Results of Proficiency Test Overall Migration (fcm) October 2020

Organized by:Institute for Interlaboratory Studies
Spijkenisse, the NetherlandsAuthor:ing. C.M. Nijssen-Wester
ing. R.J. Starink & ing. A.S. Noordman-de Neef
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1 INTRODUCTION

During the contact of materials with food, molecules can migrate from the food contact material to the food. Because of this, in many countries regulations are made to ensure food safety. The framework Regulation (EU) No. 10/2011 (lit. 18 and lit. 19) applies to all food contact materials and describes a large number of requirements, e.g. limits for Overall Migration and specific limits for certain constituents. Article 12 of this regulation describes the Overall Migration limit, which is 10 mg/dm². Only when determined for food contact intended for infants and children, the Overall Migration is expressed in mg/kg food simulant with a limit of 60 mg/kg food simulant. The determination of <u>Specific</u> Migration requires additional analytical testing following the migration step, while the determination of the <u>Overall (also called global or total)</u> Migration requires weighing as only quantitative analytical technique. In September 2020, the 15th amendment of this EU 10/2011 was published and will be implemented in 2021 for new products. This amendment especially describes methods for repeated use articles, how to test and to reject them.

Since 2012, the Institute for Interlaboratory Studies (iis) organizes a proficiency scheme for Overall Migration every year. During the annual proficiency testing program 2020/2021, it was decided to continue the proficiency test for the determination of Overall Migration on food contact materials.

In this interlaboratory study 48 laboratories from 19 different countries registered for participation. See appendix 4 for the number of participants per country. In this report, the results of this proficiency test are presented and discussed. This report is also electronically available through the iis website www.iisnl.com.

2 SET UP

The Institute for Interlaboratory Studies (iis) in Spijkenisse, The Netherlands, was the organizer of this proficiency test (PT). Sample analyzes for fit-for-use and homogeneity testing were subcontracted to an ISO/IEC17025 accredited laboratory. It was decided to send one sample (a set of three items) labelled #20675 positive on Overall Migration. Furthermore, a number of test conditions (type of simulant, exposure time, exposure volume, migration method, simulant volume and details about the contact surface testing) were prescribed. The participants were requested to report rounded and unrounded test results. The unrounded test results were preferably used for statistical evaluation.

2.1 ACCREDITATION

The Institute for Interlaboratory Studies in Spijkenisse, the Netherlands, is accredited in agreement with ISO/IEC17043:2010 (R007), since January 2000, by the Dutch Accreditation Council (Raad voor Accreditatie). This PT falls under the accredited scope. This ensures strict adherence to protocols for sample preparation and statistical evaluation and 100% confidentiality of participant's data. Feedback from the participants on the reported data is encouraged and customer's satisfaction is measured on regular basis by sending out questionnaires.

2.2 PROTOCOL

The protocol followed in the organization of this proficiency test was the one as described for proficiency testing in the report 'iis Interlaboratory Studies: Protocol for the Organisation, Statistics and Evaluation' of June 2018 (iis-protocol, version 3.5). This protocol is electronically available through the iis website www.iisnl.com, from the FAQ page.

2.3 CONFIDENTIALITY STATEMENT

All data presented in this report must be regarded as confidential and for use by the participating companies only. Disclosure of the information in this report is only allowed by means of the entire report. Use of the contents of this report for third parties is only allowed by written permission of the Institute for Interlaboratory Studies. Disclosure of the identity of one or more of the participating companies will be done only after receipt of a written agreement of the companies involved.

2.4 SAMPLES

A batch of white plastic knives was selected and purchased from the market. The knives were positive for Overall Migration. Randomly from the batch 60 sets of three knives were put into a bag and labelled #20675. The homogeneity of the subsamples was checked by determination of Overall Migration according to EN1186 on 6 stratified randomly selected subsamples with the following conditions: total immersion, 3% Acetic Acid, 2 hours at 70°C.

	Overall Migration mg/dm ²
Sample #20675-1	15.98
Sample #20675-2	15.20
Sample #20675-3	15.29
Sample #20675-4	14.51
Sample #20675-5	14.90
Sample #20675-6	16.18

Table 1: homogeneity test results of subsamples #20675

From the above test results the repeatability was calculated and compared with 0.3 times the reproducibility of the reference test method and in agreement with the procedure of ISO13528, Annex B2 in the next table.

	Overall Migration mg/dm ²
r (observed)	1.78
reference test method	EN1186-3
0.3 * R (reference test method)	2.22

 Table 2: evaluation of the repeatability of subsamples #20675

The calculated reproducibility was in agreement with 0.3 times the reproducibility of the target test method. Therefore, homogeneity of the subsamples was assumed.

To each of the participating laboratories one sample, a set of three knives, labelled #20675 was sent on September 9, 2020.

2.5 ANALYZES

The participants were requested to determine Overall Migration on sample #20675 using the prescribed test conditions (total immersion, single use and 3% Acetic Acid as simulant for 2 hours at 70°C). Each participant received three knives to be tested separately, where also the average of the three tests was requested.

It was also requested to report if the laboratory was accredited for this test and to report some analytical details.

It was explicitly requested to treat the sample as if it was a routine sample and to report the test results using the indicated units on the report form and not to round the test results, but report as much significant figures as possible. It was also requested not to report 'less than' test results, which are above the detection limit, because such results cannot be used for meaningful statistical evaluations.

To get comparable test results, a detailed report form and a letter of instructions are prepared. On the report form the reporting units are given as well as the reference test methods (when applicable) that will be used during the evaluation. The detailed report form and the letter of instructions are both made available on the data entry portal www.kpmd.co.uk/sgs-iis-cts/. The participating laboratories are also requested to confirm the sample receipt on this data entry portal. The letter of instructions can also be downloaded from the iis website www.iisnl.com.

3 RESULTS

During five weeks after sample dispatch, the test results of the individual laboratories were gathered via the data entry portal www.kpmd.co.uk/sgs-iis-cts/. The reported test results are tabulated per determination in appendix 1 of this report. The laboratories are presented by their code numbers.

Directly after the deadline, a reminder was sent to those laboratories that had not reported test results at that moment. Shortly after the deadline, the available test results were screened for suspect data. A test result was called suspect in case the Huber Elimination Rule (a robust outlier test) found it to be an outlier. The laboratories that produced these suspect data were asked to check the reported test results (no reanalysis). Additional or corrected test results are used for data analysis and original test results are placed under 'Remarks' in the test result tables in appendix 1. Test results that came in after the deadline were not taken into account in this screening for suspect data and thus these participants were not requested for checks.

3.1 STATISTICS

The protocol followed in the organization of this proficiency test was the one as described for proficiency testing in the report 'iis Interlaboratory Studies: Protocol for the Organisation, Statistics and Evaluation' of June 2018 (iis-protocol, version 3.5).

For the statistical evaluation the *unrounded* (when available) figures were used instead of the rounded test results. Test results reported as '<...' or '>...' were not used in the statistical evaluation.

First, the normality of the distribution of the various data sets per determination was checked by means of the Lilliefors-test, a variant of the Kolmogorov-Smirnov test and by the calculation of skewness and kurtosis. Evaluation of the three normality indicators in combination with the visual evaluation of the graphic Kernel density plot, lead to judgement of the normality being either 'unknown', 'OK', 'suspect' or 'not OK'. After removal of outliers, this check was repeated. If a data set does not have a normal distribution, the (results of the) statistical evaluation should be used with due care.

