Status: Point in time view as at 31/12/2020. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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)

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

ANNEX I

Substances

1. F1... 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).

[F2Column 8 (SML [mg/kg]): the specific migration limit applicable for the substance. It is expressed in mg substance per kg food. It is marked as ND ('not-detectable') if the substance is one in respect of which no migration is permitted, to be determined in accordance with Article 11(4).]

Textual Amendments

F2 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).

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.

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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.

F3

Textual Amendments

F3 Deleted 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).

TABLE 1

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
FCM substa No	Ref. ncNo	CAS No	Substa name	as additiv or polymo produc	obtain from microl	g nce moleculo	abl g(yes/		p	ctivintes on cativification of compliance
1	12310	026630	9a 413 u7inin	no	yes	no				
2	12340	_	albumin coagulat by formald	ted	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	·lhexane	yes -1,6-	no		(17)	1 mg/kg in final product express as isocyan moiety.	ed

		(60 % w/w) 2,4,4-trimethy diisocya	lhexane- nate	-1,6-					
5	25360 —	trialkyl(C ₁₅)acet acid, 2,3- epoxypre ester	ic	yes	no	ND		1 mg/kg in final product expresse as epoxygi Molecu weight is 43 Da.	oup.
6	25380 —	trialkyl acetic acid (C ₇ -C ₁₇), vinyl esters	no	yes	no	0,05			(1)
7	30370 —	acetylac acid, salts	estès	no	no				
8	30401 —	acetylate mono- and diglycer of fatty acids		no	no		(32)		
9	30610 —	acids, C ₂ - C ₂₄ , aliphatic linear, monocar from natural oils and fats, and their mono-, di- and triglycer esters	rboxylic	no	no				

Status: Point in time view as at 31/12/2020.

			(branch fatty acids at naturall occuring levels are included	y S					
10	30612		acids, C ₂ - C ₂₄ , aliphatic linear, monoca syntheti and their mono-, di- and triglyce esters	rboxylic c	no	no			
11	30960		acids, aliphatic monoca (C ₆ -C ₂₂), esters with polygly	rboxylic	no	no			
12	31328	_	acids, fatty, from animal or vegetab food fats and oils	yes le	no	no			
13	33120	_	alcohols aliphatic monohy saturate linear, primary (C ₄ - C ₂₄)	e, dric, d,	no	no			
14	33801	_	n- alkyl(C	yes	no	no	30		

			C ₁₃)ben	zenesulp	honic					
15	34130		alkyl, linear with even number of carbon atoms $(C_{12}$ - $C_{20})$ dimethy	yes	no	yes	30			
16	34230	_	alkyl(C ₂₂)sulpacids		no	no	6			
17	34281		alkyl(C ₂₂)sulpacids, linear, primary with an even number of carbon atoms	bhuric	no	no				
18	34475	_	alumini calcium hydroxi phosphi hydrate	de	no	no				
19	39090	_	N,N- bis(2- hydroxy C ₁₈)ami	yes vethyl)all ne	no kyl(C ₈ -	no		(7)		
20	39120	_	N,N- bis(2- hydroxy C ₁₈)ami hydroch		no kyl(C ₈ -	no		(7)	SML(T) expresse excludin HCl	ed
21	42500	_	carbonic acid, salts	cyes	no	no				
22	43200	_	castor oil, mono-	yes	no	no				

Status: Point in time view as at 31/12/2020.

			and diglyce	rides					
23	43515	_	chloride of choline esters of coconut oil fatty acids		no	no	0,9		(1)
24	45280	_	cotton fibers	yes	no	no			
25	45440	_	cresols, butylate styrenat	d,	no	no	12		
26	46700		benzofu one containi a) 5,7- di-tert- butyl-3- (3,4- dimethy benzofu one (80 to 100 % w/w) and b) 5,7-di- tert- butyl-3- (2,3- dimethy benzofu one (0 to 20 % w/w)	ran-2- ran-2- ran-2- ran-2- ran-2-	-3H-	no	5		
27	48960		9,10- dihydro stearic	yes xy	no	no	5		

			acid and its oligome	ers				
28	50160		di-n- octyltin bis(n- alkyl(C C ₁₆)	yes	no)	no	(10)	
29	50360	_	di-n- octyltin bis(ethy maleate	1	no	no	(10)	
30	50560	_	di-n- octyltin 1,4- butaned bis(mer		no tate)	no	(10)	
31	50800	_	di-n- octyltin dimalea esterifie	te,	no	no	(10)	
32	50880		di-n- octyltin dimalea polyme (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	lnse		
35	54280	_	ethylhy	d yex ypro	pnydcellu	lonsce		
36	54450		fats and oils, from animal or vegetab food sources	yes le	no	no		
37	54480		fats and	yes	no	no		

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			oils, hydroge from animal or vegetab food sources	le				
38	55520		glass fibers	yes	no	no		
39	55600	_	glass microba	yes alls	no	no		
40	56360	_	glycero esters with acetic acid	l,yes	no	no		
41	56486		glycero esters with acids, aliphati saturate linear, with an even number of carbon atoms (C ₁₄ -C ₁₈) and with acids, aliphati unsaturalinear, with an even number of carbon atoms (C ₁₆ -C ₁₈)	c, d,	no	no		
42	56487	_	glycero esters	l,yes	no	no		

			with butyric acid					
43	56490	_	glycerol esters with erucic acid	.yes	no	no		
44	56495		glycerol esters with 12- hydroxy acid		no	no		
45	56500	_	glycerol esters with lauric acid	yes.	no	no		
46	56510	_	glycerol esters with linoleic acid	.yes	no	no		
47	56520	_	glycerol esters with myristic acid		no	no		
48	56535	_	glycerol esters with nonanoi acid		no	no		
49	56540	_	glycerol esters with oleic acid	yes.	no	no		
50	56550	_	glycerol esters with palmitic acid		no	no		
51	56570		glycerol esters with	,yes	no	no		

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			propionic acid					
52	56580	_	glycerol ye esters with ricinoleic acid	es	no	no		
53	56585	_	glycerol.ye esters with stearic acid	es	no	no		
54	57040		glycerol ye monooleat ester with ascorbic acid	es te,	no	no		
55	57120		glycerol ye monooleat ester with citric acid	es te,	no	no		
56	57200	_	glycerol yo monopalm ester with ascorbic acid	es nitate,	no	no		
57	57280	_	glycerol ye monopalm ester with citric acid	es nitate,	no	no		
58	57600	_	glycerol ye monostear ester with ascorbic acid		no	no		
59	57680	_	glycerol ye monostear ester with citric acid		no	no		

