



REPORT

Technical Report: (8513)099-0558

Page 1 of 14
MAY 09, 2013





TEST REPORT

LAB LOCATION: SHENZHEN
 LAB NUMBER: (8513)099-0558

ATTN:
 CC:

DATE IN: APR 10, 2013

MOD. LOG IN: APR 24, 2013
 DATE OUT: MAY 09, 2013
 REVISED DATE: /
 WORKING DAYS: 10
 PAGE: 2 OF 14

OVERALL RATING	
PASS	<u> X </u>
FAIL	<u> </u>
DATA	<u> </u>

**TESTING FOR
 U.S. - REGULATORY REQUIREMENTS
 GMI REQUIREMENTS (U.S. AND CANADA)
 CANADA - REGULATORY REQUIREMENTS**

Sample Description:	COOLING RACK								
Manufacturer:	CAIZHU HARDWARE HANDICRAFTS FACTORY				P.O. No.:	/			
Buyer:					Style:	MODEL#: BB7000			
Country of Origin:	CHINA			Country of Destination:	CANADA				
Color:	/				SKU Number:	/			
Re-test:	Yes:	<input type="checkbox"/>	No:	<input checked="" type="checkbox"/>	Charge Vendor:	Yes:	<input checked="" type="checkbox"/>	No:	<input type="checkbox"/>
Previous Report No.:	/								



REMARK(S):

1. See enclosed protocol(s) for the test results.
2. As per request, only need to perform tests for Canada.

NOTE: If there are questions or concerns regarding above report, please contact the appropriate lab persons.

Technical questions & concerns: Mealson Huang / Figo Liang
(+86)755-86000151 (Ext 6224 / 6663)
Mealson.huang@cn.bureauveritas.com
Figo.Liang@cn.bureauveritas.com

General Enquiries: Windy Zhou/ Annie Luo
(+86)755-86000151(Ext6265/6238)
Windy.zhou@cn.bureauveritas.com
annie.luo@cn.bureauveritas.com

BUREAU VERITAS SHENZHEN CO., LTD

JASON WONG
MANAGER – HARDLINES DIVISION

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES Distribution: United States and Canada	Date: 12/13/12
PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware	Page: 4 of 14
PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot, BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan	

Factories must follow Good Manufacturing Practices (GMP). Product must meet all applicable GMI requirements in addition to the applicable Regulatory Requirements for the country in which it will be distributed. Product being distributed within both the U.S. and Canada must meet all applicable outlined requirements. Current Regulations and Standards supersede those outlined in the Product Guideline should a Regulation or Standard change or should a GMI Requirement become less stringent than what is required by industry or law.

All of the outlined requirements may not apply to every product in this category. There may also be cases in which additional requirements, not listed, may apply to certain items within the category. This is especially common when the product is intended for, or has appeal to, children. Please work with an accredited laboratory or the GMI Licensing Team to verify requirements if the product falls into this category.

