Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance)

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(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and $89/109/EEC^{(1)}$, and in particular Article 5(1)(a), (c), (d), (e), (f), (h), (i) and (j) thereof,

After consulting the European Food Safety Authority,

Whereas:

- (1) Regulation (EC) No 1935/2004 lays down the general principles for eliminating the differences between the laws of the Member States as regards food contact materials. Article 5(1) of that Regulation provides for the adoption of specific measures for groups of materials and articles and describes in detail the procedure for the authorisation of substances at EU level when a specific measure provides for a list of authorised substances.
- (2) This Regulation is a specific measure within the meaning of Article 5(1) of Regulation (EC) No 1935/2004. This Regulation should establish the specific rules for plastic materials and articles to be applied for their safe use and repeal Commission Directive 2002/72/EC of 6 August 2002 on plastic materials and articles intended to come into contact with foodstuffs⁽²⁾.
- (3) Directive 2002/72/EC sets out basic rules for the manufacture of plastic materials and articles. The Directive has been substantially amended 6 times. For reasons of clarity the text should be consolidated and redundant and obsolete parts removed.
- (4) In the past Directive 2002/72/EC and its amendments have been transposed into national legislation without any major adaptation. For transposition into national law usually a time period of 12 months is necessary. In case of amending the lists of monomers and additives in order to authorise new substances this transposition time leads to a retardation of the authorisation and thus slows down innovation. Therefore it seems appropriate to adopt rules on plastic materials and articles in form of a Regulation directly applicable in all Member States.

- (5) Directive 2002/72/EC applies to materials and articles purely made of plastics and to plastic gaskets in lids. In the past these were the main use of plastics on the market. However, in recent years, besides materials and articles purely made of plastics, plastics are also used in combination with other materials in so called multi-material multi-layers. Rules on the use of vinyl chloride monomer laid down in Council Directive 78/142/EEC of 30 January 1978 on the approximation of the laws of the Member States relating to materials and articles which contain vinyl chloride monomer and are intended to come into contact with foodstuffs⁽³⁾ already apply to all plastics. Therefore it seems appropriate to extend the scope of this Regulation to plastic layers in multi-material multi-layers.
- (6) Plastic materials and articles may be composed of different layers of plastics held together by adhesives. Plastic materials and articles may also be printed or coated with an organic or inorganic coating. Printed or coated plastic materials and articles as well as those held together by adhesives should be within the scope of the Regulation. Adhesives, coatings and printing inks are not necessarily composed of the same substances as plastics. Regulation (EC) No 1935/2004 foresees that for adhesives, coatings and printing inks specific measures can be adopted. Therefore plastic materials and articles that are printed, coated or held together by adhesives should be allowed to contain in the printing, coating or adhesive layer other substances than those authorised at EU level for plastics. Those layers may be subject to other EU or national rules.
- (7) Plastics as well as ion exchange resins, rubbers and silicones are macromolecular substances obtained by polymerisation processes. Regulation (EC) No 1935/2004 foresees that for ion exchange resins, rubbers and silicones specific measures can be adopted. As those materials are composed of different substances than plastics and have different physico-chemical properties specific rules for them need to apply and it should be made clear that they are not within the scope of this Regulation.
- (8) Plastics are made of monomers and other starting substances which are chemically reacted to a macromolecular structure, the polymer, which forms the main structural component of the plastics. To the polymer additives are added to achieve defined technological effects. The polymer as such is an inert high molecular weight structure. As substances with a molecular weight above 1 000 Da usually cannot be absorbed in the body the potential health risk from the polymer itself is minimal. Potential health risk may occur from non- or incompletely reacted monomers or other starting substances or from low molecular weight additives which are transferred into food via migration from the plastic food contact material. Therefore monomers, other starting substances and additives should be risk assessed and authorised before their use in the manufacture of plastic materials and articles.
- (9) The risk assessment of a substance to be performed by the European Food Safety Authority (hereinafter the Authority) should cover the substance itself, relevant impurities and foreseeable reaction and degradation products in the intended use. The risk assessment should cover the potential migration under worst foreseeable conditions of use and the toxicity. Based on the risk assessment the authorisation should if

necessary set out specifications for the substance and restrictions of use, quantitative restrictions or migration limits to ensure the safety of the final material or article.

- (10) No rules have yet been set out at EU level for the risk assessment and use of colorants in plastics. Therefore their use should remain subject to national law. That situation should be reassessed at a later stage.
- (11) Solvents used in the manufacture of plastics to create a suitable reaction environment are expected to be removed in the manufacturing process as they are usually volatile. No rules have yet been set out at EU level for the risk assessment and use of solvents in the manufacture of plastics. Therefore their use should remain subject to national law. That situation should be reassessed at a later stage.
- (12) Plastics can also be made of synthetic or natural occurring macromolecular structures which are chemically reacted with other starting substances to create a modified macromolecule. Synthetic macromolecules used are often intermediate structures which are not fully polymerised. Potential health risk may occur from the migration of nonor incompletely reacted other starting substances used to modify the macromolecule or an incompletely reacted macromolecule. Therefore the other starting substances as well as the macromolecules used in the manufacture of modified macromolecules should be risk assessed and authorised before their use in the manufacture of plastic materials and articles.
- (13) Plastics can also be made by micro-organisms that create macromolecular structures out of starting substances by fermentation processes. The macromolecule is then either released to a medium or extracted. Potential health risk may occur from the migration of non- or incompletely reacted starting substances, intermediates or by-products of the fermentation process. In this case the final product should be risk assessed and authorised before its use in the manufacture of plastic materials and articles.
- (14) Directive 2002/72/EC contains different lists for monomers or other starting substances and for additives authorised for the manufacture of plastic materials and articles. For monomers, other starting substances and additives the Union list is now complete, this means that only substances authorised at EU level may be used. Therefore a separation of monomers or other starting substances and of additives in separate lists due to their authorisation status is no longer necessary. As certain substances can be used both as monomer or other starting substances and as additive for reasons of clarity they should be published in one list of authorised substances indicating the authorised function.
- (15) Polymers can not only be used as main structural component of plastics but also as additives achieving defined technological effects in the plastic. If such a polymeric additive is identical to a polymer that can form the main structural component of a plastic material the risk from polymeric additive can be regarded as evaluated if the monomers have already been evaluated and authorised. In such a case it should not be necessary to authorise the polymeric additive but it could be used on the basis of the authorisation of its monomers and other starting substances. If such a polymeric additive is not identical to a polymer that can form the main structural component of a plastic material then the risk of the polymeric additive can not be regarded as evaluated by evaluation of the monomers. In such a case the polymeric additive should be risk

assessed as regards its low molecular weight fraction below 1 000 Da and authorised before its use in the manufacture of plastic materials and articles.

- (16) In the past no clear differentiation has been made between additives that have a function in the final polymer and polymer production aids (PPA) that only exhibit a function in the manufacturing process and are not intended to be present in the final article. Some substances acting as PPA had already been included in the incomplete list of additives in the past. These PPA should remain in the Union list of authorised substances. However, it should be made clear that the use of other PPA will remain possible, subject to national law. That situation should be reassessed at a later stage.
- (17) The Union list contains substances authorised to be used in the manufacture of plastics. Substances such as acids, alcohols and phenols can also occur in form of salts. As the salts usually are transformed in the stomach to acid, alcohol or phenol the use of salts with cations that have undergone a safety evaluation should in principle be authorised together with the acid, alcohol or phenol. In certain cases, where the safety assessment indicates concerns on the use of the free acids, only the salts should be authorised by indicating in the list the name as '... acid(s), salts'.
- (18) Substances used in the manufacture of plastic materials or articles may contain impurities originating from their manufacturing or extraction process. These impurities are non-intentionally added together with the substance in the manufacture of the plastic material (non-intentionally added substance NIAS). As far as they are relevant for the risk assessment the main impurities of a substance should be considered and if necessary be included in the specifications of a substance. However it is not possible to list and consider all impurities in the authorisation. Therefore they may be present in the material or article but not included in the Union list.
- (19) In the manufacture of polymers substances are used to initiate the polymerisation reaction such as catalysts and to control the polymerisation reaction such as chain transfer, chain extending or chain stop reagents. These aids to polymerisation are used in minute amounts and are not intended to remain in the final polymer. Therefore they should at this point of time not be subject to the authorisation procedure at EU level. Any potential health risk in the final material or article arising from their use should be assessed by the manufacturer in accordance with internationally recognised scientific principles on risk assessment.
- (20) During the manufacture and use of plastic materials and articles reaction and degradation products can be formed. These reaction and degradation products are non-intentionally present in the plastic material (NIAS). As far as they are relevant for the risk assessment the main reaction and degradation products of the intended application of a substance should be considered and included in the restrictions of the substance. However it is not possible to list and consider all reaction and degradation products in the authorisation. Therefore they should not be listed as single entries in the Union list. Any potential health risk in the final material or article arising from reaction and degradation products should be assessed by the manufacturer in accordance with internationally recognised scientific principles on risk assessment.

- (21) Prior to the establishment of the Union list of additives, other additives than those authorised at EU level could be used in the manufacture of plastics. For those additives which were permitted in the Member States, the time limit for the submission of data for their safety evaluation by the Authority with a view to their inclusion in the Union list expired on 31 December 2006. Additives for which a valid application was submitted within this time limit were listed in a provisional list. For certain additives on the provisional list a decision on their authorisation at EU level has not yet been taken. For those additives, it should be possible to continue to be used in accordance with national law until their evaluation is completed and a decision is taken on their inclusion in the Union list.
- (22) When an additive included in the provisional list is inserted in the Union list or when it is decided not to include it in the Union list, that additive should be removed from the provisional list of additives.
- (23) New technologies engineer substances in particle size that exhibit chemical and physical properties that significantly differ from those at a larger scale, for example, nanoparticles. These different properties may lead to different toxicological properties and therefore these substances should be assessed on a case-by-case basis by the Authority as regards their risk until more information is known about such new technology. Therefore it should be made clear that authorisations which are based on the risk assessment of the conventional particle size of a substance do not cover engineered nanoparticles.
- (24) Based on the risk assessment the authorisation should if necessary set out specific migration limits to ensure the safety of the final material or article. If an additive that is authorised for the manufacture of plastic materials and articles is at the same time authorised as food additive or flavouring substance it should be ensured that the release of the substance does not change the composition of the food in an unacceptable way. Therefore the release of such a dual use additive or flavouring should not exhibit a technological function on the food unless such a function is intended and the food contact material complies with the requirements on active food contact materials set out in Regulation (EC) No 1935/2004 and Commission Regulation (EC) No 450/2009 of 29 May 2009 on active and intelligent materials and articles intended to come into contact with food⁽⁴⁾. The requirements of Regulations (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives⁽⁵⁾ or (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC⁽⁶⁾ should be respected where applicable.
- (25) According to Article 3(1)(b) of Regulation (EC) No 1935/2004 the release of substances from food contact materials and articles should not bring about unacceptable changes in the composition of the food. According to good manufacturing practice it is feasible to manufacture plastic materials in such a way that they are not releasing more than 10 mg of substances per 1 dm² of surface area of the plastic material. If the risk

assessment of an individual substance is not indicating a lower level, this level should be set as a generic limit for the inertness of a plastic material, the overall migration limit. In order to achieve comparable results in the verification of compliance with the overall migration limit, testing should be performed under standardised test conditions including testing time, temperature and test medium (food simulant) representing worst foreseeable conditions of use of the plastic material or article.

- (26) The overall migration limit of 10 mg per 1 dm² results for a cubic packaging containing 1kg of food to a migration of 60 mg per kg food. For small packaging where the surface to volume ratio is higher the resulting migration into food is higher. For infants and small children which have a higher consumption of food per kilogram bodyweight than adults and do not yet have a diversified nutrition, special provisions should be set in order to limit the intake of substances migrating from food contact materials. In order to allow also for small volume packaging the same protection as for high volume packaging, the overall migration limit for food contact materials that are dedicated for packaging foods for infants and small children should be linked to the limit in food and not to the surface area of the packaging.
- (27)In recent years plastic food contact materials are being developed that do not only consist of one plastic but combine up to 15 different plastic layers to attain optimum functionality and protection of the food, while reducing packaging waste. In such a plastic multi-layer material or article, layers may be separated from the food by a functional barrier. This barrier is a layer within food contact materials or articles preventing the migration of substances from behind that barrier into the food. Behind a functional barrier, non-authorised substances may be used, provided they fulfil certain criteria and their migration remains below a given detection limit. Taking into account foods for infants and other particularly susceptible persons, as well as the large analytical tolerance of the migration analysis, a maximum level of 0.01 mg/kg in food should be established for the migration of a non-authorised substance through a functional barrier. Substances that are mutagenic, carcinogenic or toxic to reproduction should not be used in food contact materials or articles without previous authorisation and should therefore not be covered by the functional barrier concept. New technologies that engineer substances in particle size that exhibit chemical and physical properties that significantly differ from those at a larger scale, for example, nanoparticles, should be assessed on a case-by-case basis as regards their risk until more information is known about such new technology. Therefore, they should not be covered by the functional barrier concept.
- (28) In recent years food contact materials and articles are being developed that consist of a combination of several materials to achieve optimum functionality and protection of the food while reducing packaging waste. In these multi-material multi-layer materials and articles plastic layers should comply with the same compositional requirements as plastic layers which are not combined with other materials. For plastic layers in a multi-material multi-layer which are separated from the food by a functional barrier the functional barrier concept should apply. As other materials are combined with the plastic layers and for these other materials specific measures are not yet adopted at EU level it is not yet possible to set out requirements for the final multi-material multi-layer

materials and articles. Therefore specific migration limits and the overall migration limit should not be applicable except for vinyl chloride monomer for which such a restriction is already in place. In the absence of a specific measure at EU level covering the whole multi-material multi-layer material or article Member States may maintain or adopt national provisions for these materials and articles provided they comply with the rules of the Treaty.

- (29) Article 16(1) of Regulation (EC) No 1935/2004 provides that materials and articles covered by specific measures be accompanied by a written declaration of compliance stating that they comply with the rules applicable to them. To strengthen the coordination and responsibility of the suppliers at each stage of manufacture, including that of the starting substances, the responsible persons should document the compliance with the relevant rules in a declaration of compliance which is made available to their customers.
- (30) Coatings, printing inks and adhesives are not yet covered by a specific EU legislation and therefore not subject to the requirement of a declaration of compliance. However, for coatings, printing inks and adhesives to be used in plastic materials and articles adequate information should be provided to the manufacturer of the final plastic article that would enable him to ensure compliance for substances for which migration limits have been established in this Regulation.
- (31) Article 17(1) of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety⁽⁷⁾ requires the food business operator to verify that foods are compliant with the rules applicable to them. To this end and subject to the requirement of confidentiality, food business operators should be given access to the relevant information to enable them to ensure that the migration from the materials and articles to food complies with the specifications and restrictions laid down in food legislation.
- (32) At each stage of manufacture, supporting documentation, substantiating the declaration of compliance, should be kept available for the enforcement authorities. Such demonstration of compliance may be based on migration testing. As migration testing is complex, costly and time consuming it should be admissible that compliance can be demonstrated also by calculations, including modelling, other analysis, and scientific evidence or reasoning if these render results which are at least as severe as the migration testing. Test results should be regarded as valid as long as formulations and processing conditions remain constant as part of a quality assurance system.
- (33) When testing articles not yet in contact with food, for certain articles, such as films or lids, it is often not feasible to determine the surface area that is in contact with a defined volume of food. For these articles specific rules should be set out for verification of compliance.
- (34) The setting of migration limits takes into account a conventional assumption that 1kg of food is consumed daily by a person of 60 kg bodyweight and that the food is packaged in a cubic container of 6 dm² surface area releasing the substance. For very small and very large containers the real surface area to volume of packaged food is varying a lot

from the conventional assumption. Therefore, their surface area should be normalised before comparing testing results with migration limits. These rules should be reviewed when new data on food packaging uses become available.

- (35) The specific migration limit is a maximum permitted amount of a substance in food. This limit should ensure that the food contact material does not pose a risk to health. It should be ensured by the manufacturer that materials and articles not yet in contact with food will respect these limits when brought into contact with food under the worst foreseeable contact conditions. Therefore compliance of materials and articles not yet in contact with food should be assessed and the rules for this testing should be set out.
- (36) Food is a complex matrix and therefore the analysis of migrating substances in food may pose analytical difficulties. Therefore test media should be assigned that simulate the transfer of substances from the plastic material into food. They should represent the major physico-chemical properties exhibited by food. When using food simulants standard testing time and temperature should reproduce, as far as possible, the migration which may occur from the article into the food.
- (37) For determining the appropriate food simulant for certain foods the chemical composition and the physical properties of the food should be taken into account. Research results are available for certain representative foods comparing migration into food with migration into food simulants. On the basis of the results, food simulants should be assigned. In particular, for fat containing foods the result obtained with food simulant may in certain cases significantly overestimate migration into food. In these cases it should be foreseen that the result in food simulant is corrected by a reduction factor.
- (38) The exposure to substances migrating from food contact materials was based on the conventional assumption that a person consumes daily 1 kg of food. However, a person ingests at most 200 g of fat on a daily basis. For lipophilic substances that only migrate into fat this should be taken into consideration. Therefore a correction of the specific migration by a correction factor applicable to lipophilic substances in accordance with the opinion of the Scientific Committee on Food (SCF)⁽⁸⁾ and the opinion of the Authority⁽⁹⁾ should be foreseen.
- (39) Official control should establish testing strategies which allow the enforcement authorities to perform controls efficiently making best use of available resources. Therefore it should be admissible to use screening methods for checking compliance under certain conditions. Non-compliance of a material or article should be confirmed by a verification method.
- (40) Basic rules on migration testing should be set out in this Regulation. As migration testing is a very complex issue, these basic rules can, however, not cover all foreseeable cases and details necessary for performing the testing. Therefore a EU guidance document should be established, dealing with more detailed aspects of the implementation of the basic migration testing rules.
- (41) The updated rules on food simulants and migration testing provided by this Regulation will supersede those in Directive 78/142/EEC and the Annex to Council Directive

82/711/EEC of 18 October 1982 laying down the basic rules necessary for testing migration of the constituents of plastic materials and articles intended to come into contact with foodstuffs⁽¹⁰⁾.

- (42) Substances present in the plastic but not listed in Annex I to this Regulation have not necessarily been risk assessed as they had not been subject to an authorisation procedure. Compliance with Article 3 of Regulation (EC) No 1935/2004 for these substances should be assessed by the relevant business operator in accordance with internationally recognised scientific principles taking into account exposure from food contact materials and other sources.
- (43) Recently additional monomers, other starting substances and additives have received a favourable scientific evaluation by the Authority and should now be added to the Union list.
- (44) As new substances are added to the Union list the Regulation should apply as soon as possible to allow for manufacturers to adapt to technical progress and allow for innovation.
- (45) Certain migration testing rules should be updated in view of new scientific knowledge. Enforcement authorities and industry need to adapt their current testing regime to these updated rules. To allow for this adaptation it seems appropriate that the updated rules only apply 2 years after the adoption of the Regulation.
- (46) Business operators are currently basing their declaration of compliance on supporting documentation following the requirements set out in Directive 2002/72/EC. Declaration of compliance need, in principle, only to be updated when substantial changes in the production bring about changes in the migration or when new scientific data are available. In order to limit the burden to business operators, materials which have been lawfully placed on the market based on the requirements set out in Directive 2002/72/EC should be able to be placed on the market with a declaration of compliance based on supporting documentation in accordance with Directive 2002/72/EC until 5 years after the adoption of the Regulation.
- (47) Analytical methods for testing migration and residual content of vinyl chloride monomer as described in Commission Directives 80/766/EEC of 8 July 1980 laying down the Community method of analysis for the official control of the vinyl chloride monomer level in materials and articles which are intended to come into contact with foodstuffs⁽¹¹⁾ and 81/432/EEC of 29 April 1981 laying down the Community method of analysis for the official control of vinyl chloride released by materials and articles into foodstuffs⁽¹²⁾ are outdated. Analytical methods should comply with the criteria set out in Article 11 of Regulation (EC) No 882/2004⁽¹³⁾ of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. Therefore Directives 80/766/EEC and 81/432/EEC should be repealed.
- (48) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health,

HAS ADOPTED THIS REGULATION:

CHAPTER I

GENERAL PROVISIONS

Article 1

Subject matter

1 This Regulation is a specific measure within the meaning of Article 5 of Regulation (EC) No 1935/2004.

2 This Regulation establishes specific requirements for the manufacture and marketing of plastic materials and articles:

- a intended to come into contact with food; or
- b already in contact with food; or
- c which can reasonably be expected to come into contact with food.

Article 2

Scope

1 This Regulation shall apply to materials and articles which are placed on the EU market and fall under the following categories:

- a materials and articles and parts thereof consisting exclusively of plastics;
- b plastic multi-layer materials and articles held together by adhesives or by other means;
- c materials and articles referred to in points a) or b) that are printed and/or covered by a coating;
- d plastic layers or plastic coatings, forming gaskets in caps and closures, that together with those caps and closures compose a set of two or more layers of different types of materials;
- e plastic layers in multi-material multi-layer materials and articles.

2 This Regulation shall not apply to the following materials and articles which are placed on the EU market and are intended to be covered by other specific measures:

- a ion exchange resins;
- b rubber;
- c silicones.

3 This Regulation shall be without prejudice to the EU or national provisions applicable to printing inks, adhesives or coatings.

Article 3

Definitions

For the purpose of this Regulation, the following definitions shall apply:

- (1) 'plastic materials and articles' means:
 - (a) materials and articles referred to in points (a), (b) and (c) of Article 2(1); and

- (b) plastic layers referred to in Article 2(1)(d) and (e);
- (2) 'plastic' means polymer to which additives or other substances may have been added, which is capable of functioning as a main structural component of final materials and articles;
- (3) 'polymer' means any macromolecular substance obtained by:
 - (a) a polymerisation process such as polyaddition or polycondensation, or by any other similar process of monomers and other starting substances; or
 - (b) chemical modification of natural or synthetic macromolecules; or
 - (c) microbial fermentation;
- (4) 'plastic multi-layer' means a material or article composed of two or more layers of plastic;
- (5) 'multi-material multi-layer' means a material or article composed of two or more layers of different types of materials, at least one of them a plastic layer;
- (6) 'monomer or other starting substance' means:
 - (a) a substance undergoing any type of polymerisation process to manufacture polymers; or
 - (b) a natural or synthetic macromolecular substance used in the manufacture of modified macromolecules; or
 - (c) a substance used to modify existing natural or synthetic macromolecules;
- (7) 'additive' means a substance which is intentionally added to plastics to achieve a physical or chemical effect during processing of the plastic or in the final material or article; it is intended to be present in the final material or article;
- (8) 'polymer production aid' means any substance used to provide a suitable medium for polymer or plastic manufacturing; it may be present but is neither intended to be present in the final materials or articles nor has a physical or chemical effect in the final material or article;
- (9) 'non-intentionally added substance' means an impurity in the substances used or a reaction intermediate formed during the production process or a decomposition or reaction product;
- (10) 'aid to polymerisation' means a substance which initiates polymerisation and/or controls the formation of the macromolecular structure;
- (11) 'overall migration limit' (OML) means the maximum permitted amount of non-volatile substances released from a material or article into food simulants;
- (12) 'food simulant' means a test medium imitating food; in its behaviour the food simulant mimics migration from food contact materials;
- (13) 'specific migration limit' (SML) means the maximum permitted amount of a given substance released from a material or article into food or food simulants;

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Status: Point in time view as at 14/01/2011. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- (14) 'total specific migration limit' (SML(T)) means the maximum permitted sum of particular substances released in food or food simulants expressed as total of moiety of the substances indicated;
- (15) 'functional barrier' means a barrier consisting of one or more layers of any type of material which ensures that the final material or article complies with Article 3 of Regulation (EC) No 1935/2004 and with the provisions of this Regulation;
- (16) 'non-fatty food' means a food for which in migration testing only food simulants other than food simulants D1 or D2 are laid down in Table 2 of Annex V to this Regulation;
- (17) 'restriction' means limitation of use of a substance or migration limit or limit of content of the substance in the material or article;
- (18) 'specification' means composition of a substance, purity criteria for a substance, physico-chemical characteristics of a substance, details concerning the manufacturing process of a substance or further information concerning the expression of migration limits.

Article 4

Placing on the market of plastic materials and articles

Plastic materials and articles may only be placed on the market if they:

- (a) comply with the relevant requirements set out in Article 3 of Regulation (EC) No 1935/2004 under intended and foreseeable use; and
- (b) comply with the labelling requirements set out in Article 15 of Regulation (EC) No 1935/2004; and
- (c) comply with the traceability requirements set out in Article 17 of Regulation (EC) No 1935/2004; and
- (d) are manufactured according to good manufacturing practice as set out in Commission Regulation (EC) No 2023/2006⁽¹⁴⁾; and
- (e) comply with the compositional and declaration requirements set out in Chapters II, III and IV of this Regulation.

CHAPTER II

COMPOSITIONAL REQUIREMENTS

SECTION 1

Authorised substances

Article 5

Union list of authorised substances

1 Only the substances included in the Union list of authorised substances (hereinafter referred to as the Union list) set out in Annex I may be intentionally used in the manufacture of plastic layers in plastic materials and articles.

- 2 The Union list shall contain:
 - a monomers or other starting substances;
 - b additives excluding colorants;
 - c polymer production aids excluding solvents;
 - d macromolecules obtained from microbial fermentation.

3 The Union list may be amended in accordance with the procedure established by Articles 8 to 12 of Regulation (EC) No 1935/2004.

Article 6

Derogations for substances not included in the Union list

1 By way of derogation from Article 5, substances other than those included in the Union list may be used as polymer production aids in the manufacture of plastic layers in plastic materials and articles subject to national law.

2 By way of derogation from Article 5, colorants and solvents may be used in the manufacture of plastic layers in plastic materials and articles subject to national law.

3 The following substances not included in the Union list are authorised subject to the rules set out in Articles 8, 9, 10, 11 and 12:

- a salts (including double salts and acid salts) of aluminium, ammonium, barium, calcium, cobalt, copper, iron, lithium, magnesium, manganese, potassium, sodium, and zinc of authorised acids, phenols or alcohols;
- b mixtures obtained by mixing authorised substances without a chemical reaction of the components;
- c when used as additives, natural or synthetic polymeric substances of a molecular weight of at least 1 000 Da, except macromolecules obtained from microbial fermentation, complying with the requirements of this Regulation, if they are capable of functioning as the main structural component of final materials or articles;
- d when used as monomer or other starting substance, pre-polymers and natural or synthetic macromolecular substances, as well as their mixtures, except macromolecules obtained from microbial fermentation, if the monomers or starting substances required to synthesise them are included in the Union list.

4 The following substances not included in the Union list may be present in the plastic layers of plastic materials or articles:

- a non-intentionally added substances;
- b aids to polymerisation.

5 By derogation from Article 5, additives not included in the Union list may continue to be used subject to national law after 1 January 2010 until a decision is taken to include or not to include them in the Union list provided they are included in the provisional list referred to in Article 7.

Article 7

Establishment and management of the provisional list

1 The provisional list of additives that are under evaluation by the European Food Safety Authority (hereinafter referred to as the Authority) that was made public by the Commission in 2008 shall be regularly updated.