60	58300 —	glycine, yes salts	no	no		
62	64500 —	lysine, yes salts	no	no		
63	65440 —	manganeses pyrophosphite	no	no		
64	66695 —	methylhyddsoxyr	n et hylce	lutose		
65	67155 —	mixture of 4- (2- benzoxazolyl)-4 (5- methyl-2- benzoxazolyl)sti 4,4'- bis(2- benzoxazolyl) stilbene and 4,4'- bis(5- methyl-2- benzoxazolyl)sti	no ,- ilbene,	no		Not more than 0,05 % (w/w) (quantity of substance used/ quantity of the formulation). Mixture obtained from the manufacturing process in the typical ratio of (58-62 %): (23-27 %): (13-17 %).
66	67600 —	mono- yes n- octyltin tris(alkyl(C ₁₀ - C ₁₆) mercaptoacetate	no	no	(11)	
67	67840 —	montaniones acids and/or their esters with ethyleneglycol and/or with 1,3-butanediol	no	no		

Status: Point in time view as at 31/12/2020.

			and/or with glycerol							
68	73160	_	phospho acid, mono- and di- n-alkyl (C ₁₆ and C ₁₈) esters	o ņie s	no	yes	0,05			
69	74400		phospho acid, tris(non- and/or dinonyl; ester	yl-	no	yes	30			
70	76463	_	polyacry acid, salts	ylyices	no	no		(22)		
71	76730		polydim γ- hydroxy			no	6			
72	76815		polyeste of adipic acid with glycerol or pentaery esters with even numbere unbranc C_{12} - C_{22} fatty acids	rthritol, ed, hed	no	no		(32)	The fraction with molecul weight below 1 000 Da [F2shall] not exceed 5 % (w/w)	ar
73	76866	_	polyeste of 1,2- propane and/ or 1,3- and/ or 1,4- butaned	diol	no	yes		(31) (32)		

		and/or polypropyleneglycol 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			
74	77440 —	polyethy Jessegly cnb diricinoleate	yes	42	
75	77702 —	polyethyleseglycob esters of aliph. monocarb. acids (C6-C22) and their ammonium and sodium sulphates	no		
76	77732 —	polyethylesse glycol (EO = 1-30, typically 5) ether of butyl 2-cyano 3-(4-hydroxy-3-	no	0,05	Only for use in PET

Status: Point in time view as at 31/12/2020.

			methoxypheny acrylate	71)				
77	77733		polyethylesseg (EO = 1-30, typically 5) ether of butyl-2-cyano-3-(4-hydroxypheny acrylate		no	0,05	Only for use in PET	
78	77897		polyethylesseg (EO = 1-50) monoalkylethe (linear and branched, C ₈ -C ₂₀) sulphate, salts		no	5		
79	80640	_	polyoxyalksyl (C ₂ - C ₄) dimethylpolys	no iloxane	no			
80	81760		powdersyes flakes and fibres of brass, bronze, copper, stainless steel, tin, iron and alloys of copper, tin and iron	no	no			
81	83320	_	propylhyydroxy	/ethnydcellu	losse			
82	83325	_	propylhyydroxy	/m eth ylcel	lunlose			

83	83330	– propylhyydroxy	pr op ylce	llulose	
84	85601 -	silicates, yes natural (with the exception of asbestos)	no	no	
85	85610 –	silicates, yes natural, silanated (with the exception of asbestos)	no	no	
86	86000 -	- silicic yes acid, silylated	no	no	
[F287	86285	Silicon dioxide, silanated	no	no	For synthetic amorphous silicon dioxide, silanated: primary particles of 1–100 nm which are aggregated to a size of 0,1–1 µm and may form agglomerates within the size distribution of 0,3 µm to the mm size.]

Status: Point in time view as at 31/12/2020.

	1	1	1	I	1		I	1		
88	86880		sodium monoal dialkylp	kyl	no enzened	no isulphor	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 ned ahydropl	mothano thalate)	lno	0,05			
93	95858		waxes, paraffin refined, derived from petroleu based or syntheti hydroca feedstoo low viscosit	ım c irbon eks,	no	no	0,05		Not to be used for articles in contact with fatty foods for which [F2simul D1 and/ or D2] is laid down. Average molecul weight not less than 350 Da. Viscosit at 100 °C not less	e ar

							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, refined, derived from petroleu based or syntheti hydroca feedstochigh viscosit	m c rbon eks,	no	no		Average molecular weight not less than 500 Da. Viscosity at 100 °C not less than 11 cSt (11 × 10-6 m²/s). Content of mineral hydrocarbons with Carbon number less than 25, not more than 5 % (w/w).

Status: Point in time view as at 31/12/2020.

95	95883	_	white mineral	yes	no	no	Average molecular
			oils, paraffin derived	ic,			weight not less
			from				than
			petrolei	ım			480
			based	1111			Da.
			hydroca	rbon			Viscosity
			feedstoo	ks			at 100 °C
							not
							less
							than
							8,5 cSt
							(8,5 ×
							10 ⁻⁶
							m^2/s).
							Content
							of
							mineral
							hydrocarbons
							with Carbon
							number
							less
							than
							25, not
							more
							than
							5 %
							(w/w).
96	95920	_	wood flour	yes	no	no	
			and				
			fibers,				
			untreate	d			
97	72081/1	10—	petrolei	nynes	no	no	Petroleum
			hydroca	ırbon			hydrocarbon
			resins				resins,
			(hydrog	enated)			hydrogenated
							are produced
							by the
							catalytic
							or
							thermalpolymerisation
							of
							dienes
							and
							olefins