U.S. - REGULATORY REQUIREMENTS																					
Must meet all U.S. Federal, State and Municipal Requirements including, but not limited to the following:																					
Requirement	Reference	Criteria	Applicable Component																		
Total Lead Content in Paints & Surface Coatings	16 CFR 1303	Total Lead content ≤ 90 ppm	NA Surface coatings																		
Lead in Pewter	US Food Code 4 - 101.13 ASTM E1613 / E1645	Lead content ≤ 0.05%	NA Pewter – food contact area																		
California Proposition 65	Proposition 65, the Safe Drinking Water and Toxic Enforcement Act of 1986	Compliance with limits as specified in: www.oehha.ca.gov/prop65/background/index.html and California State Court Settlements or, if applicable, addition of a warning label	NA Various: Refer to www.oehha.ca.gov/prop65/background/index.html and California State Court Settlements																		
California Proposition 65 – Aluminum Cookware	ASTM C738-94	Interior of aluminum cookware must have an extractable lead content of ≤ 6 ppb (6 µg/L)	NA Aluminum cookware																		
FDA Food Simulating Solvent Extractives	21 CFR 170-189	Compliance with the requirements of these regulations	NA Plastic components such as holders in contact with food																		
GRAS-FDA Stainless Steel	FDA Generally Recognized as Safe (GRAS) Guidelines	Compliance with the requirements of these guidelines	NA Stainless steel – food contact area																		
FDA Extractable Lead and Cadmium – Interior	FDA 7117.06 – 7117.07	<table border="0"> <tr> <td><u>Category:</u></td> <td>Lead</td> <td>Cadmium</td> </tr> <tr> <td>Flatware</td> <td>3.0 ppm</td> <td>0.50 ppm</td> </tr> <tr> <td>Small Hollowware</td> <td>2.0 ppm</td> <td>0.50 ppm</td> </tr> <tr> <td>Large Hollowware</td> <td>1.0 ppm</td> <td>0.25 ppm</td> </tr> <tr> <td>Cups and Mugs</td> <td>0.50 ppm</td> <td>0.50 ppm</td> </tr> <tr> <td>Pitchers</td> <td>0.50 ppm</td> <td>0.25 ppm</td> </tr> </table>	<u>Category:</u>	Lead	Cadmium	Flatware	3.0 ppm	0.50 ppm	Small Hollowware	2.0 ppm	0.50 ppm	Large Hollowware	1.0 ppm	0.25 ppm	Cups and Mugs	0.50 ppm	0.50 ppm	Pitchers	0.50 ppm	0.25 ppm	NA Food contact areas – ceramic / enamel on steel
<u>Category:</u>	Lead	Cadmium																			
Flatware	3.0 ppm	0.50 ppm																			
Small Hollowware	2.0 ppm	0.50 ppm																			
Large Hollowware	1.0 ppm	0.25 ppm																			
Cups and Mugs	0.50 ppm	0.50 ppm																			
Pitchers	0.50 ppm	0.25 ppm																			

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 5 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**U.S. - REGULATORY REQUIREMENTS****Must meet all U.S. Federal, State and Municipal Requirements including, but not limited to the following:**

Requirement	Reference	Criteria	Applicable Component
Extractable Lead and Cadmium - Rim	SGCD Voluntary Standard	Lead ≤ 4.0 ppm Cadmium ≤ 0.4 ppm	NA Decorated rim area (within 20 mm from the rim) – ceramic / enamel / glass
Massachusetts Extractable Lead	105 CMR 460.00	Lead Content ≤ 2.0 ppm	NA Containers intended to hold food / liquids – ceramic / enamel / glass
Non-stick Coatings	21 CFR 175-177 State Regulations (Minnesota Statute 115A.9651, Massachusetts 105 CMR 460.200)	Compliance with the requirements of these regulations	NA Non-stick coatings applied as a continuous film or enamel over a metal substrate
Toxics in Packaging	Model Toxics in Packaging Legislation (CONEG)	Combined concentration limit for lead, cadmium, mercury, and hexavalent chromium must be ≤ 100 ppm	NA Packaging and packaging components
California Tableware Safety Law - Labeling	California Tableware Safety Law	Item requires warning label if limits are greater than CA Prop 65 <u>and</u> less than the FDA limits	NA Flatware (plates), large hollowware (bowls), small hollowware (serving dishes), cups, mugs, large pitchers, jugs, glazed ceramicware, enameled metalware, or pewter products
Country of Origin Labeling	19 CFR 134.11	Country of origin must be on the packaging and if possible, it should be on the product.	NA Packaging and, if possible, product
Producer's Marking	Fair Packaging and Labeling Act (FPLA), 16 CFR 500 Uniform Packaging and Labeling Regulation (UPLR)	All markings must conform to the requirements in FPLA or UPLR, as applicable. In addition, either the item or its package (whichever is more appropriate due to item size) shall be labeled to identify the name and address of the manufacturer, distributor, or seller. If the item is too small, the packaging can be labeled with the address, but shall state "keep this package for future reference" and then list the local address.	NA Item and or packaging

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 6 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**GMI REQUIREMENTS (U.S. AND CANADA)**