- 2 An additive shall be removed from the provisional list:
 - a when it is included in the Union list set out in Annex I; or
 - b when a decision is taken by the Commission not to include it in the Union list; or
 - c if during the examination of the data, the Authority calls for supplementary information and that information is not submitted within the time limits specified by the Authority.

SECTION 2

General requirements, restrictions and specifications

Article 8

General requirement on substances

Substances used in the manufacture of plastic layers in plastic materials and articles shall be of a technical quality and a purity suitable for the intended and foreseeable use of the materials or articles. The composition shall be known to the manufacturer of the substance and made available to the competent authorities on request.

Article 9

Specific requirements on substances

1 Substances used in the manufacture of plastic layers in plastic materials and articles shall be subject to the following restrictions and specifications:

- a the specific migration limit set out in Article 11;
- b the overall migration limit set out in Article 12;
- c the restrictions and specifications set out in column 10 of Table 1 of point 1 of Annex I;
- d the detailed specifications set out in point 4 of Annex I.

2 Substances in nanoform shall only be used if explicitly authorised and mentioned in the specifications in Annex I.

Article 10

General restrictions on plastic materials and articles

General restrictions related to plastic materials and articles are laid down in Annex II.

Article 11

Specific migration limits

1 Plastic materials and articles shall not transfer their constituents to foods in quantities exceeding the specific migration limits (SML) set out in Annex I. Those specific migration limits (SML) are expressed in mg of substance per kg of food (mg/kg).

2 For substances for which no specific migration limit or other restrictions are provided in Annex I, a generic specific migration limit of 60 mg/kg shall apply.

3 By derogation from paragraphs 1 and 2, additives which are also authorised as food additives by Regulation (EC) No 1333/2008 or as flavourings by Regulation (EC) No 1334/2008 shall not migrate into foods in quantities having a technical effect in the final foods and shall not:

- a exceed the restrictions provided for in Regulation (EC) No 1333/2008 or in Regulation (EC) No 1334/2008 or in Annex I to this Regulation for foods for which their use is authorised as food additive or flavouring substances; or
- b exceed the restrictions set out in Annex I to this Regulation in foods for which their use is not authorised as food additive or flavouring substances.

Article 12

Overall migration limit

1 Plastic materials and articles shall not transfer their constituents to food simulants in quantities exceeding 10 milligrams of total constituents released per dm^2 of food contact surface (mg/dm²).

2 By derogation from paragraph 1, plastic materials and articles intended to be brought into contact with food intended for infants and young children, as defined by Commission Directives $2006/141/EC^{(15)}$ and $2006/125/EC^{(16)}$, shall not transfer their constituents to food simulants in quantities exceeding 60 milligrams of total of constituents released per kg of food simulant.

CHAPTER III

SPECIFIC PROVISIONS FOR CERTAIN MATERIALS AND ARTICLES

Article 13

Plastic multi-layer materials and articles

1 In a plastic multi-layer material or article, the composition of each plastic layer shall comply with this Regulation.

2 By derogation from paragraph 1, a plastic layer which is not in direct contact with food and is separated from the food by a functional barrier, may:

- a not comply with the restrictions and specifications set out in this Regulation except for vinyl chloride monomer as provided in Annex I; and/or
- b be manufactured with substances not listed in the Union list or in the provisional list.

The migration of the substances under paragraph 2(b) into food or food simulant shall not be detectable measured with statistical certainty by a method of analysis set out in Article 11 of Regulation (EC) No 882/2004 with a limit of detection of 0,01 mg/kg. That limit shall always be expressed as concentration in foods or food simulants. That limit shall apply to a group of compounds, if they are structurally and toxicologically related, in particular isomers or compounds with the same relevant functional group, and shall include possible set-off transfer.

4 The substances not listed in the Union list or provisional list referred to in paragraph 2(b) shall not belong to either of the following categories:

- a substances classified as 'mutagenic', 'carcinogenic' or 'toxic to reproduction' in accordance with the criteria set out in sections 3.5, 3.6. and 3.7 of Annex I to Regulation (EC) No 1272/2008 of the European Parliament and the Council⁽¹⁷⁾;
- b substances in nanoform.

5 The final plastic multi-layer material or article shall comply with the specific migration limits set out in Article 11 and the overall migration limit set out in Article 12 of this Regulation.

Article 14

Multi-material multi-layer materials and articles

1 In a multi-material multi-layer material or article, the composition of each plastic layer shall comply with this Regulation.

2 By derogation from paragraph 1, in a multi-material multi-layer material or article a plastic layer which is not in direct contact with food and is separated from the food by a functional barrier, may be manufactured with substances not listed in the Union list or the provisional list.

3 The substances not listed in the Union list or provisional list referred to in paragraph 2 shall not belong to either of the following categories:

- a substances classified as 'mutagenic', 'carcinogenic' or 'toxic to reproduction' in accordance with the criteria set out in sections 3.5, 3.6. and 3.7 of Annex I to Regulation (EC) No 1272/2008;
- b substances in nanoform.

4 By derogation from paragraph 1, Articles 11 and 12 of this Regulation do not apply to plastic layers in multi-material multi-layer materials and articles.

5 The plastic layers in a multi-material multi-layer material or article shall always comply with the restrictions for vinyl chloride monomer laid down in Annex I to this Regulation.

6 In a multi-material multi-layer material or article, specific and overall migration limits for plastic layers and for the final material or article may be established by national law.

CHAPTER IV

DECLARATION OF COMPLIANCE AND DOCUMENTATION

Article 15

Declaration of compliance

1 At the marketing stages other than at the retail stage, a written declaration in accordance with Article 16 of Regulation (EC) No 1935/2004 shall be available for plastic materials and articles, products from intermediate stages of their manufacturing as well as for the substances intended for the manufacturing of those materials and articles.

2 The written declaration referred to in paragraph 1 shall be issued by the business operator and shall contain the information laid down in Annex IV.

3 The written declaration shall permit an easy identification of the materials, articles or products from intermediate stages of manufacture or substances for which it is issued. It shall be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

Article 16

Supporting documents

1 Appropriate documentation to demonstrate that the materials and articles, products from intermediate stages of their manufacturing as well as the substances intended for the manufacturing of those materials and articles comply with the requirements of this Regulation shall be made available by the business operator to the national competent authorities on request.

2 That documentation shall contain the conditions and results of testing, calculations, including modelling, other analysis, and evidence on the safety or reasoning demonstrating compliance. Rules for experimental demonstration of compliance are set out in Chapter V.

CHAPTER V

COMPLIANCE

Article 17

Expression of migration test results

1 To check the compliance, the specific migration values shall be expressed in mg/kg applying the real surface to volume ratio in actual or foreseen use.

- 2 By derogation from paragraph 1 for:
 - a containers and other articles, containing or intended to contain, less than 500 millilitres or grams or more than 10 litres,
 - b materials and articles for which, due to their form it is impracticable to estimate the relationship between the surface area of such materials or articles and the quantity of food in contact therewith,
 - c sheets and films that are not yet in contact with food,
 - d sheets and films containing less than 500 millilitres or grams or more than 10 litres,

the value of migration shall be expressed in mg/kg applying a surface to volume ratio of 6 dm^2 per kg of food.

This paragraph does not apply to plastic materials and articles intended to be brought into contact with or already in contact with food for infants and young children, as defined by Directives 2006/141/EC and 2006/125/EC.

3 By derogation from paragraph 1, for caps, gaskets, stoppers and similar sealing articles the specific migration value shall be expressed in:

- a mg/kg using the actual content of the container for which the closure is intended or in mg/dm² applying the total contact surface of sealing article and sealed container if the intended use of the article is known, while taking into account the provisions of paragraph 2;
- b mg/article if the intended use of the article is unknown.

4 For caps, gaskets, stoppers and similar sealing articles the overall migration value shall be expressed in:

- a mg/dm² applying the total contact surface of sealing article and sealed container if the intended use of the article is known;
- b mg/article if the intended use of the article is unknown.

Article 18

Rules for assessing compliance with migration limits

1 For materials and articles already in contact with food verification of compliance with specific migration limits shall be carried out in accordance with the rules set out in Chapter 1 of Annex V.

2 For materials and articles not yet in contact with food verification of compliance with specific migration limits shall be carried out in food or in food simulants set out in Annex III in accordance with the rules set out in Chapter 2, Section 2.1 of Annex V.

3 For materials and articles not yet in contact with food screening of compliance with the specific migration limit can be performed applying screening approaches in accordance with the rules set out in Chapter 2, Section 2.2 of Annex V. If a material or article fails to comply with the migration limits in the screening approach a conclusion of non-compliance has to be confirmed by verification of compliance in accordance with paragraph 2.

4 For materials and articles not yet in contact with food verification of compliance with the overall migration limit shall be carried out in food simulants A, B, C, D1 and D2 as set out in Annex III in accordance with the rules set out in Chapter 3, Section 3.1 of Annex V.

5 For materials and articles not yet in contact with food screening of compliance with the overall migration limit can be performed applying screening approaches in accordance with the rules set out in Chapter 3, Section 3.4 of Annex V. If a material or article fails to comply with the migration limit in the screening approach a conclusion of non-compliance has to be confirmed by verification of compliance in accordance with paragraph 4.

6 The results of specific migration testing obtained in food shall prevail over the results obtained in food simulant. The results of specific migration testing obtained in food simulant shall prevail over the results obtained by screening approaches.

7 Before comparing specific and overall migration test results with the migration limits the correction factors in Chapter 4 of Annex V shall be applied in accordance with the rules set out therein.

Article 19

Assessment of substances not included in the Union list

Compliance with Article 3 of Regulation (EC) No 1935/2004 of substances referred to in Articles 6(1), 6(2), 6(4), 6(5) and 14(2) of this Regulation which are not covered by an inclusion in Annex I to this Regulation shall be assessed in accordance with internationally recognised scientific principles on risk assessment.

CHAPTER VI

FINAL PROVISIONS

Article 20

Amendments of EU acts

The Annex to Council Directive 85/572/EEC⁽¹⁸⁾ is replaced by the following:

'The food simulants to be used for testing migration of constituents of plastic materials and articles intended to come into contact with a single food or specific groups of foods are set out in point 3 of Annex III to Commission Regulation (EU) No 10/2011.'

Article 21

Repeal of EU acts

Directives 80/766/EEC, 81/432/EEC, and 2002/72/EC are hereby repealed with effect from 1 May 2011.

References to the repealed Directives shall be construed as references to this Regulation and shall be read in accordance with the correlation tables in Annex VI.

Article 22

Transitional provisions

1 Until 31 December 2012 the supporting documents referred to in Article 16 shall be based on the basic rules for overall and specific migration testing set out in the Annex to Directive 82/711/EEC.

2 As from 1 January 2013 the supporting documents referred to in Article 16 for materials, articles and substances placed on the market until 31 December 2015, may be based on:

- a the rules for migration testing set out in Article 18 of this Regulation; or
- b the basic rules for overall and specific migration testing set out in the Annex to Directive 82/711/EEC.

3 As from 1 January 2016, the supporting documents referred to in Article 16 shall be based on the rules for migration testing set out in Article 18, without prejudice to paragraph 2 of this Article.

4 Until 31 December 2015 additives used in glass fibre sizing for glass fibre reinforced plastics which are not listed in Annex I have to comply with the risk assessment provisions set out in Article 19.

5 Materials and articles that have been lawfully placed on the market before 1 May 2011 may be placed on the market until 31 December 2012.

Article 23

Entry into force and application

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 May 2011.

The provision of Article 5 as regards the use of additives, others than plasticisers, shall apply for plastic layers or plastic coatings in caps and closures referred to in Article 2(1) (d), as from 31 December 2015.

The provision of Article 5 as regards the use of additives used in glass fibre sizing for glass fibre reinforced plastics, shall apply from 31 December 2015.

The provisions of Articles 18(2), 18(4) and 20 shall apply from 31 December 2012.

This Regulation shall be binding in its entirety and directly applicable in the Member States in accordance with the Treaties.

Done at Brussels, 14 January 2011.

For the Commission The President José Manuel BARROSO

ANNEX I

Substances

1. Union list of authorised monomers, other starting substances, macromolecules obtained from microbial fermentation, additives and polymer production aids

Table 1 contains the following information:

Column 1 (FCM substance No): the unique identification number of the substance

Column 2 (Ref. No): the EEC packaging material reference number

Column 3 (CAS No): the Chemical Abstracts Service (CAS) registry number

Column 4 (Substance Name): the chemical name

Column 5 (Use as additive or polymer production aid (PPA) (yes/no)): an indication if the substance is authorised to be used as additive or polymer production aid (yes) or if the substance is not authorised to be used as additive or polymer production aid (no). If the substance is only authorised as PPA it is indicated (yes) and in the specifications the use is restricted to PPA.

Column 6 (Use as monomer or other starting substance or macromolecule obtained from microbial fermentation (yes/no)): an indication if the substance is authorised to be used as monomer or other starting substance or macromolecule obtained from microbial fermentation (yes) or if the substance is not authorised to be used as monomer or other starting substance or macromolecule obtained from microbial fermentation (no). If the substance is authorised as macromolecule obtained from microbial fermentation it is indicated (yes) and in the specifications it is indicated that the substance is a macromolecule obtained from microbial fermentation.

Column 7 (FRF applicable (yes/no)): an indication if for the substance the migration results can be corrected by the Fat Consumption Reduction Factor (FRF) (yes) or if they cannot be corrected by the FRF (no).

Column 8 (SML [mg/kg]): the specific migration limit applicable for the substance. It is expressed in mg substance per kg food. It is indicated ND if the substance shall not migrate in detectable quantities.

Column 9 (SML(T) [mg/kg] (group restriction No)): contains the identification number of the group of substances for which the group restriction in Column 1 in Table 2 of this Annex applies.

Column 10 (Restrictions and specifications): contains other restrictions than the specific migration limit specifically mentioned and it contains specifications related to the substance. In case detailed specifications are set out a reference to Table 4 is included.

Column 11 (Notes on verification of compliance): contains the Notes number which refers to the detailed rules applicable for verification of compliance for this substance included in Column 1 in Table 3 of this Annex.

If a substance appearing on the list as an individual compound is also covered by a generic term, the restrictions applying to this substance shall be those indicated for the individual compound.

If in Column 8 the specific migration limit is non-detectable (ND) a detection limit of 0,01 mg substance per kg food is applicable unless specified differently for an individual substance.

TABLE 1

(1)	(2)	(3)		(5)	(6)	(7)	(8)	(9)	(10)	(11)
FCM substan No	Ref. ncNo	CAS No	Substan	as additiv or polymo produo	obtain from microl	naro) g nce molecula ed	a Hlg(yes/		p _	et ivns es on cat ivifi cati of complian
1	12310	026630	9a413u7nin	no	yes	no				
2	12340	_	albumin, coagulat by formalde	ed	yes	no				
3	12375		alcohols aliphatic monohy saturated linear, primary (C ₄ - C ₂₂)	, dric,	yes	no				
4	22332		mixture of (40 % w/w) 2,2,4- trimethy diisocya and (60 % w/w) 2,4,4- trimethy diisocya	lhexane nate lhexane		no		(17)	1 mg/ kg in final product expresse as isocyana moiety.	
a OJ L	302, 19.11	.2005, p. 28.	-							
b OJ L	330, 5.12.1	998, p. 32.								
•	253, 20.9.2	2008 n 1								
e OJ L	255, 20.7.2	.000, p. 1.								

5	25360	C ₁₃ aci 2,3	- oxypropyl	yes	no	ND		1 mg/ kg in final product express as epoxygu Molecu weight is 43 Da.	ed roup.
6	25380		d 7- 7), 191	yes	no	0,05			(1)
7	30370	— ace aci sal		no	no				
8	30401	and	lycerides ty	no	no		(32)		
9	30610	line mo fro nat oils and fats and the mo di-	- bhatic, ear, nocarboxyli m ural s 1 s, 1 s, 1 ir no-, and	no	no				
			glycerol						
a	OJ L 302, 19.11.								
b	OJ L 330, 5.12.1								
c	OJ L 253, 20.9.2								
d	OJ L 226, 22.9.1								
e	OJ L 158, 18.6.2	008, p. 17.							

			esters (branche fatty acids at naturally occuring levels are included	y g				
10	30612		acids, C ₂ - C ₂₄ , aliphatic linear, monoca syntheti and their mono-, di- and triglycer esters	rboxylic c	no	no		
11	30960		acids, aliphatic monoca $(C_6-$ $C_{22}),$ esters with polyglyg	rboxylic	no	no		
12	31328		acids, fatty, from animal or vegetab food fats and oils	yes le	no	no		
13	33120		alcohols aliphatic monohy	2,	no	no		
a OJ I	302, 19.11.	2005, p. 28.						
b OJ I	330, 5.12.1	998, p. 32.						
c OJ I	253, 20.9.2	008, p. 1.						
	226, 22.9.1							
e OJ I	158, 18.6.2	008, p. 17.					 	

14	33801			yes	no	no	30		
15	34130		acid alkyl, linear with even number of carbon atoms (C ₁₂ - C ₂₀) dimethy	yes	no	yes	30		
16	34230		alkyl(C C ₂₂)sulp acids		no	no	6		
17	34281		alkyl(C ₂₂)sulp acids, linear, primary with an even number of carbon atoms	huric	no	no			
18	34475		alumini calcium hydroxi phosphi hydrate	de	no	no			
19	39090	_	N,N- bis(2-	yes	no	no		(7)	
	2 302, 19.11.								
	2 330, 5.12.1	_							
	253, 20.9.2	_							
	226, 22.9.1								
e OJ I	. 158, 18.6.2	008, p. 17.							

			hydroxy C ₁₈)amii		cyl(C ₈ -					
20	39120		N,N- bis(2- hydroxy C ₁₈)amin hydroch	ne	no cyl(C ₈ -	no		(7)	SML(T express excludin HCl	ed
21	42500		carbonic acid, salts	eyes	no	no				
22	43200		castor oil, mono- and diglycer	yes ides	no	no				
23	43515		chloride of choline esters of coconut oil fatty acids	syes	no	no	0,9			(1)
24	45280		cotton fibers	yes	no	no				
25	45440		cresols, butylate styrenate	đ,	no	no	12			
26	46700		5,7-di- tert- butyl-3- (3,4- and 2,3- dimethy benzofur one containin a) 5,7- di-tert- butyl-3-	ran-2-	no -3H-	no	5			
a C	J L 302, 19.11.	2005 n 28								
	J L 330, 5.12.1		•							
	DJ L 253, 20.9.2									
-	OJ L 226, 22.9.1									
e C	J L 158, 18.6.2	008, p. 17.								

			benzofu one (80 to 100 % w/w) and b) 5,7-di- tert- butyl-3- (2,3-	lphenyl)					
27	48960		9,10- dihydro stearic acid and its oligome		no	no	5		
28	50160		di-n- octyltin bis(n- alkyl(C) C ₁₆) mercapt	yes 10- oacetate	no)	no		(10)	
29	50360		di-n- octyltin bis(ethy maleate		no	no		(10)	
30	50560		di-n- octyltin 1,4- butaned bis(mer	yes iol captoace	no tate)	no		(10)	
31	50800		di-n- octyltin dimalea esterifie		no	no		(10)	
a OJ L	302, 19.11.	2005, p. 28.							
b OJ L	330, 5.12.1	998, p. 32.							
c OJ L	253, 20.9.2	008, p. 1.							
d OJ L	226, 22.9.1	995, p. 1.							
e OJ L	158, 18.6.2	008, p. 17.							

32	50880		di-n- octyltin dimalea polymet (n = 2-4)	te,	no	no	(10)	
33	51120		di-n- octyltin thioben 2- ethylhe mercapt	zoate	no	no	(10)	
34	54270	—	ethylhy	d yex yme	t hy lcellu	lnøe		
35	54280	_	ethylhy	d yex ypro	pydcellu	lonsce		
36	54450		fats and oils, from animal or vegetab food sources		no	no		
37	54480		fats and oils, hydroge from animal or vegetab food sources		no	no		
38	55520		glass fibers	yes	no	no		
39	55600	-	glass microba	yes Ills	no	no		
40	56360		glycero esters with	l,yes	no	no		
a	OJ L 302, 19.11.	2005, p. 28						
b	OJ L 330, 5.12.1	998, p. 32.						
c	OJ L 253, 20.9.2	008, p. 1.						
d	OJ L 226, 22.9.1	995, p. 1.						
e	OJ L 158, 18.6.2	008, p. 17.						

41	56486		glycerol						1	
			esters with acids, aliphatic saturate linear, with an even number of carbon atoms (C_{14} - C_{18}) and with acids, aliphatic unsatural linear, with an even number of carbon atoms (C_{14} - C_{18}) and with acids, aliphatic unsatural linear, with an even number of carbon atoms (C_{14} - C_{18})	c, d, c, ated,	no	no				
42	56487		glycerol esters with butyric acid	l,yes	no	no				
43	56490		glycerol esters with erucic acid	l,yes	no	no				
a OJ L	302, 19.11.2	2005, p. 28.		1	1		1	1		L
	330, 5.12.19									
	253, 20.9.20									,
	226, 22.9.19 158, 18.6.20									

44	56495		glycerol,yes esters with 12- hydroxystea acid		no				
45	56500		glycerol,yes esters with lauric acid	no	no				
46	56510		glycerol,yes esters with linoleic acid	no	no				
47	56520		glycerol,yes esters with myristic acid	no	no				
48	56535		glycerol,yes esters with nonanoic acid	no	no				
49	56540		glycerol,yes esters with oleic acid	no	no				
50	56550		glycerol,yes esters with palmitic acid	no	no				
51	56570		glycerol,yes esters with propionic acid	no	no				
a (OJ L 302, 19.11.	2005, p. 28	3.]	I	1	1	1	<u>. </u>
b (OJ L 330, 5.12.1	998, p. 32.							
c (OJ L 253, 20.9.2	2008, p. 1.							
d (DJ L 226, 22.9.1	995, p. 1.							
e (DJ L 158, 18.6.2	2008, p. 17.							

		citric acid				
56	57200		no	no		
		ascorbic acid				
57	57280	 glycerol yes monopalmitate, ester with citric acid	no	no		
58	57600	 glycerol yes monostearate, ester with ascorbic acid	no	no		
59	57680	 glycerol yes monostearate,	no	no		

Status: Point in time view as at 14/01/2011.
Changes to legislation: There are currently no known outstanding effects for
the Commission Regulation (EU) No 10/2011. (See end of Document for details)

$ \left \begin{array}{c c c c c c c c } & ester \\ with \\ acid \\ a$											
62 64500 — lysine, yes salts no no <th></th> <th></th> <th></th> <th>with citric</th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th> <th></th>				with citric							
63 6540 — manganeses pyrophosphite no no no no 64 6695 — methyllhydroxymathylcelladose Image (2000) Ima	60	58300			, yes	no	no				
64 66695 — methylltydexxymathylce[Inbose Image: Constraint of the second of the	62	64500			yes	no	no				
65 67155 — mixture yes no of 4- (2- benzoxazolyl)-4'- (5- methyl-2- benzoxazolyl)stilbene, 4,4'- bis(2- benzoxazolyl)stilbene, 4,4'- bis(2- benzoxazolyl)stilbene and 4,4'- bis(5- methyl-2- benzoxazolyl)stilbene and 4,4'- bis(5- methyl-2- benzoxazolyl)stilbene Not more than 0,05 % (W/W) (Quantity of the formulation). Mixture obtained from the manufacturing process in the manufacturing process in the typical ratio of (28-62 %): (23-27 %): (13-17 %). 66 67600 — mono- yes no no no no (11) III a 0JL 302, 19.11.2005, p. 28. — IIII IIIII b 0JL 302, 19.11.2005, p. 1. IIII IIIIIIII IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII	63	65440				no	no				
a OI L 302, 19.11.2005, p. 28. b OI L 302, 19.11.2005, p. 28. c OI L 302, 19.11.2005, p. 28.	64	66695	—	methylk	ydds oxyr	nethylce	llutose				
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	65	67155		of 4- (2- benzoxa (5- methyl- benzoxa 4,4'- bis(2- benzoxa stilbene and 4,4'- bis(5- methyl-	azolyl)-4 2- azolyl)st azolyl) 2-	ilbene,	no			more than 0,05 % (w/w) (quantity of substan used/ quantity of the formula Mixture obtained from the manufa process in the typical ratio of (58-62 %	ce tion). d cturing %): %):
b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	66	67600		n- octyltin tris(alky C ₁₆)	vl(C ₁₀ -		no		(11)		
c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	a OJ	L 302, 19.11.	2005, p. 28	_	1	1	1	1	1		1
d OJ L 226, 22.9.1995, p. 1.	b OJ	L 330, 5.12.1	998, p. 32.								
	c OJ	L 253, 20.9.2	008, p. 1.								
e OJ L 158, 18.6.2008, p. 17.	d OJ	L 226, 22.9.1	995, p. 1.								
	e OJ	L 158, 18.6.2	008, p. 17.								

67	67840		montanicyes	no	no			
			acids and/or					
			their					
			esters					
			with					
			ethyleneglyco and/or	DI				
			with					
			1,3-					
			butanediol					
			and/or with					
			glycerol					
68	73160	—	phospho rie s	no	yes	0,05		
			acid, mono-					
			and di-					
			n-alkyl					
			(C ₁₆					
			and C ₁₈)					
			esters					
69	74400		phosphoyaess	no	yes	30		
			acid, tris(nonyl-					
			and/or					
			dinonylpheny	rl)				
			ester					
70	76463	—	polyacrylics	no	no		(22)	
			acid, salts					
71	76730		polydimetteryl	silo xa ne,	no	6		
			γ-	datad				
70	7(915		hydroxypropy				(22)	Th
72	76815		polyesteryes of	no	no		(32)	The fraction
			adipic					with
			acid					molecular
			with					weight
			glycerol or					below 1 000
			pentaerythrito	ol,				Da
a OJ	L 302, 19.11.	2005, p. 28		- 1			l	
	L 330, 5.12.1							
	L 253, 20.9.2							
	L 226, 22.9.1							
e OJ I	L 158, 18.6.2	008, p. 17.						

			esters with even number unbranc C_{12} - C_{22} fatty acids	ed, hed					should not exceed 5 % (w/w)	
73	76866		polyeste of 1,2- propane and/ or 1,3- and/ or 1,4- butaned and/or polypro with adipic acid, which may be end- capped with acetic acid or fatty acids C ₁₂ - C ₁₈ or n- octanol and/ or n- decanol	diol iol pylenegl	no ycol	yes		(31) (32)		
74	77440		polyeth diricino	y læs egly leate	cnb	yes	42			
75	77702		polyeth esters of	y kess egly	cnb	no				
a OJ I	302, 19.11.	2005, p. 28							· I	
b OJ I	b OJ L 330, 5.12.1998, p. 32.									
c OJ I	c OJ L 253, 20.9.2008, p. 1.									
d OJ I	226, 22.9.1	995, p. 1.								

			aliph.				
			monocarb. acids (C ₆ - C ₂₂) and their ammonium and sodium sulphates				
76	77732		polyethy Jess e glycol (EO = 1-30, typically 5) ether of butyl 2- cyano 3-(4- hydroxy-3- methoxyphenyl) acrylate	no	no	0,05	Only for use in PET
77	77733		polyethy Jess egly (EO = 1-30, typically 5) ether of butyl-2- cyano-3- (4- hydroxyphenyl) acrylate	cnb	no	0,05	Only for use in PET
78	77897		polyethy Jens egly (EO = 1-50) monoalkylether (linear and branched,	cnb	no	5	
	. 302, 19.11.	_					
	2330, 5.12.1						
	253, 20.9.2 226, 22.9.1						
	2 226, 22.9.1 2 158, 18.6.2			-			
c OII	- 100, 10.0.2	, p. 17.					