According to ISO5725 the original test results per determination were submitted to Dixon's, Grubbs' or Rosner's outlier tests. Outliers are marked by D(0.01) for the Dixon's test, by G(0.01) or DG(0.01) for the Grubbs' test and by R(0.01) for the Rosner's test. Stragglers are marked by D(0.05) for the Dixon's test, by G(0.05) or DG(0.05) for the Grubbs' test and by R(0.05) for the Rosner's test. Both outliers and stragglers were not included in the calculations of averages and standard deviations.

For each assigned value, the uncertainty was determined in accordance with ISO13528. Subsequently the calculated uncertainty was evaluated against the respective requirement based on the target reproducibility in accordance with ISO13528. In this PT, the criterion of ISO13528, paragraph 9.2.1, was met for all evaluated tests, therefore, the uncertainty of all assigned values may be negligible and need not be included in the PT report.

Finally, the reproducibilities were calculated from the standard deviations by multiplying them with a factor of 2.8.

3.2 **GRAPHICS**

In order to visualize the data against the reproducibilities from literature, Gauss plots were made, using the sorted data for one determination (see appendix 1). On the Y-axis the reported test results are plotted. The corresponding laboratory numbers are on the X-axis.

The straight horizontal line presents the consensus value (a trimmed mean). The four striped lines, parallel to the consensus value line, are the +3s, +2s, -2s and -3s target reproducibility limits of the selected reference test method. Outliers and other data, which were excluded from the calculations, are represented as a cross. Accepted data are represented as a triangle.

Furthermore, Kernel Density Graphs were made. This is a method for producing a smooth density approximation to a set of data that avoids some problems associated with histograms. Also, a normal Gauss curve was projected over the Kernel Density Graph for reference.

3.3 Z-SCORES

To evaluate the performance of the participating laboratories the z-scores were calculated. As it was decided to evaluate the performance of the participants in this proficiency test (PT) against the literature requirements, e.g. EN reproducibilities, the z-scores were calculated using a target standard deviation. This results in an evaluation independent of the variation in this interlaboratory study.

The target standard deviation was calculated from the literature reproducibility by division with 2.8. In case no literature reproducibility was available, other target values were used. In some cases, a reproducibility based on former iis proficiency tests could be used.

When a laboratory did use a test method with a reproducibility that is significantly different from the reproducibility of the reference test method used in this report, it is strongly advised to recalculate the z-score, while using the reproducibility of the actual test method used, this in order to evaluate whether the reported test result is fit-for-use.

