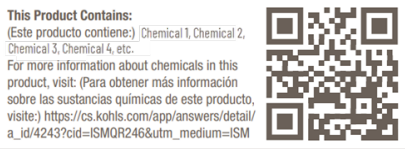


**PROTOCOL # 814.2-T**

**TEA KETTLE**

| Performance Test  | Test Method                         | Samples     | Test Principle/Requirements  | Rating (Section or exec. Summary which failed items can be referenced) |
|---|-------------------------------------|-------------|--|--|
| <b>*THE USE OF METALLIC IS PROHIBITED IN FOODWARE / DRINKWARE ITEMS*</b>  |                                     |             |  |  |
| <b>LABELING</b>   |                                     |             |  |  |
| Labeling / Packaging Review   | FPLA<br>16 CFR 500 & 19 CFR 134     | All Samples | Shall be legibly marked with the following information:<br>-Distributor's name, trademark or other means of identification of the manufacturer or packer & address (City, State & Zip)<br>-Product identification<br>-Net quantity of the contents in terms of weight, measure or numerical count (Metric & US Standard) or a combination so as to give accurate information and facilitate value comparison by the consumer (if applicable)<br>-Country of origin (if imported) |  |
| Verify Label Claims   | Visual Check/<br>Performance Claims | All Samples | The labeling must be valid and comply with all claims.   | Claim:<br>Actual:  |
| Adult Tracking Label<br>**If space limitations exist, contact Kohl's Quality Assurance & Product Integrity teams to discuss minimum required information (quality. <a href="mailto:assurnace1@kohls.com">assurnace1@kohls.com</a> ) | Kohl's Requirement                  | All Samples | Can be included on packaging when necessary:<br>Kohl's Assigned Factory Number<br>Manufacture Date (Month/Year)<br>UPC #   |  |

|  |  |             |   |                   |  |
|--|--|-------------|---|-------------------|--|
| Chemical Disclosure / Labeling in Cookware | CA AB-1200 article 2 (mod) / CO HB-22 1345 sec. 25-15-604 (2)a-f (mod)/ Visual | All Samples | <p>Cookware chemical disclosure labeling provided for CA AB-1200 and/or CO HB-22-1345 compliance pertaining to handles or any surface that comes into contact with food, foodstuff, or beverages shall meet the following:</p> <p>1) List of chemicals is introduced by the phrase ""The product contains: ""</p> <p>2) List of chemicals is followed by the phrase ""For more information about chemicals in this product, visit: / Para obtener más información sobre las sustancias químicas de este producto, visite: ""www.kohls.com/chemicaldisclosure"" and QR code which leads to that web address</p> <p>3) Lab must verify that all disclosed chemicals are present on the Kohl's TRF</p> <p>4) Labeling must be incorporated into retail packaging or printed on a sticker / hangtag which is affixed to retail packaging or the product. Fold out ""butterfly"" labels are acceptable. Printing on the inside of retail packaging or an information insert are not acceptable formats</p> <p>See example below:</p>  |                   |  |
| <b>PHYSICAL CHARACTERISTICS</b>            |  |             |   |                   |  |
| Capacity (fl. oz. / mL)                    | FPLA/ UPLR   | 3 Samples   | As claimed/ measured (+3% / -0%)  | Claim:<br>Actual: |  |
| <b>CONSTRUCTION QUALITIES</b>              |  |             |   |                   |  |
| Kohl's Workmanship Review                  | Visual Check / Actual Use  | 1 Sample    | <p>All components shall be provided as claimed and shall not be deformed or fractured.</p> <p>All hardware shall be provided</p> <p>All welds shall be smoothly finished and free from pits and splatter</p> <p>All components shall not contain any burrs or sharp edges (test by touch or sight)</p> <p>Product shall not contain any loose components or unsecured fastening where rigidity is required</p>  |                   |  |
| <b>PERFORMANCE</b>                         |  |             |   |                   |  |
| Effects of Handwashing                     | Kohl's TM 32   | 3 Samples   | No color change and no adverse effects - Hand wash with detergent for below defined cycles.   |                   |  |
|  |  |             | Tier 1  | 5 cycles          |  |
|  |  |             | Tier 2  | 10 cycles         |  |
| Stain Resistance                           | Actual Use   | 1 Sample    | No objectionable stain after below timing placement:<br>- Black tea, orange juice, grape juice & coffee   |                   |  |
|  |  |             | Tier 1  | 1 hour            |  |
|  |  |             | Tier 2  | 2 hours           |  |
| Humidity Test                              | Kohl's TM 31   | 1 Sample    | No failure @ 95% RH @ 100° F (38° C) for below defined hours.   |                   |  |
|  |  |             | Tier 1  | 24 hours          |  |
|  |  |             | Tier 2  | 48 hours          |  |
| Handle Strength - Static                   | Kohl's TM 34   | 3 Samples   | Should withstand below defined the volume   |                   |  |
|  |  |             | Tier 1  | 2 x volume        |  |

