to DIN 10955) if necessary of the cut sample at elevated temperatures  |
| <b>Sensory testing conditions (compliance test)</b> | <ul style="list-style-type: none"> <li>– Fatty contact, room temperature <ul style="list-style-type: none"> <li>○ Covering the contact surface of the spatula with butter or whipped cream (max. 1 cm),</li> <li>○ 30 min, RT, afterwards homogenise the food simulant</li> <li>○ Sensory test of the butter or whipped cream (smell and taste)</li> </ul> </li> <li>– Wetting hot contact <ul style="list-style-type: none"> <li>○ water, 30 min 70°C (isotherm)</li> <li>○ surface to volume ratio should be calculated according to the 'envelope volume'* (as maximum volume), the functional part of the spatula or the complete dough scraper, respectively, must be completely immersed in the water</li> <li>○ sensory test of the water (smell and taste)</li> </ul> </li> </ul> |
| <b>Miscellaneous</b>                                | 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   |

\*) Council of Europe (2013) Metals and alloys used in food contact materials and articles