



Food contact materials testing and regulatory services

Achieve U.S. and European compliance for food-related materials with chemical and physical testing from UL



UL supports manufacturers in their drive to protect public health and comply with the rigorous regional regulations and standards, helping to confirm the safety and quality of food contact materials.

Testing for all types of materials

At UL, we offer testing for a wide variety of food contact materials.

- Preparation surfaces – cutting boards, tables, stations
- Containers – cups, mugs, boxes
- Cookware and kitchenware
- Utensils – spoons, forks, knives
- Packaging – bags, laminates, films, foils
- Contact appliances – toasters, roasters, kettles

Your first choice in navigating the global regulatory landscape

With our leading safety science expertise, independent objectivity and data-driven approach, we can help guide your decisions in navigating through the necessary compliance regulations for exporting to the U.S. and European markets.

- EN 1183
- EN 12983-1
- ISO 8442-1
- ISO 8442-2
- EN 13834
- ASTM C149
- BS 5577
- EC 1935/2004 and relevant regulations for specific food contact materials
- US FDA 21 CFR 170-189





Types of testing available

By providing a comprehensive range of physical and chemical testing for your food contact materials, enabling you to launch your product in compliance and on time.

Physical:

- Fatigue resistance
- Heat resistance
- Torque resistance
- Corrosion resistance
- Cracking resistance
- Freezing resistance
- Bending strength
- Pouring Test
- Drop Test
- Knob and lid design
- Stability
- Base thickness
- Thermal hazards
- Dishwasher safe
- Microwave safe
- Oven safe
- Microwave heating (glass, ceramic, plastic)
- Thermal shock endurance (glass, ceramic)
- Annealing test (glassware)
- Handle and knob temperature
- Handle strength
- Packaging and labeling review
- Paints and varnishes cross-cut

Chemical:

- Extractive residue
- Overall migration by various simulants
- Residual monomer (e.g., styrene monomers)
- Specific migration of various monomer (e.g., vinyl chloride monomer, formaldehyde, melamine)
- Specific migration of heavy metals
- Specific migration of primary aromatic amines (PAA)
- Extractable lead and cadmium
- Lip and rim test
- Ghost wipe test
- Sensorial test

Learn how UL's testing solutions can help your brand meet food safety regulations at [UL.com/CRS](https://www.ul.com/CRS) or contact AsiaEnquiry@ul.com.



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