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## SCHEDULE 4

### OVERALL AND SPECIFIC MIGRATION TESTING USING FOOD SIMULANTS

#### PART IV

Simulants to be used in relation to a specific food or a specific group of foods

5. Where a food is listed in the Table to this Part of this Schedule under both a specific and a general heading, the simulant relating to the specific heading is the simulant which falls to be used for the migration test.

**Table**

Reference Number	Description of food	Simulants to be used			
		A	B	C	D
01	<b>Beverages</b>				
01.01	Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than 5% vol.: Waters, ciders, fruit or vegetable juices of normal strength or concentrated, musts, fruit nectars, lemonades and mineral waters, syrops, bitters, infusions, coffee,	X(a)	X(a)		

NOTES:

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(\*\*) This test shall be carried out in the case of liquids or beverages of an alcoholic strength exceeding 10% vol. with aqueous solutions of ethanol of a similar strength.

(\*\*\*) If it can be demonstrated under regulation 11 or proved by means of an appropriate test that there is to be no fatty contact with the plastic material or article, simulant D shall not be used.

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
01.02	tea, liquid chocolate, beers and other  Alcoholic beverages of an alcoholic strength equal to or exceeding 5% vol.: Beverages shown under heading 01.01 but with an alcoholic strength equal to or exceeding 5% vol.: Wines, spirits and liqueurs		X <sup>(*)</sup>	X <sup>(**)</sup>	
01.03	Miscellaneous: undenatured ethyl alcohol		X <sup>(*)</sup>	X <sup>(**)</sup>	
02	<b>Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares</b>				

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
02.01	Starches				
02.02	Cereals, unprocessed, puffed, in flakes (including popcorn, cornflakes and the like)				
02.03	Cereal flour and meal				
02.04	Macaroni, spaghetti and similar products				
02.05	Pastry, biscuits, cakes and other bakers' wares, dry:				
	A. With fatty substances on the surface				X/5
	B. Other				
02.06	Pastry, cakes and other bakers' wares, fresh:				
	A. With fatty substances on the surface				X/5
	B. Other	X			
03	<b>Chocolate, sugar and products thereof Confectionery products</b>				

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
04.01	Whole fruit, fresh or chilled				
04.02	Processed fruit:				
	A. Dried or dehydrated fruit, whole or in the form of flour or powder				
	B. Fruit in the form of chunks, puree or paste	X(a)	X(a)		
	C. Fruit preserves (jams and similar products— whole fruit or chunks or in the form of flour or powder, preserved in a liquid medium):				
	I. In an aqueous medium	X(a)	X(a)		
	II. In an oily medium	X(a)	X(a)		X
	III. In an alcoholic medium (>=5% vol.)		X(*)	X	
04.03	Nuts (peanuts, chestnuts,				

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
	almonds, hazelnuts, walnuts, pine kernels and others)				
	A. Shelled, dried				
	B. Shelled and roasted				X/5 <sup>(***)</sup>
	C. In paste or cream form	X			X/3 <sup>(***)</sup>
04.04	Whole vegetables, fresh or chilled				
04.05	Processed vegetables:				
	A. Dried or dehydrated vegetables whole or in the form of flour or powder				
	B. Vegetables, cut, in the form of purées	X(a)	X(a)		
	C. Preserved vegetables:				
	I. In an aqueous medium	X(a)	X(a)		
	II. In an oily medium	X(a)	X(a)		X
	III. In an alcoholic		X <sup>(*)</sup>	X	

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
	medium ( $\geq 5\%$ vol.)				
05	<b>Fats and oils</b>				
05.01	Animal and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidified butter)				X
05.02	Margarine, butter and other fats and oils made from water emulsions in oil				X/2
06	<b>Animal products and eggs</b>				
06.01	Fish:				
	A. Fresh, chilled, salted, smoked	X			X/3 <sup>(***)</sup>
	B. In the form of paste	X			X/3 <sup>(***)</sup>
06.02	Crustaceans and molluscs (including oysters, mussels, snails) not naturally protected by their shells	X			

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
06.03	Meat of all zoological species (including poultry and game):				
	A. Fresh, chilled, salted, smoked	X			X/4
	B. In the form of paste, creams	X			X/4
06.04	Processed meat products (ham, salami, bacon and other)	X			X/4
06.05	Preserved and part-preserved meat and fish:				
	A. In an aqueous medium	X(a)	X(a)		
	B. In an oily medium	X(a)	X(a)		X
06.06	Eggs not in shell:				
	A. Liquid				
	B. Other	X			
06.07			Egg yolks:		
	A. Liquid	X			
	B. Powdered or frozen				
06.08	Dried white of egg				

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
07	<b>Milk products</b>				
07.01	Milk:				
	A. Whole	X			
	B. Partly dried	X			
	C. Skimmed or partly skimmed	X			
	D. Dried				
07.02	Fermented milk such as yoghurt, buttermilk and such products in association with fruit and fruit products		X		
07.03	Cream and sour cream	X(a)	X(a)		
07.04	Cheeses:				
	A. Whole, with rind				
	B. Processed cheeses	X(a)	X(a)		
	C. All others	X(a)	X(a)		X/3 <sup>(***)</sup>
07.05	Rennet:				
	A. In liquid or viscous form	X(a)	X(a)		
	B. Powdered or dried				
08	<b>Miscellaneous products</b>				
08.01	Vinegar		X		

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		A	B	C	D
08.02	Fried or roasted foods:				
	A. Fried potatoes, fritters and the like				X/5
	B. Of animal origin				X/4
08.03	Preparations for soups, broths in liquid, solid or powder form (extracts, concentrates); homogenized composite food preparations, prepared dishes:				
	A. Powdered or dried				
	I. With fatty substances on the surface				X/5
	II. Other				
	B. Liquid or paste:				
	I. With fatty substances on the surface	X(a)	X(a)		X/3
	II. Other	X(a)	X(a)		
08.04	Yeasts and raising agents				
	A. In paste form	X(a)	X(a)		

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
	B. Dried				
08.05	Salt				
08.06	Sauces:				
	A. Without fatty substances on the surface	X(a)	X(a)		
	B. Mayonnaise, sauces derived from mayonnaise, salad creams and other oil in water emulsions	X(a)	X(a)		X/3
	C. Sauce containing oil and water forming two distinct layers	X(a)	X(a)		X
08.07	Mustard (except powdered mustard under heading 08.17)	X(a)	X(a)		X/3 <sup>(***)</sup>
08.08	Sandwiches, toasted bread and the like containing any kind of foodstuff:				
	A. With fatty substances on the surface				X/5
	B. Other				
08.09	Ice-creams	X			

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		A	B	C	D
08.10	Dried foods: A. With fatty substances on the surface B. Other				X/5
08.11	Frozen or deep-frozen foods				
08.12	Concentrated extracts of an alcoholic strength equal to or exceeding 5% vol.		X <sup>(*)</sup>	X	
08.13	Cocoa: A. Cocoa powder B. Cocoa paste				X/5 <sup>(***)</sup> X/3 <sup>(***)</sup>
08.14	Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered				
08.15	Liquid coffee extracts	X			
08.16	Aromatic herbs and other herbs: Camomile, mallow, mint, tea, lime blossom				

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		A	B	C	D
08.17	and others Spices and seasonings in the natural state: Cinnamon, cloves, powdered mustard, pepper, vanilla, saffron and other				

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