**Collection of Methods for Sensory Testing of Food Contact Materials**

<table>
<thead>
<tr>
<th>Name</th>
<th>Electric kettle</th>
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<tbody>
<tr>
<td>Family</td>
<td>Consumer good for boiling water for food preparation</td>
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<tr>
<td>Sample images</td>
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**Definition**
Electrical appliances for boiling water for food preparation, with automatic shutoff after reaching the boiling point.

**Typical materials**
- Case: plastics, metal and glass (combinations of these materials)
- Inner wall: metal, glass, plastics (combinations of these materials)
- Cover: metal, glass, plastics, elastomers
- Seal: elastomers

**Possible odours**
Plasticizers from wires, seals: mineral oil-like, tar (alkylated 1- and 2-cyclic aromatic hydrocarbons)

**Sample preparation**
If there are no pre-use treatment instructions provided by the manufacturer, articles for multiple use should be cleaned with warm water (40°C) containing an odourless household liquid detergent.

**Preliminary test**
Evaluation of odour (according to DIN 10955)

**Sensory testing conditions (compliance test)**
Test with food simulant water, hot contact
- fill to half of the maximum mark and boil the water, cool down for 2 hours
- afterwards decant into a glass bottle, let cool down to room temperature and, if necessary, filter the water
- sensory test of the water (smell and taste)

**Miscellaneous**
Conditions of contact (amount of water, time and temperature of contact) shall be indicated in the test report

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AG Sensorik von Bedarfsgegenständen
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