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			C ₈ - C ₂₀) sulphate salts	2 ,				
79	80640		polyoxy (C ₂ - C ₄) dimethy	r ajles yl Ipolysile	no oxane	no		
80	81760		powders flakes and fibres of brass, bronze, copper, stainless steel, tin, iron and alloys of copper, tin and iron		no	no		
81	83320	—	propylh	ydensoxye	thydcellu	lonsce		
82	83325	—	propylh	yyders oxyn	ethylcel	lunkose		
83	83330		propylh	yydenso xyp	r ap ylcell	ulose		
84	85601		silicates natural (with the exception of asbestos	on	no	no		
85	85610		silicates natural, silanate (with the exception	d	no	no		
a OJ	L 302, 19.11.	2005, p. 28.						
	L 330, 5.12.1							
	L 253, 20.9.2	-						
	L 226, 22.9.1							
e OJ	L 158, 18.6.2	008, p. 17.					 	

			of asbestos	5)						
86	86000		silicic acid, silylated	yes 1	no	no				
87	86285		silicon dioxide silanate		no	no				
88	86880		sodium monoall dialkylp	kyl	no enzened	no isulphon	9 ate			
89	89440		stearic acid, esters with ethylene	yes eglycol	no	no		(2)		
90	92195	_	taurine, salts	yes	no	no				
91	92320		tetradec polyeth 3-8) ether of glycolic acid	ylenegly	no col(EO =	yes	15			
92	93970			d eea nedi ahydropł	mothano thalate)	lno	0,05			
93	95858		waxes, paraffin refined, derived from petroleu based or syntheti hydroca feedstoo low viscosit	ic, ım c rbon :ks,	no	no	0,05		Not to be used for articles in contact with fatty foods for which simulant D is	
a OJI		2005, p. 28.							D 15	
	. 330, 5.12.1	_							<u>.</u>	
	253, 20.9.2	-								
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	. 158, 18.6.2	008, p. 17.								

					laid
					down.
					Average
					molecular
					weight
					not
					less
					than
					350
					Da.
					Viscosity
					at 100 °C
					not
					less
					than
					2,5 cSt
					(2,5
					× 10 ⁻⁶
					m^2/s).
					Content
					of
					hydrocarbons
					with
					Carbon
					number
					less
					than
					25, not
					more
					than 40 %
					(w/w).
94	95859 —	waxes, yes	no	no	Average
		refined,			molecular
		derived			weight
		from			not
		petroleum			less
		based			than
		or			500
		synthetic			Da.
		hydrocarbon			Viscosity
		feedstocks,			at 100 °C
		high viscosity			not
a 01	L 202 10 11 2005	T			liot
	L 302, 19.11.2005, L 330, 5.12.1998, J	-			
	L 253, 20.9.2008, J				
	L 226, 22.9.1995, p				
	L 158, 18.6.2008, p				
. 05	, i.o				

							tt 1 (1 n C o o n h W C n n h v V C n n tt 5 ((ess han 1 cSt 11×0^{-6} n^2/s). Content f hineral ydroca vith Carbon umber ess han 5, not hore han % w/w).	rbons
95	95883		white mineral oils, paraffin derived from petroleu based hydroca feedstoo	ic, ım rbon	no	no	n w n la tl 4 C V a 1 N V a 1 N V a 1 N V a 1 N V a (? V a 1 N V V a 1 N V V A V A V A V A V A V A V A V A V A	00 °C ot ess nan ,5 cSt 8,5 10^{-6} $n^{2}/s).$ Content	ar y
	, 302, 19.11. , 330, 5.12.1	2005, p. 28.					 		
	253, 20.9.2								
	, 226, 22.9.1								

e OJ L 158, 18.6.2008, p. 17.

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96	9592	0 —	wood	yes	no	no		less than 25, not more than 5 % (w/w).		
			and fibers, untreate	d						
97			petroleu hydroca resins (hydrog	rbon	no	no		of dienes and olefins of the aliphatic alicyclic and/or	rbon enated ed c polymeris c, c nzenoidar es	
a	OJ L 302, 19	11.2005, p. 2	8		·	·	· · ·	 	·	
b	OJ L 330, 5.1	2.1998, p. 32						 		
c	OJ L 253, 20	9.2008, p. 1.								
d	OJ L 226, 22	9.1995, p. 1.								
	OLT 158-18	6 2008 p 17								

e OJ L 158, 18.6.2008, p. 17.

						as well as the pure monom- found in these distillati streams subsequ followe by distillati hydroge and addition processi Properti	on ently d on, enation al ing. es: Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM Method E 28-67, Bromine number:
							28-67, Bromine number: < 40 (ASTM D1159), The colour of a 50 % solution in
			 				toluene < 11
a OJ L	302, 19.11.2	2005, p. 28.			 		
b OJ L	330, 5.12.1	998, p. 32.	 	 	 		
c OJL	253, 20.9.2	008, p. 1.		 	 		
d OJL	226, 22.9.1	995, p. 1.			 		
e OJ L	158, 18.6.2	008, p. 17.		 			

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									 on the Gardner scale, Residual aromatic monomer ≤ 50 ppm,
98	17260	000005	0 f0f1fa ld	eyheysde	yes	no		(15)	
	54880								
99	19460	000005		yes	yes	no			
	62960		acid						
100	24490	000005	0sðfbiðtol	yes	yes	no			
	88320							1	
101	36000	000005	0a8do7bio acid	yes	no	no			
102	17530	000005	0 g90 e7se	no	yes	no			
103	18100	000005	6 g8yle5 rol	yes	yes	no			
	55920	-							
104	58960	000005	7 h@%a0 lec bromide	y le simetl	nyvdammo	o nio im	6		
105	22780 70400	000005	7p a0 n3itic acid	yes	yes	no			
106	24550	000005	7stlelar4c	yes	yes	no			
	89040		acid						
107	25960	000005	7ut8a6	no	yes	no			
108	24880	000005	7sti0fdse	no	yes	no			
109	23740	000005	7453-6	yes	yes	no			
	81840		propane	diol					
110	93520	0000059	9002-9 Itedophe	yes rol	no	no			
111	53600	000006	0 e00y 4ene acid	ediesmine	t etr aacet	i c o			
a OJ I	302, 19.11.	2005, p. 28.						·	
b OJ I	330, 5.12.1								
	253, 20.9.2 226, 22.9.1	_							

112	64015	000006	0libibleic acid	yes	no	no				
113	16780	000006	4etlfætjol	yes	yes	no				
	52800									
14	55040	0000064	4f dftrfic acid	yes	no	no				
15	10090	000006		yes	yes	no				
	30000		acid							
16	13090	000006	5 68fiz@ ic	yes	yes	no				
	37600		acid							
117	21550	000006	7n 5et hland	oho	yes	no				
18	23830	000006		yes	yes	no				
	81882		propanc	ol						
119	30295	000006	7a 64 tdne	yes	no	no				
120	49540	000006	7 d6a8ret hy sulphox		no	no				
121	24270	000006	9saDeylic	yes	yes	no				
	84640		acid							
122	23800	000007	1423-8 propanc	no l	yes	no				
123	13840	000007	1136-3 butanol	no	yes	no				
124	22870	000007	1441-0 pentano	no l	yes	no				
125	16950	0000074	4e8byllen	eno	yes	no				
126	10210	0000074	4a86ty2ler	eno (yes	no				
127	26050	000007	5v01y4 chloride	no	yes	no	ND		1 mg/ kg in final product	
128	10060	000007	5a0 ∂ta lde	hnyode	yes	no		(1)		
129	17020	000007	5 e2hlyR ene oxide	eno	yes	no	ND		1 mg/ kg in	(10)
a OJ	L 302, 19.11.	.2005, p. 28.							-	
	L 330, 5.12.1									
	L 253, 20.9.2									
	L 226, 22.9.1 L 158, 18.6.2									

									final product	
130	26110	000007	5v3f5y4ide chloride		yes	no	ND			(1)
131	48460	000007	51317–6 difluorc	yes ethane	no	no				
132	26140	000007	5v318y1/ide fluoride		yes	no	5			
133	14380 23155	000007	5 e4flə6 ny chloride		yes	no	ND		1 mg/ kg in final product	(10)
134	43680	000007	5e¥botod	i şles rom	ettbane	no	6		Content of chlorofl less than 1 mg/kg of the substance	uoromethar
135	24010	000007	5p 56p9 le oxide	nieo	yes	no	ND		1 mg/ kg in final product	
136	41680	000007	6eatanpaho	ryes	no	no				(3)
137	66580	000007	methyle methyl- (1-	yes nebis(4- 6- yclohex		yes		(5)		
138	93760	000007	7t90n7 butyl acetyl citrate	yes	no	no		(32)		
139	14680	000007		yes	yes	no				
	44160		acid							
140	44640	000007	7e9BiO acid, triethyl ester	yes	no	no		(32)		
a OJ I	2 302, 19.11	.2005, p. 28.	1	1	<u> </u>					L
b OJ I	2 330, 5.12.1	998, p. 32.								
	253, 20.9.2	_								
	226, 22.9.1	-								
e OJ I	158, 18.6.2	2008, p. 17.								

141	13380	000007		yes	yes	no	6			
	25600		trimethy	vlolpropa	ine					
	94960									
142	26305	000007	8 v0&y0 trio	ethooxysil	aynes	no	0,05		Only to be used as a surface treatmen agent	(1) nt
143	62450	000007	8is tope nta	nyes	no	no				
144	19243	000007		no	yes	no	ND		1 mg/	
	21640		methyl- butadier						kg in final product	
145	10630	000007	9 <mark>a06yll</mark> am	i de	yes	no	ND			
146	23890	000007	9 p00pi on	iges	yes	no				
	82000		acid							
147	10690	000007	9a¢0y∏c acid	no	yes	no		(22)		
148	14650	000007	9 ∈B& 9€0tr	i filo toroet	hydsene	no	ND			(1)
149	19990	000007	9 n3Ot Macı	yla mide	yes	no	ND			
150	20020	000007	9mAdthAacr acid	yılic	yes	no		(23)		
151	13480	000008		no	yes	no	0,6			
	13607		bis(4- hydroxy	/phenyl)j	propane					
152	15610	000008		no dipheny e	yes l	no	0,05			
153	15267	000008		no dipheny e	yes I	no	5			
154	13617	000008		no	yes	no	0,05			
	16090		dihydro sulphon	xydipher e	nyl					
	L 302, 19.11.									
	L 330, 5.12.1									
	L 253, 20.9.2	-								
I OJ	L 226, 22.9.1	995, p. 1.								

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155	23470	000008	0 ø 56-8 pinene	no	yes	no				
156	21130	000008	0n62thaci acid, methyl ester	ydic	yes	no		(23)		
157	74880		4 p7A4h2 lic acid, dibutyl ester		no	no	0,3	(32)	Only to be used as: (a) (b)	(7) plasticiser in repeated use materials and articles contacting non- fatty foods; technical support agent in polyolefins in concentrati up to 0,05 % in the final product.
158	23380	000008	5p #4 h9lic		yes	no				
	76320		anhydri	uc						
159	74560	000008	5p 68 hālic acid, benzyl butyl ester	yes	no	no	30	(32)	Only to be used as: (a)	(7) plasticiser in
a OJ I		.2005, p. 28.								111
b OJ I	. 330, 5.12.1	998, p. 32.	-							
c OJ I	253, 20.9.2	2008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	. 158, 18.6.2	2008, p. 17.								

based foods and baby foods for infant and young childr as define
a OJ L 302, 19.11.2005, p. 28.

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									(c)	Directive 2006/125/ EC; technical support agent in concentration up to 0,1 % in the final product.	ns
160	84800	000008	7såBe3ylid acid, 4-tert- butylph ester		no	yes	12				
161	92160	000008	7t ær9a 4ic acid	yes	no	no					
162	65520	000008	7 ກ7ສາ ກito	lyes	no	no					
163	66400	000008	82224'-4 methyle bis(4- ethyl-6- tert- butylph		no	yes		(13)			
164	34895	000008		yes enzamide	no e	no	0,05		Only for use in PET for water and beverag	es	
165	23200	000008		yes	yes	no					
	74480		phthalic acid								
166	24057	000008	9p 3y2 07ne anhydri	l hti c de	yes	no	0,05				
a OJ L	302, 19.11.	2005, p. 28.									
	330, 5.12.1										
-	253, 20.9.2	-									
	226, 22.9.1	_									
e OJ L	158, 18.6.2	2008, p. 17.									

167	25240	000009	1208-7 toluene diisocya	no inate	yes	no		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
168	13075 15310	000009	127 6 -9 diamino phenyl- triazine		yes	no	5			(1)
169	16240	000009	dimethy	no 'l-4,4'- inatobipl	yes nenyl	no		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
170	16000	0000092		no xybiphei	yes nyl	no	6			
171	38080	0000093	3b 58 zðic acid, methyl ester	yes	no	no				
172	37840	0000093	3b&9z0ic acid, ethyl ester	yes	no	no				
173	60240	0000094		yes benzoic	no	no				
174	14740	000009	5 0 48-7 cresol	no	yes	no				
175	20050	000009	6 n05t 19acr acid, allyl ester	yrlóc	yes	no	0,05			
a OJ I	2 302, 19.11.	2005, p. 28.								
	2 330, 5.12.1									
	253, 20.9.2									
	226, 22.9.1	995, p. 1. 008, p. 17.								

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176	11710	000009	acid, methyl	no	yes	no		(22)		
177	16955	000009	ester 6e 49 y-llenc carbona		yes	no	30		SML expresse as ethylene Residua content of 5 mg ethylene carbona per kg of hydroge with max 10 g of hydroge in contact with 1 kg of food.	eglycol. l e te
178	92800	000009	646 9 -5 thiobis(tert- butyl-3- methylp		no	yes	0,48			
179	48800	000009	dihydro 5,5'-		no /lmethan	yes	12			
180	17160	000009	7efagethol	no	yes	no	ND			
181	20890	000009	7n63th2acr acid, ethyl ester	yrlic	yes	no		(23)		
182	19270	000009	7i tax o4hic acid	no	yes	no				
a OJ L	302, 19.11	2005, p. 28.								
b OJ L	. 330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	2008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								
e OJ L	. 158, 18.6.2	2008, p. 17.								

183	21010	000009	7n8ctHacr acid, isobutyl	yrlöc	yes	no		(23)	
184	20110	000009	ester 7n&&hlacr acid, butyl ester	yrlicc	yes	no		(23)	
185	20440	000009	7 r90t Hacr acid, diester with ethylene	-	yes	no	0,05		
186	14020	000009	845 ter4- butylphe	no enol	yes	no	0,05		
187	22210	000009	8083-9 methyls	no tyrene	yes	no	0,05		
188	19180	000009	9iscopBtha acid dichlorio		yes	no		(27)	
189	60200	0000099	9476-3 hydroxy acid, methyl ester	yes benzoic	no	no			
190	18880	000009	9 <i>p</i> 96-7 hydroxy acid	no benzoic	yes	no			
191	24940	000010	Dt2@p9hth acid dichlorio		yes	no		(28)	
192	23187		phthalic acid	no	yes	no		(28)	
193	24610	000010)stlj2refne	no	yes	no			
194	13150	000010	0 b5thzfy l alcohol	no	yes	no			
195	37360	000010	Deferration	eyheysde	no	no			(3)
196	18670	000010) h&xa0net	t hysi enete	tyresmine	no		(15)	
a OJ L	302, 19.11	2005, p. 28.			1	L			I
b OJ L	330, 5.12.1	998, p. 32.							
c OJ L	253, 20.9.2	008, p. 1.							

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	59280									
197	20260	000010	lmÆthaci acid, cyclohe ester	-	yes	no	0,05			
198	16630	000010		l no ethan anate	≥ y/ €,51′-	no		(17)	l mg/ kg in final product expresse as isocyan moiety	ed
199	24073	000010	lr O Dfcin diglycic ether		yes	no	ND		Not to be used for articles in contact with fatty foods for which simulan D is laid down. For indirect food contact only, behind a PET layer.	
200	51680	0000102		yes Ithiourea	no a	yes	3			
201	16540	0000102	2 d09h0 ny carbona		yes	no	0,05			
a OJ	L 302, 19.11.	.2005, p. 28.							I	
b OJ	L 330, 5.12.1	998, p. 32.								
c OJ	L 253, 20.9.2	2008, p. 1.								
	L 226, 22.9.1	995 n 1								
d OJ	L 220, 22.9.1	<i>yys</i> , p. 1.								

203 204	13323 25180 92640	0000102	bis(2-	no			1			
204			hydroxy	vethoxy)	yes benzene	no	0,05			
	92640	0000102	2146,001,3N	yes	yes	no				
			',N'- tetrakis(hydroxy		thylened	liamine				
205	25385	0000102	2 ⊭710 5 y1a	mine	yes	no			40 mg/ kg hydroge at a ratio of 1 kg food to a maximu of 1,5 gran of hydroge Only to be used in hydroge intended for non- direct food contact use.	ım ns 1.
206	11500	000010	3a¢tylic acid, 2- ethylhez ester	no cyl	yes	no	0,05			
207	31920	000010	3 a213pilc acid, bis(2-	yes	no	yes	18	(32)		(2)
a OJ L	, 302, 19.11.	2005, p. 28.			1	1	1	<u> </u>		
b OJ L	, 330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								
e OJ L	158, 18.6.2	008, p. 17.								

	. 158, 18.6.2	_								
	, 226, 22.9.1									
	253, 20.9.2	-								
	, 302, 19.11.									
220	20590	2005, p. 28.	6 h9dth2 acr acid,	yinc	yes	no	0,02			(10)
20	16750	000010	(madela) ar	relies	VO	20	0.02		final product	
219	14570	000010	6 e\$9e8 lo1	olo ydrin	yes	no	ND		1 mg/ kg in	(10)
218	11590	000010	6a 6By Ec acid, isobutyl ester	no	yes	no		(22)		
217	15565	000010		no benzene	yes	no	12			
216	14770	000010	6 p 44-5 cresol	no	yes	no				
215	14170	000010	6 b3ity0 ic anhydri		yes	no				
214	61840	000010	6124-9 hydroxy acid	yes vstearic	no	no				
213	82400	000010:		yes neglycol	no	no				
212	14200 41840	000010:	5e6pr@lac	charm	yes	no		(4)		
211	23920		5 p38p4 on acid, vinyl ester		yes	no		(1)		
210	13390 14880	000010		no toxymetl	yes nyl)cyclo	no hexane				
209	17050	0000104	4276-7 ethyl-1- hexanol	no	yes	no	30			
208	18898	000010	3190(42	no /phenyl) de	yes	no	0,05			
			ethylhez ester	kyl)						

			2,3- epoxypt ester	ropyl						
221	40570	000010	6 b%7a 8e	yes	no	no				
222	13870	000010	6198-9 butene	no	yes	no				
223	13630	000010	6b919adie1	n e o	yes	no	ND		1 mg/ kg in final product	
224	13900	000010	7201-7 butene	no	yes	no				
225	12100	000010	7a¢Bylloni	imide	yes	no	ND			
226	15272	000010	7etlbyBene	e dia mine	yes	no	12			
	16960	-								
227	16990	000010	7e2hiyllena	gebscol	yes	no		(2)		
	53650	-								
228	13690	000010	7 188- 0 butaned	no iol	yes	no				
229	14140	000010	7 b942y6 ic acid	no	yes	no				
230	16150	000010	8el0nhe£thy	laoninoe	thyænsol	no	18			
231	10120	000010	8a05tiæ acid, vinyl ester	no	yes	no	12			
232	10150	000010		yes	yes	no				
	30280	-	anhydri	de						
233	24850	000010	8s ið0ef nic anhydri		yes	no				
234	19960	000010	8m3ale6c anhydri	no de	yes	no		(3)		
235	14710	000010	8 <i>n</i> 8-9-4 cresol	no	yes	no				
236	23050	000010		no nediami	yes ne	no	ND			
a OJ L	. 302, 19.11	2005, p. 28.							I	
	. 330, 5.12.1									
	253, 20.9.2									
c OJ L d OJ L		995, p. 1.								

237	15910	000010	8146-3	no	yes	no	2,4		
ا د ــ	24072			xybenze		10	^{2,7}		
238	18070	000010	8 g55ta1 ric anhydri		yes	no			
239	19975	000010	82748,61-	yes	yes	no	30		
	25420		triamino triazine						
	93720		ulazine						
240	45760	000010	8 e9¢18 he	x yda mino	eno	no			
241	22960	000010	8p 9a5 +201	no	yes	no			
242	85360	000010	9s 4Bað ic acid, dibutyl ester	yes	no	no		(32)	
243	19060	000010	9istofotityl vinyl ether	no	yes	no	0,05		(10)
244	71720	000010	9p 6h ŧØne	yes	no	no			
245	22900	000010	9467-1 pentene	no	yes	no	5		
246	25150	000010	9t 019 aByd	Inofuran	yes	no	0,6		
247	24820	000011	Ostuðe6nic	yes	yes	no			
	90960		acid						
248	19540	000011		yes	yes	no		(3)	
	64800		acid						
249	17290	000011	0fuinatic	yes	yes	no			
	55120		acid						
250	53520	000011		yes ebisstear	no amide	no			
251	53360	000011		yes ebisolear	no nide	no			
252	87200	000011	0s 4fbi c acid	yes	no	no			
253	15250	000011	046 0- 1 diamino	no butane	yes	no			
a OJ	L 302, 19.11.	.2005, p. 28.							
b OJ	L 330, 5.12.1	998, p. 32.							
c OJ	L 253, 20.9.2	2008, p. 1.							
d OJ	L 226, 22.9.1	995, p. 1.							
e OJ	L 158, 18.6.2	2008, p. 17.							

e OJ L	158, 18.6.2	008, p. 17.							
	226, 22.9.1	_							
c OJ L	253, 20.9.2	008, p. 1.			-				
	, 330, 5.12.1								
262	35284	000011	aminoet	yes hyl)etha	no nolamine	no	0,05		Not to be used for articles in contact with fatty foods for which simulant D is laid down. For indirect food contact only, behind
261	15790		1e440e40yle			no	5		Not
260	24280		1s20a6ic acid		yes	no			
259	58720		l hb þta no acid		no	no			
258	70480	000011	l pa6n8 itic acid, butyl ester	yes	no	no			
	16660 51760								
257	13550	000011	0 е9% го ру	l şæe glyc	oytes	no			
200	55680		acid	<i>y</i> c 5	y c s	no			
255 256	25900 18010		0tf8l8x3ane 0g9l4talric		yes yes	no no	5		
255	40580	000011							
254	13720	000011	046∕ 3 –4 butaned	yes	yes	no		(30)	

									a PET layer.	
263	13326	000011	1 eH6tl6 yle	nyægslycol	yes	no		(2)		
	15760									
	47680									
264	22660	000011	1466-0 octene	no	yes	no	15			
265	22600	000011	1487-5 octanol	no	yes	no				
266	25510	0000112	2ŧ£i₹ŧKyle	e nyeg lyco	lyes	no				
	94320									
267	15100	0000112	2130-1 decanol	no	yes	no				
268	16704	0000112	2441-4 dodecer	no ie	yes	no	0,05			
269	25090	0000112	2 1600a 7th	y læs egly	cøes	no				
	92350									
270	22763	0000112		yes	yes	no				
	69040		acid							
271	52720	0000112	2e&4eāmi	djæs	no	no				
272	37040	0000112	2 b&fre mic acid	yes	no	no				
273	52730	0000112	2e8t6e7c acid	yes	no	no				
274	22570	0000112	2026aflec isocyan	٢	yes	no		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
275	23980	000011	5p03plyle	nieo	yes	no				
276	19000	000011	5isldbütei	n e o	yes	no				
	L 302, 19.11.									
	L 330, 5.12.1	-								
	L 253, 20.9.2 L 226, 22.9.1									
	L 220, 22.9.1 L 158, 18.6.2									

279 280 281 282 283	22840 71600 73720 25120 18430 74640	000011	acid 5p27itaery 5p906spho acid, trichloro ester 6tdtfalluc 6hExafluc 7p8ithalic acid, bis(2- ethylhe; ester	oyies oethyl orœethyle onœpropy yes		no no no no	ND 0,05 ND 1,5	(32)	Only to be used as: (a)	(7)
									(a) (b)	plasticiser in repeated use materials and articles contacting non- fatty foods; technical support agent in concentratio up to 0,1 % in the final product.
284	84880	000011	9s ahe ylio acid,	yes	no	no	30			
	302 19 11	2005, p. 28.								<u> </u>
a OJ L	502, 17.11.									
	330, 5.12.1	998, p. 32.								
OJ L		_								

	l	1		1	I	1		1		
			methyl ester							
285	66480	000011		6-	no	yes		(13)		
286	38240	000011	9 behzo pl	n gneo ne	no	yes	0,6			
287	60160	000012		yes /benzoic	no	no				
288	24970	000012	Oterbuith acid, dimethy ester		yes	no				
289	15880 24051	000012		no xybenze	yes ne	no	6			
290	55360	000012	lg ā9i9 acid, propyl ester	yes	no	no		(20)		
291	19150	000012	lisolpbtha acid	atio	yes	no		(27)		
292	94560	000012	2tt2lbopro	p yan olan	nime	no	5			
293	23175	000012	2p5t2spho acid, triethyl ester	onous	yes	no	ND		1 mg/ kg in final product	(1)
294	93120	000012	3tb2i&dipr acid, didodec ester		no	yes		(14)		
295	15940	000012		yes	yes	no	0,6			
	18867		ainyaro	xybenze	ne					
	48620									
	. 302, 19.11.	-								
	. 330, 5.12.1									
	253, 20.9.2	_								
	226, 22.9.1 158, 18.6.2	-								
e OJI	. 100, 10.0.2	, p. 17.								

296	23860	000012	3 p38p6 on	anhodehyde	yes	no			
297	23950		3p62p6on	-	yes	no			
			anhydri		J				
298	14110	000012	3b7a2y8alc	l elo yde	yes	no			
299	63840	000012	3ləv∕a₊⊉ni acid	cyes	no	no			
300	30045	000012	Ba 86ti & acid, butyl ester	yes	no	no			
301	89120	000012	Bstean5c acid, butyl ester	yes	no	no			
302	12820	000012	3a 90la ic acid	no	yes	no			
303	12130	000012		yes	yes	no			
	31730		acid						
304	14320	000012	le0 pfylic	yes	yes	no			
	41960		acid						
305	15274	000012	4 h@%a4 ne	t hy lened	iayaansine	no	2,4		
	18460								
306	88960	000012	4stean5am	i đe s	no	no			
307	42160	0000124	4ea8o0n dioxide	yes	no	no			
308	91200	000012	6s uðró se acetate isobutyr		no	no			
309	91360	000012	6stlu4r73se octaacet		no	no			
310	16390	000012		no	yes	no	0,05		
	22437		dimethy propane						
311	16480	000012	6 d5 8eØtae		ves	no			
	51200		1	55					
a OJ L		2005, p. 28.							
	330, 5.12.1	_						 	
c OJ L	253, 20.9.2	008, p. 1.							
d OJ L	226, 22.9.1	995, p. 1.						 	
e OJ L	158, 18.6.2	008, p. 17.							