The z-scores were calculated according to:

```
z_{(target)} = (test result - average of PT) / target standard deviation
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The $z_{(target)}$ scores are listed in the test result tables in appendix 1.

Absolute values for z < 2 are very common and absolute values for z > 3 are very rare. The usual interpretation of z-scores is as follows:

z < 1	good
1 < z < 2	satisfactory
2 < z < 3	questionable
3 < z	unsatisfactory

4 EVALUATION

In this interlaboratory study no problems were encountered with the dispatch of the samples. Two participants did not report any test results at all and two participants reported test results after the final reporting date. Finally, the 46 reporting laboratories reported 45 numerical test results for the Average Overall Migration per contact surface. Observed were 2 outlying test results, which is 4.4%. In proficiency studies, outlier percentages of 3% - 7.5% are quite normal.

The original data set proved to have a normal Gaussian distribution.

4.1 EVALUATION OF THE TEST RESULTS

In this section the reported test results are discussed. The test methods which were used by the various laboratories were taken into account for explaining the observed differences when possible and applicable. These test methods are also in the tables together with the original data in appendix 1. The abbreviations, used in these tables, are explained in appendix 5.

In the past iis has observed that the Overall and Specific Migration methods the limits and the calculations are mixed up and used inappropriately by participants. Therefore, iis issued a White Paper on this subject in February 2018 (see lit. 20) to help participants understand the differences between the two methods, the units used for reporting and the regulated limits.

For the determination of Overall Migration (also called Global or Total Migration) on food contact material by total immersion, the EN1186 method series part 3 is considered to be the official EC test method. The target reproducibility used for statistical evaluation was estimated from the EN1186-3 (Annex A) reproducibility of simulants A, B and C (based on 3 replicates).

<u>Overall Migration</u>: This determination was not problematic. Two statistical outliers were observed and one other test result was excluded. The calculated reproducibility after rejection of the suspect data is in full agreement with the target reproducibility estimated from EN1186-3:02.

4.2 **PERFORMANCE EVALUATION FOR THE GROUP OF LABORATORIES**

A comparison has been made between the reproducibility as declared by the reference method and the reproducibility as found for the group of participating laboratories. The number of significant test results, the average, the calculated reproducibility (2.8 * standard deviation) and the estimated target reproducibility derived from the reference test method (in casu EN1186) are presented in the next table.

Parameter	unit	n	average	2.8 * sd	R(lit)
Average Overall Migration	mg/dm ²	42	21.55	11.17	10.39

Table 3: reproducibility of tests on sample #20675

Without further statistical calculations, it can be concluded that for Overall Migration there is a good compliance of the group of participating laboratories with the target reproducibility estimated from EN1186-3:02.

4.3 COMPARISON OF PROFICIENCY TEST OF OCTOBER 2020 AGAINST PREVIOUS PTS

The evolution of the uncertainty for Overall Migration in mg/dm² as observed in this proficiency scheme and the comparison with the findings in previous rounds is listed in the next table.

year	article filling	total immersion	# of items	EN1186
2013		25-30%	2	11% (part 3)
2014	18%		3	17% (part 8)
2015	14%		3	8% (part 9)
2016	17%	29%	3 – 1	8% (part 9) – 13% (part 3)
2017		32-36%	1	17% (part 3)
2018	13-17%		1	17% (part 9)
2019		16-22%	1	17% (part 3)
2020		19%	3	17% (part 3)

Table 4: development of the uncertainties over the years

The uncertainty observed in this PT is in line with the uncertainties observed in previous PTs for total immersion.

4.4 EVALUATION OF THE ANALYTICAL DETAILS

Before the start of this PT it was clear that a wide range of test results would be reported when the choice of the test conditions would have been selected by the participating laboratories. Therefore, a set of prescribed test conditions (known to give a positive test result) was given together with the instructions to all participants:

Sample ID	#20675
Simulant	3% Acetic Acid
Exposure time	2 hours
Exposure temperature	70°C
Migration method	Total immersion, single use
Simulant volume	As per method used

Table 5: prescribed test conditions used in this PT

The participants were requested to report the intermediate test results for the three knives and the average Overall Migration. Additional details regarding preparation, residue, surface area, simulant volume and details about the evaporation step were also requested. See appendices 2 and 3 for the reported details.

Test method and accreditation

About 95% of the reporting participants mentioned to have used test method EN1186-3. From the reporting participants about 80% mentioned that they are accredited for this test.

Preparation

Thirty-two participants reported not to clean the sample and nine participants used a lint free cloth/tissue or soft brush before the determination of the Overall Migration. Method EN1186-3 states in paragraph 3.41: "Before preparing test specimens, remove any surface contamination from the sample by gently wiping it with a lint free cloth, or by brushing with a soft brush."

Surprisingly, a few participants reported to have used water and/or a detergent/soap to clean the test item prior to use. Method EN1186-3 states in paragraph 3.41: "under no circumstances wash the sample with water or solvent". However, in general can be concluded that it appears that these cleansing methods have a negligible effect on the Overall Migration in mg/dm².

Ratio dm² per 100 mL, contact surface and volume of simulant

Method EN1186-1 states in paragraph 9.3: "that the surface to volume ratio in the total immersion test is conventionally 1 dm² of food contact area to 100 mL of food simulant.", also in method EN1186-3 the ratio of 1 dm²/100mL is mentioned. In appendix 2 the ratio calculated by iis is given based on the reported details of the participants. Only fifteen of the reporting participants used a surface to volume ratio of 1 dm²/100mL, on average over all participants the volume to surface ratio was nearly 2 dm²/100mL. Remarkably, this did not have an effect on the Overall Migration test results.

Calculation of Overall Migration in mg/dm²

According to method EN1186-3, the Overall Migration in mg/dm² should be calculated taking the mass residue after evaporation of all simulant and corrected for a blank sample mass in mg by division of the surface area in dm². A few participants reported a test result of Overall Migration in mg/dm² which is not in line with the reported residue (mg) and the reported surface area (dm²). These are marked as bold in appendix 2. Some other test results of Overall Migration in mg/dm² were corrected without correction of the reported residue (mg) or the surface area (dm²). For these tests iis did not calculate the Overall Migration.

