

Test Report

Test Report No.:28144173

Test Type : Verifying Test
Issue Date : 25/10/23(DD/MM/YY)
Date(s) of testing : 12/10/23 to 25/10/23
Sample Receive Date : 08/10/23

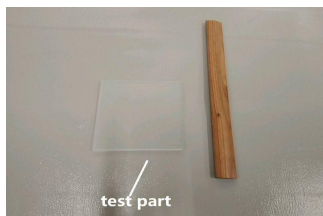
Client Information:

Supplier No. : S1008
Client Company Name : Binh Thanh Chemicals Co.,Ltd
Contact Address : Binh Phuoc B Hamlet-Binh Chuan Ward-Thuan An Town-Binh Duong
Province-Vietnam
Client Contact Person : KIM BANG
IKEA Contacts Person : /

The following information is provided by the applicant and who is responsible for its authenticity:

Article No. : /
Article Name : /
Article Production Date : /
Material Producer : Binh Thanh Chemicals Co., Ltd
Material Description : Acacia wood handle covered with BT FC 01/23H Topcoat Lacquer
Material Batch Number/Production Date : 26072023
Identification Code : BT FC 01/23H Topcoat Lacquer
Sample Description : BT FC 01/23H LACQUER(wood recovered with Food contact coating)
Additional Information : /

Information By Lab : 001: glass with coating; 002: coating on glass



Test Item:

1 . Overall Migration for Transfer of Constituents to Food Simulants acc. to IOS-MAT-0126

Rating

Pass



2 .	Sensory, Physical and Chemical Indicators according to China National Food Safety Standards acc. to IOS-MAT-0126	Pass
3 .	Material and Extraction Tests according to Japan Food Sanitation Law - Material Tests acc. to IOS-MAT-0126	Pass
4 .	Material and Extraction Tests according to Japan Food Sanitation Law - Extraction Tests acc. to IOS-MAT-0126	Pass
5 .	Phthalates Requirement: All Phthalates acc. to IOS-MAT-0126	Pass
6 .	Specific migration of biocides acc. to IOS-MAT-0126	Pass

Remark:

"Inconclusive": combined with the expanded uncertainty, unable to rate the result due to the result both in and out of the limit.

"/":unable to rate the result due to no limit offered or test result is N.A. / N.T. /N.R..*

**For further details, pls refer to the following page(s).*

Lars Wretman
ITCS Managing Director

Jenny Liu
Lab Technical Manager
Approved Signatory

The test results exclusively relate to the samples under test sent by customer.

The test report shall not be reproduced except in full, without the written approval of our laboratory.

The test report is not to prove to the society, as well as import & export commodity inspection in China.





1.Overall Migration for Transfer of Constituents to Food Simulants acc. to (EU) No. 10/2011 and GB 4806.10-2016

(A) Test Result Summary (for IKEA Specification IOS-MAT-0126: AA-2019928-2)

Test Condition	Test Type	Migration	Result of 001, mg/dm ²	IKEA Limit, mg/dm ²
4 % acetic acid (v/v) at 70°C for 2h	Cut and total immersion, S/V ratio: 1 dm ² /100 ml	1 st	4.6	10
10 % Ethanol (v/v) at 70°C for 2h	Cut and total immersion, S/V ratio: 1 dm ² /100 ml	1 st	3.6	10
95 % Ethanol (v/v) at 60°C for 2h	Cut and total immersion, S/V ratio: 1 dm ² /100 ml	3 rd	2.8	10
Iso-octane at 40°C for 0.5h	Cut and total immersion, S/V ratio: 1 dm ² /100 ml	1 st	<2	10

Remark:

- a) Symbol "<" means less than the report limit.
b) The acidic food simulant migration test was conducted by using 4 % acetic acid in aqueous solution (under Chinese National Standard GB 31604.1), which provides a stronger acid strength than 3 % acetic acid in aqueous solution (under EU Regulation No 10/2011). Testing by 4 % acetic acid giving a pass result indicates that it would also meet the migration requirement by using 3 % acetic acid (under EU Regulation No 10/2011).

