

Tests Conducted

1. QVC PROTOCOL FOR COOKWARE AND BAKEWARE (FOOD-CONTACT USE) (QVC-02005-US, VERSION: 3.0)

As requested by the applicant, the submitted sample was tested as per QVC-02005-US Date Nov 17, 2014, the test results were listed as below:

Test Items	Testing Method	Requirement / Limit	Result	Rating										
Legal Requirements														
1. *† CA Prop 65 (Mandatory in state California)	Intertek Protocol	Consent Judgment of related court case based on California Proposition 65	See #5, #6 & #7	P										
2. *† Food Contact Supplemental	QVC-00002-US	Shall comply with all applicable requirements. Note: Shall not apply the NSF 51 test for metallic food contact materials, shall refer to GRAS for this product, specifically.	See QVC-00002-US	-										
3. †Product Packaging and Labeling	F.P. & L. Act, 16 CFR 500 (For one time use products) OR NIST Handbook 130 Uniform Laws and Regulations (For others)	Manufacturer, packer, or distributor's name & address (city, state & zip) Product Identification Net quantity of contents shall be expressed in terms of weight or mass, measure, numerical count, or combination so as to give accurate information to facilitate consumer comparison (U.S. and metric units).	Not present	-										
4. †Country of Origin Marking	19 CFR 134.11	Shall indicate country of origin legibly, permanently, and in comparable size and close proximity to any mention of country other than country in which the article was manufactured or produced. Must be visible at point of purchase.	Not present	-										
5. †Plastic Bag Warning	105 CMR 630.000 (Massachusetts) / 10 NYCRR § 12.12 (New York) / R.I. Gen. Laws § 11-9-16 (Rhode Island) / Cal Bus & Prof Code § 22200 (California)	Plastic bags with a thickness of less than one mil (0.001 inch), in which a diameter is 5 inches or greater (when formed into a circle) used as packaging or packaging article for domestic/household use (e.g. laundry bag, garbage bag) shall contain a warning statement as following or equivalent to below, visible on both sides of each bag. Warning: To avoid danger of suffocation, keep this plastic bag away from babies and children. Do not use this bag in cribs, beds, carriages or playpens. This bag is not a toy. The warnings shall be printed clearly as to prevent the ink from smearing or upon a gummed label securely attached to the bag. It shall be contrasted by typography, layout or color from the contents of the bag and from other printed matter on the bag, if any. If the total length and width of the bag is more than 40 inches, the warning shall be repeated at 20 inches intervals. Except laundry bag, the font size of the warning must adhere to the chart listed below: <table border="0"> <tr> <td><u>Total Length and Width of Bag</u></td> <td><u>Size of Print</u></td> </tr> <tr> <td>60 inches or more</td> <td>at least 24 point</td> </tr> <tr> <td>40 to less than 60 inches</td> <td>at least 18 point</td> </tr> <tr> <td>25 to less than 40 inches</td> <td>at least 14 point</td> </tr> <tr> <td>Less than 25 inches</td> <td>at least 10 point</td> </tr> </table>	<u>Total Length and Width of Bag</u>	<u>Size of Print</u>	60 inches or more	at least 24 point	40 to less than 60 inches	at least 18 point	25 to less than 40 inches	at least 14 point	Less than 25 inches	at least 10 point	NA	-
<u>Total Length and Width of Bag</u>	<u>Size of Print</u>													
60 inches or more	at least 24 point													
40 to less than 60 inches	at least 18 point													
25 to less than 40 inches	at least 14 point													
Less than 25 inches	at least 10 point													

