

## **About the ClevaScoop™**

### **Who was involved in the development of the ClevaScoop™?**

The ClevaScoop™ was developed by Clevamama in collaboration with one of the worlds #1 research institute for infant formula. Moorepark Food Research and Technology is a Bio-Functional Food Engineering facility and is extensively involved with infant milk formula studies and has the highly valued and accredited GMP status to facilitate sample preparation for validation and clinical evaluations of infant formula. Moorepark is also one of the few Globally FDA approved facilities. They work with manufacturers such as DANONE, Pfizer Wyeth's, Abbots, Johnson Meade and Nestle. Here it was tested with the leading infant formula brands and it was proven to make the most accurate feed for your baby.

Also involved in the development of the ClevaScoop™ verification process was the NSAI, National Safety Authority Ireland (which is the equivalent the Food Standards Agency in the UK and the FDA in the USA) have conducted a calibration test to verify the volume at each stage of the ClevaScoop™ and they have certified it accordingly. Each size in the scoop has also been tested and calibrated by the National Safety Authority of Ireland Legal Metrology – weights and measures.

Be confident that Clevamama only partners with the best in the industry when bringing you this product and other products from our range.

### **Why does the ClevaScoop™ make the most accurate feed for your baby?**

Infant Formula is hygroscopic in nature, which means that it absorbs moisture from the atmosphere easily and therefore makes it a difficult ingredient to manage and work with. The biggest advantage of using the ClevaScoop™ is that the scoop does not pass over the steam from the bottle before you scoop your formula and therefore making it a clean scoop each time. Also the conventional method of counting also leaves room for human error in miscounting.

The ClevaScoop™ is more accurate because:

1. Eliminates miscounting of scoops
2. Reduces the frequency of compacted and partially air filled scoops
3. Eliminates the clogging of scoops caused by steam

### **Why home testing of scoops is not an accurate method of testing?**

Firstly, your ClevaScoop™ has already gone through extensive testing and passed at every stage, therefore home testing is not necessary. However, some might be tempted to test again and find that for example: 5 scoops from the manufacturers scoop do not fit into stage 5 of the ClevaScoop™.

This is not an accurate test for the ClevaScoop™ or an accurate method for testing infant formula with any scoop. This action would simulate sieving flour or similar and then trying to fit it back into its original packaging. Scooping one by one is adding air to the formula, hence increasing the volume of the formula.

The scoop has undergone many tests in this area and is proven to be the more accurate way to prepare your baby's feed in the home time and time again.

### **Are the materials used in making the ClevaScoop safe to use with my infant formula?**

All the materials used are tested and are food safe and comply with EU, BS, FDA and International Food Safety Standards.

### **Is the ClevaScoop™ suitable to use with every formula brand?**

The ClevaScoop™ has been tested with the market leaders in infant formula from 0 -12 months. The list below is some of the leading formula brands tested, for a complete list visit our website. In addition, tests are continuing on other brands and as these tests have been completed and verified other brands of baby formula will be added, so please check back.

#### **Tested Brands**

SMA	Enfamil
Milupa Aptamil	HEB Baby
Aptamil	Aspen
Cow & Gate	Hipp Organic
Similac	TopCare
Gerber	

#### **Other Tests**

The list of tests which your ClevaScoop™ has undergone, some tests are \*required by law others are undertaken by Clevamama as part of our own high standards.

EU Commission Directive 2002/72/EC*	EN71 – Part 1 Labelling requirement
EN1186-1+3:2002*	EN71 – Part 1 Physical & mechanical test
FDA 21 CFR 177.1520*	EN71 – Part 3*
Regulation EC No. 552/2009*	Dishwasher Safe Test
REACH Reg. (EC) No. 1907/2006*	Thermal Shock Resistant Test
German Food, Articles of Daily Use and Feed Code Sept 1 2005	Print Rub Test
LFGB Section 30+31 on Materials and Articles	Sterilisation Fade Test
ASTM D 3421-75	NSAI Calibration Certificate Volume Test