of the aliphatic, alicyclic and/or monobenzenoidarylalkene types from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties:									
aliphatic, alicyclic and/or monobenzenoidarylalkene types from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams subsequently followed by distillation, hydrogenation and additional processing. Properties: Viscosity at 120 °C; 3 Pa.s, Softening point: > 95 °C as determined by ASTIM								of the	
alicyclic and/or monobenzenoidarylalkene types from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams subsequently followed by distillation, hydrogenation and additional processing. Properties:									
and/or monobenzenoidarylalkene types from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM								alicyclic	· ,
monobenzenoidarylalkene types from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams subsequently followed by distillation, hydrogenation and additional processing. Properties:								and/or	
types from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing, Properties:								and/or	. 1 1 11
from distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing, Properties: — Viscosity at 120 °C; >> 3 Pa.s, Softening point: >> 95 °C as determined by ASTM									nzenoidarylalkene
distillates of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing, Properties:								types	
of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties:									
of cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties:								distillate	es
cracked petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									
petroleum stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 955 °C as determined by ASTM									
stocks with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: Viscosity at 120 °C:									
with a boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 3 Pa.s, Softening point: > 95 °C as determined by ASTM								penoicu	1111
boiling range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									
range not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									
not greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing, Properties: — Viscosity at 120 °C: > 3 — Pa.s, Softening point: >> 95 °C as determined by ASTM									
greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > > 5 95 °C as determined by ASTM								range	
greater than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > > 5 95 °C as determined by ASTM									
than 220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM									
220 °C, as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM								than	
as well as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties:								220 °C	
as the pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									
pure monomers found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									
monomers found in these distillation streams subsequently followed by distillation, hydrogenation and additional processing, Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									
found in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM									
in these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Pas, Softening point: > 95 °C as determined by ASTM									ers
these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM								found	
these distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM								in	
distillation streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM									
streams, subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM								distillati	on
subsequently followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM									
followed by distillation, hydrogenation and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM									
by distillation, hydrogenation and additional processing. Properties: Wiscosity at 120 °C: Pa.s, Pa.s, Softening point: Softening point: ASTM								subsequ	entry
distillation, hydrogenation and additional processing. Properties:									a
hydrogenation and additional processing. Properties:								by	
and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM								distillati	on,
and additional processing. Properties: — Viscosity at 120 °C: > 3 Pa.s, — Softening point: > 95 °C as determined by ASTM								hydroge	nation
processing. Properties: - Viscosity at 120 °C: > 3 Pa.s, - Softening point: > 95 °C as determined by ASTM								and	
processing. Properties: - Viscosity at 120 °C: > 3 Pa.s, - Softening point: > 95 °C as determined by ASTM								addition	al
Properties:									
- Viscosity at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM								Properti	es.
at 120 °C: > 3 Pa.s, Softening point: > 95 °C as determined by ASTM									Viscosity
120 °C: Softening									
Pa.s, Softening point: > 95 °C as determined by ASTM									
— Softening point: > 95 °C as determined by ASTM									
Pa.s, Softening point: > 95 °C as determined by ASTM									
— Softening point: > 95 °C as determined by ASTM									
— Softening point: > 95 °C as determined by ASTM									Pa.s,
point: > 95 °C as determined by ASTM									Softening
> 95 °C as determined by ASTM									point:
95 °C as determined by ASTM									
as determined by ASTM									
determined by ASTM									
by ASTM									
ASTM									
									by
									Method
	,	'	•		. '	. '	'		•

Status: Point in time view as at 31/12/2020.

									E 28-67, Bromine number: < 40 (ASTM D1159), The colour of a 50 % solution in toluene < 11 on the Gardner scale, Residual aromatic monomer
98	17260	000005	Of Of raid	esheyade	yes	no		(15)	50 ppm,
	54880								
99	19460	000005		yes	yes	no			
	62960		acid						
100	24490	000005	0s 7fb# ol	yes	yes	no			
	88320								
101	36000	000005	0a8de7bio acid	eyes	no	no			
102	17530	000005	0 g90 e7se	no	yes	no			
103	18100	000005	6 g&yle6 rol	yes	yes	no			
	55920								
104	58960	000005	7h@Qa@lec bromide	y les imetl	n y dammo	o nio um	6		
105	22780	000005	7p a0 mitic	yes	yes	no			_ _
	70400		acid						
106	24550	000005		yes	yes	no			
	89040		acid						
						-		-	

107	25960	0000057utê	8a6 no	yes	no			
108	24880	0000057sf6	rdse no	yes	no			
109	23740	0000057152		yes	no			
	81840	pro	panediol					
110	93520	0000059e02 0010191teld		no	no			
111	53600	0000060 e06		net etr aac	eti o o			
112	64015	0000060H3A3	•	no	no			
113	16780	0000064eth	and ol yes	yes	no			
	52800							
114	55040	0000064fdf	-	no	no			
115	10090	0000064a&	-	yes	no			
	30000	aci	a					
116	13090	0000065b&f		yes	no			
	37600	aci	a					
117	21550	0000067n 5 €	thlanoho	yes	no			
118	23830	0000067263	-	yes	no			
	81882	pro	panol					
119	30295	0000067a6€	tdne yes	no	no			
120	49540	0000067 d66 sul	hethylyes phoxide	no	no			
121	24270	0000069s a D		yes	no			
	84640	aci	a					
122	23800	0000071423 pro	8-8 no panol	yes	no			
123	13840	0000071136 but	5-3 no	yes	no			
124	22870	0000071441 per	0 no ntanol	yes	no			
125	16950	0000074e8f	ylleneno	yes	no			
126	10210	0000074a86	tyleneno	yes	no			
127	26050	0000075 v0:1	y4 no oride	yes	no	ND	1 mg/ kg in final product	

Status: Point in time view as at 31/12/2020.

128	10060	000007	5a0₹ta0lde	hnyode	yes	no		(1)		
129	17020	000007	5elllylen oxide	eno	yes	no	ND		1 mg/ kg in final product	(10)
130	26110	000007	5v36y4ide chloride		yes	no	ND			(1)
131	48460	000007	51317–6 difluoro	yes ethane	no	no				
132	26140	000007	5 v3 8y1/ide fluoride		yes	no	5			
133	14380	000007	5e 4 496ny		yes	no	ND		1 mg/	(10)
	23155		chloride						kg in final product	
134	43680	000007	5e ll f ofod	i fles rom	eth ane	no	6		Content of chloroff less than 1 mg/ kg of the substant	uoromethan
135	24010	000007	5 ръ́6р9 /le oxide	nico	yes	no	ND		1 mg/ kg in final product	
136	41680	000007	6e2anpho	ryes	no	no				(3)
137	66580	000007	methyle methyl- (1-	yes enebis(4- 6- cyclohex	no yl)pheno	yes		(5)		
138	93760	000007	7t90n7 butyl acetyl citrate	yes	no	no		(32)		
139	14680	000007		yes	yes	no				
	44160		acid							
140	44640	000007	7e93ic0 acid, triethyl ester	yes	no	no		(32)		

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

141	13380	000007		yes	yes	no	6			
	25600		trimetny	/lolpropa	ine					
	94960									
142	26305	000007	8 √0⁄8y0 trio	eth wxysil	aynes	no	0,05		Only to be used as a surface treatment agent	[^{F9} (1)]
143	62450	000007	8i stop∉ nta	nyes	no	no				
144	19243	000007		no	yes	no	ND		1 mg/	
	21640		methyl- butadie						kg in final product	
145	10630	0000079	9a06yllam	ide	yes	no	ND			
146	23890	0000079	Pp 00pi lon	i y es	yes	no				
	82000		acid							
147	10690	0000079	Pa¢byllc acid	no	yes	no		(22)		
148	14650	0000079	9e h& øøotr	i filo ioroet	hydene	no	ND			(1)
149	19990	0000079	9 n3Otl (acr	yla mide	yes	no	ND			
150	20020	0000079	9m4dth4acr acid	yrlic	yes	no		(23)		
[F6151	13480	000008		no	yes	no	0,05		Not	
	13607]		bis(4- hydroxy	phenyl) _l	propane				to be used for the manufactof polycarlinfant feeding bottles. Not to be used for the manufactof polycarlidrinking cups or	cture

Status: Point in time view as at 31/12/2020.

									bottles which, due to their spill proof character intended for infants i and young children i .	1
152	15610	000008		no dipheny e	yes l	no	0,05			
153	15267	000008		no dipheny e	yes l	no	5			
154	13617	000008		no vydinhar	yes	no	0,05			
	16090		sulphon	xydipher e	1y1					
155	23470	000008	0e56-8 pinene	no	yes	no				
156	21130	000008	0n62thacr acid, methyl ester	yrlóc	yes	no		(23)		
157	74880	000008	1p/Mh2lic acid, dibutyl ester	yes	no	no	0,3	(32)	Only to be used as: (a)	plasticiser in repeated use materials and articles contacting nonfatty foods; technical support agent in

ANNEX I
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Status: Point in time view as at 31/12/2020.