Evaporation: temperature and time

After exposure of the plate to the simulant for the selected time, the simulant must be evaporated to dryness. The reported evaporation temperature varied from 90 to 400°C. About 60% of the reporting participants used an evaporation temperature between 100°C and 150 °C. The reported evaporation time varied from 16 to 1440 minutes. About 50% of the reporting participants used an evaporation time less than 240 minutes. The differences in evaporation temperature and time did not appear to be of influence on the test results of the samples in this PT.

5 DISCUSSION

Total immersion, single use, three articles

The prescribed test migration method for this PT was total immersion. A set of three knives was sent to the participants to be reported separately. Further, the average Overall Migration was requested. One laboratory reported the test results of the three knives but did not report the average Overall Migration. One participant reported the test result of one knife as the average Overall Migration and this test value was excluded from the statistical evaluation.

Limits for Overall Migration from EU regulation No 10/2011

The EU regulation describes in article 12 that the limit for Overall Migration is 10 mg/dm². In this PT the Overall Migration found should comply the limit for Overall Migration. According to this limit all reporting participants would have rejected sample #20675.

6 CONCLUSION

It is to be expected that the variation of the migration test results in real life practice will be larger than observed in this PT as the test conditions like time, temperature, etc. will not be prescribed but will be selected by the individual laboratories.

Each laboratory has to evaluate its performance in this study and make decisions about necessary corrective actions. Therefore, participation on a regular basis in this scheme could be helpful to improve the performance and the quality of the analytical results.

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Average Overall Migration (per contact surface) on sample #20675; results in mg/dm²

lah	method	value	mark	z(targ)	remarks
310	EN1186-3	20.1	man	-0.39	Tomano
339	EN1186-3	20.54		-0.27	
362	EN1186-3	104.85	C,R(0.01)	22.44	first reported: 52.42
551	EN1186-3	21.474		-0.02	
1648	EN1186-3	25.530		1.07	
2115	EN1186-3	20.23		-0.35	
2129	EN1186-3	23.3		0.47	
∠140 2165	EN1100-3	20.342		-0.32	
2184	EN1186-3	14.33	ex	-1.94	test result excluded, only result of one knife
2212	CFR175.300	19.62	en	-0.52	
2213	EN1186	26.32		1.29	
2216		19.400		-0.58	
2236					
2241	EN1186-3	20.089		-0.39	
2264	EN1186-3	21.19		-0.10	
2355	EN1186-3	18.64601262		-0.33	
2375	EN1186-3	18.15		-0.92	
2384	EN1186-3	25.97		1.19	
2385		26.327		1.29	average was not reported but calculated by iis
2391	EN1186-3	22.857		0.35	
2406	EN1186-3	26.907		1.44	
2415	EN1186-3	20.444 17 <i>1</i>		-0.30	
2429	EN1186-3	16.63		-1.12	
2495	EN1186-3	17.24		-1.16	
2500	EN1186-3	15.574		-1.61	
2549	EN1186-3	20.63		-0.25	
2609	EN1186-3	21.556		0.00	
2634	EN1186-3	12.0	0	-2.57	first reported: 40.0705
2799	EN1180-3 EN1196-2	24.4737	C	0.79	first reported: 49.0765
2840	EN1186-3	20.300 82.9	R(0.01)	16.53	
2850	EN1186-3	26.3	11(0.01)	1.28	
2897	EN1186-3	28.09		1.76	
2938	INH-31	28.47		1.87	
3100	EN1186-3	19.183		-0.64	
3110	EN1186-3	27		1.47	
3116	EN1186-3	25.80		1.15	
3172	EN1186-3	26.11		1 23	
3182	EN1186-3	22.20		0.18	
3185	EN1186-3	16.5		-1.36	
3190	EN1186-3	19.37		-0.59	
3218					
3228	EN1186-3	14.2		-1.98	
3231	EN1100-3	20.93		1.45	
	normality	ОК			
	n	42			
	outliers	2 (+1ex)			
	mean (n)	21.547	5.05		
	st.dev. (n)	3.9906	RSD = 19%		
	K(Calc.)	11.174			
	R(EN1186-3:02)	10.393			
		10.000			
50 T					0.12
45					Kernel Density
40 -					0.1
35					
30					
25				<u>م م م</u>	
20			Δ Δ Β Β		0.04





0.02

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Determination of Overall Migration on sample #20675; results in mg/dm²

lab	Knife 1			Knife 2		Knife 3	
	reported	iis calculated	reported	iis calculated	reported	iis calculated	
310	19.9	19.880	19.9	19.880	20.5	20.566	
339	20.109	20.870	19.457	20.217	22.065	22.826	
362	107.27		101.82		105.45		
551	22.115	23.846	20.577	22.308	21.731	23.462	
1648	25.682	27.444	25.909	27.465	25.000	26.794	
2115	19.5	19.500	19.7	19.700	21.4	21.200	
2129	21	12.800	24	14.600	25	15.200	
2146	17.436	17.391	21.282	21.228	22.308	22.251	
2165	14.583	14.583					
2184	14.33	9.885					
2212	19.35	19.355	19.15	19.153	20.36	20.363	
2213	26.8	26.881	25.75	25.751	26.4	26.203	
2216	20.144	20.144	17.794	18.564	20.312	21.140	
2236							
2241	20.431	20.329	18.686	18.686	21.150	21.150	
2284	21.19	21.190	20.95	20.952	21.43	21.429	
2353	20.045	20.045	20.913	20.913	20.004	20.004	
2372	19.57831325	20.009	17.85714286	18.287	18.50258176	18.933	
2375	19.05	19.909	18.21	19.091	17.20	18.073	
2384	27.65	27.566	25.00	24.927	25.29	25.220	
2385	26.67	26.667	27.44	27.436	24.87	24.872	
2391	22.619	22.619	22.857	22.857	23.095	23.095	
2406	26.072	26.072	29.080	29.080	25.570	25.570	
2415	21.185	21.178	20.444	20.444	19.704	19.711	
2429	17.2	17.193	17.2	17.193	17.8	17.857	
2475	17.09	17.091	15.27	15.273	17.45	17.455	
2495	16.84	16.906	17.19	17.193	17.68	17.684	
2500	15.517	15.517	15.172	15.172	16.034	16.034	
2549	21.90	21.905	19.52	19.524	20.47	20.476	
2609	21.627	22.056	21.199	21.627	21.842	22.270	
2634	14.7	14.667	6.7	6.667	14.7	14.667	
2799	23.9474	64.380	27.3684	71.240	22.1053	60.686	
2826	20.859	20.808	20.455	20.404	19.850	19.798	
2840	49.7	49.737	119.5	119.474	79.6	79.737	
2850	26.9	26.857	26.3	26.286	25.7	25.714	
2897	29.79	37.167	28.43	35.810	26.05	33.429	
2938	34.938	34.928	22.488	22.488	27.99	27.990	
3100	19.057	19.057	19.434	19.434	19.057	19.057	
3110	27		28		27		
3116	26.72	26.722	25.90	25.895	24.79	24.793	
3153	20.559	20.559	21.357	21.357	21.557	21.557	
3172	26.43	26.429	25.95	25.952	25.95	25.952	
3182	22.55	22.553	22.55	22.553	21.49	21.489	
3185	15.41	15.410	16.72	16.721	17.54	17.541	
3190	19.04	19.038	19.31	19.309	19.76	19.758	
3218							
3228	14.1	14.091	14.8	14.773	13.6	13.636	
3237	27.63	27.625	26.18	26.175	27	27.000	

The figures in bold show a calculation difference between the reported test result and the result iis calculated of larger than 1. Difference below one can also be caused by rounding issues in the reported raw data.

Lab 362 first reported for knife 1: 52.64, for knife 2: 50.91 and for knife 3: 52.73 Lab 2799 first reported for knife 1: 48.024, for knife 2: 54.8812 and for knife 3: 44.327

Reported details for calculation of Overall Migration on sample #20675

lab	total residue	total residue	total residue	surface area	volume simulant	iis calc. ratio
	(mg) knife 1	(mg) knife 2	(mg) knife 3	(dm²)	(mL)	area/simulant
						(dm²/ 100 mL)
310	11.60	11.60	12.0	0.5835	100	1.71
339	9.6	9.3	10.5	0.46	50	1.09
362				0.11	11	1.00
