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Aschaffenburg, 10 June 2010

From: Zarthe  
hu

## REPORT

**Order No.:** 4637/8 **Page 1 of 3 pages**

**Client:** PT. Indah Kiat Pulp & Paper Tbk.  
Jl. Raya Serang Km. 76, Desa Kragilan, Sentul, 3rd Floor  
Serang 42184, Banten / Indonesia

**Date of order:** 11 May 2010

**Receipt of sample material:** 14 May 2010

**Origin of sample material:** From the client

**Purpose:** Analysis of a board sample according to EN 1230-1 and  
EN 1230-2

(Behrendt)

(Zarthe)  
Officially certified  
diplomaed food chemist

The present report refers exclusively to the samples as laid out therein. Information and statistical data on the results can be obtained on request.

Non-accredited determinations have not been validated at the date of the accreditation. Individual determinations were not intended for accreditation owing to their restricted field of application. In these cases, the necessary accuracy for the evaluation is ensured by the internal quality management system.

## **Sample Material**

For analysis the following sample material was in hand:

Sinarvanda (C1S) – GC1 High Bulk (GV)

## **Carrying out of the Tests**

Examination period: 18 May 2010 to 27 May 2010

### **1. Sensory Test for Odour \***

The examination was made according to EN 1230-1.

The sample was stored in a sealed glass vessel in the dark at  $23 \pm 2$  °C for 20 - 24 hours. Then six assessors evaluated the odour.

Result:

A moderate odour was noticed which was described as musty and sweet. It was evaluated with 1.75.

Scale of intensity:

- 0 = no perceptible odour
- 1 = odour just perceptible (still hard to define)
- 2 = moderate odour
- 3 = moderately strong odour
- 4 = strong odour

### **2. Sensory Analysis for Indirect Transition of Taste \***

The examination was made according to EN 1230-2.

The sample was stored with approx. 20 g flaked milk chocolate in a sealed household glass in the dark at  $23 \pm 2$  °C for 44 - 48 hours. The humidity in the glass was fixed at 75 %. The sample was not in direct contact with the chocolate. Thus the transition of substances affecting the taste was effected through the air. Subsequently, the chocolate was evaluated in an extended triangular test according to DIN ISO 4120 by six assessors. Chocolate which had been stored under the same conditions but without the sample was taken as a reference sample.

Result:

A statistically significant off-flavour of the chocolate which had been stored in indirect contact with the sample was noticed in comparison to the reference sample. It was described as old.

Evaluation (median): 2.0

Scale of intensity:

- 0 = no perceptible off-flavour
- 1 = off-flavour just perceptible (still difficult to define)
- 2 = moderate off-flavour
- 3 = moderately strong off-flavour
- 4 = strong off-flavour

The accreditation applies to the methods marked with \* in the test report (Register no. DAC-PL-0035-97-20).

End of report