158	23380 76320	0000088	5p M Alic anhydri	yes de	yes	no				polyolefins in concentrations up to 0,05 % in the final product.
159	74560	000008.	Sptskallic acid, benzyl butyl ester	yes	no	no	30	(32)	Only to be used as: (a)	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 or processed cereal-

Status: Point in time view as at 31/12/2020.

									(c)	based foods and baby foods for infants and young children as defined by Directive 2006/125 EC; technical support agent in concentration to 0,1 % in the final product.	5/
160	84800	000008	7saRe3/lic acid, 4-tert- butylphester		no	yes	12				
[^{F10} 161	92160	000087-	69(4)- tartaric acid	yes	no	no]					
162	65520	000008	7 ค728ค5 ito	lyes	no	no					
163	66400	000008	82 <u>7</u> 24'-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 3/2 e7ne anhydri		yes	no	0,05			
167	25240	000009	1208–7 toluene diisocya	no	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
168	13075	000009		no	yes	no	5			[^{F9} (1)]
	15310		diamino phenyl- triazine							
169	16240	000009	dimethy	no d-4,4'- anatobipl	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
170	16000	000009		no xybiphei	yes ıyl	no	6			
171	38080	000009	3b 58z 6ic acid, methyl ester	yes	no	no				
172	37840	000009	Bb&Az@ic acid, ethyl ester	yes	no	no				
173	60240	000009-		yes benzoic	no	no				
174	14740	000009	5 <i>e</i> 48-7 cresol	no	yes	no				
175	20050	000009	on05thacr acid, allyl ester	yrloc	yes	no	0,05			

Status: Point in time view as at 31/12/2020.

176	11710	0000096	6adByRc acid, methyl ester	no	yes	no		(22)		
177	16955	0000096	6e 419y l ene carbona		yes	no	30		sML expresses as ethylene Residual content of 5 mg ethylene carbonal per kg of hydroge with max 10 g of hydroge in contact with 1 kg of food.	eglycol. l e te
178	92800	0000096	6469-5 thiobis(tert- butyl-3- methylp		no	yes	0,48			
179	48800	000009	dihydro 5,5'-		no lmethane	yes	12			
[F11180	17160	000009	7efigenol	no	yes	no		(33)]		
181	20890	000009	7n63th2acr acid, ethyl ester	ylóc	yes	no		(23)		
182	19270	000009	7i tát e∕thic acid	no	yes	no				
183	21010	000009′	7nacthacr acid, isobutyl ester		yes	no		(23)		
184	20110	000009	7n&&thlacr acid,	yloc	yes	no		(23)		

			butyl ester							
185	20440	000009	7r9etIfacr acid, diester with ethylene	•	yes	no	0,05			
186	14020	000009	8 45tler4 - butylph	no enol	yes	no	0,05			
187	22210	000009	8 6 83-9 methyls	no tyrene	yes	no	0,05			
188	19180	0000099	Pi 60pB tha acid dichlori		yes	no		(27)		
189	60200	0000099	9476-3 hydroxy acid, methyl ester	yes benzoic	no	no				
190	18880	0000099	9 <i>p</i> 96-7 hydroxy acid	no benzoic	yes	no				
191	24940	000010	Ot 20 Phth acid dichlori		yes	no		(28)		
192	23187	_	phthalic acid	no	yes	no		(28)		
193	24610	000010	Os tly2re fne	no	yes	no				
194	13150	000010	Obsthztyl alcohol	no	yes	no				
195	37360	000010	Ob &a zald	eyheysde	no	no				(3)
196	18670	000010	Oh&XaOne	t lyy s eneto	tyresmine	no		(15)		
	59280									
197	20260	000010	lmÆtlæcr acid, cyclohe ester		yes	no	0,05			
198	16630	000010	l d6øh8 ny diisocya		ey∕ e ,sl′-	no		(17)	1 mg/ kg in final product expresse as	

Status: Point in time view as at 31/12/2020.

							isocyan moiety	ate
199	24073	000010 respective diglyce ether		yes	no	ND	Not to be used for articles in contact with fatty foods for which [F2 simul D1 and/ or D2] is laid down. For indirect food contact only, behind a PET layer.	ant
200	51680	0000102N0,849 dipher	yes nylthioure	no a	yes	3		
201	16540	0000102d09h0r carbor		yes	no	0,05		
202	23070	0000102(3 , 3 -6 pheny acid	no lenedioxy	yes diacetic	no	0,05		[^{F9} (1)]
203	13323	0000102140-9 bis(2- hydro	no xyethoxy)	yes benzene	no	0,05		
204	25180	0000102NGON3N ',N'-	yes	yes	no			
	92640	tetraki	s(2- xypropyl)	ethylened	liamine			
205	25385	0000102tr70H5y	lamine	yes	no		40 mg/kg hydroge at a ratio of 1 kg food	ıl

									to a maximum of 1,5 grand of 1,	ns el.
206	11500	000010	Bactly II c acid, 2- ethylher ester	no xyl	yes	no	0,05			
207	31920	0000103	Ballspile acid, bis(2- ethylhes ester	yes xyl)	no	yes	18	(32)		(2)
208	18898	0000103		no (phenyl) de	yes	no	0,05			
209	17050	0000104	4276-7 ethyl-1- hexanol	no	yes	no	30			
210	13390 14880	000010		no roxymetl	yes nyl)cyclo	no hexane				
211	23920	000010	5p38p4on acid, vinyl ester	i a o	yes	no		(1)		
212	14200 41840	000010	5 ∈6β ғ∂la¢	ctaera	yes	no		(4)		
213	82400	000010		yes neglycol	no	no				

Status: Point in time view as at 31/12/2020.