Tests Conducted

Test Items	Testing Method	Requirement / Limit	Result	Rating
6. *Lead Content of Paints or Similar Surface Coating	With reference to 16 CFR 1303	Shall not contain Lead or Lead compounds in which the Lead content is in excess of 0.009% by weight of the total content (90ppm).	See #3	P
7. *†Toxic Elements in Packaging Components	TPCH	Shall comply with TPCH in those states in the US with legislation. Total concentration of Pb, Cd, Hg and hexavalent Cr ≤ 100ppm.	See #4	P
Safety Testing				
8. Sharp Points / Edges	With reference to 16 CFR 1500.48 / 1500.49	Shall have no sharp points/edges, other than those required for function. Modification = Expand to this scope.	Meet	P
9. Warning Labels for Thermal Hazards	ITS-M0060	Warning labels for reminding users to aware of thermal hazards shall be present, for handles of parts intended to be heated. Report the actual wordings present on the items.	NA	-
Inspections				
10. Use Labeling	ITS-M0060	Use/care instructions that are clear and understandable shall be provided in language appropriate to destination countries.	Meet	P
11. Instructions	ITS-M0060	Shall provide an easy understandable instructions regarding assembly, use and maintenance	Meet	P
12. Dimensions (L x W x H)	ITS-M0059	Report overall dimensions; Shall not be less than the claimed value (if applicable). (+/- 1/4 inch)	See table	-
13. Weight	ITS-M0059	Report overall weight; shall meet label claims (if applicable).	See table	-
14. Capacity	ITS-M0059	Report overall capacity; shall be within 5% of total volume (if applicable).	NA	-
15. Wall Thickness (Stainless steel only)	ITS-M0059	Report wall thickness; shall meet the claimed value.	NA	-
16. Material Type	Visual Check	Report actual; Shall meet label claims (if applicable)	No claim R: Plastic	-
17. Workmanship	Visual Check	Shall have no discernible surface degradation, including but not limited to crazing, shivering, denting, bubbles, cracks, stains, deformations, chips, fractures, heavy lines, waves, shear marks, scratches, scuff marks, indentations, or blisters.	Meet	P
18. Components	Visual Check	Shall have no components missing, malformed, and/or fractured.	Meet	P
19. Top / Lid Fitting Ability	Visual Check	Shall provide a secure but not locking fit.	NA	-
20. Joint	Visual Check	No gap in excess of 0.008 in. (0.2mm) unless this is the design feature.	NA	-
21. Functionality	ITS-M0061	Shall function as intended as received	Meet	P
Others				
22. Tilt Resistance	ITS-M0015	No tipping on a 10° incline.	NA	-
23. Dishwasher Safe (If applicable)	ITS-M0001	10 cycles of normal wash with domestic detergent - No breakage or adverse effects.	Meet	P
24. Handwash Safe (If claimed to be not dishwasher safe)	ITS-M0003	10 cycles of hand wash in using domestic detergent rubbed with damp cloth gently with warm water (110°F) - No adverse effects.	NA	-

Tests Conducted

Test Items	Testing Method	Requirement / Limit	Result	Rating
25. Handle Strength (For pots and pans)	CMA Standards Manual, Clause 3.3.1 & 3.3.2 (Modified)	<p><u>For articles with single stick handle</u> Shall withstand 350°F / 40 mins, then remove from the oven and support a weight (placed in the center of the pan) equal to 8.8lb or twice the weight of the water capacity (whichever is greater), plus the weight of any lid, for 1 minute.</p> <p><u>For articles with side handle assemblies & stick handles with helper handles</u> Shall withstand 350°F / 40 mins while supporting a weight (placed in the center of the pan) equal to 2 times the weight of water capacity, plus the weight of any lid, for 1 minute.</p>	NA	-
26. Handle Strength for Lid	CMA Standards Manual, Clause 3.3.8	The knob assemblies shall withstand a maximum of 350°F, or recommended use temperature without functional failure while supporting the cover AND a weight equal to the cover.	NA	-
27. Torque Resistance	CMA Standards Manual, Clause 3.3.3	Shall be no deflection of greater than 10° or damage to the handle, its ferrule or fixing system.	NA	-
28. Temperature of Grip While Boiling Water	ITS-M0061	Temperature of handle shall be less than 190°F unless handle warning is provided.	NA	-
29. Boil Dry Test	CMA Standards Manual, Clause 7.9	<p>Place the empty pan on an appropriately sized electric burner with high setting for ten minutes or five minutes for pans of a 1.5quart capacity or smaller.</p> <p>Upon removal from the burner there should be no separation of the base from the body of the pan and no molten metal escaping from the body / base juncture.</p>	NA	-
30. Handling Strength for Holding-Tools for Grills Components	ITS-M0061	<p>The Tool shall able to withstand a load of 1.5 times the claimed weight (or the maximum component's weight).</p> <p>Report the weight of the maximum component to be held by the holding-tool. Additional weights shall be added to achieve the 1.5 times of the claimed/maximum load for testing.</p>	NA	-
31. Oven Safety (if applicable)	ITS-M0005	<p>Shall meet one of the following requirements:</p> <p><u>2 hours at 500°F / 350°F</u> No visible damage (discoloration is acceptable) after 2 hours in 500°F (for metallic articles) or 350°F (non-metallic articles) oven. Allow another 1 hour in oven to cool.</p> <p><u>1 hour at 400°F</u> No visible damage (discoloration is acceptable) after 1 hour in 400°F oven. Allow another 1 hour in oven to cool.</p>	Meet (Withstand 1 hour at 480°F)	P
32. * Microwave Safe (If claimed) (not applicable to metallic articles)	ITS-M0002	<p>5 minutes at 1000W power with 80% water-filled. Total 3 cycles. Shall have no adverse effect.</p> <p>Note: shall also test to the lid only if it is also claimed as microwave safe.</p>	Meet	P
33. *Thermal Shock Endurance for Lid (For glass lid)	DD CEN/TS 12983-2:2005 Clause 7.2	No cracking, crazing or chipping at 257°F (125°C)	NA	-