551	12.40	11.60	12.20	0.520	63.0	1.21
1648	12.1	12.2	11.8	0.4409	100	2.27
2115	9.75	9.85	10.6	0.5	100	2.00
2129	6.4	7.3	7.6	0.5	80	1.60
2146	6.8	8.3	8.7	0.391	100	2.56
2165	7.0			0.48	80	1.67
2184	8.6			0.87	145	1.67
2212	9.6	9.5	10.1	0.496	49	0.99
2213	11.9	11.4	11.6	0.4427	170	3.84
2216	12.0	10.6	12.1	0.59572/0.57/0.57	340.7	5.72 – 5.96
2236						
2241	9.9	9.1	10.3	0.487	50	1.03
2284	8.9	8.8	9.0	0.42	42	1.00
2353	9.70	10.12	9.68	0.4839	48	0.99
2372	9.3	8.5	8.8	0.4648	46	0.99
2375	0.01095	0.0105	0.00994	0.55	100	1.82
2384	9.4	8.5	8.6	0.341	100	2.93
2385	10.4	10.7	9.7	0.39	65	1.67
2391	0.0095	0.0096	0.0097	0.42	130	3.10
2406	10.4	11.6	10.2	0.3989	60	1.50
2415	9.53	9.20	8.87	0.45	62.5/62/63	1.38 – 1.40
2429	9.8	9.8	10.0	0.57	57.0	1.00
2475	9.4	8.4	9.6	0.55	100	1.82
2495	8.25	8.39	8.63	0.488	65.0	1.33
2500	9.0	8.8	9.3	0.58	97	1.67
2549	4.6	4.1	4.3	0.210	30	1.43
2609	10.3	10.1	10.4	0.467	70.0	1.50
2634	2.2	1.0	2.2	0.15	100	6.67
2799	0.0122	0.0135	0.0115	0.1895	130	6.86
2826	10.3	10.1	9.8	0.495	50	1.01
2840	18.9	45.4	30.3	0.38	100	2.63
2850	9.4	9.2	9.0	0.35	35	1.00
2897	15.61	15.04	14.04	0.42	80	1.90
2938	14.6	9.4	11.7	0.418	100	2.39
3100	10.1	10.3	10.1	0.53	53	1.00
3110						
3116	9.7	9.4	9.0	0.363	36	0.99
3153	10.3	10.7	10.8	0.501	50	1.00
3172	11.1	10.9	10.9	0.42	70	1.67
3182	10.60	10.60	10.10	0.47	100.00	2.13
3185	9.4	10.2	10.7	0.61	61	1.00
3190	9.5	9.5	9.8	0.499/0.49/0.50	50	1.00 – 1.02
3218						
3228	6.2	6.5	6.0	0.44	73	1.66
3237	11.05	10.47	10.8	0.4	110	2.75

APPENDIX 3 Summary of reported analytical details

time (inin)temperature ("C)310NoNoas receivedOveno.n.105332YesNoas receivedIncubator30 min100342YesNoas receivedOven30 min100551YesNoas receivedOvenAbout 120 min.250-270°C2115YesNoas receivedOvenabout 11 hrabout 300°C2129YesNoas receivedOvenabout 11 hrabout 300°C2131YesNoas receivedOvenAbout 120 min."''''2145YesNoas receivedOvenAbout 100"''''2145YesNoas receivedOvenNANA2145YesNoas receivedOvenNANA2145YesNoas receivedOvenNANA2145YesNoas receivedOvenNANA2145YesNoas receivedOven1224162241YesNoas receivedOven1202002244YesNoas receivedOven30 min.105 °C2372YesNoas receivedOven120-2402002375YesNoas receivedOven2344YesNoas receivedOven180-2402002375YesNo <td< th=""><th>lab</th><th>ISO17025</th><th>Cleaned prior to</th><th>Sample</th><th>Equipment</th><th>Evaporation</th><th>Evaporation</th></td<>	lab	ISO17025	Cleaned prior to	Sample	Equipment	Evaporation	Evaporation
310NoNoas received as received OvenOvenOn.105339YesNofurther cut as received Oven30 min100342YesNoas received as received OvenOvenAbout 120 min. about 10 min.250-270°C1648NoYes, with a clothas received as received OvenOvenAbout 120 min. about 10 min.250-270°C2146YesNoas received as received OvenOvenabout 10 min. about 300°C250-270°C2146YesNoas received as received OvenOvenabout 10 min. about 300°C250-270°C2146YesNoas received as received OvenOvenabout 10 min. about 300°C1002147YesNoas received as received OvenOven7201002131YesYes, D.I.as received as received Oven10241622362236YesNoas received ovenOven30 min.105 C2333YesNoas received ovenOven30 min.105 C2344YesYes, with int-free tissue as received OvenNo to tess ther cutNo to tess ther cut2002353YesNoas received ovenOven100min.260 °C.2345YesNoas received ovenOven108-2402002346Y		accredited	migration step	· ·		time (min)	temperature (°C)
339YesNofurther cutOven551YesNoas receivedOvenAbout 120 min.250-270°C2115YesNoas receivedOvenAbout 120 min.250-270°C2115YesNoas receivedIncubator4 h90°C2129YesNoas receivedOvenabout 1 hrabout 300°C2146YesYes, with a brushas receivedOvenOvenToto2145YesNoused 2 piecesOvenOvenToto2144YesNoused 2 piecesOvenNANA2145YesYesStateas receivedOvenNANA2146YesYesStateas receivedOvenNANA2147YesYesStateas receivedOven10241622362241YesNoas receivedOven30 min.105 °C2337YesNoas receivedOven30 min.200 °C2334YesNoas receivedOven480-2402002345YesNoas receivedOven480105 °C2346NoNofarceivedOven480100-1022446NoNofarceivedOven160min98°C2445YesNoas receivedOven1800-10	310	No	No	as received	Oven	o.n.	105
382 Yes Yes as received Incubator 30 min 100 1648 No Yes, with a cloth as received Oven About 120 min. 250-270°C 2115 Yes No as received Incubator 4 h 90°C 2148 Yes No as received Incubator Evaluation about 120 min. 250-270°C 2148 Yes No as received Oven about 140 min. about 300°C 2144 Yes No as received Oven Overn 720 100 2214 Yes Yes, D.I. as received Oven 2216 No No as received Oven 102 416 2234 Yes No as received Oven 12h 105°C 2235 Yes No as received Oven 2b 50°C 2337 Yes No as received Oven About 60 min. 260°C. 2344 Yes No as received Oven	339	Yes	No	further cut	Oven		
551YesNoas received as receivedOvenAbout 120 min. $250-270^{\circ}$ C2115YesNoas received as receivedIncubator4 h90°C2146YesNoas received as receivedOvenabout 10rabout 300°C2146YesNoas received as receivedOvenDvernight1052147YesNouser 200°COvenNANA2148YesNouser 200°COvenNANA2147YesNouser 200°COvenNANA2148YesYesas receivedOvenT2149YesYesNoas receivedOven10241622162241YesYes, with a non-woven cloth as receivedas receivedOven2.5h150°C2372YesNoas receivedOvenAbout 60 min.260°C.200°C2384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoas receivedOven1080°I105°C2416YesNoas receivedOven1080°I105°C2429YesNoas receivedOven1080°II105°C2436YesNoas receivedOven1080°III200°C2436YesNoas receivedOven <td>362</td> <td>Yes</td> <td>Yes</td> <td>as received</td> <td>Incubator</td> <td>30 min</td> <td>100</td>	362	Yes	Yes	as received	Incubator	30 min	100
1648 No Yes, with a cloth as received Oven About 120 min. 250-270°C 2115 Yes No as received Oven about 1 hr about 300°C 2146 Yes Yes, with a brush as received Oven about 1 hr about 300°C 2148 Yes No as received Oven Dvernight 105 2184 Yes No used 2 pieces Oven NA NA 2114 Yes No as received Oven NA NA 2212 Yes Yes, D.I. as received Oven 102 416 2234 Yes No as received Oven 12h 155°C 2353 Yes No as received Oven 30 min. 105 °C 2354 Yes No as received Oven 4bout 60 min. 260 °C. 2375 Yes No as received Oven 180-240 200 <	551	Yes	No	as received	Oven		
2115YesNoas received as receivedIncubator4 h90°C2129YesYes, with a brushas receivedOvenabout 1 hrabout 30°C2146YesNoas receivedOvenDvernight1052148YesNoused 2 piecesOvenNANA2144YesNoused 2 piecesOvenNANA2147YesYesYesas receivedOvenNANA2141YesYesYesas receivedOvenNANA2241YesYesNoas receivedOven1024162246YesYes, with anon-woven clothas receivedOven2.5h150°C2341YesNoas receivedOven30 min.105°C2342YesNoas receivedOven30 min.260°C.2343YesNoas receivedOven30 min.200°C.2344YesYes, with lint-free tissueas receivedOvenNot less than 480105°C2345YesNoOvenNot less than 480105°C200°C2345YesNoOven124 minutes280°C2416YesNoas receivedOven124 minutes280°C2417YesNoas receivedOven124 minutes280°C2418YesNoas receivedOven124 m	1648	No	Yes, with a cloth	as received	Oven	About 120 min.	250-270°C
