Kitchenware and tableware

Product safety & compliance

The quality of kitchenware and tableware is not only essential to the convenience of daily life, but it is also critical to consumer safety. In addition to safety concerns, product's physical characteristics, reliability and performance are key factors.

Eurofins' worldwide network of laboratories draws on its strong expertise to offer a complete service for kitchenware and tableware products and ensure safety, functionality, performance and compliance, through testing, inspection and regulatory services.

Stringent regulations and demanding consumers

In today's stringent regulatory environment, kitchenware and tableware products are constantly under the magnifying glass of the Authorities and Consumer Associations. Product testing helps to provide not only proof of compliance with the mandatory safety requirements, but also an insight into the performance and durability of the product during regular usage, providing manufacturers, retailers and customers with a clearer vision of the quality, safety and life expectancy of the assessed products.

Our wide and international service offering includes coverage of:

- Cookware: Frying Pans, woks, pots and saucepans, cooking accessories, bakeware, tea kettles…

- Cutlery, kitchen utensils
- Tableware: plates, bowls, glasses…
- Food and drink storage
- Napkins and napkin holders, kitchen textiles, tablecloths
- Child use and care articles: drinking equipment, cutlery and feeding utensils

Service scope

Eurofins' network of laboratories provide strong expertise in many different fields, making the Eurofins Group uniquely placed to help manufacturers, importers and brand owners to ensure market-compliant products through bespoke quality assurance and control programs.

Our comprehensive portfolio includes the following:

Expert services, regulatory and compliance

- Protocols generation and checks
- Assistance on documentary review and set up of technical dossiers (TCF)
- Toxicological Risk Assessment
- Evaluation of components and composition
- Testing programs and protocols ad-hoc
- Artwork check, labels and marking review
- Compliance checks against international regulations and industry standards, depending on the product and the destination markets, such as Regulation (EC) 1907/2006 (REACH), Regulation (EC) No 1935/2004, Regulation (EU) 10/2011, China GB standards, US FDA Requirements, California Proposition 65, Japanese Food Sanitation Act, etc…

Laboratory testing

Chemical tests

- SVHC, Non-intentionally added substances (NIAS), primary aromatic amines, heavy metals, phthalates, formaldehyde, bisphenol A, etc.
- Complete portfolio of textile-related chemical tests

Food contact materials testing

Eurofins' network of laboratories and technical experts provide the necessary and applicable test plans according to different types of materials: plastic, silicone, rubber, metal, glass, ceramics, paper and board, textile, wood, printing inks, …

- Overall migration and specific migration tests
- NIAS (Non-Intentionally-Added-Substances) Screening
- Release of metals

- Extractable and leachable substances
- Screening of pesticides, formaldehyde, glyoxal,…
- Metal composition tests
- VOM, peroxides
- Density, melting point
- Microbiological tests and studies
- Optical whiteners
- Sensory testing (smell, taste and optical appearance) and colorfastness
- Ecotoxicity & Biodegradability
- Etc.

Mechanical, physical and performance tests

Some examples of mechanical, physical and performance tests for different types of products can be found below (non-exhaustive):

- Napkins:
  - Mechanical characteristics and absorption
- Cookware:
  - Suitability for microwave and oven
  - Dishwasher resistance
  - General physical characteristics and visual checks
  - Leakage
  - Temperature resistance, combustion and burning resistance
  - Torque resistance, bending strength, fatigue resistance, resistance to torsion, shore hardness
  - Bottom stability
  - Heat stability and heat diffusion rate
  - Anti-slip and thermal insulation properties evaluation
  - Whiteness, color after aging
  - Non-stick coating evaluation (thickness, abrasion resistance, adhesion, scratch resistance, non-stick performance, Corrosion resistance)

- Cutlery:
    - General physical characteristics and visual checks
    - Dishwasher resistance
    - Resistance to corrosion
    - Strength, firmness of handle attachment, hardness of knife blades
- Tableware (including disposable tableware):
    - Breaking resistance, flexibility, resistance to slow puncture on plates, resistance to compression of cups, shore hardness, tear resistance
    - Absorption
    - Microwave and dishwasher resistance
    - Handle and knob temperature, Temperature aging
    - Color and whiteness
- Glass:
    - General physical characteristics and visual checks
    - Glass density
    - Stability
    - Dishwasher resistance, corrosion, impact resistance
- Complete portfolio of performance tests and sustainability solutions for textile products (colorfastness, fading, pilling resistance, microplastics shedding quantification, organic cotton identification, …)
- Sensory evaluation and consumer tests

On-site inspections and audits

Assessing manufacturing sites before initiating mass production and checking product quality prior to shipment are key parts of the quality control process, and vital to ensure that production is carried out according to the quality standards and expectations of destination markets.

We offer a full suite of factory audit services, covering social, environmental, technical and security compliance.

Quality assurance and control throughout the supply chain

Whatever your role in the supply chain, you need to safeguard the reputation of your brand and/or that of your client.

From suppliers' assessment and R&D support, regulatory guidance or supply chain mapping, all the way through to compliance, bespoke testing and QC inspections and down to failure analysis and market surveillance, we cover every stage of your product's quality journey.