



STATE HEALTH INSTITUTE

National reference laboratory for material intended for contact with food and for products for children up to the age of three
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REPORT ON THE SENSORIC TEST NO. S 1459/14

performed according to Czech Technical Standards: ČSN 77 0226, ČSN ISO 8586, ČSN ISO 8589, ISO 13 302, ČSN EN 1230-1, CSN EN 1230-2, based on the requests of the Decree of the European Parliament and the Council of the European Union No. 1935/2004, Law no. 258/2000 Coll. and public notice of the Ministry of Agriculture of the Czech Republic no. 38/2001 Coll. in the wording of the latest regulations

Client: Advanced Materials-JTJ s.r.o. (Ltd.), Kamenné Žehrovice 23, 273 01

Test dates: 16.-26. May 2014

Submitted samples:

- 1) PROTECTAM FN1® paint
- 2) PROTECTAM FN2® paint
- 3) PROTECTAM FN3® paint

from the point of view of using on surfaces not coming into direct contact with food in food processing plants

Evaluating the odour of the sample:

Conditions of the test	Odour of the sample upon removing from packaging at temperatures of $23 \pm 2 \text{ }^\circ\text{C}$	Odour of the sample after ventilating for 24 h at temperatures of $23 \pm 2 \text{ }^\circ\text{C}$
Sample No.	Evaluating the intensity of the odour 0-4*)	
1	3	1
2	3	1
3	3	1

*) 0 – no noticeable odour, 1 – odour just barely noticeable, 2 – mild odour, 3 – fairly strong odour, 4 – strong odour

• Modelling of indirect contact with food:

Model food on a flat glass dish (surface of about 1 dm) placed into an area (cca. 20 dm), shared with a **ventilated sample** (surface 1 dm²), enclosed by being wrapped in Al foil, 24 hours at a temperature of $23 \pm 2 \text{ }^\circ\text{C}$

Modelled food	Shredded chocolate	Cookies with no added flavour
Sample No.	Evaluation - average	
1	1.5	1.5
2	1.8	1.8
3	1.8	1.8

Average evaluation

- ≤ 1.8 : doesn't affect the sensoric qualities of food
- 1.9 – 2.3: possible incidence of small changes to the sensoric qualities of food
- ≥ 2.4 : negatively affects the sensoric qualities of food

Tests have been performed in the sensoric laboratory of the Centre for Toxicology and Health Safety, SZU, headquartered in Prague, by selected appraisers

Report created by: Dipl.- Ing. Lenka Votavová
In Prague, date: 27 May 2014

The head of the NRL for materials intended to come into contact with food and for products for children up to the age of 3
Dipl.- Ing. Jitka Sosnová



STATE HEALTH INSTITUTE

Šrobárova 48,
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100 42

Advanced Materials-JTJ s.r.o.
Kamenné Žehrovice 23
273 01

YOUR LETTER ID.:

DATED: 17 April 2014
OUR ID.: SZÚ 1459/2014
EX 140615

PROCESSED BY: Dipl.-Ing. Votavová
TEL/FAX: 267082389
E-MAIL: votavova@szu.cz
DATE: 29 May 2014

Matter: **PROFESSIONAL EVALUATION** for evaluating the safety of paints of the types: PROTECTAM FN1[®], FN2[®] and FN3[®]

SUBJECT OF THE REQUEST:

Regarding your request for evaluating the possibility of using paints of the types: PROTECTAM FN1[®], FN2[®] and FN3[®] in the food processing industry, according to the requests of the Decree of the European Parliament and the Council of the European Union (ES) No.1935/2004, in the wording of the following regulations and according to § 26 of the Law of the Ministry of Agriculture of the Czech Republic no. 258/2000 Coll. about the protection of public health and about the changes to several related laws, in the wording of the following regulations, we state:

SUBMITTED SAMPLES:

- 1) PROTECTAM FN1[®] paint on glass
- 2) PROTECTAM FN2[®] paint on glass
- 3) PROTECTAM FN3[®] paint on glass

SUBMITTED DOCUMENTS:

a) Advanced Materials-JTJ s.r.o. (Ltd.) - sanitary photo-catalytic paints of the types: PROTECTAM FN1[®], FN2[®] and FN3[®] contain Titanium Dioxide as an active ingredient

RESULTS OF THE TESTS:

The results of the tests are stated in the SZÚ laboratory's report – Report on the sensoric test S 1459/14

PROFESSIONAL EVALUATION:

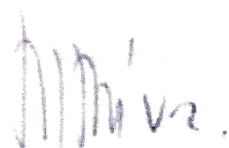
The sensoric evaluation of the submitted paint samples applied on glass after 24 hours of aerating under conditions simulating indirect contact with food, meets the demands of sensoric inertness of article 3 of the Decree of the European Parliament and the Council of the E.U. (ES) no. 1935/2004, in the wording of the following regulations.

CONCLUSION

Paints of the types of: PROTECTAM FN1[®], FN2[®] and FN3[®] **can**, from the standpoint of the demands of the Decree of the European Parliament and the Council of the European Union (ES) No. 1935/2004 in the wording of the following regulations and Law No. 258/2000 Coll. about protecting public health and of changes made to some related laws, in the wording of the following regulations, **be used in food processing plants, however, strictly on surfaces that don't come into contact with food or raw materials for making food. It is conditional that before applying paints, the spaces be cleared of all food, raw materials for food and food packaging, and that the space be thoroughly ventilated after their application.**

The evaluation presented regards only products specified in this evaluation and the deducted conclusions can only be applied to other products of such a type, composition and quality.

STATNÍ ÚSTAV
pro zdravotní ochranu
a epidemiologii
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MUDr. Dagmar Jírová, CSc.

Head of the Centre for Toxicology and Health Safety

Addendum: Report on the sensoric test S 1459/14