2129YesNoas receivedOvenabout 1 hrabout 300°C2146YesNoas receivedIncubatorEvap. 360 min.***)2165YesNoused 2 piecesOvenOvenNANA2114YesYes, D.I.as receivedOvenNANANA2212YesYes, D.I.as receivedOven1024162216NoNoas receivedOven10241622362241YesNoas receivedOven1024162235YesNoas receivedOven30 min.105 °C2335YesNoas receivedOven30 min.105 °C2337YesNoas receivedOven4bout 60 min.280 °C2337YesNoas receivedOven180-2402002344YesYes, with lint-free tissueas receivedOven160min98 °C2318NoNoOven160min98 °C2406NoNofurther cutOven160min98 °C2445YesNoas receivedOven120 min.105 °C2445YesNoas receivedOven160min98 °C2454YesNoas receivedOven120 min.105 °C2454YesNoas received<	2115	Yes	No	as received	Incubator	4 h	90°C
2146YesYes, with a brushas receivedIncubatorEvap. 360 min.***)2165YesNoas receivedOvenOvernight1052144YesNoused 2 piecesOven7201002112YesYes, D.I.as receivedOven2216NoNoas receivedOven10241622162241YesNoas receivedOven12h105 °C2333YesNoas receivedOven2.5h150 °C2334YesNoas receivedOven30 min.105 °C2335YesNoas receivedOven2344YesYes, with int-free tissueas receivedOven2345YesNoOven180-2402002355YesNoOvenNot less than 480105 °C2415YesNoas receivedOvenNot less than 480105 °C2415YesNoas receivedOven124 minutes280° C2415YesNoas receivedOven124 minutes280° C2415YesNoas receivedOven120 min.105 °C2429YesNoas receivedOven124 minutes280° C2445YesNoas receivedOv	2129	Yes	No	as received	Oven	about 1 hr	about 300°C
2165 Yes No as received Oven Oven 100 2184 Yes Yes, D.I. as received Oven NA NA 2212 Yes Yes, D.I. as received Oven NA NA 2216 No No as received Oven 102 416 2236 2241 Yes No as received Oven 2.5h 150°C 252.5k 2233 Yes No as received Oven 30 min. 105 °C 250°C 2353 Yes No as received Oven 480uf0 min. 260°C 2354 Yes No as received Oven 180°240 200 200 2364 Yes No as received Oven 180°240 100°102 2415 Yes No as received Oven 100min 98°C 2415 Yes No as received Oven 100	2146	Yes	Yes, with a brush	as received	Incubator	Evap. 360 min.	***)
2144YesNoused 2 piecesOven7201002212YesYesas receivedOvenNANA2213YesYesas receivedOven2216NoNoas receivedOven10241622362241YesNoas receivedOven12h105 °C2235YesNoas receivedOven30 min.105 °C2353YesNoas receivedOven2344YesYes, with a non-woven clothas receivedOvenAbout 60 min.260 °C.2375YesNoas receivedOven2384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoOven180-2402002385YesNoOven480100°C2406NoNofurther cutOven1080105°C2415YesNoas receivedOven1080105°C2445YesNoas receivedOven120 min.105°C2445YesNoas receivedOven120 min.105°C2445YesNoas receivedOven120 min.105°C24475YesNoas receivedOven120 min.105°C <td>2165</td> <td>Yes</td> <td>No</td> <td>as received</td> <td>Oven</td> <td>Overnight</td> <td>105</td>	2165	Yes	No	as received	Oven	Overnight	105
2212YesYes, D.I.as received as receivedOvenNANA2213YesYesYesas receivedOven1024162216NoNoas receivedOven10241622362241YesNoas receivedOven2.5h150°C2284YesYes, with a non-woven cloth as receivedas receivedOven30 min.105 °C2353YesNoas receivedOven30 min.105 °C2354YesNoas receivedOvenAbout 60 min.260 °C2375YesNoas receivedOven180-2402002384YesYes, with lint-free tissueas receivedOven180-2402002391NoYes, with lint-free tissueas receivedOven160min98°C2406NoNoas receivedOven1080105°C2415YesNoas receivedOven1080105°C2445YesNoas receivedOven1080105°C2445YesNoas receivedOven120 min.105°C2549YesNoas receivedOven120 min.105°C2609NoNoas receivedOven120 min.105°C2549YesNoas receivedOven120 min.105°C	2184	Yes	No	used 2 pieces	Oven	720	100
2213YesYesas received as receivedOven22462241YesNoas receivedOven12h105°C2284YesYes, with a non-woven cloth as receivedas receivedOven12h105°C2353YesNoas receivedOven30 min.105 C2372YesNoas receivedOven2384YesNoas receivedOven2384YesNoas receivedOven2384YesNoas receivedOven180-2402002385YesNoOven180-2402002385YesNoOven180-2402002385YesNoas receivedOven180-2402002406NoNoas receivedOven1080100-1022415YesNoas receivedOven10801052445YesNoas receivedOven10801052445YesNoas receivedOven120 min.105°C2500YesNoas receivedOven120 min.105°C2634YesNoas receivedOven120 min.100°C2634YesNoas receivedOven1440105°C2799YesNo <td>2212</td> <td>Yes</td> <td>Yes, D.I.</td> <td>as received</td> <td>Oven</td> <td>NA</td> <td>NA</td>	2212	Yes	Yes, D.I.	as received	Oven	NA	NA
2216NoNoas received as receivedOven10241622362241YesNoas receivedOven2.5h150°C2284YesNoas receivedOven12h105°C2353YesNoas receivedOven30 min.105 C2372YesNoas receivedOvenAbout 60 min.260 °C.2375YesNoas receivedOven180-2402002384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoYes, with lint-free tissueas receivedOven180-2402002384YesNoYes, with lint-free tissueas receivedOven100-1022002485YesNonumber cutOven124 minutes280°C2002415YesNoas receivedOven1080105°C2429YesNoas receivedOven124 minutes280°C2445YesNoas receivedOven120 min.105°C2500YesNoas receivedOven120 min.105°C2544YesNoas receivedOven120 min.105°C2544YesNoas receivedOven120 min.105°C2544YesNoas receivedOven120 min. <td>2213</td> <td>Yes</td> <td>Yes</td> <td>as received</td> <td>Oven</td> <td></td> <td></td>	2213	Yes	Yes	as received	Oven		
22362241YesNoas receivedOven2.5h 150° C2235YesNoas receivedOven30 min. 105° C2353YesNoas receivedOven $30 min.$ 206° C.2372YesNoas receivedOven $About 60 min.$ 260° C.2375YesNoas receivedOven $About 60 min.$ 260° C.2375YesNoas receivedOven $180-240$ 200° C2384YesYes, with lint-free tissueas receivedOven $180-240$ 200° C2385YesNoOven $160min$ 98° C2416NoNoYes, with lint-free tissueas receivedOven 180° C2415YesNofurther cutWater bath $124 minutes$ 280° C2417YesNofurther cutWater bath $124 minutes$ 280° C2418YesNoas receivedOven 1080° C 240° C2419YesNoas receivedOven $120 min.$ 105° C2417YesNoas receivedOven $120 min.$ 105° C2418YesNoas receivedOven $120 min.$ 105° C2419YesNoas receivedOven 1440° C 100° C2416YesNoas received <t< td=""><td>2216</td><td>No</td><td>No</td><td>as received</td><td>Oven</td><td>102</td><td>416</td></t<>	2216	No	No	as received	Oven	102	416
2241YesNoas received as receivedOven2.5h150°C2284YesYes, with a non-woven cloth as receivedas receivedOven12h105°C2353YesNoas receivedOvenAbout 60 min.260°C.2375YesNoas receivedOven2384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoOven160min98°C2384YesYes, with lint-free tissueas receivedOven160min98°C2385YesNoas receivedOven480105°C2391NoYes, with water and soapas receivedOven480105°C2405YesNoas receivedOven1080105°C2475YesNoas receivedOven1080105°C2475YesNoas receivedOven1080105°C2475YesNoas receivedOven1080105°C2475YesNoas receivedOven100°I105°C2475YesNoas receivedOven100°I105°C2475YesNoas receivedOven100°I105°C2475YesNoas receivedOven100°I105°C2485YesNoas receivedOven100°I105°C2500	2236						
2284YesYes, with a non-woven cloth as receivedas received OvenOven12h105 °C2372YesNoas receivedOvenAbout 60 min.260 °C.2375YesNoas receivedOven2384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoOven180-2402002381YesNoOven160min98°C2381YesNoOven160min98°C2406NoNofurther cutOven480100-1022415YesNoas receivedOven4801005°C2425YesNoas receivedOven1080105°C2475YesNoas receivedOven100min155°C2485YesNoas receivedOven100min150°C2549YesNoas receivedOven120 min150°C2649YesNoas receivedOven120 min150°C2649YesNoas receivedOven120 min150°C2799YesNoas receivedOven16 mins100°C2840NoNoas receivedOven16 mins100°C2840NoNoas receivedOven16 mins100°C2840YesNoas receivedOven<	2241	Yes	No	as received	Oven	2.5h	150°C
