SCHEDULE 4

OVERALL AND SPECIFIC MIGRATION TESTING USING FOOD SIMULANTS

PART II

Food Simulants to be used in Migration Testing

4. The fatty food simulants referred to in the Table are—

(a) corn oil with standardised specifications;

(b) sunflower oil the characteristics of which are—

Iodine value (Wijs) = 120 to 145

Refractive index at 20°C = 1.474 to 1.476

Saponification number = 188 to 193

Relative density at 20°C = 0.918 to 0.925

Unsaponifiable matter = 0.5% to 1.5%; and

(c) a synthetic mixture of triglycerides the composition of which is as follows—

(i) fatty acid distribution

No. of C-atoms in fatty acid residue	6	8	10	12	14	16	18	others
GLC area (%)	#1	6–9	8–11	45–52	12–15	8–10	8–12	<=1

(ii) purity

Content of monoglycerides (enzymatically)	<=0.2%
Content of diglycerides (enzymatically)	<=2.0%
Unsaponifiable matter	<=0.2%
Iodine value (Wijs)	<=0.1%
Acid value	<=0.1%
Water content (K. Fischer)	<=0.1%
Melting point	28 ± 2°C

(iii) typical absorption spectrum (thickness of layer: d = 1 cm; Reference: water at 35°C)

Wavelength (nm)	290	310	330	350	370	390	430	470	510
Transmittance (%)	#2	#15	#37	#64	#80	#88	#95	#97	#98

At least 10% light transmittance at 310 nm