Tests Conducted

Test Items	Testing Method	Requirement / Limit	Result	Rating
34. *Handle Fatigue	CMA Standards Manual, Clause 3.3.5	No distortion is allowed unless it is less than 5% of the handle length measured at the end of the handle which does not affect its safety or function.	NA	-
35. *Resistance to Salt and Acid Test (For articles with non-stick coating)	CMA Standards Manual Clause 21.4.5	Total blistered area shall be less than ½ square inch.	NA	-
36. *Life Cycle Endurance Test (For articles with non-stick coating)	CMA Standards Manual Clause 21.6.3 & CEN/TS 12983-2:2005 Clause 5.2	Shall leave no portion greater than 10% of the surface area of the pancake still adhering to the test surface.	NA	-
37. *Thermal Shock Resistance for Porcelain - Enameled utensils	ASTM C385	Report average of the ratings.	NA	-
38. *Resistance To Corrosion (Metal Components)	ASTM B117 (Mod.)	Withstand 24 hours in 1% salt spray (fog) with no major corrosion or visual change. Modification = 1% salt (fog) spray.	NA	-
39. *Transit Testing (By request only)	ISTA Procedure as Appropriate to Package	Packaged product shall be tested to applicable ISTA procedure and method, based on package configuration. Inspect package and product for damage upon completion of test. Report results.	NR	-
Claims (if applicable)				
40. Parts Labeling	Visual Check	Shall match the actual content if present.	NA	-
41. Verify Label claims	ITS-M0060	Must comply with all claims	No claim	-

Key:
 * Additional charge for this test ** Mandatory Requirement

Results Key:

NA	Not Applicable	NT	Not Tested
NR	Not Requested	R	Recorded
C	Claimed		

Rating Key:

P	Pass
F	Fail

Table:

Sample	Dimensions (L * W * H) (in.)	Weight (oz.)
X-large rectangle mat	16.5 * 10.6 * 0.04	3.6
Large rectangle mat	14.4 * 10.0 * 0.04	3.1
Middle rectangle mat	11.8 * 8.2 * 0.04	2.1
Small rectangle mat	10.9 * 7.9 * 0.04	1.7
Square mat	8.1 * 8.1 * 0.04	1.4
Round mat	Diameter 8.1 * 0.03	1.1

Tests Conducted

2. QVC PROTOCOL FOR SUPPLEMENTAL REQUIREMENTS ON FOOD-CONTACT MATERIALS (QVC-00002-US, VERSION: 3.0)

As requested by the applicant, the submitted sample was tested as per QVC-00002-US Date Jan 07, 2015, the test results were listed as below:

Test Items	Testing Method	Requirement / Limit	Result	Rating
Supplemental Protocol				
1. *† CA Prop 65 (Mandatory in state California)	Intertek Protocol	Consent Judgment of related court cases based on California Proposition 65.	See #5, #6 & #7	P
Chemical Test				
-- For Metallic Materials				
2. *GRAS evaluation in stainless steel - document review	FDA Generally Recognized as Safe (GRAS) Guidelines	Shall meet FDA GRAS guidelines. Documentation shall be provided. If no documentation is provided, testing will be conducted. In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.	NA	-
3. *GRAS evaluation in Aluminium / Aluminium Alloys - document review	FDA Generally Recognized as Safe (GRAS) Guidelines	Shall meet FDA GRAS guidelines. Documentation shall be provided. If no documentation is provided, testing will be conducted. In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.	NA	-
4. * Lead in Pewter Alloys	US Food Code 4 – 101.13	Lead must not exceed 500 ppm in food contact surfaces	NA	-
5. * Lead in Solder and Flux	US Food Code 4 – 101.13	Lead must not exceed 2000 ppm in food contact surfaces	NA	-
6. *† Extractable Lead from Silver Plated Hollowware (Applicable to ALL Colorways)	FDA CPG 7117.05	Pb: 7.0 ppm for adult 0.5 ppm for infant In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.	NA	-
7. * Extractable Cadmium from Silver Plated Hollowware (Applicable to ALL Colorways)	With reference to FDA CPG 7117.06 / AOAC 973.32	Cd: ≤ 0.25 ppm (Lg. Hollowware/Pitchers) ≤ 0.5 ppm (Sm. Hollowware/Cups/Mugs) ≤ 0.5 ppm (Flatware and other non-filled products) In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.	NA	-
-- For Ceramic and Glass				

Tests Conducted

Test Items	Testing Method	Requirement / Limit	Result	Rating
8. *† Extractable Cadmium & Lead from Interior of Product (for ceramics) (Applicable to ALL Colorways)	FDA CPG 7117.06 + 7117.07	Cd: 0.25 ppm (Large Hollowware / Pitchers) 0.5 ppm (Small Hollowware / Cups / Mugs) 0.5 ppm (Flatware) Pb: 1.0 ppm (Large Hollowware) 2.0 ppm (Small Hollowware) 0.5 ppm (Cups / Mugs / Pitchers) 3.0 ppm (Flatware) In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.	NA	-
9. * Extracted Lead and Cadmium from Rim Decoration (For ceramic and glassware, wholly-colored exterior decorated drinking articles)	ASTM C927-80 (R2004) / SGCD	Exterior decorations applied within 20 mm of the rim of cups, mugs, glasses or other vessels shall conform to the applicable requirements as defined by the standards: Pb: 4.0 ppm Cd: 0.4 ppm	NA	-
10. * Extracted Lead and Cadmium – Total Immersion Method (For ceramic and glassware, wholly-colored exterior decorated drinking articles)	ASTM C738 modified / Total Immersion	The extractable lead and cadmium content of wholly-colored exterior decorated drinking articles made of ceramics and glass, shall not exceed below limits: Pb: 0.99 ppm Cd: 3.96 ppm	NA	-
-- For Plastics and polymeric Coatings (It is applicable to articles of any substrates with polymeric coatings including paper and wood)				
11. *† Food Contact Materials – Plastics and Polymeric Coatings which may have contact with food (Applicable to ALL Colorways)	FDA 21 CFR Parts 170 - 189 per Plastic Type	The plastic material used with food contact shall meet the FDA requirements as stated in CFR. The correct CFR section reference will be dependent on the identity of the polymer or other material. In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.	See #2	P

