

Test Report No.: 68.418.21.9021.01A

Dated: 2021-10-27



Applicant : YIXING MCD OVEN CO., LTD
Luojian Industrial Zone, Dingshu Town, Yixing City,
Jiangsu Province, China

Sample Description : MCD-1300G (tepro#1763/Lidl IAN# 384598/IAN# 384594)

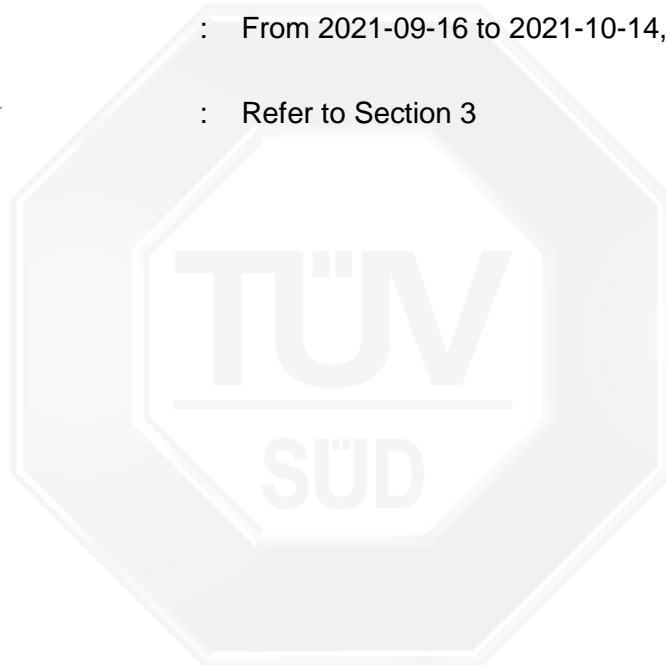
Style No. / Name / Design No. : 1763

Country of Origin : CHINA

Test Sample Receipt Date, Location : 2021-09-16, Shenzhen

Test Period, Location : From 2021-09-16 to 2021-10-14, Shenzhen

Test Result(s) : Refer to Section 3



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Purpose Of Examination / Conclusion:

Test Requested:	As specified by client, to test per the selected requirement(s) for the tested item(s) as stated in the German Food & Feed Acts LFGB (§ 30 & 31) and Regulation (EC) No.1935/2004
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No.	Test Item(s)	Conclusion
1	Extractable 23 Heavy Metals Test as specified in EDQM Technical Guide Council of Europe Resolution CM/Res(2013)9	Pass
2	Sensory Test Test for compliance with German Food and Feed Acts LFGB Section 31 and Regulation (EC) No. 1935/2004 Article 3(1)	Pass

Remarks:

- (1) The results relate only to the items tested.
- (2) Samples are tested as received.
- (3) The test item and samples were specified by the client
- (4) "Pass" means the measured result is within a limit, even when extended by expanded uncertainty. "Fail" means the measured result is beyond a limit, even when extended by expanded uncertainty. "Inconclusive" means the measured result can be within or beyond a limit when extended by expanded uncertainty. The confidence level of the expanded uncertainty for "Pass", "Fail" and "Inconclusive" is 95%.

TüV SüD Certification and Testing (China) Co., Ltd. Shenzhen Branch
TüV SüD Group

Prepared by:

Reviewed by:



Simon Liu
Project Engineer

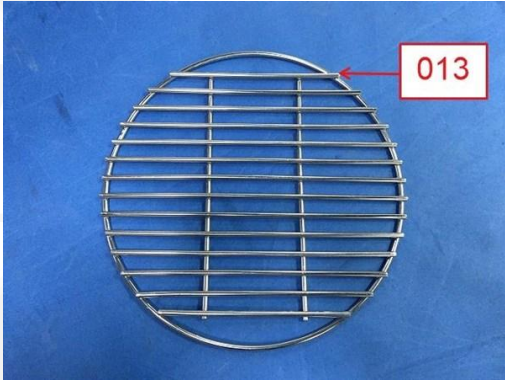
Angelina Wang
Supervisor

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1. Description of the Test Sample:

Sample Description	MCD-1300G (tepro#1763/Lidl IAN# 384598/IAN# 384594)
	

2. List of Materials as identified by the Laboratory:

T. No.	Sample No.	Colour and Description	Photograph
T1	013	Silvery metal (Grill)	

3. Test Result

3.1 Extractable 23 Heavy Metals

Test as specified in EDQM Technical Guide Council of Europe Resolution CM/Res(2013)9

Sample(s) was tested with below test condition, and followed by ICP-OES and ICP-MS analysis

Test Conditions: 0.5% citric acid: 100 °C for 2 Hours

Elements		Result(s) of 1 st + 2 nd Migration [mg/kg foodstuff]	Result(s) of 3 rd Migration [mg/kg foodstuff]	7*Maximum Permissible Limits [mg/k g foodstuff]	Maximum Permissible Limits [mg/k g foodstuff]
		SAMPLE 013			
1.	Aluminum (Al)	<0.2	<0.1	35	5
2.	Antimony (Sb)	<0.01	<0.005	0.28	0.04
3.	Arsenic (As)	<0.0008	<0.0004	0.014	0.002
4.	Barium (Ba)	<0.2	<0.1	8.4	1.2
5.	Beryllium (Be)	<0.004	<0.002	0.07	0.01
6.	Cadmium (Cd)	<0.0008	<0.0004	0.035	0.005
7.	Chromium (Cr)	<0.10	<0.050	1.75	0.25
8.	Cobalt (Co)	<0.004	<0.002	0.14	0.02
9.	Copper (Cu)	<0.2	<0.1	28	4
10.	Iron (Fe)	0.5	<0.1	280	40
11.	Lead (Pb)	<0.02	<0.01	0.07	0.01
12.	Lithium (Li)	<0.01	<0.005	0.336	0.048
13.	Magnesium (Mg)	<0.1	<0.05	-	-
14.	Manganese (Mn)	<0.2	<0.1	12.6	1.8
15.	Mercury (Hg)	<0.001	<0.0005	0.021	0.003
16.	Molybdenum (Mo)	<0.004	<0.002	0.84	0.12
17.	Nickel (Ni)	<0.1	<0.05	0.98	0.14
18.	Silver (Ag)	<0.004	<0.002	0.56	0.08
19.	Thallium (Tl)	<0.0002	<0.0001	0.0007	0.0001
20.	Tin (Sn)	<1.0	<0.5	700	100
21.	Titanium (Ti)	<0.1	<0.05	-	-
22.	Vanadium (V)	<0.004	<0.002	0.07	0.01
23.	Zinc (Zn)	<0.2	<0.1	35	5

Note 1. "°C" denotes degree Celsius

2. "<" denotes less than

3. "mg/kg" denotes milligram per kilogram



3.2 Sensory Test

Test for compliance with German Food and Feed Acts LFGB Section 31 and Regulation (EC) No. 1935/2004 Article 3(1)

Test method: With reference to DIN 10955.

The submitted sample was treated with below test conditions. After this treatment, treated food simulant was examined by panels with regard to any divergence in smell and taste.

Test Item	Test Conditions	Grade Results	Recommend Level
		Sample 013	
Transfer of smell	Distilled water: 100°C for 2 Hours	1	<2.5
Transfer of taste	Distilled water: 100°C for 2 Hours	1	<2.5
Conclusion		Pass	-

Note:

- Explanation for grading are listed as below:
 Grade 0 : No perceptible taste/smell deviation
 Grade 1 : Just perceptible taste/smell deviation
 Grade 2 : Weak taste/smell deviation
 Grade 3 : Clear taste/smell deviation
 Grade 4 : Strong taste/smell deviation

-- END OF TEST REPORT--