


Collection of Methods for Sensory Testing of Food Contact Materials

<b>Name</b>	Drinking straws
<b>Family</b>	Material for food consumption – cold / hot
<b>Sample images</b>	
<b>Definition</b>	Drinking straws provided for cold and hot food contact (unless otherwise labelled). Food is consumed directly through the straw.
<b>Typical materials</b>	Polyethylene; polypropylene; polystyrene
<b>Possible odours</b>	Styrolitic, oxidized polyolefine
<b>Sample preparation</b>	None, single use
<b>Preliminary test</b>	Evaluation of odour (according to DIN 10955)
<b>Sensory testing conditions</b>	<ul style="list-style-type: none"> <li>– wetting contact with water <ul style="list-style-type: none"> <li>○ fully immersed in water, 1 straw/200 mL water</li> <li>○ for 2 h at 70 °C</li> </ul> </li> </ul> Sensory testing of the water (smelling and tasting).
<b>Miscellaneous</b>	Conditions of contact (amount and type of food simulant tested in contact with the article, time and temperature of contact) shall be indicated in the test report.