



'Shaker' general description

Can be used for shaking liquids and powders of nutrition purposes.

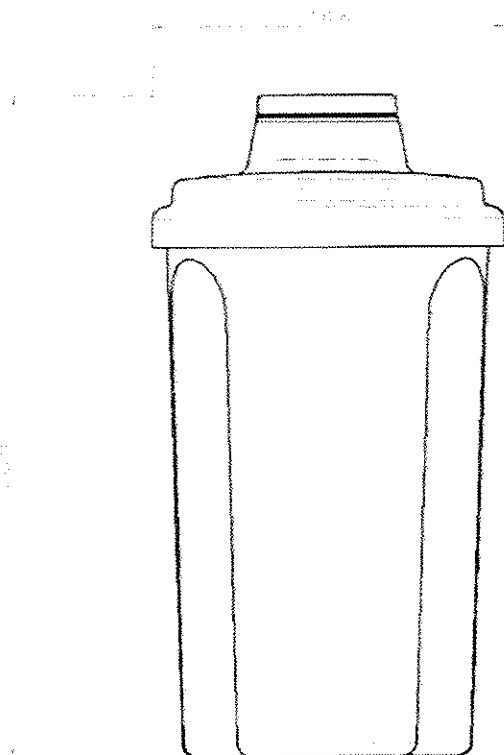
Resists acid and base chemical reactions.

Cleaning: with plenty of water and scratch-free detergent.

Can be used in microwave oven and refrigerator.

Volume: 700 ml

Dimensions: Ø 102 X 208



'Shaker' parts

Body	PP R 359	according to technical certificate
Top	PP H 145 F	according to technical certificate
Cap	PP K392	according to technical certificate
Filter	PP H 145 F	according to technical certificate

Production: plastic injection moulding technology

Packaging: 48 or 90 pc / carton box, in PE bag

Shaker Store
JLM PowerLine Ltd.
Husztli st. 60. H-1033 Budapest, Hungary



SHAKERSTORE
THE SHAKER MANUFACTURER

NATIONAL INSTITUTE OF FOOD SAFETY AND NUTRITION



Founded 1949

Director General: Dr. Éva Martos M. D. PhD

Department of Food Additives and Contaminants

4689/2006. OÉTI

Budapest, 05. January 2007.

Ref. No.: Boss 21321/ 2006.

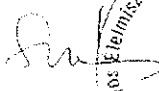
Shaker Store
JLM PowerLine Ltd.
Husztli st. 60. H-1033 Budapest, Hungary

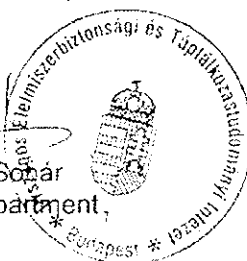
Referring to your letter of ref. No above we inform you as follows.

Hereby we certify that **H 145 F polypropylene** blown sample manufactured by your firm according to our laboratory control tests carried out in 2003 was in correspondance with the regulations of the Codex Alimentarius Hungaricus No. 1-2-2002/72 and 1-2-82/711, which are equivalent in technical content to the corresponding directives of the EU. The tested sample met the requirements of FDA par. 177.1520, and BgVV recommendation VII. as well. H 145 F polypropylene complies with the amendments 2004/1/EC, 2004/19/EC and 2005/79/EC Directives too.

Thus the use of **H 145 polypropylene** identical to the tested sample in contact with foods is not objectionable from food hygienic point of view.

Yours sincerely


Dr. Judit Sohar
head of department



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INST. TUT PRO TESTOVÁNÍ A CERTIFIKACI, a. s.
 T. T. Šaňo 269, 754 21 Zlín – Czech Republic

TESTING LABORATORY

ISSUE

ATTEST
No. 472103239-38

On sample

TIPPLEN® R 359 Polypropylene Random Copolymer

Client

Shaker Store
 JLM PowerLine Ltd.
 Huszti st. 60. H-1033 Budapest, Hungary

Values obtained and the assessment of the technical parameters.

