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  
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

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Value</th>
<th>Unit</th>
<th>Kind</th>
<th>Method used</th>
<th>Uncertainty</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pb</td>
<td>0.000050</td>
<td>mg/dm³</td>
<td>A</td>
<td>SOP OV 201</td>
<td>±20%</td>
</tr>
<tr>
<td>Cd</td>
<td>&lt;0.0000050</td>
<td>mg/dm³</td>
<td>A</td>
<td>SOP OV 201</td>
<td>-</td>
</tr>
</tbody>
</table>

Results - sensoric and qualitative analysis

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Description</th>
<th>Kind</th>
<th>Method used</th>
</tr>
</thead>
<tbody>
<tr>
<td>taste</td>
<td>simulant: sour, unchanged</td>
<td>A</td>
<td>SOP OV 124</td>
</tr>
<tr>
<td>appearance</td>
<td>simulant: clear, colorless liquid, free from debris, unchanged sample after exposure: unchanged</td>
<td>A</td>
<td>SOP OV 124</td>
</tr>
<tr>
<td>odour</td>
<td>simulant: no foreign odors, unchanged</td>
<td>A</td>
<td>SOP OV 124</td>
</tr>
</tbody>
</table>

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

Notice to analysis:  
According to 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.