312	21490	000012	6 n9x8t h7acr	y lo nitril	eyes	no	ND		
313	16650	000012	7 d6βh 9∂ny	lyes	yes	no	3		
	51570		sulphon	e					
314	23500	000012	7β91-3 pinene	no	yes	no			
315	46640	000012	8236-di- tert- butyl- p- cresol	yes	no	no	3		
316	23230	000013	lph7h9lic acid, diallyl ester	no	yes	no	ND		
317	48880	000013	dihydro	yes xy-4- ybenzopl	no henone	yes		(8)	
318	48640	000013	125 ⁄6 -6 dihydro	yes xybenzo	no phenone	no		(8)	
319	61360	000013	hydroxy	yes 7-4- ybenzopl	no henone	yes		(8)	
320	37680	0000130	6b 611 z70ic acid, butyl ester	yes	no	no			
321	36080	000013	7a 66 ə 6 by palmitat		no	no			
322	63040	000013	8la2tið acid, butyl ester	yes	no	no			
323	11470	000014	Daðfyfic acid, ethyl ester	no	yes	no		(22)	
324	83700	000014	lri22n0le acid	iges	no	yes	42		
a OJ L	. 302, 19.11.	.2005, p. 28.				<u> </u>			
b OJ I	. 330, 5.12.1	998, p. 32.							
c OJ L	253, 20.9.2	2008, p. 1.							
d OJ L	226, 22.9.1	995, p. 1.							
e OJ L	. 158, 18.6.2	2008, p. 17.							

325	10780	000014	lað Øy Dc acid, n- butyl ester	no	yes	no		(22)	
326	12763 35170	000014	1243-5 aminoet	yes hanol	yes	no	0,05		Not to be used for articles in contact with fatty foods for which simulant D is laid down. For indirect food contact only, behind a PET layer.
327	30140	000014	la 78tic acid, ethyl ester	yes	no	no			
328	65040	000014	l #8ଥି ର୍ଦ୍ଧାର acid	yes	no	no			
329	59360	0000142	2h62ahoi acid	cyes	no	no			
330	19470 63280	000014	31407ri7 acid	yes	yes	no			
331	22480	0000143	3108-8 nonanol	no	yes	no			
a OJ I	302, 19.11.	2005, p. 28.				!			
b OJ I	330, 5.12.1	998, p. 32.							
	253, 20.9.2								
	226, 22.9.1								
	158, 18.6.2	-							

332	69760	000014	302892 alcohol	yes	no	no			
333	22775	000014	10602117c	yes	yes	no	6		
	69920		acid						
334	17005	000015	le£k6y#en	eimoine	yes	no	ND		
335	68960	000030	1002athid	eyes	no	no			
336	15095	0000334		yes	yes	no			
	45940		decanoi acid	с					
337	15820	000034		no benzoph	yes enone	no	0,05		
338	71020	000037	3p 49 n9to acid	leyices	no	no			
339	86160	000040	9s 21 e@n carbide	yes	no	no			
340	47440	000046	1 d5&ya no	djiesnide	no	no			
341	13180	000049	8 666y8 lo	[2 h@.1]he	pte3-	no	0,05		
	22550		ene						
342	14260	0000502	2e 4p rðla	ctune	yes	no		(29)	
343	23770	0000504	416 3– 2 propane	no diol	yes	no	0,05		
344	13810	000050		no	yes	no	ND		(10)
	21821		butaned formal	101					
345	35840	000050	6aBaeDidi acid	icyes	no	no			
346	10030	0000514	4ab0efic acid	no	yes	no			
347	13050	000052	8 tr44n0 11i1	ti n o	yes	no		(21)	
	25540		acid						
348	22350	000054	4n6gri8tic	yes	yes	no			
	67891		acid						
349	25550	0000552	2 tđíh ðllit anhydri		yes	no		(21)	
a OJ	L 302, 19.11.	.2005, p. 28.							`
	L 330, 5.12.1								
	L 253, 20.9.2								
I OJ	L 226, 22.9.1 L 158, 18.6.2	995, p. 1.							

351			acid							
	21730	000056	3345-1 methyl- butene	no 1-	yes	no	ND		Only to be used in polypro	(1) pylene
352	16360	000057		no Iphenol	yes	no	0,05			
353	42480	0000584	4c09b8nio acid, rubidiur salt	-	no	no	12			
354	25210	0000584	1284–9 toluene diisocya	no inate	yes	no		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
355	20170	000058	5 n05tlfa cr acid, tert- butyl ester	yrlioc	yes	no		(23)		
356	18820	0000592	2141-6 hexene	no	yes	no	3			
357	13932	000059	8332-3 buten-2 ol	no	yes	no	ND		Only to be used as a co- monom for the preparat of polymen additive	rion
358	14841	000059	9464-4 cumylpl	no henol	yes	no	0,05			
a OJ I	2 302, 19.11.	2005, p. 28.								
b OJ I	2 330, 5.12.1	998, p. 32.								
e OJ I	253, 20.9.2	2008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								

359	15970	000061		yes	yes	no		(8)		
	48720		dihydro	xybenzo	phenone					
360	57920	000062	0 g67e ∂ro trihepta		no	no				
361	18700	000062	94 16- 8 hexanec	no liol	yes	no	0,05			
362	14350	000063	0 e0£90 n monoxi		yes	no				
363	16450	000064	6 106- 0 dioxola	no ne	yes	no	5			
364	15404	000065	21647:-35,6- dianhyd	no rosorbito	yes ol	no	5		Only to be used as a co- monom in poly(eth co- isosorbi terepht	iylene- de
365	11680	000068	9a&2yBic acid, isoprop ester	no yl	yes	no		(22)		
366	22150	000069	1437-2 methyl- pentene		yes	no	0,05			
367	16697	000069	3n23-2 dodecar acid	no nedioic	yes	no				
368	93280	000069	3 tBio đipr acid, dioctado ester	-	no	yes		(14)		
369	12761	000069		no odecanoi	yes c	no	0,05			
a OJ I	L 302, 19.11	.2005, p. 28.	1	1	ļ	1		<u> </u>	1	
b OJ I	L 330, 5.12.1	998, p. 32.								
c OJ I	L 253, 20.9.2	2008, p. 1.								
d OJ I	L 226, 22.9.1	995, p. 1.								
e OJ I	L 158, 18.6.2	2008, p. 17.								

anhydride anhydride <thanhydride< th=""> anhydride <th< th=""><th></th><th></th><th>n</th><th>n</th><th></th><th>[</th><th></th><th></th><th>r</th><th>,</th><th></th><th></th></th<></thanhydride<>			n	n		[r	,		
11830 acid, monoester with ethylenegtycol no 11 mg/ kg in final product expressed as isocyanate moiety 372 18640 000822 2466 abrel hølene disocyanate yes no (17) 1 mg/ kg in final product expressed as isocyanate moiety 373 22390 0000840266-3 no yes no 0.05 Image: second as isocyanate 374 21190 0000828/af640acytic yes no 0.05 Image: second as isocyanate 375 15130 0000872405-9 no yes no 0.05 Image: second as isocyanate 376 66905 0000872405-9 no yes no 0.05 Image: second as isocyanate 377 12786 000091930-7 no yes no no Image: second as isocyanate 377 12786 000091930-7 no yes no no second as isocyanate a 011.302.19.11.2005.p. 28. Image: second as isocyanate Image: second as isocyanate second for the isocyanate a 01.320.512.1998.p. 32. Image: second as isocyanate Image: second as isocyanate Image: second as isocyanate	370	21460	000076			yes	no		(23)			
11830 monoester with ethyleneglycol no 1 1 mg/ (10) kg in final product expressed as isocyanate 372 18640 00082246640n ethylene diisocyanate yes no no (17) 1 mg/ (10) kg in final product expressed as isocyanate 373 22390 0000840266-3 naphthalenedicarboxylic acid, monoester with ester no yes no 0,05 I I 374 21190 00008686764thcrytic ester yes no no 0,05 I I 375 15130 0000872405-9 decene no yes no no 0,05 I I 377 12786 000091930-2 no no yes no no 0,05 I Residual extractable content to be less than 3 minopropyltriethoxysilane a 011.302, 19.112005, p. 28. I I I I I b 01.1302, 19.112005, p. 28. I I I I I 4 01.125, 20.92008, p. 1. I I I I I	371	11510	000081		no	yes	no		(22)			
image: state with ethyleneglycol image: state yes no (17) 1 mg/ kg in final product expressed as isocyanate moiety 372 18640 0000822560-3 no discovanate yes no 0.05 170 1 mg/ kg in final product expressed as isocyanate moiety 373 22390 0000840260-3 no sector yes no 0.05 Image: state Image: state yes no 0.05 374 21190 0000872465-9 no yes yes no 0.05 Image: state Image:		11830			ter							
372 18640 0000822H66amethylene yes discovanate no 1 1 mg/ kg in final product expressed as isocyanate moiety 373 22390 000840266-3 no naphthalenedicarboxylic acid, dimethyl extern no 0.05 1 1 374 21190 0000852H65-4 yic with ethyleneglycol yes no 0.05 1 1 375 15130 0000872H65-9 no yes no no 0.05 1 1 376 66905 0000872H65-9 no yes no no 0.05 1 1 377 12786 0000919330-2 no yes no no methylpyrolione no no 0.05 Residual extractable content of 3- arminopropyltriethoxysilane a 01.30, 5121995, p. 32. 5 5 1 1 1000000000000000000000000000000000000				with								
a OL 302, 19.11.2005, p. 28. b OL 1225, 22.91995, p. 1.				-								
a 011 302, 19.11.2005, p. 28. b 011 320, 512, 1998, p. 32. c 011 225, 229, 1995, p. 1.	372	18640	000082	2h0&a0ne diisocya	t h ølene inate	yes	no		(17)	kg in final product expresse as isocyan	ed	
acid, dimethyl acid, dimethyl acid, dimethyl 374 21190 0000868n7349acrytic acid, monoester with ethyleneglycol yes no (23) 375 15130 0000872495-9 no yes no 0,05 376 66905 0000872550-4 yes no no no 377 12786 0000919330-2 no no no 0,05 Residual extractable content of 3- aminopropyltriethoxysilane 377 12786 0000919330-2 no no no no gaininopropyltriethoxysilane a 01L 302, 19.11.2005, p. 28. b 01L 330, 5.12.1998, p. 32. se se se se a 01L 226, 22.9.1995, p. 1. u u u u u u u u	373	22390	000084				no	0,05				
a ester yes no (23) 374 21190 0000868#778H8crytic acid, monoester with ethyleneglycol yes no (23) Image: constraint of the second constraint of the second consecond constraint of the second co					lenealca	rboxylic						
acid, monoester with ethyleneglycol acid, monoester with ethyleneglycol acid, monoester with ethyleneglycol 375 15130 0000872405-9 no yes no no methylpyrrolidone no no 376 66905 0000872850-4 yes no no methylpyrrolidone no no 377 12786 0000919330-2 no yes no of 3- aminopropyltriethoxysilane 0,05 Residual extractable content of 3- aminopropyltriethoxysilane a 0/L 302, 19.11, 2005, p. 28. b 0/L 302, 19.11, 2005, p. 28. b b 0/L 130, 5.12, 1998, p. 32. c c c 0/L 226, 22.9, 1995, p. 1. u u					1							
a 01L 302, 19.11.2005, p. 28. b 01L 302, 19.11.2005, p. 28.	374	21190	000086	8#7 <i>6</i> 149acı	ynlioc	yes	no		(23)			
with ethyleneglycol with ethyleneglycol with ethyleneglycol with ethyleneglycol with ethyleneglycol 375 15130 000087 2465-9 decene no yes no 0,05 understand 376 66905 000087 2450-4 yes no no no no no 377 12786 000091 9330-2 no yes no 0,05 Residual extractable content of 3- aminopropyltriethoxysilane 377 12786 000091 9330-2 no yes no 0,05 Residual extractable content of 3- aminopropyltriethoxysilan a 01L 302, 19.11 2005, p. 28. used for the used for the used for the b 01L 233, 0.9.2008, p. 1. used used used d 01L 253, 20.9.2008, p. 1. used used used					ter							
375 15130 0000872495-9 decene no yes no 0,05				with								
a decene no no no 376 66905 0000872N50-4 yes no no no 377 12786 0000919330-2 no yes no 0,05 Residual 377 12786 0000919330-2 no yes no 0,05 Residual aminopropyltriethoxysilane 0,05 Residual extractable content of 3- aminopropyltriethoxysilane 0,05 Residual extractable content of 3- aminopropyltriethoxysilane 0 0,05 Residual extractable content of 3 - aminopropyltriethoxysilane 0 0,05 Residual extractable a OJ L 302, 19.11.2005, p. 28. used for the used for the b OJ L 253, 20.9.2008, p. 1. used of 0.1 L 253, 22.9.1995, p. 1. used d				-								
377 12786 0000919330-2 no yes no 0,05 Residual extractable content of 3- aminopropyltriethoxysilane 377 12786 0000919330-2 no yes no 0,05 Residual extractable content of 3- aminopropyltriethoxysilane a 0.0 12.005, p. 28. Image: state of the state of	375			decene	no	yes	no	0,05				
a minopropyltriethoxysilane i extractable content of 3- aminopropyltriethoxysilan to be less than 3 mg/kg filler when used for the a OJ L 302, 19.11.2005, p. 28. b OJ L 302, 19.11.2005, p. 28. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	376	66905	000087				no					
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	377	12786	000091					0,05		extracta content of 3- aminopi to be less than 3 mg/kg filler when	ble	oxysilane
b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.												
c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.			-									
d OJ L 226, 22.9.1995, p. 1.												
			-									

Status: Point in time view as at 14/01/2011.	
Changes to legislation: There are currently no known outstanding effects for	
the Commission Regulation (EU) No 10/2011. (See end of Document for details)	

									reactive surface treatmen of inorgan fillers. SML = 0,05 mg kg when used for the surface treatmen of material and articles.	nt ic t/
378	21970	000092		no Imethac	yes rylamide	no	0,05			
379	21940	000092		no lacrylan	yes nide	no	ND			
380	11980	000092	5a6fyllc acid, propyl ester	no	yes	no		(22)		
381	15030	000093	1e §8 4 0c	tenoe	yes	no	0,05		Only to be used in polymer contacti foods for which simulan A is laid down	ng
382	19490	000094	71 :00:41::05 1ac	tam	yes	no	5			
383	72160	000094	phenyli	yes ndole	no	yes	15			
	2302, 19.11.									
	2 330, 5.12.1 2 253, 20.9.2									
	226, 22.9.1									
	. 158, 18.6.2	-								
	-	-								

384	40000	000099	bis(octy (4- hydroxy di-tert-	yes Imercap 7-3,5- Ilino)-1,3		yes	30			
385	11530	0000999		no /propyl	yes	no	0,05		ester. It may contain up to 25 % (m/ m) of acrylic acid, 2- hydroxy ester (CAS	
386	55280	0001034	4g alli¢ acid, octyl ester	yes	no	no		(20)		
387	26155	0001072	2 16 3-5 vinylim	no idazole	yes	no	0,05			(1)
388	25080	0001120)436-1 tetradec	no ene	yes	no	0,05			
a OJ I	302, 19.11.	2005, p. 28.					1	1		
b OJ I	330, 5.12.1	998, p. 32.								
c OJ I	253, 20.9.2	2008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	158, 18.6.2	2008 p 17								-

389	22360	000114	123 & –4 naphthal acid	no enedica	yes rboxylic	no	5			
390	55200	000116	6g a2li5 acid, dodecyl ester	yes	no	no		(20)		
391	22932	000118	7 p&}fb iord perfluord ether		yes	no	0,05		Only to be used in anti- stick coatings	5
392	72800	000124	l pMosp ho acid, diphenyl 2- ethylhex ester		no	yes	2,4			
393	37280	000130	2b && ŧØnite	yes	no	no				
394	41280	000130	5e 612:i 0im hydroxic		no	no				
395	41520	000130	5eāRei8im oxide	yes	no	no				
396	64640	000130	9m4ag8esi hydroxic		no	no				
397	64720	000130	9m4&g4esi oxide	IYIE B	no	no				
398	35760	000130	9a 64ii14 on <u>y</u> trioxide	yes	no	no	0,04		SML expresse as antimor	
399	81600	000131	0 p58a3 siu hydroxic		no	no				
400	86720	000131	0sððiûm hydroxic	2	no	no				
401	24475	000131	3s8 ðiû m sulphide		yes	no				
a OJ	L 302, 19.11	.2005, p. 28.	I							
o OJ	L 330, 5.12.1	998, p. 32.								
	L 253, 20.9.2									
I OJ	L 226, 22.9.1	995, p. 1.								
OJ	L 158, 18.6.2	2008, p. 17.						_		

403 96320 0001314/x30k3 yes subhide no			·								
accord sulphide no	402	96240	000131		yes	no	no				
disulphide odisulphide odisulphide 405 16690 000132 divinity benzene yes no ND SML (1) 405 16690 000132 divinity benzene yes no ND SML (1) 406 83300 0001323439-3 yes no no no it in yot (m/m) 406 83300 0001324439-3 yes no no no it in yot (m/m) 406 83300 0001324439-3 yes no no no it in yot (m/m) 407 87040 00013304480-9 yes no no no (16) it in yot (m/m) 408 82960 00013324680-9 yes no no no it in yot (m/m) it in yot (m/m) 410 62720 00013324680-9 yes no no no it in yot (m/m) it in yot (m/m) 411 42080 00133 black yes no no no it in yot (m/m) are aggregated to a size of 10 - 300 nm which are aggregated to a size of 10 - 300 nm which are aggregated to a size of 10 - 300	403	96320	000131			no	no				
406 83300 00013234329-3 yes no no as the sum of divinylbenzene and ethylvinylbenzene thyl (m/m)lbenzene thyl (m/m)lbenzene thyl (m/m) of ethylvinylbenzene thyl (m/m) of ethylvinylbenzene thyl (m/m) of ethylvinylbenzene thylo (m/m) of ethylvinylbenzene (m/m) of et	404	67200	000131			no	no				
407 87040 000133 \$643i4m yes no no (16) 408 82960 000133 \$643i4m yes no no no (16) 408 82960 000133 \$643i4m yes no no no (16) 408 82960 000133 \$643i4m yes no no no (16)	405						no	ND		expresse as the sum of divinylt and ethylvin It may contain up to 45 % (m/ m) of	ed benzene tylbenzene
408 82960 000133 9 yes propyle-eglycol monool=ate no no no no 409 62240 000133 2ia5h2 yes no n	406	83300	000132	propyle	neglycol		no				
a OJ L 302, 19.11.2005, p. 28. a OJ L 302, 19.11.2005, p. 28. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	407	87040	000133			no	no		(16)		
410 62720 0001332k584ih yes no no no no 411 42080 0001333e8fb4n yes no no no Primary particles of 10 – 300 nm which are aggregated to a size of 10 – 300 nm a OJ L 302, 19.11.2005, p. 28. 0J L 302, 19.11.2005, p. 28. Use Use Use Use b OJ L 230, 5.12.1998, p. 32. Use Use Use Use Use Use c OJ L 226, 22.9.1995, p. 1. Use Use Use Use Use Use Use	408	82960	000133	propyle	neglycol		no				
411 42080 0001333 Back yes no no no Primary particles of 10 – 300 nm which are aggregated to a size of 10 – 300 nm a OJ L 302, 19.11.2005, p. 28. Use Use Use Use Use b OJ L 330, 5.12.1998, p. 32. Use Use Use Use Use c OJ L 226, 22.9.1995, p. 1. Use Use Use Use Use	409	62240	000133		yes	no	no				
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1.	410	62720	000133	2 kā8 1īh	yes	no	no				
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	411	42080	000133		yes	no	no			particles of 10 – 300 nm which are aggrega to a size	5
b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	a OJ I		.2005, p. 28.							01 100	
d OJ L 226, 22.9.1995, p. 1.											
	c OJ I	253, 20.9.2	2008, p. 1.								
e OJ L 158, 18.6.2008, p. 17.	d OJ I	226, 22.9.1	995, p. 1.								
	e OJ I	158, 18.6.2	2008, p. 17.								

						-1
						200 nm
						which
						may
						form
						agglomerates
						within
						the
						size
						distribution
						of
						300 nm
						– mm.
						Toluene
						extractables:
						maximum
						0,1 %, determined
						according to ISO
						method
						6209.
						0209. UV
						absorption of
						cyclohexane
						extract
						at 386 nm:
						< 0,02 AU
						for a
						1 cm
						cell or
						< 0,1
						AU
						for a
						5 cm
						cell,
						determined
						according
						to a
						generally
						recognised
						method
	302, 19.11.					
	330, 5.12.1					
	253, 20.9.2					
OJ L	226, 22.9.1	995, p. 1.				

a b c d e OJ L 158, 18.6.2008, p. 17.

412	45200	000133		yes	no	no		(6)	of analysis Benzo(a content: max 0,25 mg kg carbon black. Maximu use level of carbon black in the polymen 2,5 % w/w.	i)pyrene / im
			iodide	J						
413	35600	000133	6 a2rl m6oni hydroxio		no	no				
414	87600	000133	8sðøðiðan monolau		no	no				
415	87840	000133	8s ðilbít an monoste		no	no				
416	87680	000133	8s 4B bRan monoole		no	no				
417	85680	000134	3sf l⁣ acid	yes	no	no				
418	34720	000134	4a208mliniu oxide	nynæs	no	no				
419	92150	000140	ltationic acids	yes	no	no			Accordi to the JECFA specific	-
420	19210	000145	9isOpHtha acid, dimethy ester		yes	no	0,05			
a OJ I	. 302, 19.11	2005, p. 28.	·I							
b OJ I	330, 5.12.1	998, p. 32.								
	253, 20.9.2	-								
-	226, 22.9.1	-								
e OJ I	. 158, 18.6.2	2008, p. 17.								

421	13000	000147		no dimetha	yes namine	no	0,05			
422	38515	000153	bis(2-	yes zolyl)st	no Ibene	yes	0,05			(2)
423	22937	000162	Bp @5fl& ioi ether	oppropylj	p yrfs uoro	wingl	0,05			
424	15070	000164	7 11%- 1 decadie	no ne	yes	no	0,05			
425	10840	000166.	Bað Ðy Hic acid, tert- butyl ester	no	yes	no		(22)		
426	13510	000167		no	yes	no			In	
	13610	-	bis(4- hydroxy bis(2,3- epoxypt ether	(phenyl) (opyl)	propane				complia with Commis Regulat (EC) No 1893	ssion ion
427	18896	000167		no ymethyl xene	yes)-1-	no	0,05			
428	95200	000170	trimethy tris(3,5- di-tert- butyl-4-		no benzene	no				
429	13210	000176		no yclohexy	yes 1)methar	no ne	0,05			
430	95600	000184	340B,34 tris(2- methyl- hydroxy tert- butylph butane	7-5-	no	yes	5			
431	61600	000184	3205-6 hydroxy	yes 7-4-	no	yes		(8)		
a OJ I	. 302, 19.11.	.2005, p. 28.		I	I					
b OJ I	330, 5.12.1	998, p. 32.								
	253, 20.9.2									
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	. 158, 18.6.2	2008, p. 17.								

			n-							
422	12280	000202		ybenzoph		20				
432	12280	000203	anhydri		yes	no				
433	68320	000208	2029adec 3-(3,5- di-tert- butyl-4- hydroxy		no propiona	yes te	6			
434	20410	000208	2n&dth/acr acid, diester with 1,4- butaned		yes	no	0,05			
435	14230	000212	3 eâprô lao sodium salt	c tao n,	yes	no		(4)		
436	19480	000214	6ladri 6 acid, vinyl ester	no	yes	no				
437	11245	000215	6aØi7yIic acid, dodecyl ester		yes	no	0,05			(2)
438	38875	000216	2b7s(25,6- diisopro carbodi	pylpheny	no yl)	no	0,05		For indirect food contact only, behind a PET layer	
439	21280	000217	7 n7€tHa cr acid, phenyl ester	yrlác	yes	no		(23)		
440	21340	000221	0 m2&tha cr acid,	yrlioc	yes	no		(23)		
a OJ L	302, 19.11	.2005, p. 28.		ı		1	1	1		
b OJ L	, 330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	2008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								
e OJ L	158, 18.6.2	2008, p. 17.								

	1	1	nronul	I	I	1	I	I	1	
			propyl ester							
441	38160	000231	5 beazo ic acid, propyl ester	yes	no	no				
442	13780	000242	butaned bis(2,3-	no iol ropyl)eth	yes er	no	ND		Residua content 1 mg/ kg in final product expresse as epoxygi Molecu weight is 43 Da.	ed roup.
443	12788	000243		no ndecanoi	yes c	no	5			
444	61440	000244	hydroxy	yes 7-5'- henyl)be	no enzotriaz	no zole		(12)		
445	83440	000246	6 p99 0phc acid	syndsoric	no	no				
446	10750	000249	5að <i>fyl</i> lc acid, benzyl ester	no	yes	no		(22)		
447	20080	000249	5 n3614fac r acid, benzyl ester	yrlóc	yes	no		(23)		
448	11890	000249	9 a59y4 c acid, n-octyl ester	no	yes	no		(22)		
449	49840	000250	0 d88ett ade disulphi		no	yes	3			
a OJ L	. 302, 19.11	2005, p. 28.		·						
b OJ L	. 330, 5.12.1	998, p. 32.								
	. 253, 20.9.2	-								
	226, 22.9.1	-								
e OJ L	. 158, 18.6.2	2008, p. 17.								

450	24430	000256	1s 88a8 ic anhydri		yes	no				
451	66755	000268	-	yes 4-	no	no	0,5		Only to be used in aqueous polymer dispersi and emulsio	ons
452	38885	000272	bis(2,4- dimethy (2- hydroxy n-	(lphenyl) 7-4- yphenyl)		no	0,05		Only to be used in aqueous foods	5
453	26320	000276	8 v012y1 trii	menthoxy	si len e	no	0,05			(10)
454	12670	000285	amino-3 aminon	no 3- hethyl-3,; ylcycloho	yes 5,5- exane	no	6			
455	20530	000286	7 n4∂ th2acr acid, 2- (dimeth ethyl ester	ydøc ylamino	yes)-	no	ND			
456	10810	000299	8a08yfic acid, sec- butyl ester	no	yes	no		(22)		
457	20140	000299	8n1&Hacı acid, sec- butyl ester	ydioc	yes	no		(23)		
458	36960	000306	lb ēħe ħaı	nyide	no	no				
a OJ L	. 302, 19.11	.2005, p. 28.	1	1	I	1		1]	
b OJ L	330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	2008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								
e OJ L	158, 18.6.2	2008, p. 17.								