2353YesNoas receivedOven30 min.105 C2375YesNoas receivedOvenAbout 60 min.260 °C.2375YesNoas receivedOven2384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoOven180-2402002385YesNoOven160min88°C2391NoYes, with lint-free tissueas receivedOvenNot less than 480105°C2415YesNoas receivedOven480100-1022429YesNoas receivedOven1080105°C2475YesNoas receivedOven1080105°C2499YesNoas receivedOven120 min.105°C2500YesNoas receivedOven120 min.105°C2634YesNoas receivedOven120 min.105°C2634YesNoas receivedOven100°C26342860YesNoas receivedOven160 min.105°C2879YesNoas receivedOven160 min.105°C2880NoNoas receivedOven160 min.105°C2897YesNoas receivedOven160 min.105°C2897YesNoas receivedOv	2284	Yes	Yes, with a non-woven cloth	as received	Oven	12h	105 °C
2372YesNoas received as receivedOvenAbout 60 min. $-$ 260 °C.2375YesNoas received ovenOven180-2402002384YesNoYes, with lint-free tissue as receivedOven180-2402002391NoYes, with lint-free tissue as receivedoven160min98°C2391NoYes, with lint-free tissue as receivedovenNot less than 480105°C2406NoNofurther cut further cutOven480100-1022429YesNoas receivedOven480105°C2429YesNoas receivedOven10801052429YesNoas receivedOven1080105°C2434YesNoas receivedOven120 min.105°C2495YesNoas receivedOven120 min.105°C2500YesNoas receivedOven120 min.105°C2634YesNoas receivedOven120 min.105°C2634YesNoas receivedOven1440105°C2860YesNoas receivedOven16 mins100°C2861YesNoas receivedOven1440105°C2863YesNoas receivedOven1440105°C2864YesNoas receivedOven14401	2353	Yes	No	as received	Oven	30 min.	105 C
2375YesNoas received as receivedOven2384YesYes, with lint-free tissueas received ovenOven180-2402002385YesNoYes, with lint-free tissueas received further cutOven160min98°C2406NoNoNoas received further cutOven480100-1022429YesNoas received further cutOven480100-1022429YesNoas received as receivedOven10801052475YesNoas received as receivedOven10801052495YesNoas received as receivedOven120 min.105°C2500YesNoas received as receivedOven120 min.105°C2500YesNoas received as receivedOven120 min.105°C2549YesNoas received ovenOven120 min.105°C2634YesNoas received ovenOven16 mins100°C2840NoNoas received ovenOven16 mins100°C2840NoNoas received as receivedOven16 mins100°C2850YesNoas received ovenOven16 mins100°C2850YesNoas received as receivedOven16 mins100°C2860YesNono	2372	Yes	No	as received	Oven	About 60 min.	260 °C.
2384YesYes, with lint-free tissueas receivedOven180-2402002385YesNoOven160min98°C2391NoYes, with lint-free tissueas receivedOvenNot less than 480105°C2416NoNofurther cutOvenNot less than 480100-1022415YesNoas receivedOven480100-1022429YesNoas receivedOven10801052475YesNoas receivedOven10801052495YesNoas receivedOven120 min150°C2500YesNoas receivedOven120 min150°C2609NoNoas receivedOven120 min150°C2609NoNoas receivedOven16 mins100°C2634YesNoas receivedOven16 mins100°C2634YesNoas receivedOven16 mins100°C2840NoNoas receivedOven14401052826YesNoas receivedOven14401052847YesNoas receivedOven1 hour105°C2849YesNoas receivedOven1 hour105°C2840NoNoas receivedOven1 hour105°C2840YesNoas receivedOve	2375	Yes	No	as received	Oven	-	-
2385YesNoOven160min98°C2391NoYes, with lint-free tissueas receivedOven160min98°C2406NoNofurther cutOvenNot less than 480105°C2415YesNoas receivedOven480100-1022429YesNofurther cutWater bath124 minutes280°C2475YesNoas receivedOven10801052495YesYes, with water and soapas receivedOven10801052500YesNoas receivedOven120 min.105°C2549YesNoas receivedOven120 min.100°C2609NoNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven16 mins100°C2840NoNoas receivedOven16 mins100°C2840NoNoas receivedOven14401052850YesNoas receivedOven1 hour105°C2897YesNoas receivedOven1 hour105°C2898NoNoas receivedOven1 hour105°C2897YesNoas receivedOven1 hour105°C2938NoNoas receivedOven7933110YesYes, with lint free cloth </td <td>2384</td> <td>Yes</td> <td>Yes, with lint-free tissue</td> <td>as received</td> <td>Oven</td> <td>180-240</td> <td>200</td>	2384	Yes	Yes, with lint-free tissue	as received	Oven	180-240	200
2391NoYes, with lint-free tissue further cutas received OvenOven160min98°C2406NoNoNofurther cutOvenNot less than 480105°C2415YesNoas receivedOven480100-1022429YesNofurther cutWater bath124 minutes280°C2475YesNoas receivedOven10801052495YesNoas receivedOven*)105°C2500YesNoas receivedOven*)105°C2509NoNoas receivedOven120 min.105°C2609NoNoas receivedOven30-45 minevap. by hot plate2609NoNoNoas receivedOven16 mins100°C2634YesNoas receivedOven16 mins100°C2634YesNoas receivedOven16 mins100°C2840NoNoas receivedOven16 mins100°C2840NoNoas receivedOven14401052850YesNoas receivedOven14401052840NoNoas receivedOven160°C140°C2850YesNoas receivedOven160°C140°C2850YesNoas receivedOven95105°C2937Yes	2385	Yes	No		Oven		
2406NoNofurther cutOvenNot less than 480105°C2415YesNoas receivedOven480100-1022429YesNofurther cutWater bath124 minutes280°C2475YesNoas receivedOven10801052495YesYes, with water and soapas receivedOven*)105°C2500YesNoas receivedOven*)105°C2609NoNoas receivedOven120 min150°C2609NoNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven16 mins100°C2840NoNoas receivedOven16 mins100°C2840NoNoas receivedOven14401052840YesNoas receivedOven14401052840YesNoas receivedOven1 hour105°C2840NoNoas receivedOven1 hour105°C2840YesNoas receivedOven1 hour105°C2840NoNoas receivedOven95105°C2840YesNoas receivedOven95105°C2840YesNoas receivedOven<	2391	No	Yes, with lint-free tissue	as received	Oven	160min	98°C
2415YesNoas receivedOven480100-1022429YesNofurther cutWater bath124 minutes280°C2475YesNoas receivedOven10801052495YesYes, with water and soapas receivedOven*)105°C2500YesNoas receivedOven120 min105°C2500YesNoas receivedOven120 min150°C2609NoNoas receivedOven120 min150°C2609NoNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven166 mins100°C2840NoNoas receivedOven166 mins100°C2840NoNoas receivedOven14401052850YesNoas receivedOven14401052850YesNoas receivedOven166 mins100°C2840NoNoas receivedOven160°C165°C2938NoNoNoas receivedOven105°C2938NoNoNoas receivedOven7933153YesNoas receivedOven7933153YesNoas receivedOven40 minutes95°C3172<	2406	No	No	further cut	Oven	Not less than 480	105°C
2429YesNofurther cutWater bath124 minutes280°C2475YesNoas receivedOven10801052495YesYes, with water and soapas receivedOven*)105°C2500YesNoas receivedOven*)105°C2609NoNoas receivedOven120 min.105°C2609NoNoas receivedOven120 min.105°C2609NoNoas receivedOven120 min.100°C2634YesNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven16 mins100°C2840NoNoas receivedOven14401052840NoNoas receivedOven14401052850YesNoas receivedOven14401052897YesYesYesas receivedOven16 mins105°C2938NoNoas receivedOven95105°C3110YesYes, with lint free clothas receivedOven7933153YesNoas receivedOven40 minutes95°C31723185YesYes, with distilled wateras receivedOven120 min.105°C3185YesYes, with dis	2415	Yes	No	as received	Oven	480	100-102
