



STATE INSTITUTE OF HEALTH

National Reference Laboratory
for materials intended to come into contact
with food and for products for children
under 3 years of age

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REPORT OF THE SENSORIAN EXAMINATION No S 964/23 performed according to ČSN 77 0226, ČSN ISO 8586, ČSN ISO 8589, ISO 13 302, ČSN EN 1230-1, ČSN EN 1230-2, DIN 10955:2004, based on the requirements of Regulation No. 1935/2004 of the European Parliament and of the Council, Act No. 258/2000 Coll. and Decree No. 38/2001 Coll. of the Ministry of Health of the Czech Republic, as amended

Customer: ALPHA Czech s.r.o., Pražákova 1008/69, 639 00 Brno - Štýřice

Reference number: SZÚ/00964/2023

Submitted sample: 1) THRcoating ALPHA Industry - use for coating metal pipes, tanks and other equipment - white paint application on glass plate (10x10 cm)
2) THRcoating ALPHA Construction - use for coating walls, facades and roofs of production, packaging and other halls and buildings - application of white paint on glass plate (10x10 cm)

- Odour evaluation of the sample:**

Conditions of the test	Sample kept in a closed space for 24 h at 23 ± 2 °C, odour of the air in the space	
	Sample evaluated without ventilation	Sample left free before evaluation air curing for 24 h at 23 ± 2 °C
Sample no.	Odour intensity rating 0 to 4*)	
1	3	2
2	1	1

*) 0 - no perceptible odour, 1 - odour just detectable, 2 - slight odour, 3 - slightly strong odour, 4 - strong odour

- Modelling indirect food contact:**

Model foods in a flat glass dish (surface area approx. 1 dm² placed in a sample sharing compartment, sealed with Alu foil overwrap, for 24 hours at 23 ± 2°C.

Model food	Drinking water	Caster sugar	Butter
Sample no.	Rating - average**)		
1	1,1	2,0	1,8
2	1,1	1,3	1,1

***) The procedure for the evaluation of the test is given in AHEM 13/1982:

The average of the evaluation : < 1,8 does not affect the sensory properties of the food

1,9 - 2,3 possibility of inducing small changes in the sensory properties of food

> 2,4 adversely affect the sensory properties of food

Conclusion:

A sensory evaluation of the submitted sample of 'THRcoating ALPHA Industry', intended for use in the coating of metal pipes, tanks and other equipment, revealed the presence of a slightly strong odour which did not completely disappear even after ventilation. The model dry foodstuff, after contact with the sample under the conditions indicated, showed a slight foreign taste which does not exclude the possibility of inducing small changes in the sensory properties of the food. Based on the results of the sensory evaluation **the proposed use of "THRcoating ALPHA Industry" in the following locations can be agreed, where indirect contact with food occurs, provided that it is verified with the end user that under realistic conditions of use the sensory properties of the food will not be affected.**

The submitted samples of the coating "THRcoating ALPHA Construction", intended for use on walls, facades and roofs of production, packaging and other halls and buildings, **met the** requirement of sensory inertness according to Article 3, paragraph 1c of Regulation No. 1935/2004 of the European Parliament and of the Council - **for indirect contact with food.**

The tests were carried out in the sensory laboratory of the Centre for Toxicology and Health Safety of the National Institute of Toxicology and Health Safety (SZU) based in Prague by qualified assessors.

Tests carried out by Ing. Kristýna Hanušová

In Prague on: 6.3.2022

Head of the NRL for materials intended to come into contact with food and for products for children under 3 years
Ing. Jitka Sosnovcová

Stamp:

STÁTNÍ ZDRAVOTNÍ ÚSTAV
Národní referenční laboratoř
pro materiály určené pro styk s potravinami
a pro výrobky pro děti do 3 let