**Application form for testing for new varieties of food contact materials declaration**

NO.：

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Applicant  (company chop) |  | | Date | | |  |
| Address of Applicant |  | | Report delivery | | | □ Self pick-up  □ Express mail (freight collect)  □SF Express: (freight prepaid: Jiangsu, Zhejiang and Shanghai: ¥12; Other: ¥22) |
| Manufacturer |  | | Contact person | | |  |
| Mailing address |  | | Contact information | | | Tel/E-mail: |
| Sample name |  | | Sample quantity | | |  |
| Sample description | Shape/Specification/Size/Color: | | Batch No.  (where applicable) | | |  |
| **Please complete the following and the test requirement information sheet on page 2 carefully (**\***items to be filled in by the laboratory).** | | | | | | |
| Use mode | □ Single use  □ Repeated use ( □ Results of three tests □ Results of the first test only □ Results of the third test only)  Exposure to baby food or not: □ Yes (Products intended for the contact of foods for infants and young children only, e.g., tableware and packaging of foods for infants and young children); □ No | | | | | |
| Sample cleaning | Cleaning before usage： □ No □ Yes, cleaning method: \_\_\_\_\_\_\_\_\_\_\_ | | | | | |
| Test standard |  | | | Report language | | □ Chinese □ English |
| Test(s) required | □ The full standard □ Basic physicochemical indices □ Selected test(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | |
| Method verification or method text | □ Unnecessary  □ Method verification required, please list the substance name and CAS No.：\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  □ Method text required, please list the substance name and CAS No.：\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | |
| Photo requirement | Liquid samples: clear colour and clear identification.  Solid samples: clearly visible overall shape, clear colour, clearly marked and shall have a reference scale. | | | | | |
| Sample requirement | The sample to be sent for inspection shall be a representative sample made according to the declared intended use of the substance and the actual process conditions of the final product. | | | | | |
| Sample disposal | Samples are handled by default in accordance with the laboratory's internal regulations. If you need to return, please select here □ Only remaining samples returned □ Residuals and remaining samples are returned (if no samples are left, the report results will not be traceable) | | | | | |
| Confidentiality requirements | Anton Technology will maintain strict confidentiality of the technical information and test data of the Client in accordance with the requirements of the laboratory management system, in addition to the above, other confidentiality requirements and content:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (If you don't fill in the form, then no special requirements will be defaulted) | | | | | |
| Information confirmation | The Client is responsible for the accuracy, authenticity, and legality of the information provided, and Anton Technology is not responsible for the authenticity of such information, which has not been verified by Anton Technology.  Signature of Client Information Confirmation:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | |
| **Workflow** | **Transactor** | **Date** | | | **Remark**\* | |
| Reception\* |  |  | | | Service type: □ Represented by Anton Technology  □ Commissioned test | |
| Billing\* |  |  | | |

**TEST REQUIREMENT INFORMATION SHEET:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Please complete this item or provide it as an attachment if you already have a clear test protocol** | | | |
| Test items | □ Overall migration  Food Simulant: □4% Acetic acid □10% Ethanol □20% Ethanol □50% Ethanol  □95% Ethanol □Isooctane □ Olive oil  Conditions of migration test:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |
| □ Specific Migration □ Overall migration screens for specific migration  Test substance, CAS No. and Limit of Detection/Limit of Quantification:\_\_\_\_\_\_\_\_\_\_  Food Simulant: □4% Acetic acid □10% Ethanol □20% Ethanol □50% Ethanol  □95% Ethanol □Isooctane □Olive oil  Conditions of migration test:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |
| □Residual content screens for specific migration  □Addition screens for specific migration Amount of addition □% □mg/kg □mg/m2  Food Simulant: □4% Acetic acid □10% Ethanol □20% Ethanol □50% Ethanol  □95% Ethanol □Isooctane □Olive oil  Information on material or article:□Gram weight g/m2 or □Density g/cm3 and Thickness cm | | |
| □Residual content (S/V information may not be provided) □Other\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |
| S/V in intended or practical use | □ S/V unknown,  □ S/V known, dm2/ L; or the mass (or volume) of food to be contained: kg (L);  Sealing article: □No □Yes Applicable container volume mL  Area of the sealing article in contact with food dm2  Area of the adapted container in contact with food dm2  S: The surface area of the product in contact with food, in dm2;  V: The volume or mass of the food that the product intends to contact, in L or kg. | | |
| **Please complete the following information if there’s no test solutions** | | | |
| Name of declared substance |  | CAS No. |  |
| Impurity/Residue-1 |  | CAS No. |  |
| Impurity/Residue-2 |  | CAS No. |  |
| Impurity/Residue-3 |  | CAS No. |  |
| Type of application | □ New resin variety  (Range of use: □ Plastic; □ Paper and paper board; □ Coating; □ Rubber;  □ Silicone Rubber; □ Adhesive; □ Ink; □ Other )  □ New variety of additives  (Range of use: □Plastic, specific material CAS No. Amount of addition %  □Rubber, Amount of addition %  □Silicone Rubber, Amount of addition %  □Coating, Amount of addition %  □Ink, Amount of addition %  □Paper and paper board, Amount of addition %  □Adhesive, Amount of addition %  □Other, Amount of addition % | | |
| Food type | □ Acid aqueous foods (pH＜5.0) ; □ Nonacid aqueous foods (pH≥5.0) ;  □ Alcoholic foods, alcohol content %;  □ Fatty foods (water in oil), fat content %;  □ Fatty foods (oil in water), fat content %;  □ Fats and oil, fat content %; | | |
| Conditions of food contact: Contact time and temperature | Maximum usage temperature: ℃（Heat preservation temperature: ℃）  Maximum usage time in single use: min（Heat preservation time: min） | | |
| S/V in intended or practical use | □ S/V unknown,  □ S/V known, dm2/ L; or the mass or volume of food that the product intends to contact: kg (L);  Sealing article: □No □Yes Applicable container volume mL  Area of the sealing article in contact with food dm2  Area of the adapted container in contact with food dm2  S: The surface area of the product in contact with food, in dm2;  V: The volume or mass of the food that the product intends to contact, in L or kg.V: The volume or mass of the food that the product intends to contact, in L or kg. | | |