214	61840	000010	61 2 4-9 hydroxy acid	yes vstearic	no	no				
215	14170	000010	6 6311y0 ic anhydri		yes	no				
216	14770	000010	6 <i>p</i> 44-5 cresol	no	yes	no				
217	15565	000010		no benzene	yes	no	12			
218	11590	000010	6a6By lc acid, isobutyl ester	no	yes	no		(22)		
219	14570	000010	6 eβ9cB lo	ronkoydrin	yes	no	ND		1 mg/	(10)
	16750								kg in final product	
220	20590	000010	acid, 2,3- epoxyprester		yes	no	0,02			(10)
221	40570	000010	6b917afie	yes	no	no				
222	13870	000010	6198-9 butene	no	yes	no				
223	13630	000010	6 b%9a0 ie≀	neo	yes	no	ND		1 mg/ kg in final product	
224	13900	000010	7201-7 butene	no	yes	no				
225	12100	000010	7 a¢ Byllon	turide	yes	no	ND			
226	15272	000010	7e 1lby Bend	e dia mine	yes	no	12			
	16960									
227	16990	000010	7e2Hyllend	egescol	yes	no		(2)		
	53650									
228	13690	000010	7 18% –0 butaned	no iol	yes	no				
229	14140	000010	7 5912 y6ic acid	no	yes	no				
230	16150	000010	8elOmethy	laoninoe	thyænsol	no	18			

231	10120	000010	8a05ti& acid, vinyl ester	no	yes	no	12		
232	10150 30280	000010	8a 24t i 7 anhydri	yes de	yes	no			
233	24850	000010	8s û0e5 nic anhydri		yes	no			
234	19960	000010	8m3dle6c anhydri	no de	yes	no		(3)	
235	14710	000010	8 #3 -9-4 cresol	no	yes	no			
[F12236	23050	000010		no nediamii	yes ne	no	ND		(28)]
237	15910	000010		no	yes	no	2,4		
	24072		dıhydro	xybenze	ne				
238	18070	000010	8g 56ta ric anhydri		yes	no			
[F13239	19975	000010		yes	yes	no	2,5		
	25420		triamino triazine)-1,3,5-					
	93720]		triuzinie						
240	45760	000010	8 e9&l8 he	x yda mino	eno	no			
[F10241	22960	000010	8p 915 n2ol	no	yes	no	3]		
242	85360	0000109	9sdBaðic acid, dibutyl ester	yes	no	no		(32)	
243	19060	0000109	9i sõbú tyl vinyl ether	no	yes	no	0,05		(10)
244	71720	0000109	9 p66t0 ne	yes	no	no			
245	22900	0000109	9 16 7-1 pentene	no	yes	no	5		
246	25150	0000109	9 t-919 aByc	l no furan	yes	no	0,6		
247	24820	0000110	Os íli5eí ónic	yes	yes	no			
	90960		acid						
248	19540	0000110	1	yes	yes	no		(3)	
	64800		acid						

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	1	1	ſ	1				1	1	
249	17290	0000110	Of Minatric acid	yes	yes	no				
	55120									
250	53520	0000110		yes ebisstear	no amide	no				
251	53360	0000110		yes ebisolear	no nide	no				
252	87200	0000110	Os da bilc acid	yes	no	no				
253	15250	0000110	0 160- 1 diamino	no butane	yes	no				
254	13720	0000110		yes	yes	no		(30)		
	40580		butaned	iol						
255	25900	0000110	Otel 8x3ane	no	yes	no	5			
256	18010	0000110	Og 9dt alric	yes	yes	no				
	55680		acid							
[F11257	13550	0000110) еЮрго ру	l øæe glyc	oyles	no				
	16660	002526	5-71-8							
	51760 l									
258	70480	0000113	l panonSitic acid, butyl ester	yes	no	no				
259	58720	000011	l hb‡bt&no acid	i y es	no	no				
260	24280	000011	ls 20a6 ic acid	no	yes	no				
261	15790	000011	l e40 #0yle	ma riami	nyees	no	5			
262	35284	000011		yes thyl)etha	no nolamine	no	0,05		Not to be used for articles in contact with fatty foods for which I^{F2} simul D1 and/	ant

									or D2] is laid down. For indirect food contact only, behind a PET layer.	
263	13326	000011	1 cH6 tH6y1c	nyæglyco	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	2 t£l₹tl6 yle	nyeglyco	lyes	no				
	94320									
267	15100	0000112	2430-1 decanol	no	yes	no				
268	16704	0000112	2441-4 dodecei	no ne	yes	no	0,05			
269	25090	0000112	2 t6t0 a₹th	y læs egly	cyes	no				
	92350									
270	22763	0000112	1	yes	yes	no				
	69040		acid							
271	52720	0000112	2 e&deā m	djæs	no	no				
272	37040	0000112	2 b&5n-c 6nic acid	yes	no	no				
273	52730	0000112	2 e866e7 c acid	yes	no	no				
274	22570	0000112	20060 dec isocyan		yes	no		(17)	1 mg/kg in final product expresse as isocyana moiety	
275	23980	000011	5p07plyle	nieo	yes	no				

Status: Point in time view as at 31/12/2020.

	1	1	T	1	1	i	1	1	1	
276	19000	000011	5iddbūtei	n e o	yes	no				
277	18280	000011	5h2xæhl anhydri		m æts hyler	etetrahy	d Ndp htha	lic		
278	18250	000011	5 h2&a chl acid	aroendo	myeetshyler	etetrahy	d N phtha	lic		
279	22840	000011	5p enta er	ythersitol	yes	no				
	71600									
280	73720	000011	5pMospho acid, trichloro ester		no	no	ND			
281	25120	000011	6 tdt4 a3lu	noethyle	nyæs	no	0,05			
282	18430	000011	6h exæ flu	o no propy	lyas	no	ND			
283	74640		7p%thalic acid, bis(2- ethylhe: ester	xyl)	no	no	1,5	(32)	Only to be used as: (a)	plasticiser in repeated use materials and articles contacting nonfatty foods; technical support agent in concentration up to 0,1 % in the final product.
284	84880	000011	9saheylid acid, methyl ester	t yes	no	no	30			
285	66480	000011	9242''-1 methyle bis(4-	yes ene	no	yes		(13)		

		te	nethyl- ert- utylpho							
286	38240	0000119b	eh z‰pł	n gno ne	no	yes	0,6			
287	60160	et		yes benzoic	no	no				
288	24970	di	erbponth cid, imethy ster		yes	no				
289	15880	000012018		no	yes	no	6			
	24051	d	ıhydro	xybenze	ne					
290	55360	pı	anio cid, ropyl ster	yes	no	no		(20)		
291	19150	0000121is	Polp 15 that cid	atio	yes	no		(27)		
292	94560	0000122tt2	Moo pro	penolan	nime	no	5			
293	23175	tr	50sphocid, riethyl ster	onous	yes	no	ND		1 mg/ kg in final product	(1)
294	93120	di	286dipr cid, idodec ster		no	yes		(14)		
295	15940	000012313		yes	yes	no	0,6			
	18867		ihydro	xybenze	ne					
	48620									
296	23860	0000123рі	38p6 on	anhodehyde	yes	no				
297	23950	0000123p6	62p6 on nhydri		yes	no				
298	14110	0000123bi	7i2y8alc	ledoyde	yes	no				
299	63840	0000123le	Mouni cid	cyes	no	no				
300	30045	bi	86tit cid, utyl ster	yes	no	no				

Status: Point in time view as at 31/12/2020.