|  |   |           |   |            |
|--|---|-----------|---|------------|
| Handle Strength - Impact   | Kohl's TM 35                                | 3 Samples | Tier 2  | 3 x volume |
|  |   |           | Withstand below impact force.   |            |
|  |   |           | Tier 1  | Min. 3oz.  |
| Thermal Shock (if applicable per method)   | With Reference to ASTM C554                 | 3 Samples | No Cracking - With below defined timing @ 350°F (177°C) to room temp in water.  |            |
|  |   |           | Tier 1  | 30 min     |
|  |   |           | Tier 2  | 1 hour     |
| <b>Heat Transfer:</b>  |   |           |   |            |
| Grip   | Std Measure                                 | 1 Sample  | (At Boil) - 150°F (66°C) Max  |            |
| Lid Knob   | Std Measure                                 | 1 Sample  | (At Boil) - 150°F (66°C) Max  |            |
| Whistle  | Actual Use                                  | 1 Sample  | Shall be audible @ 20 ft. away from the sample while water boiling. Perform 10 cycles letting the water cool in between each cycle  |            |
| Boil Dry Test  | Actual Use                                  | 1 Sample  | Shall be filled with 4 oz. of water and boiled until completely evaporated using high setting on electrical stove.* Continue to boil for 10 minutes and inspect for chipping, blistering of coating and failure in 5 minutes intervals. |            |
| Thermal Conductivity (Dry)   | Std. Measure                                | 1 Sample  | The temperature difference of all points on cooking surface should be within 25°F (14°C) when removed from heat source  |            |
| *Resistance to Corrosion   | ASTM B 117 (Mod)                            | 1 Sample  | Shall withstand below defined hours in 1 % salt spray (fog) with no major visual change, pitting, or corrosion.   |            |
|  |   |           | Tier 1  | 24 hours   |
|  |   |           | Tier 2  | 48 hours   |
|  |   |           | Modification = % of salt spray  |            |
| <b>ENAMEL COATED</b>   |   |           |   |            |
| <b>PERFORMANCE</b>   |   |           |   |            |
| *Thermal Shock Resistance (Applicable To Porcelain enamel finishes on steel and iron only) | CMA Standards Clause 17.2.3 ASTM C 385      | 1 Sample  | Shall have an average rating of below defined cycles.   |            |
|  |   |           | <b>Tier 1</b>   |            |
|  |   |           | <b>Multi-Coated</b>   | 3 cycles   |
|  |   |           | <b>Single-Coated</b>  | 7 cycles   |
|  |   |           | <b>Tier 2</b>   |            |
|  |   |           | <b>Multi-Coated</b>   | 5 cycles   |
| <b>Single-Coated</b>   | 10 cycles                                   |           |   |            |
| *Surface durability (Applicable To Porcelain & Enamel finishes Only)                       | CMA Standards Ch. 16 & 17 ASTM C 283 (Mod.) | Varies    | Aluminum Cookware<br>Acid Solubility < 15 mg/ sq. inch<br>Alkali resistance < 15 mg/ sq. inch<br>Steel or Iron Cookware and Bakeware<br>Acid solubility < 14 mg (multi-coated)<br>Acid solubility < 50 mg (single coated)               |            |
| <b>ANALYTICAL</b>  |   |           |   |            |
| *Lead In Scrapable Surface Coating   | CPSC-CHE1003-09                             | 1 Sample  | ≤90 ppm (0.009% by weight). (CPSA - 16 CFR 1303)  |            |
| *Leachable Lead And Cadmium On Food Contact Surface (FDA)                                  | AOAC 973.32 ASTM C738                       | 6 Samples | Pb: 1.0 ppm (Large hollowware)<br>2.0 ppm (Small hollowware) Cd: 0.25 ppm   |            |

