### Name
Spatula

### Family
kitchen aids (predominantly hot contact)

### Sample images
![Spatula Image 1](image1)
![Spatula Image 2](image2)
![Spatula Image 3](image3)

### Definition
kitchen aids, mainly for turning food in a pan, however, foreseeable use is also analogous to a cooking spoon (e.g. stirring of sauces)

### Typical materials
very common: metal, PA, seldom: other plastics or elastomers (e.g. silicone)
(wooden spatula are excluded from this test instruction)

### Possible odours
dependent on material: oxidized PP, oxidized PA, metallic

### Sample preparation
If existent, preparation according to the instructions of the manufacturer, if not existent, the articles should be cleaned with warm water (40°C) containing a common household liquid detergent.

### Preliminary test
Evaluation of odour (possibly of test material cut into pieces) if necessary (e.g. in case of PA): Testing on transfer of odour after heating, DIN 10955:2004

### Sensory testing conditions (compliance test)
- wetting contact with hot water
  - water, 0.5h/100°C (boiling or 100°C (in a drying oven) possible; for auditability indicate in the test report)
  - immerse in water in a lab beaker (high form) without immersing the handle (if clearly recognizable)
  - test volume: use high-form-beaker (depending on the size of the spatula); indicate the water volume and the covered surface in the test report
  - sensory testing of the water (odor and tasting)
- wetting contact with hot fat (>150°C) possibly additional to “contact with hot water”
  - „plant oil/ fat“:0.5h/175°C, test procedure analogous to „wetting contact with hot water“
  - specify the amount of fat per spatula (surface) in the test report

### Miscellaneous
Contact conditions (amount and type of food simulants per spatula (surface), time and temperature of contact (open boiling or at 100°C in a drying oven) shall be indicated in the test report