301	89120	000012	3ร ยะ มร์c acid, butyl ester	yes	no	no			
302	12820	000012	3a 20l3 ic 1	no	yes	no			
303	12130	000012		yes	yes	no			
	31730		acid						
304	14320	000012	1 е@prу≀lic	yes	yes	no			
	41960		acid						
305	15274	000012	4h @Ջa∕i metl	hølened	iayansine	no	2,4		
	18460								
306	88960	000012	4ร ณิสาร ์เกา	de s	no	no			
307	42160	000012	4e3f99n dioxide	yes	no	no			
308	91200	000012	6s u3r6 se acetate isobutyra		no	no			
309	91360	000012	6s ılı 4r 7se octaaceta		no	no			
310	16390	000012		no	yes	no	0,05		
	22437		dimethyl propaned						
311	16480	000012	6d5p8e18taei	syets hritol	yes	no			
	51200								
312	21490	000012	6 н9⁄8 th7acry	do nitril	eyes	no	ND		
313	16650	000012	7 d6βh 9nyl		yes	no	3		
	51570		sulphone	;					
314	23500	000012	7β91-3 pinene	no	yes	no			
315	46640	000012	823/6-40i- tert- butyl- p- cresol	yes	no	no	3		
316	23230	000013	lph7halic acid, diallyl ester	no	yes	no	ND		

		1	ı	I	1	T	1	1	1	
317	48880	000013	dihydro	yes xy-4- ybenzop	no henone	yes		(8)		
318	48640	000013		yes xybenzo	no phenone	no		(8)		
319	61360	000013	hydroxy	yes 7-4- ybenzop	no henone	yes		(8)		
320	37680	000013	6 60 z6ic acid, butyl ester	yes	no	no				
321	36080	000013	7 a66 e 6 by palmita		no	no				
322	63040	000013	8la2ti7 acid, butyl ester	yes	no	no				
323	11470	000014	0a88yfic acid, ethyl ester	no	yes	no		(22)		
324	83700	000014	1 r22n0 1e acid	i g es	no	yes	42			
325	10780	000014	lað Dy 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 [F2 simul D1 and/ or D2] is laid down.	ant

Status: Point in time view as at 31/12/2020.

									For indirect food contact only, behind a PET layer.	
327	30140	000014	la 78ti6 acid, ethyl ester	yes	no	no				
328	65040	000014	ln&ଥାଇମic acid	yes	no	no				
329	59360	0000142	2h 6 2ahoi acid	cyes	no	no				
330	19470	000014		yes	yes	no				
	63280		acid							
331	22480	000014	3 10 8-8 nonanol	no	yes	no				
332	69760	000014	3e 2 &y2 alcohol	yes	no	no				
333	22775	000014		yes	yes	no	6			
	69920		acid							
334	17005	000015	l eflbyl ene	eimine	yes	no	ND			
335	68960	000030	1 ⊝0-2 a£0nid	eyes	no	no				
336	15095	0000334		yes	yes	no				
	45940		decanoi acid	c						
337	15820	000034		no benzoph	yes enone	no	0,05			
338	71020	000037	3p49n9ito acid	leyices	no	no				
339	86160	0000409	9s ilic @n carbide	yes	no	no				
[F14340	47440	000046	1 d5&y5 no	djesnide	no	no	60 J			
341	13180	000049	8 566y8 lo[2n.02.1]he	pyte2s-	no	0,05			
	22550		ene							
342	14260	0000502	2e 4p r3lac	tune	yes	no		(29)		
343	23770	0000504	41 63– 2 propane	no diol	yes	no	0,05			

$[^{F10}344$	13810	000050		no	yes	no	0,05	15		(21)
	21821]		butaned formal	1101				30		
345	35840	000050	6a 3a0-19 idi acid	icyes	no	no				
346	10030	0000514	4ab0etic acid	no	yes	no				
347	13050 25540	000052	8 t:Ah Olli1 acid	ti n o	yes	no		(21)		
348	22350 67891	000054	4n63ri8tic acid	yes	yes	no				
349	25550	0000552	2 td⊕ ∂llit anhydri		yes	no		(21)		
350	63920	000055	7li gno cei acid	riges	no	no				
351	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	1e09b8ni acid, rubidiui salt		no	no	12			
354	25210	000058-	42§41–9 toluene diisocya	no	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
355	20170	000058	5n06thaci acid, tert- butyl ester	yrlic	yes	no		(23)		
356	18820	0000592	2141-6 hexene	no	yes	no	3			
357	13932	0000598	8332-3 buten-2 ol	no	yes	no	ND		Only to be used	(1)

Status: Point in time view as at 31/12/2020.

									as a co- monom for the preparat of polymer additive	tion ric
358	14841	0000599	9464-4 cumylpl	no henol	yes	no	0,05			
359	15970 48720	000061	1 499- 4 dihydro	yes xybenzo	yes phenone	no		(8)		
360	57920	0000620	0 g&ye ₹ro trihepta	yes noate	no	no				
361	18700	0000629	94 16- 8 hexaned	no liol	yes	no	0,05			
362	14350	0000630	0 ∈@&∋0 n monoxi		yes	no				
363	16450	000064	610 % -0 dioxola	no ne	yes	no	5			
[F10364	15404	000065	21 <i>64</i> :- 5 ,6- dianhyd	no rosorbito	yes bl	no	5		Only to be used as: (a)	a co- monomer in poly(ethylene- co- isosorbide terephthalate); a co- monomer at levels of up to 40 mole % of the diol component in

									together with 1,4-	for the producti of polyeste ers rosorbitol coxymethy	coxymethyl)c	
365	11680		9a&2ylic acid, isopropy ester	no yl	yes	no		(22)				
366	22150		1437-2 methyl- pentene		yes	no	0,05					
367	16697	0000693	3n23-2 dodecan acid	no nedioic	yes	no						
368	93280		3tBiodipro acid, dioctade ester		no	yes		(14)				

Status: Point in time view as at 31/12/2020.

