


Collection of Methods for Sensory Testing of Food Contact Materials

Name	Refrigerator
Family	Food storage under cold conditions
Sample images	
Definition	large electrical equipment; for storage of food at -20 to 8°C
Typical materials	plastic, glass, metal, elastomers
Possible odours	solvents
Sample preparation	The refrigerator should be prepared according to the instructions of the manufacturer
Preliminary test	Evaluation of odour
Sensory testing conditions (compliance test)	<p><u>test partially based on DIN EN 62552¹</u> <u>indirect contact:</u></p> <ul style="list-style-type: none"> ○ Prepare refrigerator following the requirements of DIN EN 63552: <ul style="list-style-type: none"> - put the refrigerator into operation 48h prior to the test - temperature settings: 5°C cooling compartment, 0°C 'BioFresh' compartment - all compartments (cooling, BioFresh, freezing etc.) of the refrigerator must be tested separately (except for the freezing compartment) ○ test conditions: <ul style="list-style-type: none"> <u>test food stuff: water:</u> <ul style="list-style-type: none"> - 100 mL water in an open petri dish (min. diameter = 100 mm) <u>test food stuff: butter</u> <ul style="list-style-type: none"> - cut the butter in about 5mm thick slices and put it in an open petri dish - store test food stuff 48h at intended temperature in the closed refrigerator - take the test food stuff out of the refrigerator and close the petri dish with the top cover, allow the test food stuff to come to room temperature - for comparison put the both test food stuff (butter, water) as reference samples in a closed glass jar in the refrigerator
Miscellaneous	Contact conditions (amount and type of test food stuff, time and temperature of contact) shall be indicated in the test report

1): DIN EN 62552 (VDE 0705-2552) (2013)

Household refrigerating appliances. Characteristics and test methods