|  |  |                             |   |  |
|--|--|-----------------------------|---|--|
| Total Lead   | Metal: CPSC-CH-E1001-08.3<br>Non Metal: CPSC-CH-E1002-08.3<br>Surface Coating: CPSC-CH-E1003-09.1  | 1 Sample                    | 990ppm Minnesota 325E.3892 (HF 2310)<br><br>Products preempted by federal & state law (e.g., CPSC, FDA, etc) are exempt from testing.<br><br>Product exemptions for CPSC (16 CFR 1500.91 (d) and (e), 16 CFR 1500.88 and 16 CFR 1252)   |  |
| Total Cadmium  | Substrate & Surface Coating: EPA or ASTM method from AFIRM or CPSC methods   | 1 Sample                    | 40ppm (children)<br>Washington State CHCC   |  |
| Total Cadmium  | Substrate & Surface Coating: EPA or ASTM method from AFIRM or CPSC methods   | 1 Sample                    | 75ppm Minnesota 325E.3892 (HF 2310)<br><br>Product Exemptions by federal & state law (e.g., CPSC, FDA, etc) are exempt from testing.  |  |
| *Toxicology (Plastics and polymeric coating)   | 21 CFR 175/177   | 1 Sample                    | Must comply with applicable requirements of FDA.  |  |
| *Bisphenol A (BPA) Content<br><br>Scope:<br>1) Reusable food or beverage containers (ie, food contact), including lid, cup, etc).<br>2) Sports bottles | Solvent extraction and analysis by LC/MS<br><br>Various US State Laws (CT, WA, NY, DE, IL, MA, MD, ME, MN, NV, VT, WI, the District of Columbia, Chicago City) | All Samples & All Colorways | <b>Shall not contain any detectable level of Bisphenol A</b><br><br>Remark:<br>Actual testing shall be done on all accessible plasticized material including coatings and plastic.<br><br>Exempt Materials:<br>Glass, Metal, Wood, Textiles.<br><br>Plastic layer or coating on exempt material shall need to be tested. Vendor shall be responsible for compliance of other materials. |  |
| * CA Prop 65   | Refer to Protocol 1300   | All Samples                 | All samples shall be reviewed against the requirements of California Proposition 65 to determine if additional testing or labeling is required  |  |
| PFAS Supplemental Protocol (1600)  | Refer to Protocol 1600   | All Samples                 | All samples shall be reviewed against the requirements of PFAS Supplement Protocol to determine if additional testing or labeling is required   |  |
| Food Contact Supplemental Protocol (State Regulations Only)  | Refer to Protocol 1800   | All Samples                 | All samples shall be reviewed against the requirements of Food Contact Supplemental Protocol (State Regulation Only) to determine if additional testing or labeling is required   |  |
| <b>STAINLESS STEEL (IF CLAIMED &amp; FOOD CONTACT ONLY)</b>  |  |                             |   |  |
| <b>Claimed Chromium Content &lt; 16%</b>   |  |                             |   |  |
| *FDA – GRAS Stainless Steel (Applicable To Food Contact Surfaces Only)   | Acid Digestion / ICP / ASTM E1019  | 1 Sample                    | Shall meet Stainless Steel Claim (Chromium and Nickel content) AND Minimum of 16% Chromium to be considered FDA GRAS  |  |
| GRAS evaluation  | FDA Generally Recognized as Safe (GRAS) Guidelines/FDA Opinion / ASTM E1086-14 / ASTM E415-17 / CPSD-GB00003-MTHD / CPSD-AN00295-MTHD                          | 1 Sample                    | "Metal intended to come into contact with food shall meet FDA GRAS requirement. Metal composition is conducted and evaluated if it is GRAS. Must meet 16% Chromium, if not conduct stainless steel - resistance to corrosion testing"   |  |

|   |  |          |   |  |
|---|--|----------|---|--|
| * Stainless Steel - Resistance To Corrosion (Applicable if product does not comply GRAS test)   | ASTM B117 (Mod.)                           | 1 Sample | Shall withstand 48 Hours in 1% Salt Spray (Fog) with no major visual change, pitting or corrosion.<br>Modification = % of salt spray  |  |
| <b>OTHER METAL (FOOD CONTACT ONLY)</b>  |  |          |   |  |
| * Leachable lead (Applicable to food contact metal only)  | ASTM C738 / AOAC methods 973.32 and 973.82 | 1 Sample | With reference to CPG Sec. 545.500 (CPG 7117.05)<br>Lead:<br>≤ 7.0 µg/mL, average of 6 units (product intended for adult)<br>≤ 0.5 µg/mL, all 6 units (product intended for infants and children) |  |
| <b>PRICING AND ADDITIONAL NOTE:</b><br>*Please refer to Kohl's preferred third party labs for individual pricing and sample size.<br>*In addition to this protocol, any products designed for, intended for or appealing primarily to children, requires additional testing per Kohl's Testing Protocol # 601 |  |          |   |  |