Tests Conducted

Test Items	Testing Method	Requirement / Limit	Result	Rating
12. *† Bisphenol-A Content	Various US State Law / Solvent extraction followed by HPLC	<p>The following products shall not contain any detectable levels of Bisphenol-A:</p> <ul style="list-style-type: none"> - Infant formula / baby food contact plastic container, jar or can; - All reusable or disposable food or beverage containers including lids and cups; - Baby bottle liners; - Pacifiers (or other sucking and teething products); - Straws. <p>Report result as data for below products. It is vendor's responsibility to file a report to below states authorities (Maine (MN) Department of Environmental Protection. Washington (WA) Department of Ecology) if BPA is detected.</p> <ul style="list-style-type: none"> - Toys (MN, WA); - Tableware (MN); - Child Care Articles (MN, WA); - Children's cosmetics (WA); - Children's jewelry (WA); - Child car seats (WA). <p>NOTE: Actual testing will be conducted on plastic materials only. Vendor shall be responsible for the compliance of other materials.</p>	See #1	P
-- For Paper Articles				
13. *† Food Contact Materials - Paper which may have contact with food (Applicable to ALL Colorways)	FDA 21 CFR 176	<p>Must comply with regulations of US FDA food simulating solvent and extraction.</p> <p>In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.</p>	NA	-
-- For Wood Articles (including bamboo articles)				
14. *† Toxicology Indirect Food Additives: Toxicology of Coatings and Finishes (Applicable to ALL Colorways)	21 CFR 175.300	<p>Must Comply With Regulations Of US FDA Food Simulating Solvent And Extraction.</p> <p>In lieu of testing, Documents such as Compliance Letter from FDA or Previous Test Reports could be submitted by vendors if dated within 1 year, otherwise actual testing is required to be carried out.</p>	NA	-
15. *† Wood Wax / Polish / Preservatives (Applicable to ALL Colorways)	21 CFR 178.3800	<p>All ingredients must comply 21 CFR as a food additive ingredient, including 21 CFR 178.3800 for wood preservatives.</p> <p>In lieu of testing, below documents could be provided:</p> <ul style="list-style-type: none"> - guarantee letter confirming that no preservatives were used during the manufacturing and/or handling of finished product (including all raw materials), OR, confirming that they comply with the appropriate sections of 21 CFR if any preservatives were used; OR - Documents from FDA showing no objections for using such materials. 	NA	-

Tests Conducted

Test Items	Testing Method	Requirement / Limit	Result	Rating
16. Hardness of wood - document review	FDA Food Code 2013 4-101.17(A) and (B) / FDA Opinion to Client	Wood and wood wicker may not be used as a food contact surface, except hard maple or an equivalently hard, close grained wood used for: a. Cutting boards, cutting blocks, bakers' tables, and utensils such as rolling pins, doughnut dowels, salad bowls, and chopsticks, and b. Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 110 °C (230 °F) or above. Note: - Oak and hickory are also considered hard, however, pine is not. Note: It is the vendor's responsibility to comply with this requirement.	NA	-
17. Untreated wood - document review	FDA Food Code 2013 4-101.17 (D)(1)	Wooden materials shall be untreated if it is used as container to hold the whole, uncut, raw food, which the nature of food requires removal of rinds, peels, husks or shells before consumption. Note: It is the vendor's responsibility to comply with this requirement.	NA	-

Key:

* Additional charge for this test ** Mandatory Requirement

Results Key:

NA	Not Applicable	NT	Not Tested
NR	Not Requested	R	Recorded
C	Claimed		

Rating Key:

P	Pass
F	Fail

#1 Bisphenol-A Content

By solvent extraction and followed by Liquid Chromatography-Mass Spectrometry (LC-MS/MS) analysis.

<u>Tested Component</u>	<u>Result (mg/kg)</u>
(1)	ND
(2)	ND
(3)	ND
(4)	ND

Remark: ND = Not Detected
Detection Limit = 1.0mg/kg

Tested Component(s): See component list in the last section of this report.

Testing Summary:

Extraction solvent: (chloroform : methanol = 2: 1(v/v))
Ultrasonic bath extraction temperature: 70°C ±2°C
Extraction time: 60minutes ±5 minutes

Date Sample Received: Jul.4, 2016
Testing Period: Jul.4, 2016 To Jul.13, 2016

Tests Conducted

#2 Test For F.D.A. Regulation On Rubber

With reference to the U.S. 21 CFR food and drug administration part 177.2600 - rubber articles intended for repeated use, section (e) and (f).

<u>Result</u>	<u>Water extractable Content (mg/in²)</u>				<u>N-hexane extractable Content (mg/in²)</u>			
	(1)	(2)	(3)	(4)	(1)	(2)	(3)	(4)
- First 7 hours extraction	0.3	<0.1	0.3	<0.1	6.3	47.3	5.0	6.4
- Succeeding 2 hours extraction	<0.1	<0.1	<0.1	<0.1	0.3	0.3	0.3	0.5

<u>Limit (max)</u>	<u>Water extractable Content (mg/in²)</u>				<u>N-hexane extractable Content (mg/in²)</u>			
	(1)	(2)	(3)	(4)	(1)	(2)	(3)	(4)
- First 7 hours extraction	20				175			
- Succeeding 2 hours extraction	1				4			

Tested Components: See component list in the last section of this report.

