

# CERTIFICATION

## FOOD GRADE THROUGH TIME

Cookware and cooking utensils in general must be certified as suitable for food contact to be placed on the market. This is an essential prerogative and an important guarantee for consumers. What would happen, however, if the same transfer tests on these objects were repeated over time?

If we think that after 2 or maximum 3 years this cookware needs to be changed because the films or the coatings inside are strongly compromised, it is clear that those same objects, certified only when they were new, could no longer pass the same food suitability tests.

For this reason, we have decided to do an extreme test: repeat the transfer tests on a pan with GHA treatment that has worked for almost twelve years, used for every type of cooking, practically every day and with obvious signs due to normal use. The results were surprising: the transfer value of the pot with GHA treatment is still equal to zero!



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VAT n.: 01463060556

CLIENT	G.H.A. Europe s.r.l.
TEST	Leaching test of metals on a sample aluminium pot.
SOURCE ADDRESS	Via Piemonte 7/1A – 40069 Zola Predosa (BO).
SAMPLING N°	UNI 10802 – sampling made by a client's technician
SAMPLING: 30/01/19	RESULT: 05/02/19 <span style="float: right;">LOG N.: R1901/071</span>

### TEST REPORT N. R1901/071

The sample aluminium pot treated with G.H.A.<sup>®</sup> (Golden Hard Anodizing) (Picture 1) was produced years ago and was shipped by courier by a client's technician.



Picture 1: Pot treated with G.H.A.<sup>®</sup>



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We made the leaching test of metals. We report the results below:

Species	M.U.	Method of analysis	Recommended amount to avoid side effects	Test results
Silver	ppm of Ag	CNR IRSA 10 Q 64 Vol 3 1985	max 7	< 0,005
Aluminium	ppm of Al	CNR IRSA 10 Q 64 Vol 3 1985	max 0,2	< 0,002
Cadmium	ppb of Cd	CNR IRSA 10 Q 64 Vol 3 1985	max 5	< 0,005
Total Chromium	ppb of Cr	CNR IRSA 10 Q 64 Vol 3 1985	max 50	< 5
Lead	ppb of Pb	CNR IRSA 10 Q 64 Vol 3 1985	max 10	< 0,001
Copper	ppm of Cu	CNR IRSA 10 Q 64 Vol 3 1985	max 1	< 0,001
Nickel	ppb of Ni	CNR IRSA 10 Q 64 Vol 3 1985	max 20	< 0,002
Mercury	ppb of Hg	CNR IRSA 10 Q 64 Vol 3 1985	max 1	< 0,001

### Notes:

- Instruments calibrated by: Instrument Service S.r.l., Torgiano (PG), Italy
- Standards and reference materials made by Carlo Erba Reagenti S.r.l.
- Laboratory with certification UNI EN ISO 9001:2015

**CONCLUSIONS:** The leaching test of metals on the sample, made following the regulation UNI EN 1186 1÷15:2003, attests that the recommended limits have not been exceeded, even after 10 years since its production. Despite the presence of evident signs of intense use, the pot is still suitable for food contact.

SAMPLING: 30/01/19

RESULT: 05/02/19

SAMPLING: 30/01/19

The Technician  
Dr. Fabio Bassetti  
Graduated in Bio-Chemical Analysis



[Valido a tutti gli effetti di Legge ai sensi del Decreto Ministero della Sanità n.745 del 26/09/94, Art.3 - D.L. n.502 del 30/12/92, Art.6 comma 3 - R.D. n. 275 dell'11/02/29, Art.16 e 18 - Riconoscimento Ministero della Sanità del 30/12/98 Prot. n. 600.5/59.649/2989 – Cons. Stato n. 5417 del 03/08/04 – ISO 9001:2015]

