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.

[^{F1}TABLE 1

List of food simulants

Food simulant	Abbreviation
Ethanol 10 % (v/v)	Food simulant A
Acetic acid 3 % (w/v)	Food simulant B
Ethanol 20 % (v/v)	Food simulant C
Ethanol 50 % (v/v)	Food simulant D1
Any vegetable oil containing less than 1 % unsaponifiable matter	Food simulant D2
poly(2,6-diphenyl-p-phenylene oxide), particle size 60-80 mesh, pore size 200 nm	Food simulant E]

Textual Amendments

F1 Substituted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

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.

[^{F1}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 to Table 2 below.

For testing migration from materials and articles intended to come into contact with foods not listed in Table 2 below, or a combination of foods, the general food simulant assignments in

point 2 shall be used for specific migration testing, and for overall migration testing the food simulant assignments in point 4 shall be 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 or E the cross is followed by an oblique stroke and a figure, the migration test result shall be corrected by dividing the result by this figure. The corrected test result shall then be compared to the migration limit to establish compliance. The test results for substances that shall not migrate in detectable quantities shall not be corrected in this way.

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 that there is no 'fatty contact' with the plastic food contact material.]

TABLE 2

(1)	(2)	(3)					
Referenc	e Descriptio	onFood si	imulants				
number	of food	Α	B	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:	X(*)	X			

food category specific assignment of food simulants

		I	1	1	I	I	
	fruit or vegetable juices of normal strength or concentrate fruit nectars, lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract						
			X(*)		X		
01.02	Alcoholic beverages of an alcoholic strength of between 6 %vol and 20 %.			X			
01.03	Alcoholic beverages of an				X		

	alcoholic strength above 20 % and all cream liquors		
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 substances on the surface		X/3	
	B.	Other			Х
02.06	Pastry, cakes, bread, dough and othe bakers' wares, fresh:	c I I I I I I I I I I I I I I I I I I I			
	А.	With fatty substances on the surface		X/3	
	B.	Other			X
03	Chocola sugar and products thereof Confecti products	onery			
03.01	Chocolate chocolate coated products substitute and products coated with substitute	e- , es		X/3	
03.02	Confecti products	onery			

		1	i	1	i	1	. <u></u>
		In solid form:					
		With fatty substances on the surface				X/3	
	II.	Other					Х
		In paste form:					
		With fatty substances on the surface				X/2	
	II.	Moist		Х			
03.03	Sugar and sugar products	r					
	A.	In solid form: crystal or powder					X
	B.	X Molasses, sugar syrups, honey and the like					
04	Fruit, vegetable and products thereof	es					

[^{F1} 04.01	Fruit, fresh or chilled:					
	А.	unpeeled and uncut				X/10
	В.	X peeled and/ or cut	X (*)]
04.02	Processe fruit:	d				
	A.	Dried or dehydrated fruits, whole, sliced, flour or powder				X
	B.	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 (peanuts, chestnuts almonds, hazelnuts walnuts, pine kernels and others):	5, , ,,				
	A.	Shelled, dried, flaked or powdered				X
	В.	Shelled and roasted				X
	C.	X paste or cream form			X	
[^{F1} 04.04	Vegetable fresh or chilled:	es,				
	A.	unpeeled and uncut				X/10
	В.	X peeled and/	X (*)]

		or cut					
[^{F1} 04.05	Processo vegetab A.	ed					X
	B.	(obsolete)					
	С.	Vegetables in the form of purée, preserves, pastes or in its own juice (including pickled and in brine).	X (*)	X			
	D.	Preserved vegetables:					
	I.	X In an oily medium				X	
	II.	In an			X]

		lcoholic nedium			
05	Fats and oils				
05.01	Animals 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	Animal products and eggs				
06.01	Fish:				
	c p sa o si in fi	X resh, hilled, rocessed, alted r moked noluding sh ggs		X/3(**)	
	fi	reserved sh:			
	a 0	X n ily nedium		Х	

	II.	Iņ	X(*)	X		
		an aqueous medium				
06.02	Crustacea and molluscs (including oysters, mussels, snails)					
		Fresh within the shell				
		Shell removed, processed, preserved or cooked with the shell				
		X In an oily medium			X	
		In an aqueous medium	X(*)	X		
06.03	Meat of all zoologica species (including poultry and game):					
		X Fresh, chilled, salted, smoked			X/4(**)	

		X				X/4(**)	
	B.	X Processed meat					
		products (such					
		as					
		ham, salami,					
		bacon,					
		sausages, and					
		other)					
		or in					
		the					
		førm of					
		paste,					
		creams					
	C.	X Marinated				X	
		meat					
		products in					
		an					
		oily medium					
06.04	Preserve meat:						
	A.	InX				X/3	
	11.	an					
		fatty or					
		oily					
		medium					
	B.	In	X(*)		X		
		an aqueous					
		medium					
06.05	Whole						
	eggs, eg yolk, eg	g g					
	white	5					
	A.	Powdered					X
		or					
		dried or					
		frozen		1			