Requirement	Reference	Criteria	Applicable Component
Product Review/Performance	GMI	All samples shall be visually inspected to review aesthetic requirements against GMI previously approved samples. Products are expected to perform in a manner consistent with product/packaging claims and consistent with comparable product in the marketplace.	Entire item
Non-Plastic Handle Assembly Design	Cookware Manufacturers Association Standards Manual, 3.2	If combined weights of the pan and the volume of water filling the pan are more than 11 pounds, then a secondary handle should be part of the pan if the pan has a long “stick” handle.	NA Handles
Non-Plastic Handle Strength	Cookware Manufacturers Association Standards Manual, 3.3.1 (including all subsections), 3.3.2(including all subsections), 3.3.3 and 3.3.4	Handle must support two times the weight of water capacity of the pan plus the weight of intended cover, or 8.8 lbs, whichever is greater. Shallow sided or non-sided griddles shall be loaded with a weight equal to that used with an equivalent diameter fry pan, but no less than 8.8 lbs. Handle or its surrounding area must not crack or break.	NA Handles
Non-Plastic Handles- Fatigue Resistance of Weldments and Handle Fixturing	Cookware Manufacturers Association Standards Manual, 3.3.5 BS EN 12983-1:2000 Annex E	Handle must withstand 15,000 cycles of raising from and lowering to a level surface without distortion or loosening when loaded with a weight 1.5 times that of the pan’s water capacity. Distortion of less than 5% measured at the end of the handle is ignored unless it affects safety or function.	NA Handles
Non-Plastic Handle Strength-Additional Requirements	Cookware Manufacturers Association Standards Manual, 3.3.6	The single stick handle must support a weight of 8.8 lbs placed at the center of the pan, or if it features a helper handle, a weight equal to two(2) times the weight of water capacity of the pan, and withstand a maximum temperature of 350°F(177°C), or recommended use temperature, without a functional failure. For griddles and other shallow or non-sided pans, the weight shall be equivalent to that used in a skillet of equal diameter as the griddle.	NA Stick handles
Non-Plastic Handle Strength-Additional Requirements	Cookware Manufacturers Association Standards Manual, 3.3.7	The side handle must support a weight placed in the center of the pan and suspended by both side handles equal to two(2) times the weight of water capacity of the pan and withstand a maximum of 350°F (177°C) or the recommended use temperature without a functional failure.	NA Side handles

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 7 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**GMI REQUIREMENTS (U.S. AND CANADA)**

Requirement	Reference	Criteria	Applicable Component
Non-Plastic Handle Strength-Additional Requirements	Cookware Manufacturers Association Standards Manual, 3.3.8	Assemblies must withstand a maximum of 350°F (177°C) or the recommended use temperature without a functional failure, while supporting the cover and a weight equal to the cover.	NA Knob assemblies
Plastic Handles-Strength Requirements	Cookware Manufacturers Association Standards Manual, 4.3	Test per ASTM-D790; five(5) test bars are to be tested at room temperature, five (5) test bars after exposure to a temperature of 350°F, and five bars after exposure to a temperature of 425°F. Hot tests are to be performed at one, two, four, eight, 16, 200, 400, 600, 800 and 1,000 hours have elapsed.	NA Handles
Plastic Handles-Thermal Properties	Cookware Manufacturers Association Standards Manual, 4.4	Test per ASTM-D635. Hottest portion of the test bar is probed with a ¼ inch glass rod with a rounded end. Plastic must not soften to the point where it can cause severe burning.	NA Handles
Mechanical Properties	Cookware Manufacturers Association Standards Manual, 6.1	Products must not contain Sharp Points or Sharp Edges	M/PASS Cookware / bakeware
Stability Verification	Cookware Manufacturers Association Standards Manual, 6.2.2	Must remain in upright position on a level surface when empty	M/PASS Cookware / bakeware
Thermal Properties	Cookware Manufacturers Association Standards Manual, 6.3 ASTM C149	The glass or ceramic component is subjected to a rapid change in temperature. No breakage is allowed.	NA Glass / ceramic lid or components
Overheating (Dry Boil Test)	Cookware Manufacturers Association Standards Manual, 7.9	Place empty pan on electric burner set on high for ten minutes (or five minutes for pans of 1 ½ quart capacity or smaller). There should be no separation of the base from the body of the pan and no molten metal escaping from the body/base juncture.	NA Encapsulated and brazed bottom cookware / bakeware
Abrasion Resistance for Non-stick Coating	GMI BS 7069:1988, British Standard Specification for Cookware - Appendix A	Subjected to 250 cycles of abrasion testing	NA Non-stick surfaces

