


PROTOCOL # 817-Y

BAKEWARE (GLASS / CERAMIC) (WITH GLASS/CERAMIC LIDS)

Performance Test	Test Method	Samples	Test Principle/Requirements	Rating (Section or exec. Summary which failed items can be referenced)
THE USE OF METALLIC IS PROHIBITED IN FOODWARE / DRINKWARE ITEMS				
LABELING				
Labeling / Packaging Review	FPLA 16 CFR 500 & 19 CFR 134	All Samples	Shall be legibly marked with the following information: -Distributor's name, trademark or other means of identification of the manufacturer or packer & address (City, State & Zip) -Product identification -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) -Country of origin (if imported)	
Care And Use Instructions	CMA Engineering Standards Clause 6.5.1	All Samples	Preparation recommendations before initial use (for non-stick coatings, etc.) Maximum oven use temperature (for plastic handle) Surface cleaning and caring advice Advice on tightening of handle fixture Information to avoid misuse of abrasive pad and cleaner Warranty information (if applicable)	
Verify Label Claims	Visual Check/ Performance Claims	All Samples	The labeling must be valid and comply with all claims.	Claim: Actual:
Markings	CMA Standards Chapter 2	All Samples	Measurements of top-of-range cooking utensils & bakeware shall be marked permanently or with temporary labels	
Adult Tracking Label **If space limitations exist, contact Kohl's Quality Assurance & Product Integrity teams to discuss minimum required information (quality.assurance@kohls.com)	Kohl's Requirement	All Samples	Can be included on packaging when necessary: Kohl's Assigned Factory Number Manufacture Date (Month/Year) 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> <div style="border: 1px solid black; padding: 5px; width: fit-content;"> <p>This Product Contains: (Este producto contiene:) Chemical 1, Chemical 2, Chemical 3, Chemical 4, etc.</p> <p>For more information about chemicals in this product, visit: (Para obtener más información sobre las sustancias químicas de este producto, visite:) https://cs.kohls.com/app/answers/detail/a_id/4243?cid=ISMQR246&utm_medium=ISM</p>  </div>	
PHYSICAL CHARACTERISTICS				
Capacity	FPLA/ UPLR	3 Samples	As claimed/ measured (+3% / -0%)	Claim: Actual:
Size	FPLA/ UPLR	3 Samples	As claimed/ measured (+3% / -0%)	Claim: Actual:
CONSTRUCTION QUALITIES				
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>	
PERFORMANCE				
Microwave Oven Safe (If Claimed)	Actual Use	3 Samples	Fill with water. Heat item separately in 1200 watt oven for 3.0 min. @ 100% power. No adverse effects. Grip temperature < 140° F (60° C) on samples. Report if label is not durably marked.	
Oven Safe	Actual Use	1 Sample	Place empty in preheated 350° F (177° C) oven, (include lid), remove @ 1 hour, cool. Repeat if claimed oven safe temperature is higher than 350° F (177° C). Shall exhibit no cracking, crazing, melting, deformation, or color change	
Thermal Shock Resistance (Applicable to Glass Cover and Item Intended for Oven Use Only)	With Reference to ASTM C554	1 Sample	No Cracking - With below defined timing @ 350°F (177°C) to room temp in water.	

			Tier 1	30 minutes
			Tier 2	1 hour
			Product should be marked If it is not for oven use	
Dishwasher Safe (If Claimed)	Kohl's TM 57	3 Samples	Dishwasher / detergent below defined cycles - no color change or adverse effects. Report if label is not durably marked.	
			Tier 1	5 cycles
			Tier 2	10 cycles
Effects of Handwashing (If Claimed)	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
Freezer Safe (If Claimed)	Temperature	1 Sample	Shall withstand extreme temperature of 0°F (-18°C) without cracking, or deformation	
Actual Use – Test to Provided Use Instructions (if Claimed)	Actual Use	1 Sample	Follow actual use instructions provided on packaging and record findings (pass/fail) 1000W Microwave Heat (unless otherwise stated)	
Stain Resistance	Actual Use	1 Sample	No objectionable stain after below timing placement: - Ketchup, mustard & cooking oil - Red wine, grape juice & coffee	
			Tier 1	30 minutes
			Tier 2	1 hour
Handle Strength	Kohl's TM 34	1 Sample	Shall withstand the below number of times of the volume capacity weight in cold & hot conditions without failure	
			Tier 1	2 times
			Tier 2	2.5 times
Temperature Of Grip While Boiling Water (Stove Top Cookware Only)	Std. Measure	1 Sample	Should be less than 190°F (88°C) unless handle warning is provided	
Thermal Conductivity (Dry)	Std. Measure	1 Sample	All points on cooking surface should be within + 25°F (+ 14°C) when removed from heat source.	
Cleanability	Visual Check	All Samples	s Bring tomato sauce (25-50% of the capacity) to boil and let simmer over low heat for 30 min. Avoid dry boil. Empty and clean with non-abrasive cleanser and scouring pad or as directed. Repeat the below number of times consecutively. There shall be no visual damage to the finish.	
			Tier 1	3 times
			Tier 2	4 times
ANALYTICAL				
*Lead In Scrapable Surface Coating	ASTM E1613/E1645	1 Sample	≤90 ppm (0.009% by weight). (CPSA – 16CFR 1303)	
*Leachable Lead And Cadmium On Food Contact Surface (FDA)	AOAC 973.32 ASTM C738	6 Samples	Pb: 1.0 ppm (Large hollowware) 2.0 ppm (Small hollowware) Cd: 0.25 ppm (Large hollowware) 0.5 ppm (Small hollowware)	
*Toxicology (Plastics and polymeric coating)	21 CFR 175/177	1 Sample	Must comply with applicable requirements of FDA	
*Bisphenol A (BPA) Content (if BPA free is claimed)	Solvent extraction and analysis by LC/MS	1 Sample	Prohibited Remark: Actual testing shall be done on all accessible plasticized material including coatings and plastic. Exempt Materials: Glass, Metal, Wood, Textiles. Plastic layer or coating on exempt material shall need to be tested.	

