


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Electric kettle
Family	Consumer good for boiling water for food preparation
Sample images	
Definition	Electrical appliances for boiling water for food preparation, with automatic shutoff after reaching the boiling point.
Typical materials	<ul style="list-style-type: none"> <li>– Case: plastics, metal and glass (combinations of these materials)</li> <li>– Inner wall: metal, glass, plastics (combinations of these materials)</li> <li>– Cover: metal, glass, plastics, elastomers</li> <li>– Seal: elastomers</li> </ul>
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)	<p>Test with food simulant water, hot contact</p> <ul style="list-style-type: none"> <li>– fill to half of the maximum mark and boil the water, cool down for 2 hours</li> <li>– afterwards decant into a glass bottle, let cool down to room temperature and, if necessary, filter the water</li> <li>– sensory test of the water (smell and taste)</li> </ul>
Miscellaneous	Conditions of contact (amount of water, time and temperature of contact) shall be indicated in the test report