

Roediger Agencies cc

REG No: 93/29837/23
VAT No: 4200155465

Unit 4 No. 6 Santhagen Road
Devon Valley, STELLENBOSCH 7600
www.roedigeragencies.co.za

ANALYTICAL LABORATORY

PO Box 3202
MATIELAND 7602
Tel: +27 21 887 0010
Cell: 083 250 9281

5 May 2025

Naison Chinomona
Smart Farming Technologies
Unit 5, 12-14 Dawn Road
7441 MONTAGUE GARDENS

Dear Mr. Chinomona

REF no.: 190325SFT1/1-2

Fruit label samples were sent to the analytical laboratory of Roediger Agencies cc for overall migration analysis according to EU 10/2011. The samples were:

1	Safpro fruit label
2	Abate fruit label

Migration according to European Standard EU 10/2011 (Methods and references)

Testing programs for overall migration are devised in accordance with the BS EN ISO 1186 series of standards and Commission Regulation No. 10/2011 as amended.

The method is based on EN 1186 and the parts thereof. Global (overall) migration from packaging materials into aqueous food simulants and substitute fatty food simulants by total immersion, single side contact by cell technique, single side contact by pouch technique and by article filling technique.

Samples were exposed to simulants as in the table below. The simulant, time of exposure, and temperature were determined according to EU 10/2011 and amendments up to and including EU 2020/1245 and EU 2022/2388.

Sample	Test number	Simulant	Conditions
Safpro fruit label	1	Tenax	10 days at 40°C
Abate fruit label	2	Tenax	10 days at 40°C

The simulant was removed, extracted in a soxhlet with solvent and the extract evaporated to dryness. The extracts were weighed and the overall migration calculated.

Overall migration

Overall migration limit (OML) – the maximum permitted amount of non-volatile substances released from a material or article into food simulants.

Test number	Extraction (mg/dm ²)	Allowable (mg/dm ²)	Pass/Fail
1	2.50	10	Pass
2	2.83	10	Pass

Summary

- The Safpro fruit label passes OML in terms of being less than 10 mg/dm² under the specified testing conditions.
- The Abate fruit label passes OML in terms of being less than 10 mg/dm² under the specified testing conditions.

Please note that a product may pass the OML value but this does not render the material safe in terms of what type of chemicals or metals are extracted. For the latter SML values are required.

Yours faithfully,



Dr. AHA Roediger.

Please take note that samples will be retained for a one year period and discarded thereafter. Food stuffs will only be kept for two weeks.