Date Sample Received: Jul.4, 2016
 Testing Period: Jul.4, 2016 To Jul.13, 2016

#3 Total Lead (Pb) Content

As per U.S. Code of Federal Regulations title 16 part 1303, acid digestion method was used and total Lead content was determined by Inductively Coupled Argon Plasma Spectrometry.

<u>Tested component (5)</u>	<u>Result (%) <0.002</u>	<u>Limit (%) 0.009</u>

Tested Component: See component list in the last section of this report.

Date Sample Received: Sep.16, 2015 & Sep.29, 2015
 Testing Period: Sep.16, 2015 To Sep.30, 2015

#4 Toxic Elements Analysis

As per Model Toxics in packaging legislation requirement of packaging and packaging components, acid digestion method was used and toxic elements content were determined by Inductively Coupled Argon Plasma Spectrometry, and Hexavalent Chromium content was determined by UV-Visible Spectrophotometry.

	<u>Result in ppm</u>				<u>Limit (ppm)</u>
	(6)	(7)	(8)	(9)	
Lead (Pb)	<5	<5	<5	<5	--
Cadmium (Cd)	<1	<1	<1	<1	--
Mercury (Hg)	<5	<5	<5	<5	--
Chromium VI (Cr (VI))	<1	<1	<1	<1	--
Total	(0~12)	(0~12)	(0~12)	(0~12)	100

Remark: ppm = Parts per million = mg/kg

Tested components: See component list in the last section of this report.

Date Sample Received: Sep.16, 2015 & Jun.14, 2016
 Testing Period: Sep.16, 2015 To Jun.29, 2016

Tests Conducted

#5 Total Lead (Pb) Content

With reference to US EPA method 3050B/3051, acid digestion method was used and total Lead content was determined by Inductively Coupled Argon Plasma Spectrometry.

<u>Tested Components</u>	<u>Result (ppm)</u>	<u>Requirement (ppm)</u>
(1)	<10	100
(2)	<10	100
(3)	<10	100
(4)	<10	100

The above limit was quoted from the Consent Judgement NO.CV-231165& CIV-03486, settled by superior court of the state of California for the County of Marin & Santa Clara , for Kitchen Utensil based on the California proposition 65.

Remark: ppm = Parts per million = mg/kg

Tested Components: See component list in the last section of this report.

Date Sample Received: Sep.16, 2015 & Sep.25, 2015

Testing Period: Sep.16, 2015 To Jul.13, 2016

#6 Lead in surface wipe sample

With reference to NIOSH 9100.

<u>Tested Components</u>	<u>Result (µg)</u>
(10)	<1.0
(11)	<1.0
(12)	<1.0
Limit:	1.0

The above limit was quoted from the Consent Judgement No.CV-231165 & CIV-03486, settled by superior court of the state of California for the County of Marin & Santa Clara, for Kitchen Utensil based on the California Proposition 65.

Tested Components: See component list in the last section of this report.

Date Sample Received: Jul.4, 2016

Testing Period: Jul.4, 2016 To Jul.13, 2016

Tests Conducted

#7 Phthalate Content Test

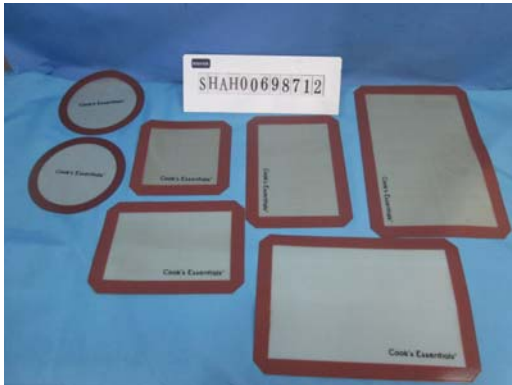
By solvent extraction and Gas Chromatography-Mass Spectrometry (GC-MS) analysis.

Tested Compound	Result (%.w/w)					Limit (%.w/w) (Max.)
	(1)	(2)	(3)	(4)	(5)	
Di-butyl phthalate (DBP)	ND	ND	ND	ND	ND	0.1
Di(2-ethyl hexyl) phthalate(DEHP)	ND	ND	ND	ND	ND	0.1
Benzyl butyl phthalate (BBP)	ND	ND	ND	ND	ND	0.1
Diisononyl phthalate (DINP)	ND	ND	ND	ND	ND	--

Remark: The above limit was quoted from the Consent Judgment No. CV-231165 settled by superior court of the State of California for the county of Santa Clara, for kitchen utensil based on the California Proposition 65

Detection Limit = 0.01%(w/w)
ND = Not Detected

Tested Components: See component list in the last section of this report.