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 8 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**GMI REQUIREMENTS (U.S. AND CANADA)**

Requirement	Reference	Criteria	Applicable Component
Handle Temperature	GMI	<p>A cautionary statement is required in the use and care insert when temperatures exceed those listed below. Cookware is subjected to boiling water for 10 minutes:</p> <ul style="list-style-type: none"> ▪ Metal – 55°C (131°F) ▪ Plastic - 70°C (158°F) ▪ Wood - 89°C (192.2°F) ▪ Ceramic, glass, stone - 66°C (150.8°F) <p>“Handles and Knobs will become hot during use. Use an oven mitt or potholder.” BS EN 12983 (2000), Annex F</p>	NA Handles
Delamination (Clad Bottom Pots and Pans)	GMI	Heat the cookware to 400°C and submerge in a cold-water bath at a temperature of 25°C for 30 seconds and then dry. Repeat cycle 25 times.	NA Aluminum or copper clad bottom cookware
Dishwashability	GMI	<p>Samples are subjected to 10 dishwasher cycles with hot water temperature between 130-140°F (54-60°C), with a commercially available detergent. After each cycle, the sample should be allowed to return to room temperature and examined.</p> <p>If an item is labeled as top rack dishwasher safe, it should be tested in the top rack; otherwise, placement on top or bottom rack is dependent on size.</p> <p>If component shows signs of appreciable melting, warpage, fading, flaking, peeling, blistering, and/or discoloration, the item is deemed to be non-dishwasher safe and it should be labeled accordingly (e.g., “Not Dishwasher Safe.”)</p>	NA Only those items with claims to be dishwasher safe
Microwavability	GMI	<p>Samples are subjected to 10 microwave cycles. Samples are filled with water to an appropriate volume for the item. Samples are set in an 800-watt microwave for four minutes on the high power setting. After each cycle, samples should be allowed to return to room temperature and examined.</p> <p>If samples show signs of appreciable melting, pitting, warpage, discoloration, flaking, peeling or blistering of decals or an off odor, the item is considered to be non-microwavable and it must be labeled accordingly (e.g., “Not For Use in a Microwave.”)</p> <p>Do not test metallic components. All metallic components shall be labeled “Not for use in a microwave.”</p>	NA Only those items with claims to be microwave safe

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 9 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**GMI REQUIREMENTS (U.S. AND CANADA)**

Requirement	Reference	Criteria	Applicable Component
Packaging Film / Polybags Dimensions	GMI	<p><u>Recommended for products distributed in the U.S.:</u></p> <p>The nominal thickness ≥ 0.0015 in (0.381 mm). The actual thickness ≥ 0.00125 in (0.03175 mm).</p> <p>Does not apply to shrink film in the form of overwrap that would normally be destroyed when a consumer opens the package or bag or plastic film with a minor dimension of 3.94 in (100 mm) or less.</p> <p><u>Recommended for products distributed in Canada:</u></p> <p>A flexible film bag used to package any product described in paragraph 13(a) of Part II of Schedule I to the Act shall meet the following requirements: (a) the opening of the bag shall be less than 14 inches in circumference; or (b) the bag shall (i) be made from film that is at least 0.75 mil thick, and (ii) have printed legibly on it the applicable warning.</p>	NA Packaging film / polybags
Use and Care Instructions	GMI	<ul style="list-style-type: none"> • Shall be clear and concise and provide step-by-step method of use. • Instructions on use and care should be included with each item. 	M/PASS Instructions or packaging
Wash Before Use Labeling	GMI	“Wash before use.” must be on the packaging or in the use and care instructions.	M/PASS Instructions or packaging

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 10 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**GMI REQUIREMENTS (U.S. AND CANADA)**

