

**LECTA (TORRASPAPEL S.A., CONDAT SAS, CARTIERE DEL GARDA SpA)
Llull 331, 08019 Barcelona (Spain)**

Barcelona, May 2024

Ref.: CONSULT ABOUT ROBINSON TEST RESULTS IN DIVA ART QUALITY.

Dear customer,

Lecta wants to explain the Sensory Test performed by accredited external laboratories related to your enquiry regarding Diva Art quality paperboard.

A packaging has the role to protect the contents from damage and must also prevent alterations in the odour and taste of the product. The packaging itself must not contain substances that could alter the flavor and aroma of delicate products, such as chocolate, and for this reason it is important to evaluate the ability of the paperboard to withstand the transmission of substances on food to ensure its original quality.

The tool to determine this ability is the Sensory testing, also named Robinson test, which is carried out on all paperboards that involve food contact.

We perform analytical test in the accredited external laboratory as Intertek, Isega, Ecol Studio and others, to confirm the compliance of this adhesive with USA, European and national Food contact legislation.

We have carried out sensory analysis tests on the papers we manufacture over many years and correct results are always obtained, within the admissible limit.

The accredited external laboratories perform the Sensory testing according two norms, to verify compliance for direct and indirect contact with foodstuffs.

These norms are EN 1230 -1 and 2, and DIN 10955:2004-06. Both are valid.

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The reports of the Food contact certification are confidential documents and under our know-how. We do not share them with our customers, but you can see below the results of our periodical sensory analyses test carried out by these laboratories on a standard sample of our quality Diva Art in 2019 and 2022.

(Currently, the Isega laboratory is carrying out the renewal tests for the food contact certification of Diva Art quality and they have indicated to us that in 1 - 2 weeks they will send us the results. We have asked you if it is possible to provide us with the results of the sensory analysis tests so that we can share them with you).

LECTA
Llull 331
08019 Barcelona
Spain

Test report No. FUFDCP2018-02135

Arrival in lab: 23.03.2018
Period of analysis: 23.03. – 18.04.2018
Lab Director: Kerstin Scharrer
Food Contact testing according to client's request

General note: Copying this test report partially is permitted only in agreement with the contracted lab. The tests r
All testing requests are subject to our Terms and Conditions available on www.intertek.com.

Sample description: **DIVA ART 15**
 Coated paper 15

Sensory testing

Method: DIN EN 1230: 2010-02* (Robinson Test)
Testing conditions: Odour: (24h / 23 ± 2°C);
 Taste: chocolate (48h / 23 ± 2°C) humidity: 75 %
Tester: 6 test persons

Single results:

Sample	Odour	Taste
Tester 1	2 (paper, solvent)	1
Tester 2	1	0
Tester 3	2 (dull)	1 (aromatic)
Tester 4	2	1
Tester 5	2	2 (aromatic)
Tester 6	2 (paper, solvent)	0
Evaluation (Median)	2 slight aberration	1 Very slight aberration

Evaluation scale:

0= no aberration, neutral
1= very slight aberration, barely perceivable
2= slight aberration
3= significant aberration
4= strong aberration

Requirement for taste: no significant deterioration (Limit: 2.5)



Total Quality. Assured.

Intertek Consumer Goods GmbH - Würzburger Straße 152 - 90766 Fürth - Germany

TORRASPAPEL S.A.
Amaya Alfaro
Llull 331
08019 Barcelona
SPAIN

TEST REPORT No. FUFDCP2022-01314

Date sample received: February 17/2022

Period of testing: February 17/2022 - April 29/2022

Technical Director: Kerstin Scharrer

Food contact testing according to client's request

Testing according to: Reg(EC)1935/2004, BfR recommendation XXXVI. , FDA 21 C
French Decree

Abbreviations

* = Test method is not part of the accreditation scope
** = Outsourcing
n.a. = not applicable
n.t. = not tested
n.d. = not determinable (< LoQ)
LoQ = limit of quantification
CS = Combined sample
P = passed
F = failed

Sample description: DIVA ART

Color: white, Material: 1 side coated paper

Sensory testing

Test method: DIN 10955:2004-06*

Testing conditions: Cheese (24 h / 20-22°C), single-sided on uncoated side

Tester: 6 test persons

Single results:

Sample 1	Appearance	Odour	Taste
Tester 1	0	1	1
Tester 2	0	0	0
Tester 3	0	1	2 (old, gluey, rancid)
Tester 4	0	1	1
Tester 5	0	0	1.5 (old, bitter)
Tester 6	0	1	1.5
Evaluation (average)	0	1	1 - 1.5

Status: passed**Evaluation scale:**

0= no aberration, neutral

1= very slight aberration, barely perceivable

2= slight aberration

3= significant aberration

4= strong aberration

It remains the responsibility of the end user to verify the suitability of the final material or article for its intended application.

Do not hesitate to contact our commercial team if you need any additional information or if you want to send samples of the involved quality.

Sincerely,


TORRAPAPEL S.A.
C/ Llull, 331
08019 Barcelona

Pere Canet
Technical Services Director