



## WHY MECHANICAL TESTING IS IMPORTANT?

Eating and drinking is essential for living organism. In our daily life, kitchenware and cookware are 1 of the high frequently use items. If the quality and performance of the kitchenware and cookware are unable to withstand the daily stressful usage, then it is unable to meet with client's expectations, besides, it could cause to property damage, even cause to safety concerns such as serious injury and recall.

In EU, according to GPSR, Article 5, Economic operators shall place or make available on the market only safe products.

In general, chemical aspect is an important factor to determine a product's risk and safety, but mechanical aspect (mechanical safety test) is another key factor which should not be omitted.

Besides of mechanical safety, the performance testing (or so-called Fit-for-use "FFU") would acting as another important role. Indeed, FFU test is not a safety issue, however, it is focus on the using suitability – that is 1 of the keys for customers to make their purchasing decision.

Therefore, in order to ensure the product's quality and to satisfy client's expectations, mechanical testing would be a strong and convincing evidence.

# MECHANICAL TESTING SERVICE ON KITCHENWARE & COOKWARE

(SAFETY AND PERFORMANCE)



## HOHENSTEIN HARDLINES GREATER CHINA

### CONTACT US

📍 Hohenstein Laboratories (Shanghai) Co., Ltd.  
✉️ [shanghai@hohenstein.cn](mailto:shanghai@hohenstein.cn)  
☎️ 021-2356-8500  
🏠 [www.hohenstein.cn](http://www.hohenstein.cn)

📍 Hohenstein Laboratories (HK) Limited  
✉️ [hongkong@hohenstein.com](mailto:hongkong@hohenstein.com)  
☎️ 852-3191-5800  
🏠 [www.hohenstein.com](http://www.hohenstein.com)



#### **Tested Cookware**

- ✓ Quality
- ✓ Dishwasher safe
- ✓ Food contact material safety



# PRODUCT SAFETY AND PERFORMANCE TESTING

Cookware & Water kettle	<ul style="list-style-type: none"> <li>• EN 12983-1, EN 12983-2, CEN/TS 12983-3</li> <li>• EN 13750</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Bakeware & Ovenware	<ul style="list-style-type: none"> <li>• EN 13834</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Cutlery for preparation of food (kitchen knife, etc..)	<ul style="list-style-type: none"> <li>• EN ISO 8442-1</li> <li>• EN ISO 8442-5</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Table cutlery (table knife, fork, spoon, etc..)	<ul style="list-style-type: none"> <li>• EN ISO 8442-2</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Insulation items (thermal flask/ bottle, etc..)	<ul style="list-style-type: none"> <li>• EN 12546-1</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Insulation items (cooling bag/ box)	<ul style="list-style-type: none"> <li>• EN 12546-2</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Tableware, Glassware, Ceramicware	<ul style="list-style-type: none"> <li>• EN 13834</li> <li>• EN 1217</li> <li>• EN 1183</li> <li>• Hohenstein In-house FFU test plan</li> </ul>
Other general items and common testing	<ul style="list-style-type: none"> <li>• Hohenstein In-house Safety test plan</li> <li>• Hohenstein In-house FFU test plan</li> <li>• Resistance to Microwave test per EN 15284</li> <li>• Resistance to Dishwashing per EN 12875-1</li> <li>• Resistance to Corrosion per EN ISO 9227</li> <li>• Conditioning test (Heat/Cold/Humidity) per In-house method etc...</li> </ul>



## EXEMPLIFY THE SAFETY OF YOUR PRODUCTS WITH HOHENSTEIN HARDLINES TESTING

Our Hardlines laboratory in Kwai Chung, Hong Kong, is fully accredited in compliance with ISO/IEC 17025:2017 by DAKKS and IAS.

Our new Hardlines laboratory in Pujiang, Shanghai, opened in May 2024, will continue to extend our service range for wider Hardlines products.

We maintain locally our level of expertise and we align technical interpretations and test methods with our Headquarters laboratory in Germany.

Our expert team in Shanghai and Hong Kong offers a diverse range of tests and reliable customized services for Greater China companies with end-to-end solutions and competitive prices.

### SERVICE

Mechanical safety test

Fit-for-use test

Chemical safety test

Food contact material safety test

Artwork check

Hohenstein Quality Label