


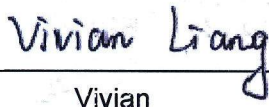
Test Report

Applicant: ANHUI HONYI INTERNATIONAL CORP.
Address: B-2106, BUSINESS BLDG., WOYE GARDEN, GANQUAN RD., SHUSHAN DISTRICT, HEFEI, CHINA

Report on the submitted sample(s) said to be:

Sample Name: Tri clamps
Trade Mark: 
Manufacturer: ANHUI HONYI INTERNATIONAL CORP.
Address: B-2106, BUSINESS BLDG., WOYE GARDEN, GANQUAN RD., SHUSHAN DISTRICT, HEFEI, CHINA
Sample Description: Please refer to the following page(s).
Sample model: KL03407
Sample Model No.: KL23450, KL01878, KL27502, KL22002, KL04077, KL30564, KL27502, KL06675, KL06682, KL06699, KL06705, KL06712, KL06729, KL06736, KL25430, KL25447, KL25454, KL25461, KL25478, KL25485, KL25492, KL03322, KL13116, KL04275, KL24440, KL39734, KL39741, KL04596, KL32902, KL25799, KL37891, KL24785, KL30649, KL32438
Received Date: Apr. 01, 2025
Testing Period: Apr. 01, 2025 ~ Apr. 10, 2025
Test Requested: In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 to perform the following tests:
For material: Metal or metal plating:
1) Sensorial examination odour and taste test;
2) migration of heavy metal contents for metal in contact with foodstuffs;
Test Method: Please refer to the following page(s).
Test Result: Please refer to the following page(s).

Checked by


Vivian

Signed for and on behalf of BORY



Test Report

Sample Description Assigned by Laboratory:

Test Item	Description	Client Claimed Material
001	Tri clamps	Stainless steel 304

1. Sensorial examination odour and taste test

Test method: With reference to DIN10955:2004 - Sensory analysis-testing of packaging materials and packages for foodstuffs.

Test condition: 40°C, 10 day(s);

Test media: water;

No. of panelist: 6

Test Results:

Test Item(s)	Test result	Limit	Comment
	001		
Sensorial examination odour	0.5	2.5	Pass
Sensorial examination taste	0.5	2.5	Pass

Notes:

Scale evaluation:

- 0: No perceptible odour
- 1: Odour just perceptible (still difficult to define)
- 2: Moderate odour
- 3: Moderately strong odour
- 4: Strong odour

Permissible Limit is according to LFGB with its amendment, Section 30 and 31, and Regulation (EC) No 1935/2004 of The European Parliament and of the Council of 27 October 2004.

2. Migration of heavy metal contents for metal in contact with foodstuffs

Test method: Sample preparation in distilled water at 40°C for 10 day(s), followed by analysis using Inductively Coupled Argon Plasma Spectrometry.

Test Report

Test Results:

Test Item(s)	Unit	Result			Seven Times of Maximum Specific Release Limit(s) (SRLs) ^[a, b]
		001			
		1st Migrate	2nd Migrate	Sum of 1st & 2nd Migrate ^[a]	
Envelope volume	cm ³	125	125	--	
Volume of stimulant used	mL	125	125	--	
Aluminum (Al)	mg/kg	<0.1	<0.1	<0.1	35
Iron (Fe)	mg/kg	<5	<5	<5	280
Magnesium (Mg)	mg/kg	<0.5	<0.5	<0.5	-
Manganese (Mn)	mg/kg	<0.1	<0.1	<0.1	12.6
Molybdenum (Mo)	mg/kg	<0.01	<0.01	<0.01	0.84
Silver (Ag)	mg/kg	<0.01	<0.01	<0.01	0.56
Tin (Sn)	mg/kg	<5	<5	<5	700
Titanium (Ti)	mg/kg	<0.5	<0.5	<0.5	-
Vanadium (V)	mg/kg	<0.002	<0.002	<0.002	0.07
Zinc (Zn)	mg/kg	<1	<1	<1	35
Arsenic (As)	mg/kg	<0.001	<0.001	<0.001	0.014
Barium (Ba)	mg/kg	<0.1	<0.1	<0.1	8.4
Beryllium (Be)	mg/kg	<0.001	<0.001	<0.001	0.07
Lithium (Li)	mg/kg	<0.01	<0.01	<0.01	0.336
Mercury (Hg)	mg/kg	<0.0004	<0.0004	<0.0004	0.021
Thallium (Tl)	mg/kg	<0.00005	<0.00005	<0.00005	0.0007
Extractable Lead	mg/kg	<0.002	<0.002	<0.002	0.7
Extractable Cadmium	mg/kg	<0.001	<0.001	<0.001	0.035
Extractable Chromium	mg/kg	<0.1	<0.1	<0.1	1.75
Extractable Nickel	mg/kg	<0.02	<0.02	<0.02	0.98
Extractable Copper	mg/kg	<0.5	<0.5	<0.5	28
Extractable Antimony	mg/kg	<0.004	<0.004	<0.004	0.28
Extractable Cobalt	mg/kg	<0.005	<0.005	<0.005	0.14
Comment					--

Note:

- [a] denotes as this (these) maximum specific release limit(s) was (were) referenced from Metals and Alloys used in Food Contact Materials and articles - A Practical Guide to Manufacturers and Regulators (2013 1st Edition) published by European Directorate for the Quality of Medicines and HealthCare (EDQM), Chapter 1, Article 4, Tables 1 and 2.
- Appropriate test condition(s) was (were) selected according to Guidelines on Testing Conditions for Articles in Contact with Foodstuffs (With a Focus on Kitchenware) (2009 1st Edition) published by European

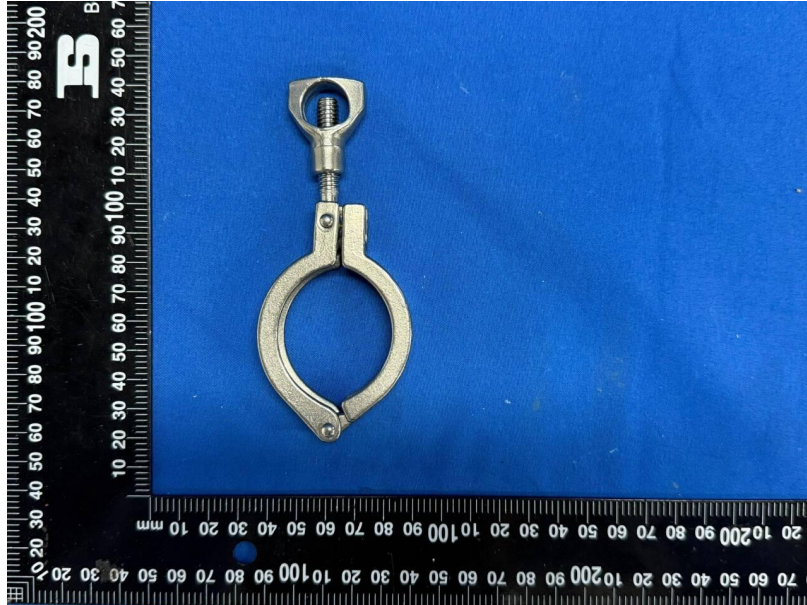
Test Report

Commission Joint Research Center (JRC).

3. [b] denotes as the sum of the results of the first and second migrates should not be exceed seven times the SRL
4. Selected test was specified by client.

Test Report

The photo of the sample



***End ***

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