

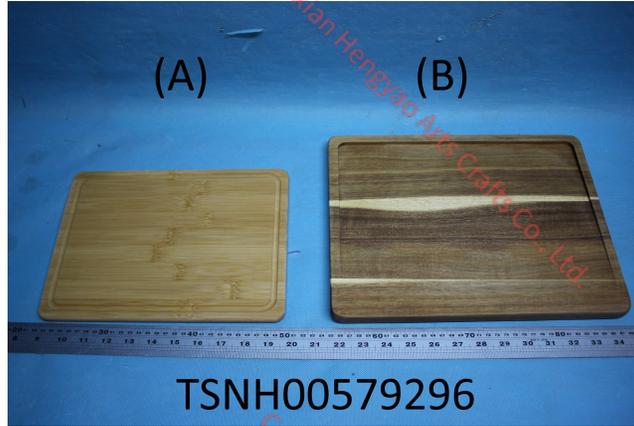
Test Report

NUMBER : TSNH00579296

Applicant : Caoxian Hengyao Arts & Crafts Co., Ltd.
West of Hanji Road, Incubation Park, Pulianji Town, Cao
County, Heze City, Shandong Province
Attn :Lina

Date : Feb 03, 2026

Photo:



To be continued

Authorized By :
For Intertek Testing Services
(Tianjin) Ltd.

David Zhang
Asst.General Manager



Test Report

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Sample Description:

One (1) submitted sample said to be

Item Name : 1.Bamboo cutting board
2.Acacia cutting board

Material : bamboo , acacia wood

Supplier : Caoxian Hengyao Arts & Crafts Co., Ltd

Tests Conducted:

As requested by the applicant, for details refer to attached page(s).

Conclusion:

| Tested Samples | Standard | Result |
|----------------|---|--------|
| (A)&(B) | U.S.21 CFR F.D.A regulation part 178.3800 clause (b) on preservative pentachlorophenol for wood | Pass |
| (A)&(B) | LFGB requirement – Pentachlorophenol (PCP) content | Pass |
| (A)&(B) | Specific migration of formaldehyde on food contact wooden product | Pass |

Conclusion: According to the test results of below test parameters, and based on the provided material information, the food contacting components of submitted sample complied with the suggested food contacting testing parameters for German §30 and §31 LFGB and also complied with general requirement of regulation (EU)No 10/2011(Including amendment (EU)No 2020/1245) and (EC) No 1935/2004 article 3, paragraph 1.

Tests conducted:

Based on the assessment of the submitted sample and the information provided, the following tests had been conducted :

- 1) Sensory test on finished product
- 2) Specific migration of formaldehyde on plastic, paper, wooden part, natural and synthetic rubber, non-stick coating and Teflon
- 3) Pentachlorophenol content on wooden and paper part

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1. Test for F.D.A. regulation on preservative pentachlorophenol for Wood

As per U.S.21 CFR Food and Drug Administration part 178.3800 clause (b).

| Tested Samples | Result(ppm) | Limit(ppm) |
|----------------|-------------|------------|
| (A) | ND | 50 |
| (B) | ND | 50 |

Remark: : ND=Not Detected
 Reporting limit = 0.5ppm
 ppm = Parts per million =mg/kg

2. Sensory Evaluation

With reference to §64 LFGB I00.90-6.

Test procedure:

Sample was thoroughly rinsed with distilled water and then filled with with a layer of cheese. Cover the sample with glass plates on both sides and then seal the entire sample, kept at ambient temperature 23°C for 24 hours. Off-odor and off-taste was evaluated with 6 panelists using control sample of cheese.

| | Result | | Limit |
|------------|-------------------|-------------------|-------------------|
| | (A) | (B) | |
| Appearance | Clear, Colourless | Clear, Colourless | Clear, Colourless |
| Odor | 0 | 0 | 2.5 |
| Taste | 0 | 0 | 2.5 |

Assessment:

Intensity scale:

- 0 = No perceptible odour / taste
- 1 = Odour / taste just perceptible (but still difficult to define)
- 2 = Slight odour / taste
- 3 = Distinct odour / taste
- 4 = Strong odour / taste

To be continued