369	12761	000069		no odecanoi	yes ic	no	0,05				
370	21460	000076	0 n98tl0 acı anhydri		yes	no		(23)			
371	11510 11830	000081	8a6tlyllic acid, monoes with ethylen		yes	no		(22)			
372	18640	000082	2hQ&a@ne diisocya	t hy lene anate	yes	no		(17)	l mg/kg in final product express as isocyan moiety	ed	
373	22390	000084			yes rboxylic	no	0,05				
374	21190	000086	8n76t19aci acid, monoes with ethylen	ter	yes	no		(23)			
375	15130	000087	2105-9 decene	no	yes	no	0,05				
[F13376	66905	000087		yes yrrolido	no ne	no	60]				
377	12786	000091		no ropyltrie	yes thoxysila	no ine	0,05		Residua extracta content of 3- aminop to be less than 3 mg/ kg filler when used for the reactive surface	ble	hoxysi

									treatment of inorganifillers. SML = 0,05 mg kg when used for the surface treatment of material and articles.	ic
378	21970	000092		no lmethac	yes rylamide	no	0,05			
379	21940	0000924	4N12-5 methylo	no lacrylan	yes nide	no	ND			
380	11980	000092	5a6flyflc acid, propyl ester	no	yes	no		(22)		
381	15030	000093	le§ 8ld oc	tenoe	yes	no	0,05		Only to be used in polymer contactifoods for which simulan A is laid down	ng
382	19490	000094	71 -00-41-05 1 a c	tam	yes	no	5			
383	72160	000094	8265-2 phenyli	yes ndole	no	yes	15			
384	40000	000099	bis(octy (4- hydroxy di-tert-	yes Imercap y-3,5- ilino)-1,3		yes	30			

Status: Point in time view as at 31/12/2020.

385	11530	0000999a6ilyllic acid,	no	yes	no	0,05		SML express	(1) ed
		2-	ypropyl					as the sum of acrylic acid, 2-hydroxy ester and acrylic acid, 2-	
								acrylic acid, 2- hydroxy ester (CAS No	visopropyl 8-23-2).
386	55280	0001034gallic acid, octyl ester	yes	no	no		(20)		,
387	26155	0001072 16 3-5 vinylin	no nidazole	yes	no	0,05			[^{F9} (1)]
388	25080	0001120436-1 tetrade	no cene	yes	no	0,05			
389	22360	000114123 & -4 naphth acid	no alenedica	yes rboxylic	no	5			
390	55200	0001166g 52 life acid, dodecy ester	yes	no	no		(20)		
[F2391	22932	0001187p@ffb.co perfluc ether	or om ethyl orovinyl	yes	no	0,05		Only to be used in:	

202	72800	000124	1,04.73 h	via:		Vos	2.4		antistick coatings fluoroand perfluore intended for repeated use application where the contact ratio is 1 dm 2 surface in contact with at least 150 kg food. 1	opolymers
392	72800	000124	lpMspho acid, dipheny 2- ethylhex ester	1	no	yes	2,4			
393	37280	000130	2b ₹&ŧ ⊕nit	eyes	no	no				
394	41280	000130	5 e612-i0 ım hydroxi	yes de	no	no				
395	41520	000130	5e āk oi&im oxide	yes	no	no				
396	64640	000130	9 r42gB esi hydroxi		no	no				
397	64720	000130	9 m28g4 esi oxide	iyers	no	no				
[F12398	35760	000130	9a 64ir4 on trioxide	wes	no	no			(6)]	
399	81600	000131	0 p5&a3 siu hydroxio	nynes de	no	no				

Status: Point in time view as at 31/12/2020.

400	86720	000131	0sฮิฮิเ๋นิm	yes	no	no				
			hydroxi							
401	24475	000131	3s 8a i@m sulphide		yes	no				
402	96240	000131	4zime2 oxide	yes	no	no				
403	96320	000131	4 z9 &3 sulphid	yes e	no	no				
404	67200	000131	7m36ly5bd disulphi		no	no				
405	16690	000132	l d74in0 ylt	ornozene	yes	no	ND		It may contain up to 45 % (m/m) of	
406	83300	000132		yes neglycol earate	no	no				
407	87040	000133	0s 4đi4 m tetrabor		no	no		(16)		
408	82960	000133		yes neglycol eate	no	no				
409	62240	000133	2ir367n-2 oxide	yes	no	no				
[F10410	62720	000133	2k 5 847h	yes	no	no			Particles can be thinner than 100 nm only if incorpor at a quantity of less than 12 % w/w	rated

								in an ethylene vinyl alcohol copolymer (EVOH) inner layer of a multilayer structure, in which the layer in direct contact with the food provides a functional barrier preventing migration of particles into the food.]	
411	42080	000133	Be 8694 n black	yes	no	no		Primary particles of 10 – 300 nm which are aggregated to a size of 100 – 1 200 nm which may form agglomerates within the size	

Status: Point in time view as at 31/12/2020.

distribution of 300 nm — nm. Toluene extractables: maximum 0,1 %, determined according to ISO method 6209. UV absorption of cyclohexane extract at 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 of analysis. Benzo(a)pyrene content max 0,25 mg/ kg carbon black. Maximum use level of carbon black. Maximum use level of carbon black in the polymer:	1	1					
300 nm - nm. Toluene extractables: maximum 0,1 %, determined according to ISO method 6209. 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							tion
- mm. Toluene extractables: maximum 0,1 %, determined according to ISO method 6209. UV absorption of cyclohexane extract at 386 nm: < 0,02 AU for a 1 cm cell or < 0,1 AU for a 1 cm cell or < 0,1 AU for a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
Toluene extractables: maximum 0,1 %, determined according to ISO method 6209. UV absorption of cyclohexane extract at 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							
extractables: maximum 0,1 %, determined according to ISO method 6209. 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black Maximum use level of carbon black in the							
maximum 0,1 %, determined according to ISO method 6209. 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 of analysis. Benzo(a)pyrene content max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
0,1 %, determined according to ISO method 6209. 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							
determined according to ISO method 6209. 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 of analysis. Benzo(a)pyrene content max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							ım
according to ISO method 6209. 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the						0,1 %,	1
to ISO method 6209. 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 of analysis. Benzo(a)pyrene content max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							
method 6209. 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							ıg
6209. UV absorption of cyclohexane extract at 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black Maximum use level of carbon black in the							
absorption of cyclohexane extract at 3386 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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black Maximum use level of carbon black in the							on
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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							011
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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							xane
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 of analysis. Benzo(a)pyrene content max 0,25 mg/ kg carbon black Maximum use level of carbon black in the							iuiic
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 of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black Maximum use level of carbon black in the							
<pre></pre>							
AU for a 1 cm cell or < 0,1 AU for a 5 cm cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
l cm cell or < 0,1 AU for a 5 cm cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							
cell or < 0,1 AU for a 5 cm cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the						for a	
Solution Soluti							
AU for a 5 cm cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
for a 5 cm cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							
5 cm cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
cell, determined according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
determined according to a generally recognised method of analysis Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
according to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
to a generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/kg carbon black. Maximum use level of carbon black in the							
generally recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							ng
recognised method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
method of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the						generali	y
of analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the						mothod	sea
analysis. Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the							
Benzo(a)pyrene content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the						-	
content: max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the						Renzo(a)nvrene
max 0,25 mg/ kg carbon black. Maximum use level of carbon black in the						content	ругене
0,25 mg/kg carbon black. Maximum use level of carbon black in the							
kg carbon black. Maximum use level of carbon black in the							<u>-</u> /
carbon black. Maximum use level of carbon black in the							,
black. Maximum use level of carbon black in the						carbon	
Maximum use level of carbon black in the							
level of carbon black in the							ım
of carbon black in the							
carbon black in the							
black in the							
in the							
polyme†:							
						polymer	:

