

How do I test cutlery (knives, forks, spoons etc.)?



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Answer:

The choice of test conditions should be addressed after considering the specific use of the utensils.

For laboratory test contact conditions, the technical guide refers the user to the Joint Research Centre's (JRC) guidelines: [Testing conditions for kitchenware articles in contact with foodstuffs: Plastics, Metals, Silicone and Rubber](#). These guidelines indicate contact testing times for cutlery used for food serving, depending on the assumed actual use.

The former Council of Europe Committee of Experts on Food Contact Materials (P-SC-EMB) considered that knives and forks used for preparing, serving and eating food can reasonably be tested for 30 minutes at 70°C, while spoons are commonly tested for 2 hours at 70°C.