


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Thermal Jug, Insulated Jug, Vacuum Jug, Vacuum Flask
Family	Food contact material for food storage – cold / hot
Sample Images	
Definition	Jug/vessel for storage of hot and cold drinks that prevents the rapid temperature compensation with the environment
Typical materials	<ul style="list-style-type: none"> – outer body, closure: plastic (PP, PA), metal – interior vessel: metal, glass – gasket: elastomer (e.g. silicone), plastic (e.g. PVC), cork – drinking cup: plastic (PP, PA), metal
Possible odours	oxidized PP, oxidized PA, like solvent
Sample preparation	if there is are no pre-use treatment instructions from the manufacturer, articles for multiple use should be cleaned with warm water (40°C) containing an odorless household liquid detergent.
Preliminary test	Evaluation of odour (according to DIN 10955)
Sensory testing conditions (compliance test)	<ul style="list-style-type: none"> - wetting contact with hot water <ul style="list-style-type: none"> o bottle (shell, closure, gasket) <ul style="list-style-type: none"> + fill completely with boiling water + store horizontal for 24 h o cup (also casing with inner cup): <ul style="list-style-type: none"> + water, 2 h at 70 °C alternative: <ul style="list-style-type: none"> fill with boiling water, let cool to RT for 2h sensory testing of the water (odor and tasting)
Miscellaneous	Contact conditions (amount and type of food simulants, time and temperature of contact) shall be indicated in the test report