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2495YesYes, with water and soap as receivedas received OvenOven*)105°C2500YesNoas receivedOven120 min.105°C2549YesNoas receivedOven120 min.150°C2609NoNoNoas receivedOven120 min.150°C2634YesNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven16 mins100°C2826YesNoas receivedOven16 mins100°C2840NoNoNoas receivedOven14401052897YesYesNoas receivedOven1 hour105°C2897YesYesYesas receivedOven1 hour105°C2938NoNoNoas receivedOven95105°C2938NoNoNoas receivedOven95105°C3100YesYes, with lint free clothas receivedOven7933153YesNoas receivedOven40 minutes95°C31723182YesNoas receivedOven120 min.105°C3190YesNoas receivedOven120 min.105°C3190YesNoas receivedOvenAbout 2 hrs </td <td>2475</td> <td>Yes</td> <td>No</td> <td>as received</td> <td>Oven</td> <td>1080</td> <td>105</td>	2475	Yes	No	as received	Oven	1080	105
2500YesNoas receivedOven120 min.105°C2549YesNoas receivedOven120 min.150°C2609NoNoNoas receivedOven120 min.100°C2634YesNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven30-45 minevap. by hot plate2826YesNoas receivedOven16 mins100°C2840NoNoNoas receivedOven14401052850YesNoas receivedOven14401052850YesNoas receivedOven1 hour105°C2850YesNoas receivedOven1 hour105°C2850YesNoas receivedOven1 hour105°C2938NoNoas receivedOven95105°C2938NoNose receivedOven95105°C3110Yes3116NoNofurther cutOven7933153YesNoas receivedOven**)**)3185YesYes, with distilled wateras receivedOven120 min.105 °C3190YesNoas receivedOvenAbout 2 hrsAbout 200°C3218	2495	Yes	Yes, with water and soap	as received	Oven	*)	105°C
2549YesNoas receivedOven120 min150°C2609NoNoNoas receivedOven3 hours100°C2634YesNoas receivedOven30-45 minevap. by hot plate2799YesNoas receivedOven16 mins100°C2826YesNoas receivedOven16 mins100°C2840NoNoas receivedOven16 mins100°C2840NoNoas receivedOven/Waterbath100°C2850YesNoas receivedOven/Waterbath100°C2857YesYesYesas receivedOven1 hour105°C2938NoNoNoas receivedOven95105°C2938NoNoNoas receivedOvenOne hour105°C3100YesYes, with lint free clothas receivedOven7933153YesNoas receivedOven7933153YesNoas receivedOven**)**)3185YesNoas receivedOven**)**)3185YesNoas receivedOven120 min.105 °C3190YesNoas receivedOven4bout 2 hrsAbout 200°C32183228YesNo<	2500	Yes	No	as received	Oven	, 120 min.	105°C
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2826YesNoas receivedOven16 mins100°C2840NoNoNoas receivedOven/Waterbath100°C2850YesNoas receivedIncubator14401052897YesYesYesas receivedOven1 hour105°C2938NoNoNoas receivedOven95105°C2938NoNoNoas receivedOven95105°C2938NoNoNoas receivedOven95105°C3100YesYes, with lint free clothas receivedOvenOne hour105°C3110Yes3116NoNofurther cutOven7933153YesNoas receivedOven40 minutes95°C31723182YesNoas receivedOven**)**)3185YesYes, with distilled wateras receivedOvenAbout 2 hrsAbout 200°C32183228YesNoas receivedOvenmore than 12h105oC3237YesYes with dust free clothas receivedOven	2799	Yes	No	as received	Oven		orapi of not plate
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2807YesYesas receivedOven1 hour105°C2938NoNoNoas receivedOven1 hour105°C3100YesYes, with lint free clothas receivedOvenOne hour105°C3110Yes105°C3110Yes3116NoNofurther cutOven7933153YesNoas receivedOven40 minutes95°C31723182YesNoas receivedOven**)**)3185YesYes, with distilled wateras receivedOvenAbout 2 hrsAbout 200°C32183228YesNoas receivedOvenmore than 12h105oC3237YesYes with dust free clothas receivedOven	2850	Yes	No	as received	Incubator	1440	105
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3110 Yes 100 °C 3110 Yes 100 °C 3110 Yes No further cut Oven 7 93 3153 Yes No as received Oven 40 minutes 95°C 3172 3182 Yes No as received Oven **) **) 3185 Yes Yes, with distilled water as received Oven About 2 hrs About 200°C 3218 3228 Yes No as received Oven more than 12h 105oC 3237 Yes Yes with dust free cloth as received Oven more than 12h 105oC	3100	Yes	Yes with lint free cloth	as received	Oven	One hour	105°C
3116 No further cut Oven 7 93 3153 Yes No as received Oven 40 minutes 95°C 3172 3182 Yes No as received Oven **) **) 3185 Yes Yes, with distilled water as received Oven 120 min. 105 °C 3190 Yes No as received Oven About 2 hrs About 200°C 3218 3228 Yes No as received Oven more than 12h 105oC 3237 Yes Yes with dust free cloth as received Oven	3110	Yes				One nou	100 0
3153 Yes No as received Oven 40 minutes 95°C 3172 3182 Yes No as received Oven **) **) 3185 Yes Yes, with distilled water as received Oven 120 min. 105 °C 3190 Yes No as received Oven About 2 hrs About 200°C 3218 3228 Yes No as received Oven more than 12h 105oC	3116	No	No	further cut	Oven	7	03
3172 3182 Yes No as received Oven **) **) 3185 Yes Yes, with distilled water as received Oven 120 min. 105 °C 3190 Yes No as received Oven About 2 hrs About 200°C 3218 3228 Yes No as received Oven more than 12h 105oC	3153	Yes	No	as received	Oven	40 minutes	95°C
3182 Yes No as received Oven **) **) 3185 Yes Yes, with distilled water as received Oven 120 min. 105 °C 3190 Yes No as received Oven About 2 hrs About 200°C 3218 3228 Yes No as received Oven more than 12h 105oC	3172					10 111110100	
3182 Yes Yes, with distilled water as received Oven 120 min. 105 °C 3190 Yes No as received Oven About 2 hrs About 200°C 3218 3228 Yes No as received Oven more than 12h 105oC 3237 Yes Yes with dust free cloth as received Oven more than 12h 105oC	3182	Ves	No	as received	Oven	**)	**)
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3130 110 as received Oven About 2 hrs About 200 C 3218 3228 Yes No as received Oven more than 12h 105oC 3237 Yes Yes with dust free cloth as received Oven more than 12h 105oC	3100	Vec	No	as received	Oven	About 2 hrs	
3218 Yes No as received Oven more than 12h 105oC	3218	103					
3237 Yes Ves with dust free cloth as received Oven note that 1211 10000	3228	Ves	No	as received	Oven	more than 12h	10500
	3237	Yes	Yes with dust free cloth	as received	Oven		10000

*) lab 2495: We put directly total volume of simulant in quartz capsules
 **) lab 3182: time: Knife 1: 2 hours 11 minutes, Knife 2: 2 hours 17 minutes, Knife 3: 2 hours 24 minutes temperature: Knife 1: 98 °C, Knife 2 & Knife 3: 96 °C
 ***) lab 2146: Evaporation was done with a hot plate at a temperature of 190 °C.

Number of participants per country

2 labs in BRAZIL

1 lab in BULGARIA

1 lab in FINLAND

2 labs in FRANCE 2 labs in GERMANY

1 lab in GREECE

8 labs in HONG KONG

2 labs in INDIA

1 lab in ISRAEL

5 labs in ITALY

2 labs in MALAYSIA

11 labs in P.R. of CHINA

1 lab in TAIWAN

1 lab in THAILAND

1 lab in THE NETHERLANDS

2 labs in TURKEY

2 labs in U.S.A.

2 labs in UNITED ARAB EMIRATES

1 lab in VIETNAM

Abbreviations

С	= final test result after checking of first reported suspect test result
D(0.01)	= outlier in Dixon's outlier test
D(0.05)	= straggler in Dixon's outlier test
G(0.01)	= outlier in Grubbs' outlier test
G(0.05)	= straggler in Grubbs' outlier test
DG(0.01)	= outlier in Double Grubbs' outlier test
DG(0.05)	= straggler in Double Grubbs' outlier test
R(0.01)	= outlier in Rosner's outlier test
R(0.05)	= straggler in Rosner's outlier test
E	= a difference in calculations
ex	= test result excluded from statistical evaluation
n.a.	= not applicable
n.d.	= not detected
n.e.	= not evaluated
fr.	= first reported

Literature

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