459	46870	000313:	tert- butyl-4-	benzylp	no hosphon	no				
460	14950	000317:	Be ýðl ðhe isocyan		yes	no		(17)	1 mg/ kg in final product expresse as isocyant moiety	
461	22420	000317	347 2– 6 naphtha diisocya		yes	no		(17)	1 mg/ kg in final product expresse as isocyant moiety	
462	26170	000319:	vinyl- N-	no cetamide	yes e	no	0,02			(1)
463	25840	000329		no vlolpropa acrylate	yes ine	no	0,05			
464	61280	000329	hydroxy n-	yes 7-4- ybenzop	no henone	yes		(8)		
465	68040	000333	naphtho (1,2- D)triazo yl]-3-		no	no				
a OJ L	302, 19.11.	2005, p. 28.								
b OJ L	330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								

466	50640	000364	8 d1-81-8 octyltin dilaurat		no	no		(10)		
467	14800	000372	4e65t0nic	yes	yes	no	0,05			(1)
	45600		acid							
468	71960	000382	5 p26fl lior acid, ammon salt	-	ano	no			Only to be used in repeated use articles, sintered at high tempera	
469	60480	0003864	hydroxy di-tert- butylph		no cole	yes		(12)		
470	60400	000389	hydroxy tert- butyl-5' methylp			yes		(12)		
471	24888	000396			yes c	no	0,05			
472	66560	000406	methyle methyl-	yes nebis(4- 6- xylpheno	no ol)	yes		(5)		
473	12265	0004074	4aØ0pi£ acid, divinyl ester	no	yes	no	ND		5 mg/ kg in final product	(1)
	L 302, 19.11.									
	L 330, 5.12.1	-								
	L 253, 20.9.2 L 226, 22.9.1	-								
	L 158, 18.6.2	_								

Status: Point in time view as at 14/01/2011.	
Changes to legislation: There are currently no known outstanding effects	for
the Commission Regulation (EU) No 10/2011. (See end of Document for deal	tails)

									Only to be used as co- monom	er.
474	43600	000408	chloroa triaza-1	damanta		no	0,3			
475	19110	000409	isocyan isocyan	no ato-3- atomethy /lcycloho		no		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
476	16570	000412	8 d7βh8 ny diisocya		4ýes	no		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
477	46720	000413	024 &-di- tert- butyl-4- ethylpho		no	yes	4,8			(1)
478	60180	000419		yes /benzoic yl	no	no				
479	12970	000419	6a 26kti c anhydri		yes	no				
480	46790	000422	tert- butyl-4-	yes vbenzoic	no	no				
		.2005, p. 28.	· ·				1	1	1	
	2330, 5.12.1	_								
	253, 20.9.2 226, 22.9.1	_								
	. 158, 18.6.2									

			tert- butylph ester	enyl						
481	13060	000442		no etricarbo de	yes xylic	no	0,05		SML expresse as 1,3,5- benzene acid	(1) ed etricarboxylic
482	21100	000465	5 n3eth acr acid, isopropy ester	-	yes	no		(23)		
483	68860	0004724		yes osphonic	no	no	0,05			
484	13395	000476		no roxymetl	yes nyl)propi	no onic	0,05			(1)
485	13560 15700	0005124	1d30ydlol diisocya		thæse-4,4	′но		(17)	1 mg/ kg in final product expresse as isocyan moiety	ed
486	54005	000513	6 etl4y Tene N- palmitan N'- stearam	mide-	no	no				
487	45640	000523	2299-5 cyano-3 dipheny acid, ethyl ester		no	no	0,05			
488	53440	000551		yes ebispalm	no itamide	no				
a OJ I	2 302, 19.11	.2005, p. 28.	·							
b OJ I	330, 5.12.1	998, p. 32.								
c OJ I	253, 20.9.2	2008, p. 1.								
	226, 22.9.1									
e OJ I	158, 18.6.2	2008, p. 17.								

5650	0005873 0006182 0006197 0006200	propyle disteara 7230-4 cyano-3 dipheny acid, 2- ethylhez ester 064\$(24 hydroxy	yes neglycol te yes ,3- lacrylic kyl yes	no	no no	0,05	(17)	1 mg/ kg in final product expresse as isocyana moiety	ed
5650 (0006197	propyle disteara 7230-4 cyano-3 dipheny acid, 2- ethylhez ester 064\$(24 hydroxy	neglycol te yes ,3- lacrylic xyl yes	no		0,05			
		cyano-3 dipheny acid, 2- ethylhes ester	,3- lacrylic kyl yes		no	0,05			
9200 (0006200	hydroxy							
			propyl-3 loxy)me		no onium	1,8			
62140	000630	3h3ypopho acid	o şph orou	ISNO	no				
5160 (0006642	amino-1		no	no	5			
1680 (0006683	tetrakis (3,5- di-tert- butyl-4- hydroxy	23- vphenyl)•	no	no				
5020 (0006846	trimethy pentane	diol	no	no	5		Only to be used in single-	
·1·	680 020 19.11.2	680 000668. 020 0006840 19.11.2005, p. 28.	amino-1 dimethy6800006683pE048ery tetrakis (3,5- di-tert- butyl-4- hydroxy propion0200006846250,40 trimethy pentane diisobut19.11.2005, p. 28.	amino-1,3- dimethyluracil 680 0006683 pE9t8erytks itol tetrakis[3- (3,5- di-tert- butyl-4- hydroxyphenyl)- propionate] 020 00068462520,40 yes trimethyl-1,3- pentanediol diisobutyrate	amino-1,3- dimethyluracil6800006683pE948erythesitol tetrakis[3- (3,5- di-tert- butyl-4- hydroxyphenyl)- propionate]no0200006846252249 yes trimethyl-1,3- pentanediol diisobutyrateno	amino-1,3- dimethyluracil 680 $0006683petAtaerythesitoltetrakis[3-(3,5-di-tert-butyl-4-hydroxyphenyl)-propionate]nono0200006846252040trimethyl-1,3-pentanedioldiisobutyrateyesnono19.11.2005, p. 28.$	amino-1,3- dimethyluracil no no 680 0006683pE948erythesitol tetrakis[3- (3,5- di-tert- butyl-4- hydroxyphenyl)- propionate] no no 020 00068462522,40 yes trimethyl-1,3- pentanediol diisobutyrate no no 19.11.2005, p. 28.	amino-1,3- dimethyluracilnono 680 $0006683pebitaerythesitoltetrakis[3-(3,5-di-tert-butyl-4-hydroxyphenyl)-propionate]nono02000068462520,40trimethyl-1,3-pentanedioldiisobutyrateyesnonoso19.11.2005, p. 28.1.3-trimethyl-1,3-pentanediol1.3-trimethyl-1,3-pentanediol1.2-trimethyl-1,3-pentanediol1.2-trimethyl-1,3-pentanediol1.2-trimethyl-1,3-pentanediol$	amino-1,3- dimethyluracil no no 680 0006683pE9t8t8erytkesitol tetrakis[3- (3,5- di-tert- butyl-4- hydroxyphenyl)- propionate] no no 020 0006846250,40 yes trimethyl-1,3- pentanediol diisobutyrate no no 19.11.2005, p. 28.

e OJ L 158, 18.6.2008, p. 17.

								use gloves	
498	16210	0006864	dimethy		yes nexylmet	no hane	0,05	Only to be used in polyam	(5) ides
499	19965	000691		yes	yes	no		In case	
	65020		acid					of use as a monom only to be used as a co- monom in aliphati polyeste up to maximu level of 1 % on a molar basis	er c ers
500	38560	0007128	bis(5- tert- butyl-2-	yes zolyl)th	no	yes	0,6		
501	34480		alumini fibers, flakes and powders		no	no			
502	22778	0007450		no penzenes	yes ulphony	no l	0,05		(1)
503	46080	000758	5β39-9 dextrin	yes	no	no			
	-	2005, p. 28.							
	330, 5.12.1	_							
	253, 20.9.2 226, 22.9.1	-							
		008, p. 17.							

504	86240	000763	ls N con dioxide	yes	no	no			For syntheti amorphi silicon dioxide primary particles of $1 -$ 100 nm which are aggrega to a size of 0,1 - 1 µm which may form agglome within the size distribut of 0,3 µm to the mm	erates
505	86480	000763	ls 00ito m	ves	no	no		(19)	size.	
	00400	000705	bisulphi			110		(1))		
506	86920	0007632	2s0 0i0 m nitrite	yes	no	no	0,6			
507	59990	000764	7 h%tHr@ ch acid	lløæisc	no	no				
508	86560	000764	7s dđi6 m bromide	2	no	no				
509	23170	000766	4p B&sp ho acid	o ņie s	yes	no				
	72640									
510	12789	000766	4a4n1m7oni	iayes	yes	no				
	35320									
a OJ L	302, 19.11.	2005, p. 28.			-	-				
	330, 5.12.1	_								
	253, 20.9.2									
	226, 22.9.1	_								
e OJ L	158, 18.6.2	008, p. 17.								

	1						 		
511	91920	000766	4s@BpDur acid	igyes	no	no			
512	81680	000768	lpbta®siu iodide	nynes	no	no	(6)		
513	86800	000768	ls 8điū m iodide	yes	no	no	(6)		
514	91840	000770	4sið¥þiður	yes	no	no			
515	26360 95855	000773	2wlætef	yes	yes	no		In complia with Directiv 98/83/ EC ^b	
516	86960	000775	7s 8đi ữm sulphite		no	no	(19)		
517	81520	000775	8 p02a3 siu bromide		no	no			
518	35845	000777	la 4aclo id acid	oyies	no	no			
519	87120	000777	2s 08 iữm thiosulp		no	no	(19)		
520	65120	000777	3n0dn§an chloride		no	no			
521	58320	000778	2g#2phite	yes	no	no			
522	14530	000778	2e 50 ofine	no	yes	no			
523	45195	000778	7eð p ær bromide		no	no			
524	24520	000800	lsðŷbæar oil	no	yes	no			
525	62640	000800	lj apati wax	yes	no	no			
526	43440	000800	le ₹fe \$in	yes	no	no			
527	14411	000800		yes	yes	no			
	42880		oil						
528	63760	000800	2le€äŧБin	yes	no	no			
a OJ I	. 302, 19.11	2005, p. 28.							
	. 330, 5.12.1	_							
	253, 20.9.2								
	226, 22.9.1								
e OJ I	. 158, 18.6.2	2008, p. 17.					 		

Status: Point in time view as at 14/01/2011.
Changes to legislation: There are currently no known outstanding effects for
the Commission Regulation (EU) No 10/2011. (See end of Document for details)

state wax no no <th< th=""><th>529</th><th></th><th></th><th>L</th><th></th><th></th><th></th><th></th><th></th></th<>	529			L					
36880 0008012880930raxyes no no no no 532 88640 0008013s07988an yes no no no 60 30(*) (32) (*) In the case oil, epoxidised no no no 60 30(*) (32) (*) In the case of PVC gaskets core gaskets core gaskets scal glass jars core infant formula ad follow-on formula ad ad ad ad ad follow-on formula ad adefined by Directi 2006/1 EC core process cereal-based foods so OUL 302, 19.11.2005, p. 28. 0 0 defined based foods for infants ad so OUL 303, 5.12.1998, p. 32. so so </td <td></td> <td>67850</td> <td>000800</td> <td></td> <td>yes</td> <td>no</td> <td>no</td> <td></td> <td></td>		67850	000800		yes	no	no		
332 88640 000801 sofytean yes oil, epoxidised no no 60 30(*) (32) (*) In the case of PVC gaskets used to seal glass jars contain infant formula as defined by Directi 2006/1. 01 L 302, 19.11 2005, p. 28. 01 L 302, 19.11 2005, p. 32.	30	41760	000800		læes	no	no		
oil, contained opoxidised op	31	36880	000801	2 689 53va	xyes	no	no		
b OJ L 330, 5.12.1998, p. 32.	532	88640	000801	3s0yb&ar oil, epoxidi	n yes			(32)	the case of PVC gaskets used to seal glass jars containin infant formulae and follow- on formulae and follow- on formulae as defined by Directive 2006/141 EC or processed foods and baby foods for infants and glass jars containin infant formulae
OJ L 253, 20.9.2008, p. 1.		- 550, 5.12.1							

e OJ L 158, 18.6.2008, p. 17.

								Oxirane < 8 %, iodine number < 6.	by Directive 2006/125/ EC, the SML is lowered to 30 mg/ kg.
533	42720	000801	5 e8fn8 ub wax	ayes	no	no			
534	80720	000801	7 pb6yp hc acids	spelsoric	no	no			
535	24100	0008050) r09i +17	yes	yes	no			
	24130								
	24190								
	83840								
536	84320	0008050)rdSinf, hydroge ester with methane		no	no			
537	84080	0008050	Drastra ester with pentaery	yes /thritol	no	no			
538	84000	0008050	Drðslinfi, ester with glycerol	yes	no	no			
539	24160	0008052	2 Fd \$1 #6 tall oil	no	yes	no			
	L 302, 19.11.	-							
	L 330, 5.12.1								
	L 253, 20.9.2 L 226, 22.9.1								
	L 158, 18.6.2								
		· •							

540	63940	000806	2kipණරsul acid	plesnic	no	no	0,24	Only to be used as dispersant for plastics dispersions
541	58480	000900	0g01m5 arabic	yes	no	no		
542	42640	000900	0e åi tbøxy	n yaes hylc	etlalose	no		
543	45920	000900	0 da6n anan	yes	no	no		
544	58400	000900	0 g3i@ #0 gum	yes	no	no		
545	93680	000900	0 ti65gal car gum	ntyhes	no	no		
546	71440	000900	0 p69ti n	yes	no	no		
547	55440	000900	0g 20a8 n	yes	no	no		
548	42800	000900	0eãslei2h	yes	no	no		
549	80000	0009002	2 p88y∉ th wax	ylænse	no	no		
550	81060	0009003	Зр 07ур го wax	pydene	no	no		
551	79920		3pb1y6eth 2pt2p5y1e glycol		no	no		
552	81500	000900	3pð∳y∈	y yey rroli	dome	no		The substance shall meet the purity criteria as laid down in Commission
- 01	. 202 10 11	2005 28						Directive
	L 302, 19.11. L 330, 5.12.1							
	L 253, 20.9.2	-						
	L 226, 22.9.1	_			-	-		
	L 158, 18.6.2	-						

								2008/84 EC ^c	./
553	14500 43280	000900	4 ૯૭મા ન્છ્ર	eyes	yes	no			
554	43300	000900	4 cdfltflos acetate butyrate		no	no			
555	53280	000900	4efl7yRcel	lydense	no	no			
556	54260	000900	4efa8y∦hy	d yex yeth	y do ellulo	SICO			
557	66640	000900	4n5Otlfyle	thescellu	lionse	no			
558	60560	000900	4 h6y2h 0xy	ostebsylcel	lubose	no			
559	61680	000900	4h6y4l r∂xy	yras pylc	eHalose	no			
560	66700	000900	4n6etlibyll	ydds oxyp	mopylcel	unloose			
561	66240	000900	4n6ðtlfylc	esteslose	no	no			
562	22450	000900	4n71000el	lunkose	yes	no			
563	78320	000900	4pØlyeth monorie	y Jæs egly cinoleate		yes	42		
564	24540	000900		yes	yes	no			
	88800		edible						
565	61120	000900	5h2/7H0xy starch	veytebsyl	no	no			
566	33350	000900	5aBginic acid	yes	no	no			
567	82080	000900		yes neglycol	no	no			
568	79040	000900	5p 64 y5th sorbitar monola	1	cnb	no			
569	79120	000900	5p 65y6 th sorbitar monool	1	cnb	no			
570	79200	000900	5 p66 y7th sorbitar monopa	1	cnb	no			
a OJ I	L 302, 19.11.	.2005, p. 28.	ı	ı			I	 <u>. </u>	
b OJ	L 330, 5.12.1	998, p. 32.							
	L 253, 20.9.2							 	
	L 226, 22.9.1	_	_		_				
e OJ I	L 158, 18.6.2	2008, p. 17.							

571	79280	000900	5p 67y8 th sorbitan monoste		cnb	no			
572	79360	000900	5p Øy 3th sorbitan trioleate		cnb	no			
573	79440	000900	5 pøly 4th sorbitan tristeara		cnb	no			
574	24250	000900	6 F014b6 r,	yes	yes	no			
	84560		natural						
575	76721	006314	8 p61y6 lin (Mw > 6 800 Da)	ι eγteb sylsilα) xa ne	no		Viscosit at 25 °C not less than 100 cSt (100 \times 10 ⁻⁶ m ² /s)	y
576	60880	000903	2 h∮∂ h∂xy	eyters ylme	thylcellu	ul ne e			
577	62280	000904	4islobutyl butene copolyn		no	no			
578	79600	000904	6 p01y @th tridecyl ether phospha		cob	no	5	For material and articles intended for contact with aqueous foods only. Polyethy (EO ≤ 11) tridecyl	l
a OJ L	302, 19.11.	.2005, p. 28.			<u> </u>			u iuce y I	
b OJ L	330, 5.12.1	998, p. 32.						 	
c OJ L	253, 20.9.2	2008, p. 1.							
	226, 22.9.1	_						 	
e OJ L	158, 18.6.2	2008, p. 17.						 	

580 460 581 363 582 502 583 404 584 130 585 411	5070 5800 0240	0009049 0010010 0010022 0010039	dextrin 2batium nitrate 9d3-3n-5 octyltin bis(2- ethylhex	yes yes yes	no no no	no no no no		(10)	
581 363 582 502 583 404 584 130 585 411	5800 0240	0010022	dextrin 2batium nitrate 9d3-3n-5 octyltin bis(2- ethylhex	yes yes	no	no		(10)	
582 502 583 404 584 130 402 585)240		nitrate 9d3-3h-5 octyltin bis(2- ethylhex	yes				(10)	
583 404 584 130 400 400 585 411		0010039	octyltin bis(2- ethylhex	-	no	no		(10)	
584 130 402 585 41	0400		maleate						
40. 585 41		001004	Bbbłơn nitride	yes	no	no		(16)	
585 41	3620	001004		yes	yes	no		(16)	
	0320		acid						
586 652	1120	001004	3e ālci4 ım chloride	2	no	no			
	5280	001004	3 n8an gan hypopho		no	no			
587 684	8400	001009	10 &fa8 ec	y yes ucan	n iatæ	yes	5		
588 643	4320	001037	7 ŀőlliiû m iodide	yes	no	no		(6)	
589 520	2645	0010430	6e 08-151 - eicosena	yes amide	no	no			
a OJ L 302,	2, 19.11.2	2005, p. 28.							
b OJ L 330,	-								
c OJ L 253,		-							
d OJ L 226,e OJ L 158,	, ,,u,u	אי, p. I.							

590	21370	001059	5 n8@th acr acid, 2-	ylic	yes	no	ND			(1)
			sulphoe ester	thyl						
591	36160	001060	5 a00 0 i lby stearate	lyes	no	no				
592	34690	001109′	7a 59 n9ini magnes carbona hydroxi	ium te	no	no				
593	44960	0011104	feosbailt oxide	yes	no	no				
594	65360	0011129	Prodengan oxide	esses	no	no				
595	19510	0011132	24izm3cel	l u tose	yes	no				
596	95935	0011138	8 x6a6+12 an gum	yes	no	no				
597	67120	001200		yes	no	no				
598	41600		4e a 4ei7um 3si212pHoa		no	no				
599	36840	001200	7b ā ກົ ເເກົ ກ tetrabor		no	no		(16)		
600	60030	0012072	2 h9/d rbm	agenesite	no	no				
601	35440	0012124	4a977ii90ni bromide		no	no				
602	70240	001219	80 23 kæri	teyes	no	no				
603	83460	001226	9 p7%e⊉ hy	/lytese	no	no				
604	60080	0012304	4 h6y5l+ &ta	lgiæs	no	no				
605	11005	0012542	acid,	no pentenyl	yes	no	0,05			(1)
606	65200	001262	6 n&&n gan hydroxi		no	no				
607	62245	001275	li+2021+3 phosphi	yes de	no	no			Only to be	
		.2005, p. 28.								
	, 330, 5.12.1									
	253, 20.9.2									
d OJ L	226, 22.9.1 158, 18.6.2	775, p. 1.								

									used in PET polymer and copolym	
608	40800	001300	34]2-8 butylide bis(6- tert- butyl-3- methylp ditridec phosphi	henyl- yl	no	yes	6			
609	83455	001344	5p 5y60⊉ ho acid	sydsorou	sno	no				
610	93440	001346	B tiba nilum dioxide	iyes	no	no				
611	35120	001356	0349-1 aminocr acid, diester with thiobis (2- hydroxy ether		no	no				
612	16694	001381	divinyl-	no 2- lidinone	yes	no	0,05			(10)
613	95905	001398	3wlo7H@sto	yits	no	no				
614	45560	0014464	lealist oba	l iyte s	no	no				
615	92080	001480	7 t316- 6	yes	no	no				
616	83470	001480	8q61Q#7Z	yes	no	no				
617	10660	0015214	acrylam		yes ulphonic	no	0,05			
618	51040	001553:	octyltin	yes oacetate	no	no		(10)		
a OJ L	302, 19.11.	2005, p. 28.								
b OJ L	330, 5.12.1	998, p. 32.								
	253, 20.9.2									
d OJ L	226, 22.9.1	995, p. 1.								

619	50320	001557	1458-1	yes	no	no		(10)	
019	50520	001337	octyltin bis(2- ethylhex mercapto	yl		110		(10)	
620	50720	001557	•	yes	no	no		(10)	
621	17110	001621	9575-3 ethylider ene	no nebicycl	yes o[2,2,1]ł	no nept-2-	0,05		(9)
622	69840	001626	0 009/f palr	yietsamid	eno	yes	5		
623	52640	001638	9 d&& oimite	yes	no	no			
624	18897	0016712	2664-4 hydroxy- naphthal acid		yes oxylic	no	0,05		
625	36720	0017194	4 ່ອຝ0່ະເ ຊີກ hydroxic		no	no			
626	57800	001864	lg 5 7eetrol tribehena		no	no			
627	59760	001956	9h2iht2te	yes	no	no			
628	96190	002042	7 z51& 1 hydroxic	yes le	no	no			
629	34560	002164	5a 5 ulm2iniu hydroxid		no	no			
630	82240	002278	811 2– 8 propylen dilaurate		no	no			
631	59120	002312	8470-7 hexamet bis(3- (3,5- di-tert- butyl-4- hydroxy		no propiona	yes mide)	45		
632	52880	002367	6409-7 ethoxybe acid,	yes enzoic	no	no	3,6		
a OJ L	, 302, 19.11.	2005, p. 28.			<u> </u>		1	<u> </u>	1
b OJ L	, 330, 5.12.1	998, p. 32.							
c OJ L	253, 20.9.2	008, p. 1.							
	, 226, 22.9.1	_							
e OJ L	158, 18.6.2	008, p. 17.							

	I	1		1	1	1	1	I	1 1	
			ethyl ester							
633	53200	002394		yes	no	yes	30			
			ethoxy- ethyloxa							
634	25910	002480	0 ŧr4∳ rθpy	l æn eglyc	ojles	no				
635	40720	002501	3 td16- 5 butyl-4- hydroxy		no	no	30			
636	31500	0025134	labitylic acid, acrylic acid, 2- ethylhez ester, copolyn		no	no	0,05	(22)	SML expressed as acrylic acid, 2- ethylhexyl ester	
637	71635	002515	lp 96tt6 ery dioleate		no	no	0,05		Not to be used for articles in contact with fatty foods for which simulant D is laid down	
638	23590	002532	2p68y&th	y læs egly	cyes	no				
	76960									
639	23651	002532	2 р69у∌ ro	p yde negl	yyoed	no				
	80800									
640	54930	002535	9f 9thrfald naphtho copolyn	l,	no	no	0,05			
a OJ L	302, 19.11.	2005, p. 28.	I	I	1		1	_[
b OJ L	330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								
e OJ L	158, 18.6.2	008, p. 17.								

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641	22331	002551	3noikt&re no of (35-45 % w/w) 1,6- diamino-2 trimethylh and (55-65 % w/ w)1,6- diamino-2 trimethylh	2,2,4- nexane	yes	no	0,05			(10)
642	64990	002573	6n6aleic ya anhydride styrene, copolymer sodium salt	-	no	no			The fraction with molecul weight below 1 000 Da should not exceed 0,05 % (w/w)	
643	87760	002626	6s 5ī⁄bi tan ye monopalm		no	no				
644	88080	002626	6s 5f9il tan ye trioleate	es	no	no				
645	67760	002640	ln&6n5- ye n- octyltin tris(isooct mercaptoa		no)	no		(11)		
646	50480	002640	l d9-7n-8 ye octyltin bis(isoocty mercaptoa		no)	no		(10)		
647	56720	0026402	2g 2 3e8rol yo monohexa		no	no				
a OJ L	302, 19.11.	2005, p. 28.		1						
b OJ L	330, 5.12.1	998, p. 32.								
c OJ L	253, 20.9.2	008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								

648	56880	0026402	2g 2%e6 ro monooc	-	no	no				
649	47210	002642	7 d0/7u6 ylt acid polyme	hýostann r	cnico	no			Molecu unit = $(C_8H_{18}S)$ (n = 1,5-2)	
650	49600	002663	6 d01het thy bis(isoo mercapt		no)	no		(9)		
651	88240	002665	8s øØsit an tristeara		no	no				
652	38820	002674	lb5s(-27,4- di-tert- butylph pentaer diphosp	enyl) ythritol	no	yes	0,6			
653	25270	002674	7 290- 0 toluene diisocya dimer	no anate	yes	no		(17)	1 mg/ kg in final product express as isocyan moiety	ed
654	88600	002683	6s 4 ī/bitol monoste		no	no				
655	25450	002689	6 t#18y0 lo	d æo anedi	in ges hano	lno	0,05			
656	24760	0026914	4stArenes acid	sunpohonic	yes	no	0,05			
657	67680	002710	n- octyltin tris(2- ethylhez		no)	no		(11)		
658	52000	002717	6d87de0cyl acid	bænzene	s ul phoni	cno	30			
a OJ I	2 302, 19.11	2005, p. 28.	<u> </u>	1			1		1	
b OJ I	330, 5.12.1	998, p. 32.								
c OJ I	253, 20.9.2	2008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								
	L 158, 18.6.2									

659	82800	0027194		yes neglycol urate	no	no				
660	47540	002745	8 d90te8t- dodecyl disulphi		no	yes	0,05			
661	95360	0027670	tris(3,5- di-tert- butyl-4- hydroxy	/benzyl)-	no -1,3,5- 1,3H,5H)	yes -	5			
662	25927	002795:	tris(4-	no /phenol)o	yes ethane	no	0,005		Only to be used in polycar	(1) ponates
663	64150	002829	0 47904e ni acid	cyes	no	no				
664	95000	002893			11112)	no				
665	83120	002901		yes neglycol lmitate	no	no				
666	87280	0029110	6s Ø8bi tan dioleate		no	no				
667	55190	0029204	4g@d@leio acid	cyes	no	no				
668	80240	0029894	4p &5y Zly ricinole		no	no				
669	56610	003023	Bg64e8rol monobe		no	no				
670	56800	0030899	9 g62e8 ro monola diacetat	urate	no	no		(32)		
a OJ I	. 302, 19.11	2005, p. 28.								
b OJ I	. 330, 5.12.1	998, p. 32.								
c OJ I	253, 20.9.2	2008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	158, 18.6.2	2008, p. 17.								

