



LEUVEN, February 27th, 2008

I, the undersigned, Prof. Dr. J. Tytgat, head of the laboratory of Toxicology at the University of Leuven (K.U.Leuven), declare to have been commissioned by the company GREENPAN[®] Europe Ltd, Latem Business Park, Xavier de Cocklaan 68, 9831 Sint-Martens-Latem, België, at January 25th, 2008, regarding:

**SUPPLYING OF SCIENTIFIC INFORMATION concerning
the SAFETY and TOXICOLOGY of:
“GreenPan[®] cooking utensils and
Thermolon[®] anti-stick technology”**

EXPERT REPORT

The information and documents that have been communicated to us

Various research reports, test- and analysis certificates, certificates of conformity and “material safety data sheets” were supplied to us, concerning analyses and tests that have already been performed on demand of GREENPAN[®] Europe Ltd and THERMOLON[®] Ltd. (Kowloon, Hong Kong), carried out in various countries by various authorized organs and institutes, concerning the anti-stick technology used in the cooking utensils of the applicant.

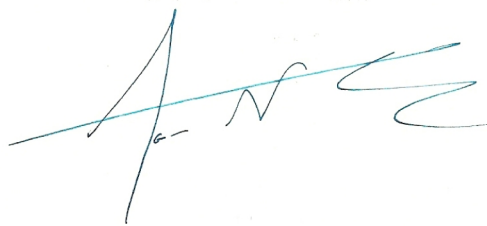
Requested investigation

Thorough study of the given documents on the base of which scientific information can be provided concerning the safety and toxicology of GREENPAN[®] cooking utensils and the THERMOLON[®] anti-stick technology used for this.

CONCLUSIONS

Based on a thorough study of the available documents and of the scientific data concerning anti-stick technology in general, on the one hand, and the specific anti-stick technology used in GREENPAN® cooking utensils, on the other hand, we can draw the following conclusions:

- GREENPAN® cooking utensils and the THERMOLON® anti-stick technology doesn't use polytetrafluoroethylene (PTFE) nor any other polymer containing fluorine. The substance perfluorooctanoic acid (PFOA) is not present in the final product and neither in the production process. Since PFOA belongs to the class of persistent organic pollutants ("POP") and is considered to be a substance that probably causes cancer, and thus is harmful for the climate as well as for the public health, this has to be considered a benefit compared to anti-stick technology based on PTFE and PFOA.
- GREENPAN® cooking utensils and the THERMOLON® anti-stick technology permits a greater temperature range with normal use, compared to PTFE and PFOA containing anti-stick technology. Taking into account the issues of volatility of PTFE-particles (particles that can be released by overheating and/or mechanical damage) and the possibly related PTFE- and PFOA-lungtoxicity, it can be put forward that the use of GREENPAN® cooking utensils and the THERMOLON® anti-stick technology does not pose this risk.
- Normal use of GREENPAN® cooking utensils and THERMOLON® anti-stick technology doesn't cause (measurable or scientifically significant/relevant) migration to the food of for instance polycyclic aromatic hydrocarbons (PAH), heavy metals, common solvents, acids or bases.
- The production process used to apply the anti-stick coating onto the cooking utensils is more energy-friendly and results in less emission of carbon dioxide compared to the PTFE production process.



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This report consists of 3 pages.