



Institute of Public Health in Ostrava
Centre of Hygienic Laboratories
CAI Accredited Testing Laboratory No. 1393 by ČSN EN ISO/IEC 17025
Partyzánské náměstí 7, 702 00 Ostrava

TEST REPORT No. 72314/2014

Customer : VÍTKOVICE POWER ENGINEERING a.s.
Ruská 1142/30
706 00 Ostrava-Vítkovice

Set No. : 29111
Sample Received : 25.8.2014 15:00
Sample Analyzed : 25.8.2014 - 16.9.2014
Ref. No. : ZU/26330/2014
File No. : S-ZU/26330/2014
File code : 4.0.3

Sample No. :	89308
Sampling date :	Not mentioned
Sampling time:	Not mentioned
Sample name:	White enamel - sour simulant
Sample amount :	4 ps small plates
Sample Type :	Materials in contact with foodstuffs
Sampled by :	Customer
Mode of sampling :	Not mentioned
Purpose :	on the request customers
Notice :	An integral part of the Protocol is Annex 1

Results - chemical analysis

Parameter	Value	Unit	Kind	Method used	Uncertainty
Pb	0,000050	mg/dm ²	A	SOP OV 201 ²	±20%
Cd	<0,0000050	mg/dm ²	A	SOP OV 201 ²	-

Results - sensoric and qualitative analysis

Parameter	Description	Kind	Method used
taste	simulant: sour, unchanged	A	SOP OV 124 ²
apperance	simulant: clear, colorless liquid, free from debris, unchanged sample after exposure: unchanged	A	SOP OV 124 ²
odour	simulant:no foreign odors, unchanged	A	SOP OV 124 ²

Notice to sampling : The sampling itself is not a subject of accreditation.

Notice to analysis :

According of Decree No. 38/2001 :

Preparation of the extract for the determination of Pb, Cd: prior to analysis, the sample was washed, detergent and rinsed with distilled water. The sample was exposed to 4% acetic. Acid for 24h. at 22 ± 2 ° C. The ratio of the simulant and 200.6 ml sample: 200.64 cm².

Preparation of sensory analysis: the sample is immersed in the food simulant - 0.2% citric acid at 40 ± 2 ° C for 10 days, then it was decanted and analysed.