671	74240	003157	Dp00454pho acid, tris(2,4- di-tert- butylpho	o yæs s enyl)este	no r	no			
672	76845	003183	lp ®3y5 ste of 1,4- butaned with caprolad	iol	no	no		(29) (30)	The fraction with molecular weight below 1 000 Da should not exceed 0,5 % (w/w)
673	53670	003250	Defloy Bene glycol bis[3,3- bis(3- tert- butyl-4- hydroxy		no butyrate]	yes	6		
674	46480	003264	7 d6b7e1 3zy sorbitol	lijdesne	no	no			
675	38800	003268	bis(3- (3,5- di-tert- butyl-4-	yes yphenyl)j	no propiony	yes l)hydraz	15 ide		
676	50400	003356	8 d99n-9 octyltin bis(isoo maleate		no	no		(10)	
677	82560	003358	7 1220- 1 propyle dipalmi		no	no			
678	59200	0035074	41 76– 2 hexame	yes thylene-	no	yes	6		
a OJ L	. 302, 19.11	2005, p. 28.							
b OJ L	. 330, 5.12.1	998, p. 32.							
c OJ L	253, 20.9.2	2008, p. 1.							
d OJ L	226, 22.9.1	995, p. 1.							
OJ L	. 158, 18.6.2	2008, p. 17.							

			bis(3- (3,5- di-tert- butyl-4- hydroxy	/phenyl)	propiona	te)		
679	39060	003595	bis(2- hydroxy di-tert-	yes 7-3,5- enyl)etha	no	yes	5	
680	94400	003644	3 ±68±1 2yle bis[3- (3-tert- butyl-4- hydroxy methylp propion	7-5- henyl)	Ino	no	9	
681	18310	003665	3182-4 hexadec	no anol	yes	no		
582	53270	003720	5 e90y 5car	byæssyme	thnyolcellu	lase		
583	66200	003720	6n0dth2y1c	ayreboxyn	nentohylcel	lulose		
684	68125	003724	4n@64felin syenite	nges	no	no		
585	85950	003729	6s¶7e£ acid, magnes sodium- fluoride salt	-	no	no	0,15	SML expressed as fluoride. Only to be used in layers of multi- layer materials not coming into direct
OJ L	302, 19.11.	2005, p. 28.						contact
OJ L	330, 5.12.1	998, p. 32.						
OJ L	253, 20.9.2	008, p. 1.						
	226, 22.9.1					-		
OJ L	158, 18.6.2	008, p. 17.						

								with food.	
686	61390	003735	3h 5⁄2hr6 xy	nynesthylc	enhloulose	no			
687	13530 13614	003810	bis(4-		yes propane	no	0,05		
688	92560	003861	3tətrakis di-tert- butyl- phenyl) bipheny diphosp	-4,4'- lylene	no	yes	18		
689	95280	004060	tris(4- tert- butyl-3- hydroxy dimethy	(-2,6- (lbenzyl)	no -1,3,5- 1,3H,5H)	yes)-	6		
690	92880	004148	4tBibØiet bis(3- (3,5- di-tert- butyl-4- hydroxy phenyl) propion	-	no	yes	2,4		
691	13600	004746	bis(3- methyl-	phenyl)	yes 2-	no	1,8		
692	52320	005204		yes phenyl)i	no ndole	yes	0,06		
693	88160	005414	0s ðfbit ar tripalmi		no	no			
694	21400	005427	6 n36tha cı acid,	yılicc	yes	no	0,05		(1)
a OJ	L 302, 19.11	.2005, p. 28.							
b OJ	L 330, 5.12.1	998, p. 32.							
	L 253, 20.9.2								
d OJ	L 226, 22.9.1	995, p. 1.							
e OJ	L 158, 18.6.2	2008, p. 17.							

	1	1			1	1	1	1		
			sulphop ester	ropyl						
695	67520	0054849	9 H3&H6 M tris(isoc		no	no		(9)		
696	92205	005756	9tet@phth acid, diester with 2,2'- methyle methyl- tert- butylph	nebis(4- 6-	no	no				
697	67515	005758.	3n3dn3m tris(ethy mercap		no)	no		(9)		
698	49595	005758.	3 d3met hy bis(ethy mercap		no)	no		(9)		
699	90720	005844	6s te2 nØyl	byeenszoylı	methane	no				
700	31520	006116	7a58yfic acid, 2-tert- butyl-6- (3-tert- butyl-2- hydroxy methylt ester	y-5- penzyl)-4	no	yes	6			
701	40160	006126	bis(2,2, tetrame piperidy	thyl-4- yl)hexam oethane,	no nethylene	no diamine-	2,4 ·1,2-			
702	87920	0061752	2s6f9far tetrastea		no	no				
a OJ I	. 302, 19.11.	2005, p. 28.		1					I	
	. 330, 5.12.1	_								
c OJ I	253, 20.9.2	008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	. 158, 18.6.2	008, p. 17.								

703	17170	006178	8f a t7y4 acids, coco	no	yes	no				
704	77600	006178	8p85y0th ester of hydroge castor oil	y kess egly enated	cnb	no				
705	10599/9	@@ 6178		no	yes	no		(18)	(1	l)
	10599/9	1	fatty, unsatura (C ₁₈), dimers, non hydroge distilled and non- distilled	enated,						
706	17230	006179	0fdt2y3 acids, tall oil	no	yes	no				
707	46375	006179	0 d53t0 ma earth	OCCERUS	no	no				
708	77520	006179	lpb2y6th ester of castor oil	y kess egly	cnb	no	42			
709	87520	006256	8s øitbû tan monobe		no	no				
710	38700	006339	carbobu bis(isoo	yes toxyethy ctyl oacetate		yes	18			
711	42000	006343	carbobu tris(isoc	yes toxyethy octyl oacetate		yes	30			
a OJ	L 302, 19.11.2	2005, p. 28.							I	
b OJ	L 330, 5.12.19	998, p. 32.								
	L 253, 20.9.2									
d OJ	L 226, 22.9.1	995, p. 1.								

Status: Point in time view as at 14/01/2011.
Changes to legislation: There are currently no known outstanding effects for
the Commission Regulation (EU) No 10/2011. (See end of Document for details)

	42960	000414	7e 49to r oil, dehydra	yes ted	no	no			
713	43480	006436	5e hā r o oa activate		no	no		Only for use in PET at maximu 10 mg/ kg of polyme Same purity require as for Vegetal Carbon (E 153) set out by Commi Directi 95/45/ EC ^d with excepti of ash content which can be up to 10 % (w/w).	um rr. ments ple sssion ve
714	84400	006436	5Fd5HA hydroge ester with pentaer		no	no			
715	46880	006514	tert- butyl-4-		no hosphon	no	6		
a OJ L	. 302, 19.11.	2005, p. 28.					. 1	l.	
b OJ L	330, 5.12.1	998, p. 32.							
c OJ L	253, 20.9.2	008, p. 1.							
d OJ L	226, 22.9.1	995, p. 1.							
e OJ L	158, 18.6.2	008, p. 17.							

			monoet ester, calcium salt	-						
716	60800	006544	hydroxy	ne- /l		no	30			
717	84210	006599′	7 FØSH Q hydroge	yes enated	no	no				
718	84240	006599	7 Fd Sit 9, hydroge ester with glycerol		no	no				
719	65920	006682	methacr N,N- dimethy N- carboxy chloride sodium salt - octadec methacr ethyl methacr cyclohe methacr N- vinyl-2- pyrrolid copolym	yl ylate- ylate- ylate- ylate- one, ners	no /ethyl- mmoniu	no				
720	67360	006764	n-	yes	no	no		(25)		
			dodecyl	tin						
-	· · · · · · · · · · · · · · · · · · ·									
	330, 5.12.1									
	253, 20.9.2	_								
	226, 22.9.1									
e OJ L 158, 18.6.2008, p. 17.										

			tris(isoc							
			mercapt	toacetate)					
721	46800	006784	5395-di- tert- butyl-4- hydroxy acid, hexadec ester	benzoic	no	no				
722	17200	006830	8f ati y2 acids, soya	no	yes	no				
723	88880	006841	2staten, hydroly	yes sed	no	no				
724	24903	006842	5synaps, hydroly starch, hydroge	sed	yes	no			In complia with the purity criteria for maltitol syrup E 965(ii) as laid down in Commis Directiv 2008/60 EC ^e	ssion
725	77895	006843	9p49y6th (EO = 2-6) monoal (C ₁₆ - C ₁₈) ether		cnb	no	0,05		The compos of this mixture is as follows:	
a OJ I	L 302, 19.11	2005 n 28								~18)
	2 302, 19.11 2 330, 5.12.1									
	2 253, 20.9.2	-								
e OJ I	⊥ 130, 18.0.4 	ouo, p. 17.								

								ether (approximately 28 %), fatty alcohols (C ₁₆ - C ₁₈) (approximately 48 %), ethyleneglycol monoalkyl (C ₁₆ - C ₁₈) ether (approximately 24 %),
726	83599	006844	2rdaction yes products of oleic acid, 2- mercaptoethyl ester, with dichlorodimethyl sodium sulphide and trichloromethyl		yes	(9)		
727	43360	0068442	2 6811 4110seyes regenerated	no	no			
728	75100	006851	5ph8h0lic yes	no	no	(26) (32)	Only to be used as: (a)	(7) plasticiser in repeated use materials and articles;
a OJ I	2 302, 19.11	.2005, p. 28.		1				·
b OJ I	2 330, 5.12.1	1998, p. 32.				 		
	253, 20.9.2	-						
	226, 22.9.1							
e OJ I	158, 18.6.2	2008, p. 17.	·					

a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.				60 % C9			(b)	plasticiser in single- use materials and articles contacting non- fatty foods except for infant formulae and follow- on formulae as defined by Directive 2006/141/ EC or processed cereal- based foods and baby foods and baby foods cor processed cereal- based foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and baby foods and and and and as and as and and as and as and as as and as a a a a a a a a a a a a a a a a a a
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.								young children as defined
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.								Directive 2006/125/ EC;
b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.							(c)	
b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	a OJ I	, 302, 19.11.	2005, p. 28.					support
c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.								
d OJ L 226, 22.9.1995, p. 1.					-			
e OJ L 158, 18.6.2008, p. 17.								

									agent in concentrations up to 0,1 % in the final product.
729	75105	002676	diesters with primary saturate C ₉ -C ₁₁ alcohols more than 90 % C ₁₀	, d	no	no	(26) (32)	Only to be used as: (a) (b)	(7) plasticiser in repeated use materials and articles; plasticiser in single- use materials and articles contacting non- fatty foods except for infant formulae and follow- on formulae as defined by Directive 2006/141/ EC
	J L 302, 19.11 J L 330, 5.12.1								
	J L 253, 20.9.2						 		
	J L 226, 22.9.1						 		
e O.	J L 158, 18.6.2	2008, p. 17.							

								(c)	or processed cereal- based foods and baby foods for infants and young children as defined by Directive 2006/125/ EC; technical support agent in concentrations up to 0,1 % in the final product.
730	66930	006855	4n7@thlyls	ijæssquic	xxa ne	no		< 1 mg methylt kg of	
731	18220	0068564	4N88-5 heptylaı acid	no ninound	yes ecanoic	no	0,05		(2)
732	45450	006861	cresol-	yes pentadier	no ne-	yes	5		
a OJ L	302, 19.11.	2005, p. 28.						 	
b OJ L	330, 5.12.1	998, p. 32.						 	
c OJ L	253, 20.9.2	008, p. 1.						 	
d OJ L	226, 22.9.1	995, p. 1.							
e OJ L	158, 18.6.2	008, p. 17.							

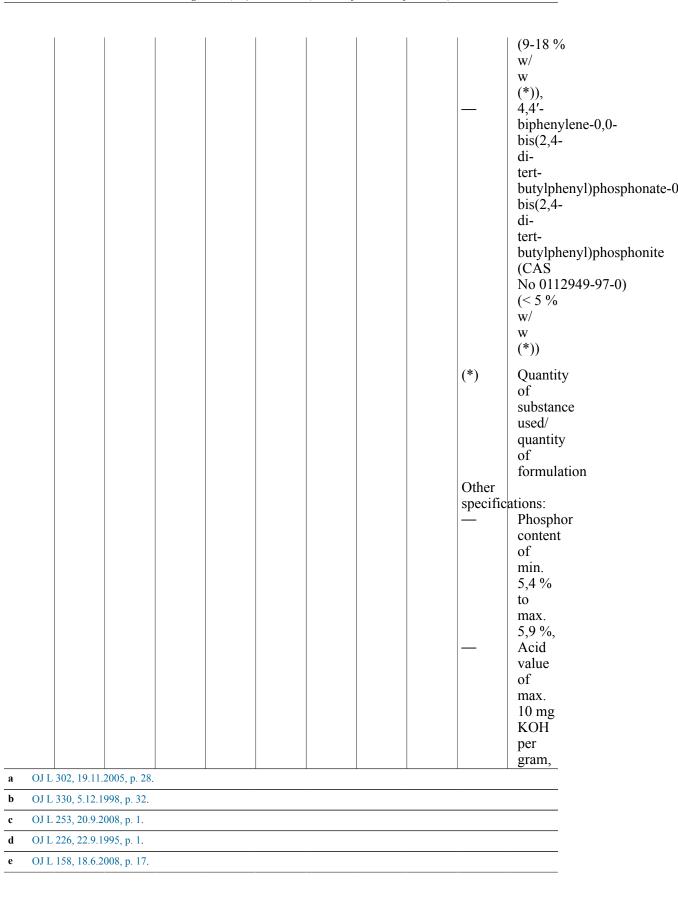
			isobuty copolyn							
733	10599/9	2 DA 6878. 93		no ated enated,	yes	no		(18)		(1)
734	46380	006885	5d5attoma earth, soda ash flux- calcineo		no	no				
735	40120	006895	1b5s(ptoly	estesylene	glycol)h	y nb oxyn	∎ €t, 6 ylpho	osphonate	9	
736	50960	006922	octyltin ethylene		no tate)	no		(10)		
737	77370	0070142	2p 34y6 th dipolyh	y læs egly ydroxyst		no				
738	60320	007032	hydroxy bis(1,1-		no phenyl]b	yes enzotria	1,5 zole			
739	70000	007033	oxamid (3,5- di-tert- butyl-4-	phenyl)		no				
740	81200	007187	8pb9y86- [(1,1,3,1 tetrame triazine diyl]- [(2,2,6,6	3- thylbuty -2,4-	no)amino]-	yes 1,3,5-	3			
a OJ I	. 302, 19.11.	2005, p. 28.		1	1	L	1			1
b OJ I	330, 5.12.1	998, p. 32.								
	253, 20.9.2									
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	. 158, 18.6.2	008, p. 17.								

d OJ L	226, 22.9.1 158, 18.6.2	995, p. 1.							
	330, 5.12.1 253, 20.9.2								
		2005, p. 28.							
745	68145	008041)23 2',9'- nitrilo(t	yes riethyl	no	yes	5	SML expresse	ed
744	18888	008018	hydroxy acid-3-	no vbutanoio vpentano ner		no		The substance is used as product obtained by bacterial fermenta In complia with the specifica mention in the Table 4 of Annex I	l lation. nce ations
743	38950	0079072		yes	no e)sorbito	no I			
742	92700	007830	oxa-3,2 diazadis [5.1.11.1	hyl-20- copyl)-7- 0- spiro- 2]-	no	yes	5		
741	24070 83610	007313	acids and rosin acids	yes	yes	no			
			tetramet piperidy imino]	vl)- exameth hyl-4- vl)	ylene[(2	,2,6,6-			

			tris(3,3' tetra- tert- butyl-1, bi- phenyl- diyl)pho	1'- 2,2'-					as sum of phosphi and phospha	
746	38810	008069	3508(2),6- di-tert- butyl-4- methylp diphosp	henyl)pe	no entaeryth	yes ritol	5		SML expresse as sum of phosphi and phospha	te
747	47600	008403	dodecyl bis(isoo		no)	yes		(25)		
748	12765	0084434	4N-228 aminoet β- alanine, sodium salt	no hyl)-	yes	no	0,05			
749	66360	008520	9292'-2 methyle bis(4,6- di-tert- butylph sodium phospha	enyl)	no	yes	5			
750	66350	008520		- /	no 6-	no	5			
751	81515	008718	9 p25y(zir glycero		no	no				
752	39890	0087820 - 300691:	5 b4s (met)	· · · · · · · · · · · · · · · · · · ·	lindene)so	onkoitol				
a OJ L	302, 19.11.	 2005, p. 28.								
	330, 5.12.1	-								
c OJ L	253, 20.9.2	008, p. 1.								
d OJ L	226, 22.9.1	995, p. 1.								
e OJ L	158, 18.6.2	008. p. 17.								

		400546	86-97							
		400815	41-12-0							
753	62800	009270	4k 4 blin, calcined		no	no				
754	56020	009988	0g 64e6 rol dibehen		no	no				
755	21765	010624			yes	no	0,05			(1)
756	40020	0110553		yes Ithiomet phenol	no hyl)-6-	yes		(24)		
757	95725	0110633	8v21n6cu reaction product with citric acid, lithium salt	1	no	no				
758	38940	011067:		yes ecylthion phenol	no nethyl)-6	yes -		(24)		
759	54300	011833′	ethylide di-tert- butylph	yes enebis(4,6 enyl) hosphoni		yes	6			
760	83595	011934	5r@defion product of di- tert- butylph with bipheny obtained by condens of 2,4- di-tert-	osphonit /l, d	no e	no	18		Compos —	sition: 4,4'- biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite (CAS No 0038613-77-3) (36-46 % w/
a OJ I	L 302, 19.11.	.2005, p. 28.			<u> </u>		<u> </u>	<u> </u>		
	L 330, 5.12.1									
c OJ I	L 253, 20.9.2	2008, p. 1.								
d OJ I	L 226, 22.9.1	995, p. 1.								
e OJ I	L 158, 18.6.2	2008 p 17								

			1 1	1 1	1	1
		butylphenol				W
		with				(*)), 4,3'-
		Friedel			-	4,3'-
		Craft				biphenylene-
		reaction				bis[0,0-
		product				bis(2,4-
		of				di-
		phosphorous trichloride				tert-
		and				butylphenyl)phosphonite] (CAS
		biphenyl				No 0118421-00-4)
		orpricity				(17-23 %
						(17 25 70 W/
						W
						(*)).
					_	(*)), 3,3'-
						biphenylene-
						bis[0,0-
						bis(2,4-
						di-
						tert-
						butylphenyl)phosphonite]
						(CAS
						No 0118421-01-5)
						(1-5 % w/
						W/W
						(*)),
					_	4-
						biphenylene-0,0-
						bis(2,4-
						di-
						tert-
						butylphenyl)phosphonite
						(CAS
						No 0091362-37-7)
						(11-19 %
						w/
						W (*))
						(*)),
					_	tris(2,4- di-
						tert-
						butylphenyl)phosphite
						(CAS
						No 0031570-04-4)
a	OJ L 302, 19.11.2005, p.	28.				· · · · · · · · · · · · · · · · · · ·
b	OJ L 330, 5.12.1998, p. 3	32.				
c	OJ L 253, 20.9.2008, p. 1	l				
d	OJ L 226, 22.9.1995, p. 1	l				
e	OJ L 158, 18.6.2008, p. 1	17.				



								_	Melt range of 85– 110 °C,
761	92930	012021	dimethy	ycarbony 1-1,4- pyridine	1-2,6-	no	6		
762	31530	012396	acid, 2,4-di- tert- pentyl-6 (1- (3,5- di-tert- pentyl-2	2-	no ethyl)phe	yes	5		
763	39925	012922	bis(met	yes hoxymet ilhexane	no hyl)-2,5-	yes	0,05		
764	13317	013245	bis[4- (ethoxy	no carbonyl lenetetra	yes)phenyl] carboxyo	no -1,4,5,8- liimide	0,05	Purity > 98,1 % (w/w). Only to be used as co- monom (max 4 %) for polyeste (PET, PBT).	er
765	49485	013470	dimethy (1-		no yl)phenol	yes	1		
a OJ L	302, 19.11.	2005, p. 28.			1			I	
	330, 5.12.1								
	253, 20.9.2								
d OJ L	226, 22.9.1	995, p. 1.							

767	38510	012650	dimethy	lhonzuli					
767	38510	012650			dene)sor	bitol			
		0136504	419 2 -6 bis(3- aminop polyme with N- butyl-2, tetrame piperidi and 2,4,6- trichlord triazine	2,6,6- hyl-4- namine	no ylenedia	no mine,	5		
768	34850	014392	5a992i+nes,	rogenate	no d	no		Not to be used for articles in contact with fatty foods for which simulan D is laid down. Only to be used in: (a)	(1) t t t t t t t t t t t t t t t t t t t
									at
a OJ L	302, 19.11.	2005, p. 28.							
b OJ L	330, 5.12.1	998, p. 32.							
e OJ L	253, 20.9.2	008, p. 1.							—

e OJ L 158, 18.6.2008, p. 17.

769740100145650/ptd0sphorgenes acid, bis(2,4- di-tert- methylphenyl) ethyl et										0,25 % (w/ w) concentration.
diphenyl-1,3,5- triazin-2- yl)-5- (hexyloxy)phenol no no s 771 34650 015184 addisfinitypes hydroxybis [2,2'- methylenebis (4,6- di-terr- butylphenyl) phosphate] no no 5 772 47500 0153250/82¥3 yes no no s s 773 38840 0154862944(234- gicunylphenyl)pentaerythritol- diphosphite no yes s s SML expressed as sum of the substance itself, its oxidised form bis(2,4- dicumylphenyl)pentaerythritol- phosphate and its hydrolysis product * 011.302, 19.11.2005, p.28. > > > b 011.303, 512 1998, p. 32. > > c 012.25, 22.9.1995, p. 1. > > >	769	74010	014565	acid, bis(2,4- di-tert- butyl-6- methylp ethyl	-	no	yes	5	express as sum of phosphi and	te
a 011 202, p. 28. b 011 302, 19.11.2005, p. 28. c 011 302, 19.11.2005, p. 28.	770	51700	014731	dipheny triazin-2 yl)-5-	1-1,3,5- 2-		no	0,05		
a OIL 302, 19.11.2005, p. 28. b OIL 330, 5.12.1998, p. 32. c OIL 253, 20.9.2008, p. 1. d OIL 226, 22.9.1995, p. 1.	771	34650	015184	hydroxy [2,2'- methyle (4,6- di-tert- butylph	vbis mebis enyl)	no	no	5		
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32. c OJ L 230, 29.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	772	47500	015325	dicyclol naphtha	hexyl-2,6 lene		no	5		
b OJ L 330, 5.12.1998, p. 32. c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	773	38840	015486	dicumy	phenyl)			5	express as sum of the substan itself, its oxidised form bis(2,4- dicumy phospha and its hydroly	ce d lphenyl)pentaerythritol- ate sis
c OJ L 253, 20.9.2008, p. 1. d OJ L 226, 22.9.1995, p. 1.	a OJ I	2 302, 19.11.	2005, p. 28.	I	I	I	I			1
d OJ L 226, 22.9.1995, p. 1.										
e OJ L 158, 18.6.2008, p. 17.										

Status: Point in time view as at 14/01/2011.	
Changes to legislation: There are currently no known outstanding effects for	
the Commission Regulation (EU) No 10/2011. (See end of Document for details)	

774952700161717232.64yes tris(tert- butyl)phenyl-2- butyl-1,3- propanediol phosphiteno noyes yes2SML expressed as sum of phosphite, phosphite, motophosphite, phosphite775457050166412478-8yes veclohexanedicarboxylic acid, diisononyl esterno(32)Image: state of the										(2,4- dicumy	lphenol)
a 011.302, 19.11.2005, p. 28. b 011.302, 19.11.2005, p. 28.	774	95270	016171	tris(tert- butyl)pl butyl-2- ethyl-1, propane	nenyl-2- 3- diol	no	yes	2		express as sum of phosphi phospha and the hydroly product =	te, ate sis
aminopropyl terminated, polymer with dicyclohexylmethane-4,4'- fraction with molecular weight below low dicyclohexylmethane-4,4'- 777 31542 0174254a29yIIc acid, methyl ester, telomer with 1- dodecanethiol, C ₁₆ - C ₁₈ alkyl esters yes no no no a 0JL 302, 19.11.2005, p. 28. U U U	775	45705	016641	cyclohe acid, diisonoi	xanedica				(32)		
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32.	776	76723	016788	3- aminop termina polyme with dicyclol	ropyl ted, r hexylme					fraction with molecul weight below 1 000 Da should not exceed 1,5 %	
b OJ L 330, 5.12.1998, p. 32.	777	31542	017425	acid, methyl ester, telomer with 1- dodecar C ₁₆ - C ₁₈ alkyl		no	no			in final	
			-								
c OJ L 253, 20.9.2008, p. 1.			-								
d OJ L 226, 22.9.1995, p. 1.			_								

e OJ L 158, 18.6.2008, p. 17.

778	71670	01/86/	lp58tdery tetrakis (2- cyano-3 dipheny		no	yes	0,05	
779	39815	018212		yes hoxymet	no hyl)fluor	yes ene	0,05	(1)
780	81220	019226	Sp61y7 [[6- [N- (2,2,6,6 tetramet piperidi n- butylam triazine- diyl] [(2,2,6,0 tetramet piperidi hexanec tetramet piperidi α- [N,N,N ',N'- tetrabut N"- (2,2,6,6 tetramet piperidi N"-[6- (2,2,6,6 tetramet piperidi N"-[6- (2,2,6,6 tetramet piperidi N"-[6- (2,2,6,6) tetramet piperidi N"-[6- (2,2,6,6) tetramet piperidi hexyl]- [1,3,5- triazine- triamine ω- N,N,N ',N'-	yes - thyl-4- nyl)- ino]-1,3 -2,4- 6- thyl-4- nyl)imin tiyl[(2,2, thyl-4- nyl)imin yl- - thyl-4- nyl)imin - thyl-4- nyl)- - thyl-4- nylamin - 2,4,6- e]-	no ,5- 0]-1,6- 6,6- 0]]-	no	5	

b OJ L 330, 5.12.1998, p. 32.

c OJ L 253, 20.9.2008, p. 1.

d OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

781	95265	022709		yes	no	no	0,05			
			tris(4- benzoyl benzene							
782	76725	066147	3- aminopri termina polymer with 1- isocyani isocyani	ted,	yl-3,5,5-	no			The fraction with molecul weight below 1 000 Da should not exceed 1 % (w/w)	
783	55910	073615	bgb3eðrið castor- oil mono-, hydroge acetates	enated,	no	no		(32)		
784	95420	0745070	tris (2,2-	yes Ipropana	no mido)be	no nzene	0,05			
785	24910	000010	DterbyOhth acid	atlic	yes	no		(28)		
786	14627	0000117	7321-5 chlorop anhydri		yes	no	0,05		SML expresse as 3- chlorop acid	
787	14628	0000118	8445-6 chlorop anhydri	no hthalic de	yes	no	0,05		SML expresse as 4- chlorop acid	
788	21498	000253		no ryloxy)p	yes ropyl]tri	no methoxy	0,05 silane		Only to be used	(1) (11)
		.2005, p. 28.								
	330, 5.12.1	_				-				
	253, 20.9.2	_								
		2008, p. 17.								

								as a surface treatment agent of inorganic fillers
789	60027		hydroge homopo and/or copolyn made of 1- hexene and/ or 1- octene and/ or 1- decene and/ or 1- dodecer and/ or 1- tetradec (Mw: 440– 12 000)	ners	no	no		Average (2) molecular weight not less than 440 Da. Viscosity at 100 °C not less than 3,8 cSt (3,8 \times 10 ⁻⁶ m ² /s).
790	80480	009075 008245	hexa- methyle [(2,2,6,6 tetramet	lino-1,3, -2,4- 5- hyl-4- (1)imino) ne- 5-]	no	5	Average (16) molecular weight not less than 2 400 Da. Residual content of morpholine \leq 30 mg/ kg, of N DV
a OJ L	302, 19,11.	2005, p. 28.						N,N'-
	330, 5.12.1	_						
	253, 20.9.2	008, p. 1.						