(B) Test Method:

Testing Item	Testing Method
Overall Migration	With reference to EN 1186-1:2002, EN 1186-3:2022, GB 31604.1-2015, GB 5009.156-2016, GB 31604.8-2021 and IOS-TM-0025: AA-1180075-8

2.Sensory, Physical and Chemical Indicators acc. to GB 4806.10 - 2016

(A) Test Result Summary (for IKEA Specification IOS-MAT-0126: AA-2019928-2)

Testing Item	Result of 001	IKEA Limit
Sensory	Complied	Normal color, free from odor, impurities etc
Soaking solution	4% Acetic Acid (v/v)	Complied
	10% Ethanol (v/v)	Complied
	Vegetable Oil	Complied
		Soaking solution shall be free of the turbidity, precipitation, odor and other sensory deterioration

Testing Item	Test Condition	Test Type	Migration	Result of 001, mg/kg	IKEA Limit, mg/kg
Consumption of KMnO ₄	DI Water at 60°C for 2h	Cut and total immersion, S/V ratio: 0.6 dm ² /100 ml	3 rd	2.1	10
Heavy Metal (as Pb)	4% Acetic Acid (v/v) at 60°C for 2h	Cut and total immersion, S/V ratio: 0.6 dm ² /100 ml	1 st	<1	1

Remark :Symbol "<" means less than the report limit.

(B) Test Method:

Testing Item	Testing Method
Sensory	With reference to GB 4806.10 - 2016



Testing Item	Testing Method
Soaking solution	With reference to GB 4806.10 - 2016, GB 31604.1-2015, GB 5009.156-2016 and IOS-TM-0025: AA-1180075-8
Consumption of KMnO ₄	With reference to GB 4806.10 - 2016, GB 5009.156-2016 and GB 31604.2-2016
Heavy Metal (as Pb)	With reference to GB 4806.10 - 2016, GB 5009.156-2016 and GB 31604.9-2016

3. Material and Extraction Tests according to Japan Food Sanitation Law - Material Tests

(A) Test Result Summary (for IKEA Specification IOS-MAT-0126: AA-2019928-2)

Testing Item	Result of 002, ug/g	IKEA Limit, ug/g
Pb	< 5	100
Cd	< 5	100

Remark: Symbol "<" means less than the report limit.

(B) Test Method

Testing Item	Testing Method
Lead	Japan Food Sanitation Law, section 3, part D, clause 2.
Cadmium	

4. Material and Extraction Tests according to Japan Food Sanitation Law - Extraction Tests

(A) Test Result Summary (for IKEA Specification IOS-MAT-0126: AA-2019928-2)

Testing Item	Food Simulant	Temp/Time	Unit	Result of 001	IKEA Limit
Consumption of KMnO ₄	DI Water	60°C / 0.5h	mg/l	6.3	10
Heavy Metal (as Pb)	4% Acetic Acid (v/v)	60°C / 0.5h	ug/ml	<1	1
Running of Colour Matter	DI Water			Negative	Negative
	4% Acetic Acid (v/v)			Negative	Negative

Remark: Symbol "<" means less than the report limit.

(B) Test Method

Testing Item	Testing Method
Consumption of KMnO ₄	Japan Food Sanitation Law, section 3, part D, clause 2
Heavy Metal (as Pb)	
Running of colour matter	

5. Determination of Phthalates

(A) Test Result Summary (for IKEA Specification IOS-MAT-0126: AA-2019928-2)

Testing Item	CAS Number	Result of 002, mg/kg	IKEA Limit, mg/kg
Diisooctyl phthalate (DIOP)	27554-26-3	< 50	100
Dimethyl phthalate (DMP)	131-11-3	< 50	100
Diethyl phthalate (DEP)	84-66-2	< 50	100