Requirement	Reference	Criteria	Applicable Component
Legal Markings	GMI	<p>Licensing items with GMI equities on packaging or tags:</p> <p>The item and its packaging must bear trademark and copyright notices (use “General Mills” for all brands except Yoplait and Small Planet Foods):</p> <p>If mark will be affixed to item, legal line should be on the product (see below); if mark is only on packaging/tags, then legal line on products not needed – only on packaging/tag.</p> <p>Use the brand specific trademark legal line, e.g.:</p> <ul style="list-style-type: none"> • Green Giant is a trademark of General Mills, used under license • Pillsbury and the Doughboy character are trademarks of General Mills, used under license <p>3 Copyright Options:</p> <ul style="list-style-type: none"> • © 20XX General Mills • © 20XX Yoplait USA, Inc. • © 20XX Small Planet Foods, Inc. <p>If there will be no packaging or tag (e.g. t-shirt), then use this shortened version of the legal lines directly on the product:</p> <p>© xxxx General Mills. TMs used under license.</p> <p>The statements must be legible, indelible and positioned so as to be seen easily by the customer.</p>	M/PASS Item and packaging

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 11 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**GMI REQUIREMENTS (U.S. AND CANADA)**

Requirement	Reference	Criteria	Applicable Component
Polybag Labeling	GMI	<p><u>Recommended for products distributed in the U.S.:</u></p> <p>The bag must have printed legibly on it the following warning, or words to this effect, in English and Spanish.</p> <p>“WARNING: TO AVOID SUFFOCATION KEEP BAG AWAY FROM BABIES AND CHILDREN. DO NOT USE IN CRIBS, PLAYPENS OR CARRIAGES. THIS BAG IS NOT A TOY.”</p> <p>“ADVERTENCIA: PARA EVITAR EL PELIGRO DE ASIXIA, MANTENGA ESTA ENVOLTURA DE PLASTICO FUERA DEL ALCANCE DE BEBES Y NINOS. NO LA USE EN CUNAS, CORRALITOS, NI EN CARRITOS DEL BEBE. ESTA ENVOLTURA NO ES UN JUGUETE.”</p> <p>If polybag is made of recyclable material, e.g. PE – it should be noted and should have the chasing arrow symbol.</p> <p><u>Recommended for products distributed in Canada:</u></p> <p>The bag must have printed legibly on it the following warning in English and French.</p> <p>“PLASTIC BAGS CAN BE DANGEROUS. TO AVOID DANGER OF SUFFOCATION KEEP THIS BAG AWAY FROM BABIES AND CHILDREN</p> <p>LES SACS DE PLASTIQUE PEUVENT ÊTRE DANGEREUX. POUR ÉVITER LE DANGER DE SUFFOCATION, NE LAISSEZ PAS CE SAC À LA PORTÉE DES BÉBÉS NI DES ENFANTS.”</p>	NA Polybags

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 12 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**CANADA - REGULATORY REQUIREMENTS**

Must meet all Federal, Provincial and Municipal Requirements including, but not limited to, the following:

