

**Test Report No.:** 168513764b 001

Page 1 of 5

**Client:** BioLogiQ Inc  
3834 Professional Way, Idaho Falls, ID83402

**Identification/  
Model No(s):** Straw in natural color – PP with plant based materials

**Sample obtaining method:** Sending by customer

**Condition at delivery:** Test item complete and undamaged.

**Sample Receiving date:** 2024-11-17

**Testing Period:** 2024-11-21 to 2024-11-27

**Place of testing:** Chemical laboratory Shenzhen

**Test specification:**

Chemical tests performed for the suitability for contact with foodstuffs complied with the following regulations:  
- U.S. FDA Code of Federal Regulations Title 21 (Food and Drugs)

**Test conclusion:**

PASS

For and on behalf of  
TÜV Rheinland (Shenzhen) Co., Ltd.



2024-11-28

Date

Gray Z. D. Zhang / Technical Manager

Name/Position

Sample information is provided by customer. Test result is drawn according to the kind and extent of tests performed.  
This test report relates to the above mentioned test sample. Without permission of the test center this test report is not permitted to be duplicated in extracts.  
This test report does not entitle to carry any safety mark on this or similar products.  
"Decision Rule" document announced in our website (<https://www.tuv.com/landingpage/en/qm-gcn/>) describes the statement of conformity and its rule of enforcement for test results are applicable throughout this test report.

**Test Report No.: 168513764b 001**

Page 2 of 5

**Sample List:**

Sample No.	Material	Color	Location
M002	Plastic	Natural	Straw

**Test Report No.: 168513764b 001**

Page 3 of 5

**Overall Results:**

Test No.	Tested Item	Conclusion
1	Extractive Substances for Olefin Polymers	Pass

**Test Report No.: 168513764b 001**

Page 4 of 5

**Results:****1. Extractive Substances for Olefin Polymers**

Test method: With reference to FDA 21 CFR 177.1520(d):

Limit: FDA 21 CFR 177.1520(c)

The following simulating solvents and test conditions were stipulated:

Food simulant	Test duration / Temperature
n-Hexane	2 hours / boiling under reflux
Xylene	Totally dissolved at 120°C, cool down at 5°C

Test No.:	T001		
Sample No.:	M002		
Parameter	Unit	Result	Limit
n-Hexane	%	2.1	6.4
Xylene	%	0.9	9.8

## Abbreviations:

% = Percentage

&lt; = Less than

## Remark:

\*1 According to FDA 21 CFR 177.1520(c), articles in contact with food should not exceed the following limits:

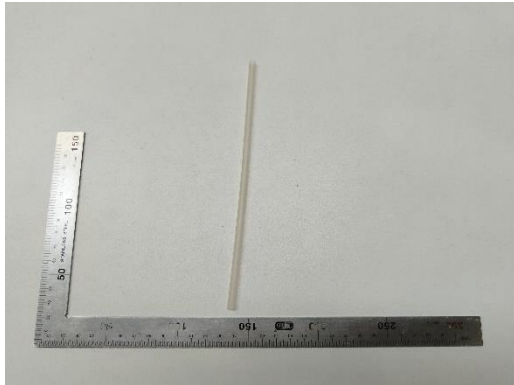
Category*	Unit	Description	Maximum extractable fraction in	
			n-Hexane	Xylene
1.	%	Polypropylene	6.4	9.8
2.	1.	Polyethylene for use in articles that contact food except for articles used for packing or holding food during cooking	5.5	11.3
	2.	Polyethylene for use in articles used for packing or holding food during cooking	2.6	11.3
3.1.a	%	Olefin copolymers with two or more of the 1-alkenes having 2 to 8 carbon atoms for use in articles that contact food except for articles used for packing or holding food during cooking	5.5	30

\* Most common categories acc. to FDA 21 CFR 177.1520(c) are displayed.

**Test Report No.: 168513764b 001**

*Page 5 of 5*

**Sample picture(s):**



**M002**

**-END-**

