

KITCHEN & DINING PRODUCTS: ENSURE REGULATORY & QUALITY COMPLIANCE



WHAT CHALLENGES FOR PRODUCTS THAT COME INTO CONTACT WITH FOOD?

Consumers expect that the products they purchase will be safe and performant. What substances are present in my cookware? What is being leached into food? Will the handle of my knife be reliable? Will my glasses be resistant to 3-year dishwashing?

Armed with strong expertise and remarkable technical support, SGS offers complete testing solutions (performance, chemical, food contact), technical and regulatory consultancy as well as audits and inspections for all varieties of kitchen and dining products..

MEET APPLICABLE SAFETY STANDARDS

SGS has a global network of laboratories that are accredited to test materials, kitchen and dining products in accordance with the international and national safety and quality requirements for cookware, tableware, cutlery...

EUROPE

- Framework Regulation (EC) No 1935/2004
- Legislation on specific materials
- Directives on individual substances
- REACH
- Safety and performance tests (EN 12983-1, ISO 2747, EN 13258...)

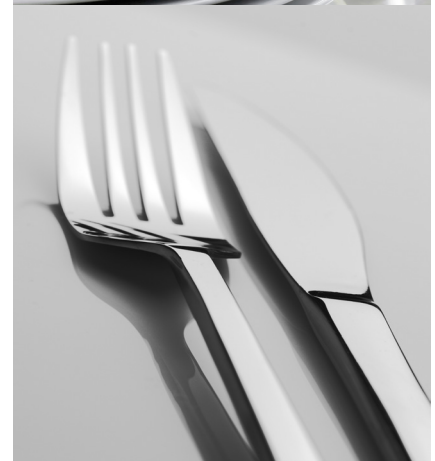
U.S.

- Food Contact Materials Testing: FDA CFR 21 parts 175-189 & FDA CPG 7117.05, 06, 07
- California Prop 65
- Safety and performance tests according to CMA (Cookware Manufacturers Association): Handle torque and fatigue resistance, Strength test (for plastic handle only), Flame / softening test (for thermoplastics), Glass cover breakage resistance, Flatness of pan bottoms Dry boil test

PRODUCTS COVERED

SGS has experience in an extensive range of kitchen and dining products and tests all varieties of products, including:

- Cookware /Bakeware: Casserole dishes, sauce pans, woks, stir-fry cookware, stock pots, cake pans, tea kettles...
- Cutlery, holloware, kitchen utensils
- Tableware: plates, glassware, ceramicware...



DON'T TAKE THE RISK. PARTNER WITH SGS TO AVOID RECALLS AND BUILD TRUST IN YOUR PRODUCTS.

A COMPREHENSIVE RANGE OF TESTING SERVICES

SGS aims to help you ensure your products prevent injuries from fire, burn, scalding, laceration hazards. In addition to safety concerns, a product's physical characteristics, reliability and performance as key factors when deciding on a purchase. Our mix of testing, inspection, auditing and consultancy services help you enhance the design, safety, and quality of your kitchen and dining products.

CONSTRUCTION TESTS

E.g. (Cookware) Stability, Selection of handles, Hygiene, Mechanical hazards, Handle position with respect to cookware, Knob & Lid design, Thermal shock resistance of brittle materials, Heat resistance, Resistance to leakage...

E.g. (Cutlery) Alignment, uniformity and absence of defects, Hollow handles, Knife edges, Sprung fork guards

E.g. (Tableware) Thermal shock, Cracking Resistance, Impact resistance, Temper level (glassware), Stability

PERFORMANCE TESTS

E.g. (Cookware) Torque resistance, Bending strength, Fatigue resistance, Burning resistance, Non-stick coating cookware (Abrasion resistance, Adhesion, Scratch resistance, Non-stick performance, Corrosion)

E.g. (Cutlery) Resistance to corrosion, Strength, Firmness of handle attachment, Hardness of knife blades

E.g. (Tableware) Microwave resistance, Dishwashing resistance, Handle and knob temperature

TESTING OF MATERIALS AND ARTICLES IN CONTACT WITH FOOD

Materials Composition Analysis /Food contact testing:

- Plastics – global & specific migration/ heavy-metal content
- Silicones – migration / VOC
- Metal – composition / extractable heavy metals
- Other – other materials or application for specific requirements

Care and use instructions

REGULATION AND TECHNICAL ASSISTANCE

LABELLING REVIEW

PACKAGING TESTING

CONTACT US

SGS offers a full array of inspection, verification, testing, certification and consulting services. To learn more, contact us via e-mail at consumer.products@sgs.com.



SGS COMPETITIVE ADVANTAGES

EXPERTISE

On current legislation for materials and articles in contact with food ; On Product /Materials expertise: stain steel, ceramic, silicone, plastics, aluminium and its alloys, coatings metals...

WORLDWIDE CAPABILITIES

SGS has laboratories to test all varieties of materials and articles in Europe (France, Germany, Netherlands, Portugal, Turkey), in Americas (U.S., Brazil) and in Asia (China, Hong Kong, Taiwan, Thailand).

ACCREDITATIONS

For overall migration in aqueous and olive oil food stimulants for plastic articles ; For migration from ceramic articles.

GLOBAL KEY ACCOUNT MANAGEMENT

SGS