



# Cookware. Tested.

## THE COOKWARE & BAKEWARE ALLIANCE MEMBERSHIP

CBA Engineering Standard Revision 2021

### SGS JOINS THE CBA IN 2022

SGS is proud to be a member of the CBA since 2022. We are looking forward to learning more about the cook- and bakeware industry, network with other members and be engaged in the CBA technical committees. Furthermore, we are excited to share more about our capabilities and service offerings. We put together this leaflet listing our services relevant to cookware and bakeware. Please contact us if you are interested in any of those services and want to learn more! We are looking forward to supporting your business!



COMMON PRODUCTS:	COVERED APPLICATIONS:
Cooking Products	Cookware & Bakeware
Food Preparation	Kitchen Gadgets & Tools, Small Electronics

## EVALUATIONS


Throughout our network of accredited labs, our services and evaluations include

- Labeling & Specification:** All markings should conform to Fair Packaging & Labeling Act (FPLA) 16 CFR Part 500 and CBA requirements. In addition, all capacities and/or dimensions should be provided depending on the type of product and its specification. Any claims made for the specific product and its packaging should be validated through claim verification testing.
- Performance Testing:** Ensuring a product meets its intended purpose by testing key features and attributes by product type, construction, and its intended use.
- Construction Hazards:** The construction of and finish on all cookware and bakeware should permit easy cleaning of the vessel. There should be no crevices, seams or rough edges to harbor food or bacteria, particularly on food contact surfaces that cannot be readily cleaned. After cycle and use testing no additional hazards should become apparent.
- Abrasion Resistance:** Cookware and bakeware should be resistant to scratches and abrasion caused by ordinary home use.
- Fatigue Resistance:** Bending, torque, flexural, or impact evaluations of varying product features all aid in determining the structural resilience. Many products incorporate a handle which should withstand 15,000 cycles of use without distortion or loosening of the handle or its fixing system when loaded with a weight 1.5 times that of the pan's water capacity
- Thermal Hazards:** This test consists of observing the effect of quenching cookware & bakeware which have been heated to various temperatures and then quenched in room temperature water. Ensuring products do not have adverse effects from this process.
- Food Contact and Restricted Substances Testing:** Ensuring that all component parts in contact with food are safe and are in compliance with the country of destination's regulations (e.g., US FDA, Health Canada, EU, China GB standards or other markets). Also, each component part meets the legislated restricted substances requirements such as Lead, BPA, Phthalates, Mercury, PFAS, etc.

### CONTACT US:

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**IN THE END, IT'S ONLY TRUSTED BECAUSE IT'S TESTED**