* 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	
STAINLESS STEEL (IF CLAIMED & FOOD CONTACT ONLY)				
* Stainless Steel Composition (Applicable To Food Contact Surfaces Only)	Acid Digestion / ICP / ASTM E1019	1 Sample	Stainless steel composition (Carbon, Manganese, Phosphorus, Sulfur, Silicon, Chromium, Nickel, Nitrogen, Molybdenum) test is to be conducted.	
* Stainless Steel - Resistance To Corrosion (Applicable if result of composition test does not meet the claimed specification)	ASTM B117 (Mod.)	1 Sample	Shall withstand 48 Hours in 1% Salt Spray (Fog) with no major visual change, pitting or corrosion. Modification = % of salt spray	
Claimed Chromium Content ≥ 16%				
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"	
*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	
* 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. Modification = % of salt spray	
OTHER METAL (FOOD CONTACT ONLY)				
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) Lead: ≤ 7.0 µg/mL, average of 6 units (product intended for adult) ≤ 0.5 µg/mL, all 6 units (product intended for infants and children)	
WITH GLASS LIDS				
PERFORMANCE				
Lid Fitting	Std. Measure	1 Sample	Lid should fit securely without excessive looseness (>0.1")	
Microwave Oven Safe (if Claimed)	Actual Use	3 Samples	Fill with water. Heat item separately in 1200 watt oven for 2 min. @ 100% power. No adverse effects. Grip temperature < 140° F (60° C) on samples.	

Oven Safe	Actual Use	1 Sample	Place empty in preheated 350° F (177° C) oven, (include lid), remove @ 1 hour, cool. Repeat if claimed oven safe temperature is higher than 350° F (177° C). Shall exhibit no cracking, crazing, melting, deformation, or color change.		
Thermal Shock Resistance (Applicable to Glass Cover and Item Intended for Oven Use Only)	With Reference to ASTM C149	1 Sample	No Cracking - With below defined timing @ 350°F (177°C) to room temp in water.		
			Tier 1		30 minutes
			Tier 2		1 hour
			Product should be marked if it is not for oven use		
Assembly Strength (Lid Knob)	Actual Use	1 Sample	Tier 1	Shall withstand 5 lb. Pull for 60 sec	
			Tier 2	Shall withstand 10 lb. Pull for 60 sec.	
Impact Resistance (Lid Knob/Handle)	Impact	1 Sample	Shall withstand a striking force of 250 gms (lid knob) and 500 gms (handle) from the below distance with no visible damage. Force is applied to top, 2 sides and bottom.		
			Tier 1		15 inches
			Tier 2		20 inches
ANALYTICAL					
*Lead In Scrapable Surface Coating	ASTM E1613/E1645	1 Sample	≤90 ppm (0.009% by weight). (CPSA – 16CFR 1303)		
*Leachable Lead And Cadmium On Food Contact Surface (FDA)	AOAC 973.32 ASTM C738	6 Samples	Pb: 1.0 ppm (Large hollowware) 2.0 ppm (Small hollowware) Cd: 0.25 ppm (Large hollowware) 0.5 ppm (Small hollowware)		
*Toxicology (Plastics and polymeric coating)	21 CFR 175/177	1 Sample	Must comply with applicable requirements of FDA		
*Bisphenol A (BPA) Content Scope: 1) Reusable food or beverage containers (ie, food contact), including lid, cup, etc). 2) Sports bottles	Solvent extraction and analysis by LC/MS 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	Shall not contain any detectable level of Bisphenol A Remark: Actual testing shall be done on all accessible plasticized material including coatings and plastic. Exempt Materials: Glass, Metal, Wood, Textiles. 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.		
Total Lead	Metal: CPSC-CH-E1001-08.3 Non Metal: CPSC-CH-E1002-08.3 Surface Coating: CPSC-CH-E1003-09.1	1 Sample	90ppm Minnesota 325E.3892 (HF 2310) Products preempted by federal & state law (e.g., CPSC, FDA, etc) are exempt from testing. 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) 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) Product Exemptions by federal & state law (e.g., CPSC, FDA, etc) are exempt from testing.	
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	

PRICING AND ADDITIONAL NOTE:

***Please refer to Kohl's preferred third party labs for individual pricing and sample size.**

***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**