



**ISEGA – Forschungs-  
und Untersuchungs-  
Gesellschaft mbH  
Aschaffenburg**



63704 Aschaffenburg, Postfach 100565  
63741 Aschaffenburg, Zeppelinstr. 3-5  
Germany  
Telefon +49 (0) 60 21 / 49 89-0  
Telefax +49 (0) 60 21 / 49 89-30  
Email [isega@t-online.de](mailto:isega@t-online.de)  
<http://www.isega.de>

Aschaffenburg, 9 December 2008

From: Weippert  
kp

## REPORT

Order No.: 4988/1-1 Page 1 of 3 pages

Client: Concept Rubber Products SDN. BHD.  
2050 Jalan Alma  
14000 Bukit Mertajam, Penang / Malaysia

Date of order: 29 August 2008

Receipt of sample material: 10 September 2008

Origin of sample material: From the client

Purpose: Partial analysis of two latex gloves for their conformity  
with the demands on food contact materials

(Burkardt)

(Weippert)  
Officially certified  
food chemist

The present report refers exclusively to the samples as laid out therein. Information and statistical data on the results can be obtained on request.

Non-accredited determinations have not been validated at the date of the accreditation. Individual determinations were not intended for accreditation owing to their restricted field of application. In these cases, the necessary accuracy for the evaluation is ensured by the internal quality management system.

Geschäftsführer: Dr. Ralph Derra, Dr. Marion Hasselberg · Handelsregister: Aschaffenburg HRB 3329

Die Veröffentlichung von Ergebnissen unserer Arbeiten und Gutachten sowie die Verwendung für Werbezwecke bedürfen – auch auszugsweise – unserer schriftlichen Genehmigung.  
Erfüllungsort und Gerichtsstand Aschaffenburg

## **Sample Material**

For analysis the following sample material was in hand:

Sample 1: Latex gloves, powdered  
Sample 2: Latex gloves, powder free, chlorinated

## **Carrying out of the Tests**

Examination period: 12 September 2008 to 26 November 2008

### **1. Determination of the Overall Migration \***

The determination was carried out according to the methods for the "Examination of consumer goods" corresponding to the directives B 80.30, 1 to 3 (EG) of the Official Collection of Analytical Methods according to § 64 LFGB and according to the rules of the series of standards EN 1186, EN 13130 and CEN/TS 14234 „Materials and articles in contact with foodstuffs - Plastics“.

If not stated differently, the results are given as average values of determinations in triplicate.

Conditions: 10 minutes at 40 °C

Test simulants: acetic acid 3 % (w/w)

Testing procedure: one-sided contact (exterior side)

Results:

Sample 1:	65	mg/dm <sup>2</sup>
Sample 2:	41	mg/dm <sup>2</sup>

The determination of the organic moiety was performed on the dried residue of the overall migration in acetic acid 3 % (w/w).

Sample 1:	Organic moiety:	3.6	mg/dm <sup>2</sup>
Sample 2:	Organic moiety:	2.3	mg/dm <sup>2</sup>

### **2. Determination of the Specific Migration**

The determination was performed in the same food simulants and after a storage period as indicated in point 1.

**Primary Aromatic Amines \*:** Cleaning and concentration were made on solid-phase columns in the test simulant acetic acid 3 % (w/w). The determination was performed photometrically by analogy with the method L 00.00-6 of the Official Collection of Analytical Methods according to § 64 LFGB, calculated as aniline hydrochloride.

Result:

Sample 1 + 2: not determinable < 0.0004 mg/dm<sup>2</sup>