Food simulant	Unit	Value obtained ¹⁾		Uncertainty	Limit ²⁾
		Individual test results	Average		
A - distilled water	mg/dm ²	1.1 1.2 1.1	1.2	0.1	max.
B - 3% acetic acid	mg/dm ²	2.1 2.0 2.1	2.1	0.1	max. 10
C - 10% ethanol	mg/dm ²	0.6 0.6 0.6	0.6	0.0	max. 10
D - olive oil	mg/dm ²	4.1 4.2 4.2	4.2	0.1	max. 10

1) Sample 40 mm diameter with a detector of 10 mm diameter
 2) Measurement conditions: 40 °C, 10 days, 0.1 mm thickness of the film
 3) Limit values according to Commission Directive 2002/72/EC and 2004/18/EC

The test results of overall migration into the food simulants A, B, C and D meet overall migration limit given by **Commission Directive 2002/72/EC from 6 August 2002** relating to plastic materials and articles intended to come into contact with foodstuffs as amended by the directives 2004/18/EC, 2004/19/EC, 2006/19/EC, 2007/19/EC and 2008/29/EC.

The tests of overall migration were performed on the foil of the thickness of about 0.19 mm under the conditions 40 °C, 10 days.

issued on: 15 April 2011
 Valid till: 15 April 2012



Doc. Ing. Vladimír Klepal, CSc.
 Head of the testing laboratory

The results given in this Attest apply only to the sample tested by our laboratory.
 Attest is not valid if it is not signed by the Head of the testing laboratory.



INSTITUT PRO TESTOVÁNÍ A CERTIFIKACI, a. s.
certified according to EN ISO 9001
tržda T. Šan 29E, 764 21 Zlín, Czech Republic
Testing Laboratory

Attest No. 462100646-15

Sample identification:

The client supplied for the testing a sample of product:

- TIPPLEN® K 392 Polypropylene impact copolymer, foils of dimensions: (15 cm x 15 cm x 0,98 mm) sample number 462100646-15

Sampling method used:

The sample was supplied by the client. The laboratory is not responsible for the errors caused by the wrong sampling.

Work requested:

Overall migration into the food simulants

Testing method used:

1. Overall migration into aqueous food simulants according to the ČSN EN 1186 *Materials and articles in contact with foodstuffs – Plastics – Part 3: Test methods for overall migration into aqueous food simulants by total immersion*
2. Overall migration into olive oil according to the ČSN EN 1186 *Materials and articles in contact with foodstuffs – Plastics – Part 2: Test methods for overall migration into olive oil by total immersion*

Test equipment used

- see the test report of accredited laboratory No. 462100646-15 issued on 27th October 2006

Test facilities:

All the tests were performed in Institut pro testování a certifikaci a. s. – AZL No. 1004

Test results:

- see the test report of accredited laboratory No. 462100646-15 issued on 27th October 2006 and on page No 1 of this Attest

Tested by:

- see the test report of accredited laboratory No. 462100646-15 issued on 27th October 2006

Evaluation of the results:

The limit of the overall migration from plastic articles to the food or to the food simulants is given by Commission directive 2002/72/EC, from 6th August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs, as amended, and it is 10 mg per square decimetre of the product surface.


Overall migrations were performed into the food simulants A, B, C and D (olive oil) under conditions: 40 °C, 10 days. The test results of overall migrations into the all food simulants were under the above-mentioned limit - see the page No 1.

Evaluated by:

Dipl. Ing. Věra Vaňková on 27th October 2006

Conclusion

The comparison of obtained results with limits of the Council directive 2002/72/EC, as amended and evaluation of the conformity with this regulation is mentioned on the pages 1 of this attest


Dipl. Ing. J. Samsonek, Ph.D.
Head of Analytical Chemistry
and Microbiology Laboratory

*The results given in this Attest apply only to the sample tested by our laboratory.
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