


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Spatula, dough scraper
Family	Material for preparation of food – use under hot and cold conditions
Sample images	
Definition	Scraping of food like dough or porridge from bowls and pots. According to the manufacturer's specifications it is also for transferring of sauces from pots and pans (manufacturer specifications at amazon.de)
Typical materials	Plastics (PP, HDPE), silicone, elastomers (e.g. TPE), wood, metal
Possible odours	Oxidized PP, phenolic
Sample preparation	If there are no pre-use treatment instructions from 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) if necessary of the cut sample at elevated temperatures
Sensory testing conditions (compliance test)	<ul style="list-style-type: none"> – Fatty contact, room temperature <ul style="list-style-type: none"> ○ Covering the contact surface of the spatula with butter or whipped cream (max. 1 cm), ○ 30 min, RT, afterwards homogenise the food simulant ○ Sensory test of the butter or whipped cream (smell and taste) – Wetting hot contact <ul style="list-style-type: none"> ○ water, 30 min 70°C (isotherm) ○ surface to volume ratio should be calculated according to the 'envelope volume'* (as maximum volume), the functional part of the spatula or the complete dough scraper, respectively, must be completely immersed in the water ○ sensory test of the water (smell and taste)
Miscellaneous	Conditions of contact (amount and type of simulant food tested, time and temperature of contact and, where appropriate, humidity) shall be indicated in the test report

*) Council of Europe (2013) Metals and alloys used in food contact materials and articles