

## **Technical Datasheet**

Analysis Name:	Taint Transfer from Packaging to Food		
Method Number:	LI-80.018		
Scope of Application:	It is applicable to all kinds of paper and board, including coated and printed material, intended to come in contact with foodstuffs. The taint transfer test is valid for evaluation of whether the material to be tested may bring about a change in the taste (flavour) of the food to be in contact with the material		
Description:	The procedure to evaluate the possible taint intensity is the multicomparison test. A trained packaging sensory panel evaluates the taint intensity on a scale from 0 (no perceptible taint) to 4 (strong taint), in comparison to a reference with a taint intensity value of 0. The limit of acceptability is a median score <2.5. Any material with a median score equal or greater than 2.5 is considered to be of doubtful quality.		
Sample Weight Required:			
Method Reference:	ISO 13302, Sensory analysis — Methods for assessing modifications to the flavour of foodstuffs due to packaging		
	EN 1230:1:2007, Paper and board intended to come into contact with foodstuffs		
	ISO 483, Plastics – Small enclosures for conditioning and testing using aqueous solutions to maintain the humidity at a constant value.		
Analytical Platform:	Sensory Panel		
Special Information:	If requesting multiple packaging tests, please send a separate sample portion specifically for Taint Transfer testing. Sensory panel tests are conducted on a different timeline than analytical testing, so you may experience delays if only 1 sample portion is shared between all tests.		



All packaging material should be received wrapped in two layers of aluminum foil to prevent both loss of analyte and external contamination.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Robinson Test (Score)	Taint	N/A	N/A	N/A