


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Metal bottles (also with interior coating)
Family	Material for transport of foods. For use in hot and cold contact.
Sample images	
Definition	Vessel/container for storage and transport of hot and cold beverages
Typical materials	Bottle: metal (e.g. aluminium), interior coating Seal: silicon, plastic (PVC) Mouthpiece, screw connection, cover: plastic (PP, PA)
Possible odours	Mineral oil, solvent, metallic, plastic-like
Sample preparation	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.
Preliminary test	Evaluation of odour (according to DIN 10955)
Sensory testing conditions	<ul style="list-style-type: none"> - Testing with water for bottles without hotfill Bottle with mouthpiece, cover and seal: <ul style="list-style-type: none"> o fill bottle completely with water at 40°C o store horizontally for 24 h at 40 °C alternative: - Testing with water for bottles with hotfill Bottle with mouthpiece, cover and seal: <ul style="list-style-type: none"> o fill bottle completely with water at 70°C o store horizontally for 2 h at 70 °C, o alternative: fill bottle with boiling water, let cool at least for 2h (especially bottles with insulating sleeve) <p>Sensory testing of the water (smelling and tasting)</p>
Miscellaneous	Conditions of contact (filling conditions, time and temperature of contact) shall be indicated in the test report.