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								bis(2,2,6,6- tetramethylpiperidin-4- yl)hexane-1,6- diamine < 15 000 mg/ kg, and of 2,4- dichloro-6- morpholino-1,3,5- triazine ≤ 20 mg/kg.
791	92470	0106990	',N ",N"- tetrakis(bis(N- butyl- (N- methyl- tetramet yl)amin yl)-4,7-	2,2,6,6- hylpiper o)triazin cane-1,1	-2-	no	0,05	
792	92475	020325:	cyclic ester with [3-(3- tert- butyl-4- hydroxy	tert- ,2'- xybipher	no nyl, ropyl]oxy	yes /phospho	5 onous	SML expressed as the sum of phosphite and phosphate form of the substance and the hydrolysis products
793 a OJL	94000	0000102 2005, p. 28.	2tr7dtHan	oyænnine	no	no	0,05	SML expressed as the sum of
-	330, 5.12.1	_						
c OJ L	253, 20.9.2	008, p. 1.						
	226, 22.9.1							
e OJ L	158, 18.6.2	008, p. 17.						

	253, 20.9.2									
	330, 5.12.1									
		2005, p. 28.	acid,	ights	IIO	no	00	(32)		
798	92200	000642	propane and 2- ethyl-1- hexanol		no	no	60	(32)		
797	76807	000732	Bp26y5ste of adipic acid with 1,3- butaned 1,2-		no	yes		(31) (32)		
796	72141	001860	(1,4-	yes ne)bis[4] izin-4-	no H-3,1-	yes	0,05		SML includin the sum of its hydroly product	sis
795	40155	0124172	bis(2,2, tetrame piperidy N,N'-	hyl-4-	no thyleneo	no liamine	0,05			(2) (12)
794	18117	000007	Ðgl∳eðlic acid	no	yes	no			For indirect food contact only, behind a PET layer	
									and the hydroch adduct expresse as triethan	ed

			bis(2- ethylhez	kyl)ester				
799	77708		polyeth (EO = 1-50) ethers of linear and branche primary (C ₈ - C ₂₂) alcohols		cob	no	1,8	In compliance with the purity criteria for ethylene oxide as laid down in Directive 2008/84/ EC laying down specific purity criteria on food additives other than colours and sweeteners (OJ L 253, 20.9.2008, p. 1)
800	94425	000086	7 trfiðtf0 yl phospho	yes moaceta	no te	no		Only for use in PET
801	30607		acids, C ₂ - C ₂₄ , aliphatid linear, monoca from natural oils	yes c, rboxylic	no	no		
a OJ L	302, 19.11.	2005, p. 28.			<u> </u>	1		
b OJ L	330, 5.12.1	998, p. 32.						
c OJ L	253, 20.9.2	008, p. 1.						
d OJ L	226, 22.9.1	995, p. 1.						
e OJ L	158, 18.6.2	008, p. 17.						

803 33535 015226 le33-1 yes alkenes(C ₂₀ - C ₂₄) copolymer with maleic anhydride, reaction product with 4- amino-2,2,6,6- tetramethylpiperidine no no Not to be used for with fatty foods for which simulant D is laid down. Not to be used in contact with alcoholic foods. 804 80510 101012 p899y(73- volta) yes volta) no no no 804 80510 101012 p899y(73- volta) yes volta) no no no 804 80510 101012 p899y(73- volta) yes no noyl-1,1- dioxo-1- thiopropane-1,3- diyl)- block- poly(x- oleyl-7- hydroxy-1,5- diiminoctane-1,8- no no Only to be used as polymer production aid in polyethylene (PE), polypropylene a 01 L 302, 19.11,2005, p. 28. E E UL 233, 20.92008, p. 1.	802	33105	0146340	and fats, lithium salt Dalcobols C_{12} - C_{14} seconda β -(2- hydroxy ethoxy)	ury, yethoxy).	no	no	5		(12)
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32.	803	33535	015226	alkeness C ₂₄) copolyn with maleic anhydri reaction product with 4- amino-2	(C ₂₀ - ner de, 1 2,2,6,6-		no		to be used for articles in contact with fatty foods for which simulan D is laid down. Not to be used in contact with alcoholi	t
a OJ L 302, 19.11.2005, p. 28. b OJ L 330, 5.12.1998, p. 32.	804	80510	101012	nonyl-1 dioxo-1 thioprop diyl)- block- poly(x- oleyl-7- hydroxy	,1- - pane-1,3· -	-	no		to be used as polyme product aid in polyeth (PE),	ion ylene
	a OJ	L 302, 19.11.	2005, p. 28.			,~			porypro	r) ione
c OJ L 253, 20.9.2008, p. 1.	b OJ	L 330, 5.12.1	998, p. 32.							
	c OJ I	L 253, 20.9.2	008, p. 1.							
d OJ L 226, 22.9.1995, p. 1.	d OJ	L 226, 22.9.1	995, p. 1.							

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			diyl), process mixture with x = 1 and/ or 5, neutrali with dodecyl acid		sulfonic			(PP) and polystyrene (PS)
805	93450		and	ner chlorosili	no ane ylenepho	no		The content of the surface treatment copolymer of the coated titanium dioxide is less than 1 % w/ W
806	14876	0001070		no xanedica	yes rboxylic	no	5	Only to be used for manufacture of polyesters
807	93485		titanium nitride, nanopar	-	no	no		No migration of titanium nitride nanoparticles. Only to be used in PET bottles up to
a OJ L	302, 19.11.	2005, p. 28.	<u> </u>					up to
	330, 5.12.1							
	253, 20.9.2							
	226, 22.9.1							
e OJ L	150 10 6 0	008, p. 17.						

									20 mg/ kg. In the PET, the agglom- have a diamete of 100 – 500 nm consisti of primary titanium nitride nanopan primary particle	r ng ticles;
202	29550	088207	21-4-21-0				5		have a diamete of approxi 20 nm.	
808	38550	088207		yes enzylide	no ne)propy	no Isorbitol	5		SML includir the sum of its hydroly product	sis
809	49080	085228	(2,6- diisopro [4- (1,1,3,3 tetrame	thylbutyl	no yl)-6-)phenox nolin-1,3		0,05		Only for use in PET	(6) (14) (15)
810	68119		neopent glycol, diesters and monoes with		no	no	5	(32)	Not to be used for articles in	
	2 302, 19.11. 2 330, 5.12.1									
	253, 20.9.2									
d OJ I	226, 22.9.1	995, p. 1.								
e OJ I	158, 18.6.2	008, p. 17.								

811 8	30077							for which simulan D is laid down.	t
		006844	lpb7y8thy waxes, oxidised		no	no	60		
		0124578	copolym	stearic yleneimin ner		no		Only to be used in polyethy terephth (PET), polystyr (PS), high impact polystyr (HIPS) and polyami (PA) up to 0,1 % w/w. Prepared by the reaction of poly(12 hydroxy acid) with polyethy	alate rene ide d
813 9	01530	_	sulphost acid alkyl	. ŋces nic	no	no	5		
			(C ₄ -						
		2005, p. 28.							
	30, 5.12.19								
	53, 20.9.20 26, 22.9.19								
	58, 18.6.20								

						1			
			C ₂₀) or cyclohe diesters salts						
814	91815		sulphos acid monoal (C ₁₀ - C ₁₆) polyeth esters, salts		no col	no	2		
815	94985		trimethy mixed triesters and diesters with benzoic acid and 2- ethylhe: acid		1 m£)	no	5	(32)	Not to be used for articles in contact with fatty foods for which simulant D is laid down
816	45704		cis-1,2- cyclohe acid, salts	yes xanedica	no trboxylic	no	5		
817	38507		cis- endo- bicyclo dicarbo acid, salts	yes [2.2.1]he xylic	no ptane-2,3	no 3-	5		Not to be used with polyethylene in contact with acidic foods. Purity \geq 96 %.
a OJ L		2005, p. 28.							/ 0 / 0.
	. 330, 5.12.1								
	253, 20.9.2								
	226, 22.9.1								
e OJ L	. 158, 18.6.2	008, p. 17.							

010	21520		4 11	1 1 1					
818	21530	_	acid, salts	ynhaulpho	nyæs	no	5		
319	68110		neodeca acid, salts	nyæis:	no	no	0,05	Not to be used in polymer contactin fatty foods. Not to be used for articles in contact with fatty foods for which simulant D is laid down. SML expresse as neodeca	ng
								acid.	
320	76420		pimelic acid, salts	yes	no	no			
321	90810		stearoyl lactylic acid, salts	-yes	no	no			
322	71938		perchlor acid, salts	riyæs	no	no	0,05		(4)
OJ L	302, 19.11.	2005, p. 28	3.		1			I	
	330, 5.12.1								
	253, 20.9.2								
	, -0.2.2	· · · · P· · ·							
	226, 22.9.1	995 n 1							

823	24889		5- Sulphoi acid, salts	no sophthal	yes ic	no	5	
854	71943	0329238	Sp24fbion acetic acid, α- substitu with the copolyn of perfluon propyle glycol and perfluon ethylend glycol, termina with chloroh groups	ted ner to-1,2- ne to-1,1-	no	no		Only to be used in concentrations up to 0,5 % w/w in the polymerisation of fluoropolymers that are processed at temperatures at or above 340 °C and are intended for use in repeated use articles
860	71980	005179	Bpæßfbion (poly(n- propoxy acid]	ල්ෂ ())propar	no ioic	no		Only to be used in the polymerisation of fluoropolymers that are processed at temperatures
a OJ L	302, 19 11	2005, p. 28.						at or
	330, 5.12.1							
	253, 20.9.2	_						
c OJL		000, D. I						

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								2 a: ir fo u re u	bove 65 °C nd re atended or se in epeated se rticles	
861	71990	001325	2pt3fkioi (n- propoxy acid]	ල(෯	no oic	no		to u ir p o ffl th a a p a te a a 2 a i f f c u te a a u te a a u u v o ffl th a a te a i i i i i i i i i i i i i i i i i i	f uoropo nat re rocesse	tures 1
862	15180	001808	5302-4 diaceto butene	no cy-1-	yes	no	0,05	ir th p 3 d b C fc a	ML neludin ydroly roduct ,4- ihydro utene.)nly or use s a 0-	sis
a OJ L	302, 19.11.	2005, p. 28.							-	
	330, 5.12.1									
	253, 20.9.2									
	226, 22.9.1									
e OJ L	158, 18.6.2	008, p. 17.								

								monomer for ethyl vinyl alcohol copolymers.
864	46330	000005	diamine	yes -6- ⁄pyrimid	no ine	no	5	Only to be used in rigid poly(vinyl chloride) (PVC) in contact with non- acidic and non- alcoholic aqueous food
865	40619	002532	2(0010) acrylate methyl methacr butyl methacr copolyn	ylate, ylate)	no	no		Only to be used in rigid poly(vinyl chloride) (PVC) at a maximum level of 1 %
866	40620		(butyl acrylate methyl methacr copolyn cross- linked with	ylate)	no	no		Only to be used in rigid poly(vinyl chloride) (PVC) at a
a OJ L	302, 19.11.	2005, p. 28.						ata
	330, 5.12.1							
c OJ L	253, 20.9.2	008, p. 1.						
	226, 22.9.1	-						
e OJ L	158, 18.6.2	008, p. 17.						

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			allyl methacr	ylate				maximum level of 7 %
867	40815	004047	l(buty methacr ethyl acrylate methyl methacr copolyn	, ylate)	no	no		Only to be used in rigid poly(vinyl chloride) (PVC) at a maximum level of 2 %
868	53245	000901	0(8855)2 acrylate methyl methacr copolyn	ylate)	no	no		Only to be used in rigid poly(vinyl chloride) (PVC) at a maximum level of 2 %
869	66763	002713	6(b ū ŧ§l acrylate methyl methacr styrene) copolyn	ylate,	no	no		Only to be used in rigid poly(vinyl chloride) (PVC) at a maximum level of 3 %
870	95500	016053	',N"- tris(2-	yes yclohex	no yl)-1,2,3·	no	5	
a OJ L	302, 19.11.	2005, p. 28.						1 1
b OJ L	330, 5.12.1	998, p. 32.						
c OJ L	253, 20.9.2	008, p. 1.						
d OJ L	226, 22.9.1	995, p. 1.						
	158, 18.6.2							

			propane	-					
			tricarbo	xamide					
875	80345	005812	8p 21y6 12 hydroxy acid) stearate	-yes vstearic	no	yes	5		
878	31335		acids, fatty (C ₈ - C ₂₂) from animal or vegetab fats and oils, esters with branche alcohols aliphatie monohy saturate primary (C ₃ - C ₂₂)	d s, c, rdric, d,	no	no			
879	31336		acids, fatty (C ₈ - C ₂₂) from animal or vegetab fats and oils, esters with alcohols linear, aliphatic monohy	ō, c,	no	no			
a OJ L	302 19 11	2005, p. 28.	-	uno,					
	330, 5.12.1							 	
-	253, 20.9.2 226, 22.9.1							 	
	158, 18.6.2							 	
• 03 L	100, 10.0.2							 	

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			saturate primary (C ₁ - C ₂₂)					
880	31348	0085110	fatty fatty $(C_8-$ $C_{22}),$ esters with pentaery	yes ythritol	no	no		
881	25187	0003010	02925,46,4- tetramet diol	no hylcyclo	yes butane-1	no ,,3-	5	Only for repeated use articles for long term storage at room temperature or below and hotfill
882	25872	000241		no /lphenol	yes	no	0,05	
883	22074	000445	7371-0 methyl- pentane	no 1,5- diol	yes	no	0,05	Only to be used in materials in contact with food at a surface to mass ratio up to
a OJ L	302, 19.11.	2005, p. 28.						up to
b OJ L	330, 5.12.1	998, p. 32.						
	253, 20.9.2							
	226, 22.9.1	995, p. 1. 008, p. 17.						

								0,5
								$dm^2/$
								kg
884	34240	009108	2all&yt(C C ₂₁)sulf acid, esters with phenol		no	no	0,05	Not to be used for articles in contact with fatty foods for
								which
								simulant D is
								laid
								down.
885	45676	0263244	4e §4l & oligome	yes ers	no	no		Only to be
			of					used
			(butyler	ne alata)				in nolu (athulana
			terephth	lalate)				poly(ethylene terephthalate)
								(PET),
								poly(butylene
								terephthalate) (PBT),
								polycarbonate
								(PC), polystyrene
								(PS)
								and
								rigid poly(vinyl
								chloride)
								(PVC)
								plastics in
								concentrations
								up to
								1 % w/
								w, in contact
a OJ L	. 302, 19.11.	2005, p. 28.	1	1	J	L	ı <u> </u>	I
b OJ L	. 330, 5.12.1	998, p. 32.						
c OJ L	c OJ L 253, 20.9.2008, p. 1.							
e OII	158.18.6.2	e OJ L 158, 18.6.2008, p. 17.						

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								with aqueous acidic and alcoholi foods, for long term storage at room tempera	ic
a	a OJ L 302, 19.11.2005, p. 28.								
b	OJ L 330, 5.12.1998, p. 32.								
c	OJ L 253, 20.9.2008, p. 1.								
d	OJ L 226, 22.9.1995, p. 1.								
e	OJ L 158, 18.6.2008, p. 17.								

2. Group restriction of substances

Table 2 on Group restrictions contains the following information:

Column 1 (Group restriction No): contains the identification number of the group of substances for which the group restriction applies. It is the number referred to in Column 9 in Table 1 of this Annex.

Column 2 (FCM substance No): contains the unique identification numbers of the substances for which the group restriction applies. It is the number referred to in Column 1 in Table 1 of this Annex.

Column 3 (SML (T) [mg/kg]): contains the total specific migration limit for the sum of substances applicable to this group. It is expressed in mg substance per kg food. It is indicated ND if the substance shall not migrate in detectable quantities.

Column 4 (Group restriction specification): contains an indication of the substance whose molecular weight forms the basis for expression of the result.

(1)	(2)	(3)	(4)
Group Restriction No	FCM substance No	SML (T)[mg/kg]	Group restriction specification
1	128 211	6	expressed as acetaldehyde
2	89 227 263	30	expressed as ethyleneglycol
3	234 248	30	expressed as maleic acid

TABLE 2

4	212 435	15	expressed as
5	433 137 472	3	caprolactam expressed as the sum of the substances
6	412 512 513 588	1	expressed as iodine
7	19 20	1,2	expressed as tertiary amine
8	317 318 319 359 431 464	6	expressed as the sum of the substances
9	650 695 697 698 726	0,18	expressed as tin
10	28 29 30 31 32 33 466 582 618 619 620 646 676 736	0,006	expressed as tin
11	66 645 657	1,2	expressed as tin
12	444 469 470	30	expressed as the sum of the substances
13	163 285	1,5	expressed as the sum of the substances
14	294 368	5	expressed as the sum of the substances

15	98 196	15	expressed as formaldehyde
16	407 583 584 599	6	expressed as boron Without prejudice to the provisions of Directive 98/83/EC
17	$\begin{array}{c} 4\\ 167\\ 169\\ 198\\ 274\\ 354\\ 372\\ 460\\ 461\\ 475\\ 476\\ 485\\ 490\\ 653 \end{array}$	ND	expressed as isocyanate moiety
18	705 733	0,05	expressed as the sum of the substances
19	505 516 519	10	expressed as SO ₂
20	290 386 390	30	expressed as the sum of the substances
21	347 349	5	expressed as trimellitic acid
22	70 147 176 218 323 325 365 371 380 425 446 448 456 636	6	expressed as acrylic acid
23	150 156 181 183	6	expressed as methacrylic acid

	184 355 370 374 439 440 447 457 482		
24	756 758	5	expressed as the sum of the substances
25	720 747	0,05	sum of mono- n-dodecyltin tris(isooctylmercaptoacetate), di-n-dodecyltin bis(isooctyl mercaptoacetate), mono-dodecyltin trichloride and di- dodecyltin dichloride) expressed as the sum of mono- and di- dodecyltin chloride
26	728 729	9	expressed as the sum of the substances
27	188 291	5	expressed as isophthalic acid
28	191 192 785	7,5	expressed as terephthalic acid
29	342 672	0,05	expressed as the sum of 6-hydroxyhexanoic acid and caprolactone
30	254 672	5	expressed as 1,4- butanediol
31	73 797	30	expressed as the sum of the substances
32	8 72 73 138 140 157 159 207 242 283 532	60	expressed as the sum of the substances

	ere are currently no known outstanding effects for (EU) No 10/2011. (See end of Document for details)

Status: Point in time view as at 14/01/2011.

3. Notes on verification of compliance

Table 3 on notes on verification of compliance contains the following information:

Column 1 (Note No): contains the identification number of the Note. It is the number referred to in Column 11 in Table 1 of this Annex.

Column 2 (Notes on verification of compliance): contains rules that shall be respected when testing for compliance of the substance with specific migration limits or other restrictions or it contains remarks on situations where there is a risk of non-compliance.

(1)	(2)
Note No	Notes on verification of compliance
(1)	Verification of compliance by residual content per food contact surface area (QMA) pending the availability of an analytical method.
(2)	There is a risk that the SML or OML could be exceeded in fatty food simulants.
(3)	There is a risk that the migration of the substance deteriorates the organoleptic characteristics of the food in contact and then, that the final product does not comply with Article 3(1) c of the Framework Regulation (EC) No 1935/2004.
(4)	Compliance testing when there is a fat contact should be performed using saturated fatty food simulants as simulant D.
(5)	Compliance testing when there is a fat contact should be performed using isooctane as substitute of simulant D2 (unstable).
(6)	Migration limit might be exceeded at very high temperature.
(7)	If testing in food is performed, Annex V 1.4 shall be taken into account.

TABLE 3

Status: Point in time view as at 14/01/2011. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details) (8)Verification of compliance by residual content per food contact surface area (QMA); $QMA = 0,005 \text{ mg/6 dm}^2$. Verification of compliance by residual (9) content per food contact surface area (QMA) pending the availability of analytical method for migration testing. The ratio surface to quantity of food shall be lower than $2dm^2/kg$. (10)Verification of compliance by residual content per food contact surface area (QMA) in case of reaction with food or simulant. Only a method of analysis for the (11)determination of the residual monomer in the treated filler is available. (12)There is a risk that the SML could be exceeded from polyolefins. (13)Only a method for determination of the content in polymer and a method for determination of the starting substances in food simulants are available. There is a risk that the SML could be (14)exceeded from plastics containing more than 0.5 % w/w of the substance. (15)There is a risk that the SML could be exceeded in contact with foods with high alcoholic content There is a risk that the SML could be (16)exceeded from low-density polyethylene (LDPE) containing more than 0.3 % w/w of the substance when in contact with fatty foods (17)Only a method for determination of the residual content of the substance in the polymer is available

4. Detailed specification on substances

Table 4 on detailed specifications on substances contains the following information

Column 1 (FCM substance No): contains the unique identification number of the substances referred to in Column 1 in Table 1 of Annex I to which the specification applies.

Column 2 (Detailed specification on the substance): contains the specification on the substance.

TABLE 4

(1) (2)			
	(1)	(2)	

FCM substance No	Detailed specification of	on the substance
744	Chemical name	The copolymers are produced by the controlled fermentation of Alcaligenes eutrophus using mixtures of glucose and propanoic acid as carbon sources. The organism used has not been genetically engineered and has been derived from a single wildtype organism Alcaligenes eutrophus strain H16 NCIMB 10442. Master stocks of the organism are stored as freeze-dried ampoules. A submaster/ working stock is prepared from the master stock and stored in liquid nitrogen and used to prepare inocula for the fermenter. Fermenter samples will be examined daily both microscopically and for any changes in colonial morphology on a variety of agars at different temperatures. The copolymers are isolated from heat treatment bacteria by controlled digestion of the other cellular components, washing and drying. These copolymers are normally offered as formulated, melt formed granules containing additives such as nucleating agents, plasticisers, fillers, stabilisers and pigments which all conform to the general and individual specifications
		Poly(3-D-hydroxybutanoate- co-3-D-hydroxypentanoate)
	CAS number	0080181-31-3
	Structural formula	where $n/(m + n)$ greater than 0 and less or equal to 0,25

 Average molecular weight	Not less than 150 000
 Average molecular weight	Daltons (measured by gel permeation chromatography)
Assay	Not less than 98 % poly(3- D-hydroxybutanoate-co-3-D- hydoxy-pentanoate) analysed after hydrolysis as a mixture of 3-D-hydro-xybutanoic and 3-D-hydroxypentanoic acids
 Description	White to off-white powder after isolation
 Characteristics	
 Identification tests:	
 Solubility	Soluble in chlorinated hydrocarbons such as chloroform or dichloromethane but practically insoluble in ethanol, aliphatic alkanes and water
 Restriction	QMA for crotonic acid is 0,05 mg/6 dm ²
Purity	Prior to granulation the raw material copolymer powder must contain:
— nitrogen,	Not more than 2 500 mg/kg of plastic
— zinc,	Not more than 100 mg/kg of plastic
 — copper,	Not more than 5 mg/kg of plastic
— lead,	Not more than 2 mg/kg of plastic
— arsenic,	Not more than 1 mg/kg of plastic
— chromium,	Not more than 1 mg/kg of plastic

ANNEX II

Restrictions on materials and articles

1. Plastic materials and articles shall not release the following substances in quantities exceeding the specific migration limits below:

Barium = 1 mg/kg food or food simulant.

Cobalt = 0,05 mg/kg food or food simulant.

Copper = 5 mg/kg food or food simulant.

Iron = 48 mg/kg food or food simulant.

Lithium = 0.6 mg/kg food or food simulant.

Manganese = 0.6 mg/kg food or food simulant.

Zinc = 25 mg/kg food or food simulant.

2. Plastic materials and articles shall not release primary aromatic amines, excluding those appearing in Table 1 of Annex I, in a detectable quantity into food or food simulant. The detection limit is 0,01 mg of substance per kg of food or food simulant. The detection limit applies to the sum of primary aromatic amines released.

ANNEX III

Food simulants

1. Food simulants

For demonstration of compliance for plastic materials and articles not yet in contact with food the food simulants listed in Table 1 below are assigned.

TABLE 1

List of food simulants

Food simulant	Abbreviation
Ethanol 10 % (v/v)	Food simulant A

a This may be any vegetable oil with a fatty acid distribution of

No of carbon atoms in fatty acid chain: No of unsaturation	6-12	14	16	18:0	18:1	18:2	18:3
Range of fatty acid composition expressed % (w/w) of methyl esters by Gas chromatograp		< 1	1,5-20	<7	15-85	5-70	< 1,5

Acetic acid 3 % (w/v)	Food simulant B
Ethanol 20 % (v/v)	Food simulant C
Ethanol 50 % (v/v)	Food simulant D1
Vegetable oil ^a	Food simulant D2
poly(2,6-diphenyl-p-phenylene oxide), particle size 60-80 mesh, pore size 200 nm	Food simulant E

a This may be any vegetable oil with a fatty acid distribution of

No of carbon atoms in fatty acid chain: No of unsaturation	6-12	14	16	18:0	18:1	18:2	18:3
Range of fatty acid composition expressed % (w/w) of methyl esters by Gas chromatograph	< 1 ny	<1	1,5-20	< 7	15-85	5-70	< 1,5

2. General assignment of food simulants to foods

Food simulants A, B and C are assigned for foods that have a hydrophilic character and are able to extract hydrophilic substances. Food simulant B shall be used for those foods which have a pH below 4.5. Food simulant C shall be used for alcoholic foods with an alcohol content of up to 20 % and those foods which contain a relevant amount of organic ingredients that render the food more lipophilic.

Food simulants D1 and D2 are assigned for foods that have a lipophilic character and are able to extract lipophilic substances. Food simulant D1 shall be used for alcoholic foods with an alcohol content of above 20 % and for oil in water emulsions. Food simulant D2 shall be used for foods which contain free fats at the surface.

Food simulant E is assigned for testing specific migration into dry foods.

3. Specific assignment of food simulants to foods for migration testing of materials and articles not yet in contact with food

For testing migration from materials and articles not yet in contact with food the food simulants that corresponds to a certain food category shall be chosen according Table 2 below.

For testing overall migration from materials and articles intended to come into contact with different food categories or a combination of food categories the food simulant assignment in point 4 is applicable.