Requirement	Reference	Criteria	Applicable Component																		
Heavy Metals Content of Surface Coatings	Surface Coating Materials Regulations (SOR/2011-14)	Total Lead ≤ 90 ppm Total Mercury ≤ 10 ppm	M/PASS BLACK COATING BODY ALL <10PPM (<0.0010%) Surface coatings for non-children's items																		
Heavy Metals Content of Substrates	Canada Consumer Product Safety Act S.C. 2010, c.21 Consumer Products Containing Lead (Contact with Mouth) Regulations (SOR/2010-273)	Total Lead ≤ 90 ppm	NA Accessible substrate materials for general consumer products that are brought into contact with the user's mouth in the course of normal use Does not include kitchen utensils																		
Extractable Lead and Cadmium Test – Interior	Canada Consumer Product Safety Act S.C. 2010, c.21 Glazed Ceramics and Glassware Regulations (SOR/98-176)	<table border="1"> <thead> <tr> <th>Category</th> <th>Lead</th> <th>Cadmium</th> </tr> </thead> <tbody> <tr> <td>Flatware</td> <td>3.0 ppm</td> <td>0.50 ppm</td> </tr> <tr> <td>Small Hollowware</td> <td>2.0 ppm</td> <td>0.50 ppm</td> </tr> <tr> <td>Large Hollowware</td> <td>1.0 ppm</td> <td>0.25 ppm</td> </tr> <tr> <td>Cups and Mugs</td> <td>0.50 ppm</td> <td>0.50 ppm</td> </tr> <tr> <td>Pitchers</td> <td>0.50 ppm</td> <td>0.25 ppm</td> </tr> </tbody> </table>	Category	Lead	Cadmium	Flatware	3.0 ppm	0.50 ppm	Small Hollowware	2.0 ppm	0.50 ppm	Large Hollowware	1.0 ppm	0.25 ppm	Cups and Mugs	0.50 ppm	0.50 ppm	Pitchers	0.50 ppm	0.25 ppm	NA Food contact area - ceramic
Category	Lead	Cadmium																			
Flatware	3.0 ppm	0.50 ppm																			
Small Hollowware	2.0 ppm	0.50 ppm																			
Large Hollowware	1.0 ppm	0.25 ppm																			
Cups and Mugs	0.50 ppm	0.50 ppm																			
Pitchers	0.50 ppm	0.25 ppm																			
Extractable Lead and Cadmium Test - Rim	Canada Consumer Product Safety Act S.C. 2010, c.21 Glazed Ceramics and Glassware Regulations (SOR/98-176)	Lead ≤4.0 mg/L Cadmium ≤0.4 mg/L	NA Decorated rim area (w/in 20 mm from the rim) – ceramic																		
Consumer Products Labeling - Quebec	Quebec Charter of the French Language, Title I, Chapter VII	Every inscription on a product, on its container or on its wrapping, or on a document or object supplied with it including the directions for use and the warranty certificates, must be drafted in French. The French inscription may be accompanied with a translation or translations, but no inscription in another language may be given greater prominence than that in French.	M/PASS All packaging material, instructional literature, warranties, and advertisements																		

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES

Distribution: United States and Canada

Date: 12/13/12

PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware

Page: 13 of 14

PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot,
BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan**CANADA - REGULATORY REQUIREMENTS**

Must meet all Federal, Provincial and Municipal Requirements including, but not limited to, the following:

Requirement	Reference	Criteria	Applicable Component
Consumer Products Labeling	Consumer Packaging & Labeling Act (R.S.C., 1985, c. C-38) Marking of Imported Goods Order (C.R.C., c. 535) Marking of Imported Goods Regulations (SOR/94-10) Quebec Charter of the French Language (R.S.Q., chapter C-11)	Mandatory labeling must be in English and French (this includes but is not limited to, country of origin, producer's markings, warning labels, product identity, etc.)	M/PASS Consumer products
Country of Origin Labeling	Marking of Imported Goods Order (C.R.C., c. 535)	Country of origin must be on the packaging	M MADE IN CHINA Packaging

GENERAL MILLS TRADEMARK LICENSING PRODUCT GUIDELINES Distribution: United States and Canada	Date: 12/13/12
PRODUCT CATEGORY: COOKWARE /BAKEWARE- Metal/ Silicone/ Stoneware	Page: 14 of 14
PRODUCT EXAMPLES: COOKWARE - Dutch Oven, Fry Pan, Sauce Pan, Skillet, Stock Pot, BAKEWARE- Baking Dish, Bread Pan, Broiling Pan, Cake Pan, Cookie Sheet, Muffin Pan, Pizza Pan, Roasting Pan	

ADDITIONAL INFORMATION

- All label claims need to be supported by testing documentation (i.e. dishwasher safe, microwave safe, stain resistant, etc.)
A bill of material (BOM) should be submitted with samples which require testing for food contact surfaces (12 CFR 175-189) as the requirements vary depending on the material used.

REVISION HISTORY	
Date	Revised Content
12/13/12	Update 'Reference' of Canadian requirements
12/29/10	Format update, update Canadian Heavy Metals Requirements, move Polybag Requirements to GMI section
03/25/10	Several requirements added and updated, review entire specification for changes
04/18/09	Unknown
04/25/05 (Cookware) 05/10/01 (Bakeware)	Original