Testing Item	CAS Number	Result of 002, mg/kg	IKEA Limit, mg/kg
Dipropyl phthalate (DPP)	131-16-8	< 50	100
Diisobutyl phthalate (DIBP)	84-69-5	< 50	100
Di-n-butyl phthalate (DBP)	84-74-2	< 50	100
Diamyl phthalate (DAP1)	131-18-0	< 50	100
Dipentyl phthalate ester branched and linear(DAP2)	84777-06-0	< 50	100
Bis(3-methylbutyl) phthalate(DAP3)	605-50-5	< 50	100
Bis(4-methyl-2-pentyl)phthalate (BMPP)	146-50-9	< 50	100
Dihexyl phthalate (DHP)	84-75-3	< 50	100
Dicyclohexyl phthalate (DCP)	84-61-7	< 50	100
di-n-octyl phthalate (DNOP)	117-84-0	< 50	100
Bis(2-ethylhexyl) phthalate (DEHP)	117-81-7	< 50	100
Bis(2-ethoxyethyl) phthalate (BEEP)	605-54-9	< 50	100
Dinonyl phthalate (DNP)	84-76-4	< 50	100
Diisononyl phthalate (DINP)	28553-12-0 68515-48-0	< 50	100
Diisodecyl phthalate (DIDP)	26761-40-0 68515-49-1	< 50	100
Diisoheptyl phthalate (DIHP)	71888-89-6	< 50	100
Butyl Octyl phthalate (BOP)	84-78-6	< 50	100
Hexyl-2-ethylhexyl phthalate (HEHP)	75673-16-4	< 50	100
Benzyl butyl phthalate (BBP)	85-68-7	< 50	100
Diphenyl phthalate (DPHP)	84-62-8	< 50	100
Dibenzyl phthalate (DBZP)	523-31-9	< 50	100
Bis(2-methoxyethyl) phthalate (BMEP)	117-82-8	< 50	100
Bis (2-n-butoxyethyl) phthalate (BBEP)	117-83-9	< 50	100
Di-C7-9-alkyl (branched and linear) phthalate	68515-41-3	< 50	100
Di-C9-11-alkyl (branched and linear) phthalate	68515-43-5	< 50	100
Di(heptyl, nonyl, undecyl) phthalate (DHNUP)	68515-42-4	< 50	100
Sum of phthalates		< 50	250

Remark: Symbol "<" means less than the report limit

(B)Test Method

Testing Item	Testing Method
Phthalates	With reference to ITCS's in-house test procedure TI-CH022 A14, extraction and GC-MS

6.Determination of Specific Migration of 2-methyl-4-isothiazolin-3-one(MIT), 5-chloro-2-methyl-4-isothiazolin-3-one(CMIT) and 1,2-benzylisothiazolin-3-one (BIT) acc. to GB 4806.10-2016 and GB 9685-2016

(A)Test Result Summary (For IKEA Specification IOS-MAT-0126: AA-2019928-2)

Test condition	
Sample preparation	Total immersion;Result based on the first migration.
Area of contacted surface,dm ²	1
Amount of simulant,ml/g	167

Testing Item	CAS Number	Food Simulant	Temperature/Time	Result of 001, mg/kg	IKEA Limit, mg/kg
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Testing Item	CAS Number	Food Simulant	Temperature/Time	Result of 001, mg/kg	IKEA Limit, mg/kg
MIT	2682-20-4	4 % (v/v) acetic acid	70°C /0.5 hour	<0.01	0.01
		10% (v/v) ethanol	70°C /0.5 hour	<0.01	0.01
		Sunflower oil	70°C /0.5 hour	<0.01	0.01
CMIT	26172-55-4	4 % (v/v) acetic acid	70°C /0.5 hour	<0.01	0.01
		10% (v/v) ethanol	70°C /0.5 hour	<0.01	0.01
		Sunflower oil	70°C /0.5 hour	<0.01	0.01
BIT	2634-33-5	4 % (v/v) acetic acid	70°C /0.5 hour	<0.01	0.01
		10% (v/v) ethanol	70°C /0.5 hour	<0.01	0.01
		Sunflower oil	70°C /0.5 hour	<0.01	0.01

Remark:

(a) Symbol "<" means less than the report limit

(b) The acidic food simulant migration test was conducted by using 4 % acetic acid in aqueous solution (under Chinese National Standard GB 31604.1), which provides a stronger acid strength than 3 % acetic acid in aqueous solution (under EU Regulation No 10/2011). Testing by 4 % acetic acid giving a pass result indicates that it would also meet the migration requirement by using 3 % acetic acid.

(B) Test Method

Testing Item	Testing Method
MIT, CMIT, BIT	With reference to GB 5009.156-2016, GB 31604.1-2015, EN 13130-1: 2004 and IOS-TM-0025: AA-1180075-8; Analysed by UPLC-MSMS according to ITCS's in-house test procedure TI-CH209 A1

-----End of Report-----