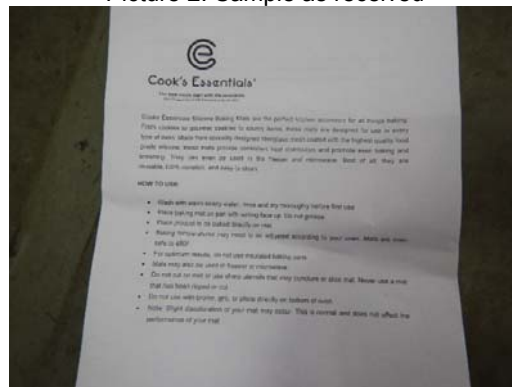
Picture 1: Sample as received



Picture 2: Sample as received

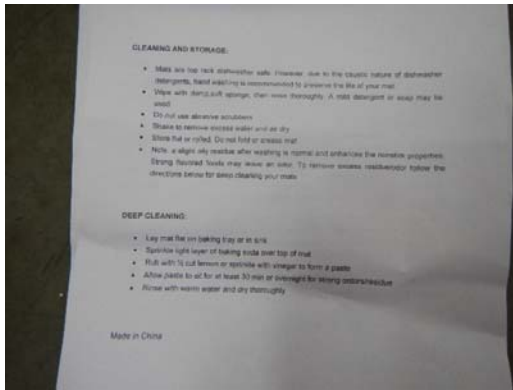


Picture 3: Sample as received

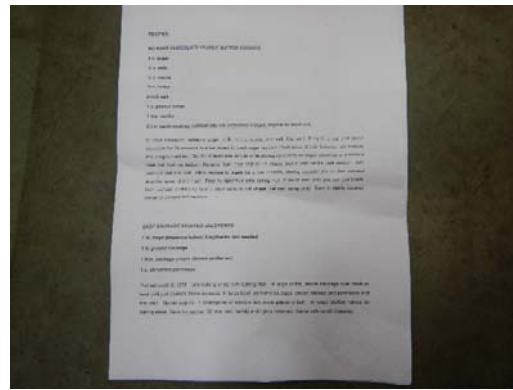


Picture 4: Instruction

Tests Conducted



Picture 5: Instruction



Picture 6: Instruction



Picture 7: Instruction

Date Sample Received: Jul.4, 2016
Testing Period: Jul.4, 2016 to Jul.14, 2016



Test Report

Number: SHAH00698712

Tests Conducted

Components list:

- Sample (A) Brown silicone baking mat
- Sample (B) Red silicone baking mat
- Sample (C) Green silicone baking mat

Refer to:

- | | |
|---|---------------------------------------|
| (1) Grey silicone | 603697(4)
FDA&BPA |
| (2) Beige silicone | SHJ0691027(2)
603697(1)
FDA&BPA |
| (3) Red silicone | SHJ0691027(1) |
| (4) Green silicone | SHJ0691027(5) |
| (5) Black coating on mat (logo) | SHJ0691027(6) |
| (6) White paper with black/white coatings (instruction) | SHJ0691027(7) |
| (7) Yellow paper with adhesive film | SHJ0691027(8) |
| (8) Transparent bubble bag | SHJ0691027(9) |
| (9) Transparent plastic bag with black coating | |
| (10) The whole sample (A) | |
| (11) The whole sample (B) | |
| (12) The whole sample (C) | SHJ0691027(10) |

End Of Report

This report is made solely on the basis of your instructions and/or information and materials supplied by you. It is not intended to be a recommendation for any particular course of action. Intertek does not accept a duty of care or any other responsibility to any person other than the Client in respect of this report and only accepts liability to the Client insofar as is expressly contained in the terms and conditions governing Intertek's provision of services to you. Intertek makes no warranties or representations either express or implied with respect to this report save as provided for in those terms and conditions. We have aimed to conduct the Review on a diligent and careful basis and we do not accept any liability to you for any loss arising out of or in connection with this report, in contract, tort, by statute or otherwise, except in the event of our gross negligence or wilful misconduct.