	6	Liquid and cooked		X	
07	Milk products				
07.01	Milk				
		Milk and milk based drinks whole, bartly dried and skimmed br bartly skimmed		X	
		Milk powder ncluding nfant formula based on whole milk powder)			X
07.02	Fermented milk such as yoghurt, buttermilk and similar products	ł	X(*)	X	
07.03	Cream and sour cream		X(*)	X	
07.04	Cheeses:				
		Whole, with not			Х

	e ri	dible nd				
	c w ri o w e ri () c a t l i i a n	atural heese ithout nd r dible nd gouda, amembert, nd he ke) nd helting heese			X/3(**)	
	c (s c c c a	rocessed heese soft heese, ottage heese nd imilar)	X(*)	X		
		reserved heese:				
	0	X n ily nedium			Х	
	a n (1 n a	n queous nedium feta, nozarella, nd imilar)	X(*)	X		
08	Miscelland products	eous				
08.01	Vinegar		X			

08.02	Fried or roasted foods:				
		X Fried potatoes, fritters and the like		X/5	
	6	X Of animal origin		X/4	
08.03	Preparation for soups, broths, sauces, in liquid, solid or powder form (extracts, concentrat homogeni composite food preparatio prepared dishes including yeast and raising agents	tes); ised e			
		Powdered or dried:			
	t	With fatty character		X/5	
	II. (Other			Х
	1 1	any other form than powdered			

		or				
	I.	lried: X With fatty character	X(*)		X/3	
		Other	X(*)	X		
08.04	Sauces:					
	á	With aqueous character	X(*)	X		
		X With Fatty character e.g. nayonnaise, sauces derived from nayonnaise, salad creams and other oil/ water nixtures e.g. coconut pased sauces	X(*)		X	
08.05	Mustard (except powdered mustard under heading 08.14)	X	X(*)		X/3(**)	
08.06	Sandwich toasted bread pizza and the like containing any kind of foodstuff					

	Α.	X With fatty substances on the surface				X/5	
	B.	Other					Х
08.07	Ice- creams			X			
08.08	Dried foods:						
	Α.	With fatty substances on the surface				X/5	
	B.	Other					X
08.09	Frozen or deep- frozen foods						X
08.10	Concentre extracts of an alcoholic strength equal to or exceedin 6 % vol.	g	X(*)		X		
08.11	Cocoa:						
	A.	Cocoa powder, including fat- reduced and highly fat reduced					X
	B.	Cocoa paste				X/3	

08.12	Coffee, whether or not roasted, decaffeinat or soluble, coffee substitutes, granulated or				X
08.13	powdered Aromatic				X
	herbs and other herbs such as camomile, mallow, mint, tea, lime blossom 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			X	

[^{F2}4. Food simulant assignment for testing overall migration

For tests to demonstrate compliance with the overall migration limit food simulants shall be chosen as set out in Table 3:

TABLE 3

Food simulant assignment for demonstrating compliance with the overall migration limitFoods coveredFood simulants in which testing shall be

Foods covered	performed				
all types of food	1. distilled water or water of equivalent quality or food simulant A;				
	2. food simulant B; and				
	3. food simulant D2.				
all types of food except for acidic foods	1. distilled water or water of equivalent quality or food simulant A; and				
	2. food simulant D2.				
I^{F3} all aqueous and alcoholic foods and milk products with a pH \geq 4,5	food simulant D1				
all aqueous and alcoholic foods and milk products with a $pH < 4,5$	food simulant D1 and food simulant B]				
all aqueous foods and alcoholic foods up to an alcohol content of 20 %	food simulant C				
all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 %	1. food simulant C; and				
	2. food simulant B.]				

Textual Amendments

F3 Substituted by Commission Regulation (EU) 2019/37 of 10 January 2019 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Textual Amendments

F2 Substituted by Commission Regulation (EU) 2017/752 of 28 April 2017 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

[^{F4}5. General derogation to the assignment of food simulants

By derogation from the assignments of food simulants in points 2 to 4 of this Annex, where testing with several food simulants is required, a single food simulant shall be sufficient if on the basis of evidence acquired using generally recognised scientific methods this food simulant is shown to be the most severe food simulant for the particular material or article being tested under the applicable time and temperature conditions selected in accordance with Chapters 2 and 3 of Annex V.

The scientific basis on which this derogation is used shall in such cases form part of the documentation required under Article 16 of this Regulation.]

Textual Amendments

F4 Inserted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Changes to legislation:

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