

Test Certificate

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Sigmafast Holds, when applied in strict accordance with the guidance given by PPG Protective and Marine Coatings in their Technical Data Sheets, will not taint and will not impart a chemical odour to dry solid food products, such as plain flour, **PROVIDED** that the coating has cured fully **AND** is completely free of any retained solvent.

PRA has carried out an independent laboratory tainting and odour test on request of PPG Protective and Marine Coatings.

Paint System: SIGMAFAST HOLDS

Sigmafast Holds is a high-build finish coating, based on modified alkyd resin. The recommended thinner is Thinner is 21 - 06.

Five coated steel panels supplied by PPG were placed in full and intimate contact with dry plain flour (56g of flour per panel) held in place with a previously unused clear plastic circular sterile (Petri) dish of internal diameter 88mm and depth 14mm. The contact area was ca. 61cm². Two reference samples were also prepared by filling more of the clear plastic circular dishes completely with dry flour and then covering with a fitted lid.

After nine days at ambient laboratory temperature (typically 23°C), the test was halted and the dry flour in each of the dishes (five test samples and two reference samples) was transferred to new, small white plastic screw cap containers (diameter 65 mm, depth 50 mm). The resulting seven containers were then numbered, at random, 1 to 7.

Three members of PRA's current technical staff were asked to examine (by appearance and smell) the dry flour in the numbered containers for any perceived signs of tainting of the flour or chemical/solvent odour.

No evidence of tainting of the flour or chemical/solvent odour could be detected by the assessment panel.

NOTE: This Tainting and Odour Test is outside the scope of PRA's ISO 17025 (UKAS) Accreditation PPG/PRA/C5

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