Table 2 contains the following information:

Column 1 (Reference number): contains the reference number of the food category.

Column 2 (Description of food): contains a description of the foods covered by the food category

Column 3 (Food simulants): contains sub-columns for each of the food simulants

The food simulant for which a cross is contained in the respective sub-column of column 3 shall be used when testing migration of materials and articles not yet in contact with food.

For food categories where in sub-column D2 the cross is followed by an oblique stroke and a figure, the migration test result shall be divided by this figure before comparing the result with the migration limit. The figure is the correction factor referred to in point 4.2 of Annex V to this Regulation.

For food category 01.04 food simulant D2 shall be replaced by 95 % ethanol.

For food categories where in sub-column B the cross is followed by (*) the testing in food simulant B can be omitted if the food has a pH of more than 4.5.

For food categories where in sub-column D2 the cross is followed by (**) the testing in food simulant D2 can be omitted if it can be demonstrated by means of an appropriate test that there is no 'fatty contact' with the plastic food contact material.

TABLE 2

food category specific assignment of food simulants

(1)	(2)	(3)					
	e Descriptio	onFood sim	ulants				
number	of food	Α	В	С	D1	D2	Е
01	Beverages						
01.01	Non- alcoholic beverages or alcoholic beverages of an alcoholic strength lower than or equal to 6 % vol.:						
		lear rinks: ed,	X(*)	X			

	lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract				
	B. cl di juices and nectars and soft drinks containing fruit pulp, musts containing fruit pulp, liquid chocolate	X(*)		X	
01.02	Alcoholic beverages of an alcoholic strength of between 6 %vol and 20 %.		X		
01.03	Alcoholic beverages of an alcoholic strength above 20 % and all cream liquors			X	

01.04	Miscellaneous: undenaturated ethyl alcohol	X(*)	Substitute 95 % ethanol
02	Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares		
02.01	Starches		X
02.02	Cereals, unprocessed, puffed, in flakes (including popcorn, corn flakes and the like)		X
02.03	Cereal flour and meal		X
02.04	Dry pasta e.g. macaroni, spaghetti and similar products and fresh pasta		X
02.05	Pastry, biscuits, cakes, bread, and other bakers' wares, dry:		
	A. With fatty substance on	es	X/3

		he urface			
	B. C	Other			X
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh:				
	f s o tl	Vith atty ubstances n he urface		X/3	
	В. С	Other			Х
03	Chocolate sugar and products thereof Confection products				
03.01	Chocolate, chocolate- coated products, substitutes and products coated with substitutes			X/3	
03.02	Confection products:	nery			
		n olid orm:			
	f	Vith atty ubstances m		X/3	

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		the surface			
	II.	Other			Х
		In paste form:			
		With fatty substances on the surface		X/2	
	II.	Moist	X		
03.03	Sugar and sugar products	r			
		In solid form: crystal or powder			X
		X Molasses, sugar syrups, honey and the like			
04	Fruit, vegetable and products thereof				
04.01	Whole fruit, fresh or chilled, unpeeled				
04.02	Processed fruit:	d			

	A.	Dried					Х
	Α.	Dried or dehydrated fruits, whole, sliced, flour or powder					
	В.	Fruit in the form of purée, preserves, pastes or in its own juice or in sugar syrup (jams, compote, and similar products)	X(*)	X			
	C.	Fruit preserved in a liquid medium:					
	I.	In an oily medium				X	
	II.	In an alcoholic medium			X		
04.03	Nuts (peanut	s,					

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	chestnuts, almonds, hazelnuts, walnuts, pine kernels and others):	
	A. Shelled, dried, flaked or powdered	X
	B. Shelled and roasted	X
	C. In X paste or cream form	X
04.04	Whole vegetables, fresh or chilled, unpeeled	
04.05	Processed vegetables:	
	A. Dried or dehydrated vegetables whole, sliced or in the form of flour or powder	X
	B. Fresh vegetables, peeled	

		or					
		cut					
	i t f G F F F G G i i i i f G G f f f f f f f f f f f	Vegetables n he form of ourée, oreserves, oastes or n ts own uice including oickled and n	X(*)	X			
		rine)					
	D. I	Preserved vegetables:					
	`						
	2 (X n oily nedium				X	
	2	n in ilcoholic nedium			Х		
05	Fats and oils						
05.01	Animals and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidifie butter)					X	

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05.02	Margarine butter and other fats and oils made from water emulsions in oil				X/2	
06	Animal products and eggs					
06.01	Fish:					
		X Fresh, processed, alted or moked ncluding ish eggs			X/3(**)	
		Preserved ìsh:				
	2 (X n un oily nedium			X	
	2	n in iqueous nedium	X(*)	X		
06.02	Crustacear and molluscs (including oysters, mussels, snails)					
	t	Fresh within he hell				

	B.	Shell removed, processed, preserved or cooked with the shell				
	I.	In X an oily medium			Х	
	II.	In an aqueous medium	X(*)	X		
06.03	Meat of all zoologic species (includir poultry and gam	ıg				
	A.	X Fresh, chilled, salted, smoked			X/4(**)	
	В.	X Processed meat products (such as ham, salami, bacon, sausages, and other) or in the form of paste, creams			X/4(**)	

		Marinated meat			X	
		products in				
		an oily medium				
06.04	Preserved meat:	d				
		X an fatty or oily medium			X/3	
	B.	In an aqueous medium	X(*)	X		
06.05	Whole eggs, egg yolk, egg white	y				
		Powdered or dried or frozen				X
	В.	Liquid and cooked		X		
07	Milk products	8				
07.01	Milk					
	A.	Milk and milk based drinks whole, partly dried and skimmed		X		

	or pa sk	urtly immed				
	po ind int for (b: on wl mi	ilk owder cluding fant rmula ased hole ilk owder)				X
07.02	Fermented milk such as yoghurt, buttermilk and similar products		X(*)	X		
07.03	Cream and sour cream		X(*)	Х		
07.04	Cheeses:					
	wi no	ot lible				X
	ch wi rir or wi ed rir (g ca an the lik an me	ith lible nd ouda, membert, id e ce)			X/3(**)	

		Processed cheese (soft cheese, cottage cheese and similar)	X(*)	X		
	D.	Preserved cheese:				
		X In an oily medium			X	
		In an aqueous medium (feta, mozarella, and similar)	X(*)	X		
08	Miscellar products					
08.01	Vinegar		Х			
08.02	Fried or roasted foods:					
	А.	X Fried potatoes, fritters and the like			X/5	
	В.	Of animal origin			X/4	
08.03	Preparativ for soups broths, sauces, in liquid, solid or powder form (extracts,	,				

	concentr homoge composi food preparat prepared dishes includin yeast and raising agents	nised te ions, l g				
	А.	Powdered or dried:				
	I.	With fatty character			X/5	
	II.	Other				Х
	B.	any other form than powdered or dried:				
	I.	X With fatty character	X(*)		X/3	
	II.	Other	X(*)	X		
08.04	Sauces:					
	А.	With aqueous character	X(*)	X		
	B.	X With fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad			X	

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		creams and other oil/ water mixtures e.g. coconut based sauces				
08.05	Mustard (except powdere mustard under heading 08.14)	X d	X(*)		X	/3(**)
08.06	Sandwic toasted bread pizza an the like containin any kind of foodstuf	d ng f				
	А.	X With fatty substances on the surface			X	/5
	B.	Other				Х
08.07	Ice- creams			X		
08.08	Dried foods:					
	A.	With fatty substances on the surface			X	5
	B.	Other				X

08.09	Frozen or deep- frozen foods				X
08.10	Concentrated extracts of an alcoholic strength equal to or exceeding 6 % vol.	X(*)	X		
08.11	Cocoa:				
	A. Cocoa powder, including fat- reduced and highly fat reduced	5			X
	B. Cocoa paste			X/3	
08.12	Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered				X
08.13	Aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom				X

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the Commission Regulation (EU) No 10/2011. (See end of Document for de	etails)					

	and others				
08.14	Spices and seasonings in the natural state such as cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, salt and other				X
08.15	Spices and seasoning in oily medium such as pesto, curry paste			Х	

4. Food simulant assignment for testing overall migration

To demonstrate compliance with the overall migration limit for all type of foods testing in distilled water or water of equivalent quality or food simulant A and food simulant B and simulant D2 shall be performed.

To demonstrate compliance with the overall migration limit for all types of food except for acidic foods testing in distilled water or water of equivalent quality or food simulant A and food simulant D2 shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous and alcoholic foods and milk products testing in food simulant D1 shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous, acidic and alcoholic foods and milk products testing in food simulant D1 and food simulant B shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C and food simulant B shall be performed.

ANNEX IV

Declaration of compliance

The written declaration referred to in Article 15 shall contain the following information:

- (1) the identity and address of the business operator issuing the declaration of compliance;
- (2) the identity and address of the business operator which manufactures or imports the plastic materials or articles or products from intermediate stages of their manufacturing or the substances intended for the manufacturing of those materials and articles;
- (3) the identity of the materials, the articles, products from intermediate stages of manufacture or the substances intended for the manufacturing of those materials and articles;
- (4) the date of the declaration;
- (5) confirmation that the plastic materials or articles, products from intermediate stages of manufacture or the substances meet relevant requirements laid down in this Regulation and Regulation (EC) No 1935/2004;
- (6) adequate information relative to the substances used or products of degradation thereof for which restrictions and/or specifications are set out in Annexes I and II to this Regulation to allow the downstream business operators to ensure compliance with those restrictions;
- (7) adequate information relative to the substances which are subject to a restriction in food, obtained by experimental data or theoretical calculation about the level of their specific migration and, where appropriate, purity criteria in accordance with Directives 2008/60/EC, 95/45/EC and 2008/84/EC to enable the user of these materials or articles to comply with the relevant EU provisions or, in their absence, with national provisions applicable to food;
- (8) specifications on the use of the material or article, such as:
 - (i) type or types of food with which it is intended to be put in contact;
 - (ii) time and temperature of treatment and storage in contact with the food;
 - (iii) ratio of food contact surface area to volume used to establish the compliance of the material or article;
- (9) when a functional barrier is used in a multi-layer material or article, the confirmation that the material or article complies with the requirements of Article 13(2), (3) and (4) or Article 14(2) and (3) of this Regulation.

ANNEX V

COMPLIANCE TESTING

For testing compliance of migration from plastic food contact materials and articles the following general rules apply.

CHAPTER 1

Testing for specific migration of materials and articles already in contact with food

1.1. Sample preparation

The material or article shall be stored as indicated on the packaging label or under conditions adequate for the packaged food if no instructions are given. The food shall be removed from contact with the material or article before its expiration date or any date by which the manufacturer has indicated the product should be used for reasons of quality or safety.

1.2. Conditions of testing

The food shall be treated in accordance with the cooking instructions on the package if the food is to be cooked in the package. Parts of the food which are not intended to be eaten shall be removed and discarded. The remainder shall be homogenised and analysed for migration. The analytical results shall always be expressed on the basis of the food mass that is intended to be eaten, in contact with the food contact material.

1.3. Analysis of migrated substances

The specific migration is analysed in the food using an analytical method in accordance with the requirements of Article 11 of Regulation (EC) No 882/2004.

1.4. Special cases

When contamination occurs from sources other than food contact materials this has to be taken into account when testing for compliance of the food contact materials, in particular for phthalates (FCM substance 157, 159, 283, 728, 729) referred to in Annex I.

CHAPTER 2

Testing for specific migration of materials and articles not yet in contact with food

2.1. Verification method

Verification of compliance of migration into foods with the migration limits shall be carried out under the most extreme conditions of time and temperature foreseeable in actual use taking into account paragraphs 1.4, 2.1.1, 2.1.6 and 2.1.7.

Verification of compliance of migration into food simulants with the migration limits shall be carried out using conventional migration tests according to the rules set out in paragraphs 2.1.1 to 2.1.7.

2.1.1. Sample preparation

The material or article shall be treated as described by accompanying instructions or by provisions given in the declaration of compliance.

Migration is determined on the material or article or, if this is impractical, on a specimen taken from the material or article, or a specimen representative of this material or article. For each food simulant or food type, a new test specimen is used. Only those parts of the sample which are intended to come into contact with foods in actual use shall be placed in contact with the food simulant or the food.

2.1.2. Choice of food simulant

Materials and articles intended for contact with all types of food shall be tested with food simulant A, B and D2. However, if substances that may react with acidic food simulant or foods are not present testing in food simulant B can be omitted.

Materials and articles intended only for specific types of foods shall be tested with the food simulants indicated for the food types in Annex III.

2.1.3. Conditions of contact when using food simulants

The sample shall be placed in contact with the food simulant in a manner representing the worst of the foreseeable conditions of use as regard contact time in Table 1 and as regard contact temperature in Table 2.

If it is found that carrying out the tests under the combination of contact conditions specified in Tables 1 and 2 causes physical or other changes in the test specimen which do not occur under worst foreseeable conditions of use of the material or article under examination, the migration tests shall be carried out under the worst foreseeable conditions of use in which these physical or other changes do not take place.

TABLE 1

Contact time in worst foreseeable use	Test time
$t \le 5 \min$	5 min
$5 \min < t \le 0,5$ hour	0,5 hour
$0,5 \text{ hours} < t \le 1 \text{ hour}$	1 hour
1 hour $< t \le 2$ hours	2 hours
2 hours $< t \le 6$ hours	6 hours
$6 \text{ hours} < t \le 24 \text{ hours}$	24 hours
$1 \text{ day} < t \le 3 \text{ days}$	3 days
$3 \text{ days} < t \le 30 \text{ days}$	10 days
Above 30 days	See specific conditions

Contact time

TABLE 2

Conditions of contact in worst foreseeable use	Test conditions	
Contact temperature	Test temperature	
$T \le 5 \ ^{\circ}C$	5 °C	
$5 \circ C < T \le 20 \circ C$	20 °C	
$20 \circ C < T \le 40 \circ C$	40 °C	
$40 \ ^{\circ}C < T \le 70 \ ^{\circ}C$	70 °C	

a This temperature shall be used only for food simulants D2 and E. For applications heated under pressure migration testing under pressure at the relevant temperature may be performed. For food simulants A, B, C or D1 the test may be replaced by a test at 100 °C or at reflux temperature for duration of four times the time selected according to the conditions in Table 1.

$70 \text{ °C} < T \le 100 \text{ °C}$	100 °C or reflux temperature
$100 \ ^{\circ}C < T \le 121 \ ^{\circ}C$	121 °C ^a
121 °C < T ≤ 130 °C	130 °C ^a
130 °C < T ≤ 150 °C	150 °C ^a
150 °C < T < 175 °C	175 °C ^a
T > 175 °C	Adjust the temperature to the real temperature at the interface with the food ^a

a This temperature shall be used only for food simulants D2 and E. For applications heated under pressure migration testing under pressure at the relevant temperature may be performed. For food simulants A, B, C or D1 the test may be replaced by a test at 100 °C or at reflux temperature for duration of four times the time selected according to the conditions in Table 1.

2.1.4. Specific conditions for contact times above 30 days at room temperature and below

For contact times above 30 days at room temperature and below the specimen shall be tested in an accelerated test at elevated temperature for a maximum of 10 days at 60 °C. Testing time and temperature conditions shall be based on the following formula.

t2 = t1 * Exp((-Ea/R) * (1/T1-1/T2))

Ea is the worst case activation energy 80kJ/mol

R is a factor 8,31 J/Kelvin/mol

Exp -9627 * (1/T1-1/T2)

t1 is the contact time

t2 is the testing time

T1 is the contact temperature in Kelvin. For room temperature storage this is set at 298 K ($25 \,^{\circ}$ C). For refrigerated and frozen conditions it is set at 278 K ($5 \,^{\circ}$ C).

T2 is the testing temperature in Kelvin.

Testing for 10 days at 20 °C shall cover all storage times at frozen condition.

Testing for 10 days at 40 °C shall cover all storage times at refrigerated and frozen conditions including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Testing for 10 days at 50 °C shall cover all storage time at refrigerated and frozen conditions including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes and storage times of up to 6 months at room temperature.

Testing for 10 days at 60 °C shall cover long term storage above 6 months at room temperature and below including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

The maximum testing temperature is governed by the phase transition temperature of the polymer. At the test temperature the test specimen should not undergo any physical changes.

For storage at room temperature testing time can be reduced to 10 days at 40 $^{\circ}$ C if there is scientific evidence that migration of the respective substance in the polymer has reached equilibration under this test condition.

2.1.5. Specific conditions for combinations of contact times and temperature

If a material or article is intended for different applications covering different combinations of contact time and temperature the testing should be restricted to the test conditions which are recognised to be the most severe on the basis of scientific evidence.

If the material or article is intended for a food contact application where it is successively subject to a combination of two or more times and temperatures, the migration test shall be carried out subjecting the test specimen successively to all the applicable worst foreseeable conditions appropriate to the sample, using the same portion of food simulant.

2.1.6. Repeated use articles

If the material or article is intended to come into repeated contact with foods, the migration test(s) shall be carried out three times on a single sample using another portion of food simulant on each occasion. Its compliance shall be checked on the basis of the level of the migration found in the third test.

However, if there is conclusive proof that the level of the migration does not increase in the second and third tests and if the migration limits are not exceeded on the first test, no further test is necessary.

The material or article shall respect the specific migration limit already in the first test for substances for which in Annex I Table 1 column 8 or Table 2 column 3 the specific migration limit is set as non-detectable and for non-listed substances used behind a plastic functional barrier covered by the rules of point (b) of Articles 13(2) which should not migrate in detectable amounts.

2.1.7. Analysis of migrating substances

At the end of the prescribed contact time, the specific migration is analysed in the food or food simulant using an analytical method in accordance with the requirements of Article 11 of Regulation (EC) No 882/2004.

2.1.8. Verification of compliance by residual content per food contact surface area (QMA)

For substances which are unstable in food simulant or food or for which no adequate analytical method is available it is indicated in Annex I that verification of compliance shall be undertaken by verification of residual content per 6 dm² of contact surface. For materials and articles between 500 ml and 10 l the real contact surface is applied. For materials and articles below 500 ml and above 10 l as well as for articles for which it is impractical to calculate the real contact surface the contact surface is assumed to be 6 dm² per kg food.

2.2. Screening approaches

To screen if a material or article complies with the migration limits any of the following approaches can be applied which are considered more severe than the verification method described in section 2.1.

2.2.1. Replacing specific migration by overall migration

To screen for specific migration of non-volatile substances, determination of overall migration under test conditions at least as severe as for specific migration can be applied.

2.2.2. Residual content

To screen for specific migration the migration potential can be calculated based on the residual content of the substance in the material or article assuming complete migration.

2.2.3. Migration modelling

To screen for specific migration the migration potential can be calculated based on the residual content of the substance in the material or article applying generally recognised diffusion models based on scientific evidence that are constructed such as to overestimate real migration.

2.2.4. Food simulant substitutes

To screen for specific migration, food simulants can be replaced by substitute food simulants if it is based on scientific evidence that the substitute food simulants overestimate migration compared to the regulated food simulants.

CHAPTER 3

Testing for overall migration

Overall migration testing shall be performed under the standardised testing conditions set out in this chapter.

3.1. Standardised testing conditions

The overall migration test for materials and articles intended for the food contact conditions described in column 3 of Table 3 shall be performed for the time specified and at the temperature specified in column 2. For test OM5 the test can be performed either for 2 hours at 100 °C (food simulant D2) or at reflux (food simulant A, B, C, D1) or for 1 hour at 121 °C. The food simulant shall be chosen in accordance with Annex III.

If it is found that carrying out the tests under the contact conditions specified in Table 3 causes physical or other changes in the test specimen which do not occur under worst foreseeable conditions of use of the material or article under examination, the migration tests shall be carried out under the worst foreseeable conditions of use in which these physical or other changes do not take place.

TABLE 3

Column 1	Column 2	Column 3
Test number	Contact time in days [d] or hours [h] at Contact temperature in [°C]	Intended food contact conditions
OM1	10 d at 20 °C	Any food contact at frozen and refrigerated conditions.
OM2	10 d at 40 °C	Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
OM3	2 h at 70 °C	Any contact conditions that include heating up

Standardised testing conditions

		to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.
OM4	1 h at 100 °C	High temperature applications for all food simulants at temperature up to 100 °C.
OM5	2 h at 100 °C or at reflux or alternatively 1 h at 121 °C	High temperature applications up to 121 °C.
OM6	4 h at 100 °C or at reflux	Any food contact conditions with food simulants A, B or C, at temperature exceeding 40 °C.
OM7	2 h at 175 °C	High temperature applications with fatty foods exceeding the conditions of OM5.

Test OM 7 covers also food contact conditions described for OM1, OM2, OM3, OM4, OM5. It represents the worst case conditions for fatty food simulants in contact with non-polyolefins. In case it is technically not feasible to perform OM 7 with food simulant D2 the test can be replaced as set out in paragraph 3.2.

Test OM 6 covers also food contact conditions described for OM1, OM2, OM3, OM4 and OM5. It represents worst case conditions for food simulants A, B and C in contact with non-polyolefins.

Test OM 5 covers also food contact conditions described for OM1, OM2, OM3, OM4. It represents the worst case conditions for all food simulants in contact with polyolefins.

Test OM 2 covers also food contact conditions described for OM1 and OM3.

3.2. Substitute test for OM7 with food simulant D2

In case it is technically NOT feasible to perform OM7 with food simulant D2 the test can be replaced by test OM 8 or OM9. Both test conditions described under the respective test shall be performed with a new test sample.

Test number	Test conditions	Intended food contact conditions	Covers the intended food contact conditions described in
OM 8	Food simulant E for 2 hours at 175 °C and food simulant D2 for 2 hours at 100 °C	High temperature applications only	OM1, OM3, OM4, OM5, and OM6
OM 9	Food simulant E for 2 hours at 175 °C and	High temperature applications	OM1, OM2, OM3, OM4, OM5 and OM6

		including long term storage at room temperature	
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3.3. Repeated use articles

Where a material or article is intended to come into repeated contact with foods, the migration test shall be carried out three times on a single sample using another sample of the food simulant on each occasion.

Its compliance shall be checked on the basis of the level of the migration found in the third test. However, if there is conclusive proof that the level of the migration does not increase in the second and third tests and if the overall migration limit is not exceeded on the first test, no further test is necessary.

3.4. Screening approaches

To screen if a material or article complies with the migration limits any of the following approaches can be applied which are considered more severe than the verification method described in sections 3.1. and 3.2.

3.4.1. Residual content

To screen for overall migration the migration potential can be calculated based on the residual content of migratable substances determined in a complete extraction of the material or article.

3.4.2. Food simulant substitutes

To screen for overall migration food simulants can be replaced if based on scientific evidence the substitute food simulants overestimate migration compared to the regulated food simulants.

CHAPTER 4

Correction factors applied when comparing migration test results with migration limits

4.1. Correction of specific migration in foods containing more than 20 % fat by the Fat Reduction Factor (FRF)

For lipophilic substances for which in Annex I it is indicated in column 7 that the FRF is applicable the specific migration can be corrected by the FRF. The FRF is determined according to the formula $FRF = (g \text{ fat in food/kg of food})/200 = (\% \text{ fat} \times 5)/100.$

The FRF shall be applied according to the following rules.

The migration test results shall be divided by the FRF before comparing with the migration limits.

The correction by the FRF is not applicable in the following cases:

- (a) when the material or article is or is intended to be brought in contact with food intended for infants and young children as defined by Directives 2006/141/EC and 2006/125/ EC;
- (b) for materials and articles for which it is impracticable to estimate the relationship between the surface area and the quantity of food in contact therewith, for example due

to their shape or use, and the migration is calculated using the conventional surface area/volume conversion factor of $6 \text{ dm}^2/\text{kg}$.

The application of the FRF shall not lead to a specific migration exceeding the overall migration limit.

4.2. Correction of migration into food simulant D2

For the food categories where in sub-column D2 of column 3 of Table 2 of Annex III the cross is followed by a figure the migration test result into food simulant D2 shall be divided by this figure.

The migration test results shall be divided by the correction factor before comparing with the migration limits.

The correction is not applicable to the specific migration for substances in the Union list in Annex I for which the specific migration limit in column 8 is 'not detectable' and for nonlisted substances used behind a plastic functional barrier covered by the rules of Article 13(2) (b) which should not migrate in detectable amounts.

4.3. Combination of correction factors 4.1 and 4.2.

Article 9(1) and (2)

The correction factors described in 4.1 and 4.2 can be combined for migration of substances for which the FRF is applicable when testing is performed in food simulant D2 by multiplying both factors. The applied maximum factor shall not exceed 5.

ANNEX VI

Directive 2002/72/EC **This Regulation** Article 1(1) Article 1 Article 1(2), (3) and (4) Article 2 Article 1a Article 3 Article 3(1), Article 4(1) and Article 5 Article 5 Article 4(2), Article 4a(1) and (4), Article 4d, Article 6 Annex II (2) and (3) and Annex III (2) and (3)Article 4a(3) and (6)Article 7 Annex II (4) and Annex III (4) Article 8 Article 3(1) and Article 4(1) Article 9 Article 6 Article 10 Article 5a(1) and Annex I (8) Article 11 Article 2 Article 12 Article 7a Article 13

Article 15

Correlation tables

Article 9(3)	Article 16
Article 7 and Annex I (5a)	Article 17
Article 8	Article 18
Annex II (3) and Annex III (3)	Article 19
Annex I, Annex II, Annex IV, Annex IVa, Annex V Part B, and Annex VI	Annex I
Annex II (2), Annex III (2) and Annex V, Part A	Annex II
Article 8(5) and Annex VIa	Annex IV
Annex I	Annex V
Directive 93/8/EEC	This Regulation
Article 1	Article 11
Article 1	Article 12
Article 1	Article 18
Annex	Annex III
Annex	Annex V
	-
Annex	Annex V
Annex Directive 97/48/EC	Annex V This Regulation

- (**1**) OJ L 338, 13.11.2004, p. 4.
- (2) OJ L 220, 15.8.2002, p. 18.
- (**3**) OJ L 44, 15.2.1978, p. 15.
- (4) OJ L 135, 30.5.2009, p. 3.
- (5) OJ L 354, 31.12.2008, p. 16.
- (6) OJ L 354, 31.12.2008, p. 34.
- (7) OJ L 31, 1.2.2002, p. 1.
- (8) SCF opinion of 4 December 2002 on the introduction of a Fat (Consumption) Reduction Factor (FRF) in the estimation of the exposure to a migrant from food contact materials. http://ec.europa.eu/food/fs/sc/scf/out149_en.pdf
- (9) Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) on a request from the Commission related to the introduction of a Fat (consumption) Reduction Factor for infants and children, The EFSA Journal (2004) 103, 1-8.
- (10) OJ L 297, 23.10.1982, p. 26.
- (11) OJ L 213, 16.8.1980, p. 42.
- (12) OJ L 167, 24.6.1981, p. 6.
- (13) OJ L 165, 30.4.2004, p. 1.
- (14) OJ L 384, 29.12.2006, p. 75.
- (15) OJ L 401, 30.12.2006, p. 1.
- (16) OJ L 339, 6.12.2006, p. 16.
- (17) OJ L 353, 31.12.2008, p. 1.
- (18) OJ L 372, 31.12.1985, p. 14.

Status:

Point in time view as at 14/01/2011.

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011.