Status: Point in time view as at 31/12/2020. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

									2,5 % w/w.	
412	45200	000133	5e2ppfer iodide	yes	no	no		(6)		
413	35600	000133	6 a21146 0n hydroxi		no	no				
414	87600	000133	8s 89b1 tan monola		no	no				
415	87840	000133	8s 4:lb/t an monoste	•	no	no				
416	87680	000133	8s 4ßbR an monool		no	no				
417	85680	000134	3s 98eic acid	yes	no	no				
418	34720	000134	4a 2\&ml ini oxide	unyaes	no	no				
419	92150	000140	l táríni c acids	yes	no	no			According to the JECFA specific	
420	19210	000145	9is93pHtha acid, dimethy ester		yes	no	0,05			
[F14421	13000	000147		no dimetha	yes namine	no		(34)]		
422	38515	000153	bis(2-	yes izolyl)sti	no Ibene	yes	0,05			(2)
423	22937	000162	3p@ff&ior ether	oppropylj	o yes uoro	winyl	0,05			
424	15070	000164	711%-1 decadie	no ne	yes	no	0,05			
425	10840	000166	3a39ylic acid, tert- butyl ester	no	yes	no		(22)		
426	13510 13610	000167	bis(4-	no phenyl) ropyl)	yes propane	no			In complia with Commis Regulat (EC)	ssion

Status: Point in time view as at 31/12/2020.

									No 1895/20	05ª
427	18896	0001679		no ymethyl xene	yes)-1-	no	0,05			
428	95200	0001709	trimethy tris(3,5- di-tert- butyl-4-	yes /l-2,4,6- /benzyl)l	no	no				
429	13210	000176		no yclohexy	yes 1)methar	no ie	0,05			
430	95600	0001843	340B,34 tris(2- methyl- hydroxy tert- butylpho butane	7-5-	no	yes	5			
431	61600	0001843	hydroxy n-	yes 7-4- ybenzop	no	yes		(8)		
432	12280	000203:	5a d5p& anhydri	no de	yes	no				
433	68320	0002082	20 79ad ec 3-(3,5- di-tert- butyl-4- hydroxy		no propiona	yes te	6			
434	20410	0002082	2n&dth\acr acid, diester with 1,4- butaned		yes	no	0,05			
435	14230	0002123	Be ap r@lac sodium salt	c tao m,	yes	no		(4)		
436	19480	0002140	oladri6 acid, vinyl ester	no	yes	no				
437	11245	0002150	6a@ffyffic acid,	no	yes	no	0,05			(2)

			dodecyl ester									
[F13438	13303	000216	2b7s(-25,6- diisopro carbodi	pylphen	yes yl)	no	0,05		and its hydroly product 2,6-	ppylphen _y	yl)carbodiimide	e
439	21280	000217	7n7etl0aci acid, phenyl ester	yrlóc	yes	no		(23)				
440	21340	000221	0m2&Haci acid, propyl ester	yrlic	yes	no		(23)				
441	38160	000231	5b68z6ic acid, propyl ester	yes	no	no						
442	13780	000242	butaned bis(2,3-		yes	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 ole		(12)				
445	83440	000246	6 р09 ө р ho acid	spelsoric	no	no						

Status: Point in time view as at 31/12/2020.

446	10750	000249	5að fyllic acid, benzyl ester	no	yes	no		(22)		
447	20080	000249	5n3&tlfacı acid, benzyl ester	yrlic	yes	no		(23)		
448	11890	000249	9a 59yH c acid, n-octyl ester	no	yes	no		(22)		
[^{F11} 449	49840	000250	0d8&etlade disulphi		no	yes	0,05]			
450	24430	000256	1s 88a8 ic anhydri		yes	no				
451	66755	000268	2220-4 methyl- isothiaz one	yes 4- olin-3-	no	no	0,5		Only to be used in aqueous polyme dispersi and emulsio	ons
[F13452	38885	000272	bis(2,4- dimethy (2- hydroxy n-	yes rlphenyl) y-4- yphenyl)		no	5]			
453	26320	000276	8 v0@y7 trii	methoxy	sidene	no	0,05			(10)
454	12670	000285	amino-3	no 3- nethyl-3, vlcycloho		no	6			
455	20530	000286	7m6th2aci acid, 2- (dimeth ethyl ester	ylic ylamino	yes)-	no	ND			
456	10810	000299	8a08yfic acid, sec-	no	yes	no		(22)		

			utyl ster						
457	20140	ac se bi	1&Hacryloc cid, ec- utyl ster	yes	no		(23)		
458	36960	0003061b7	₹ħe4 amyde	no	no				
459	46870	by hy ac di	15-0i- yes ert- utyl-4- ydroxybenzy cid, ioctadecyl ster	no /lphosphor	no				
460	14950	0003173eş is	ýðlðhexyð socyanate	yes	no		(17)	1 mg/kg in final product expresse as isocyan moiety	ed
461	22420		79-6 no aphthalene iisocyanate	yes	no		(17)	1 mg/kg in final product expresse as isocyan moiety	ed
462	26170	N	inyl-	yes	no	0,02			[^{F9} (1)]
463	25840		92,44 no rimethylolpro rimethacrylat		no	0,05			
464	61280	n-	ydroxy-4-	no	yes		(8)		
465	68040	D (1 D y)	option yes aphtho- 1,2- 0)triazol-2- 1]-3- henylcouman	no	no				

Status: Point in time view as at 31/12/2020.

466	50640	0003648	8 d1&1-8 octyltin dilaurat		no	no		(10)		
[^{F15} 467	14800 45600]	3724-65	orotonic acid	yes	yes	no		(35)		
468	71960	000382	5p 26 Hlion acid, ammon salt	oostano	ano	no			Only to be used in repeated use articles, sintered at high tempera	
469	60480	0003864	hydroxy di-tert- butylph	yes y-3,5'- enyl)-5- enzotriaz	no zole	yes		(12)		
470	60400	0003890	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	000407-	ła dւթ ic acid, divinyl ester	no	yes	no	ND		5 mg/kg in final product Only to be used as comonomic	
474	43600	0004080		yes llyl)-3,5,	no 7-	no	0,3			

		triaza-1 azoniaa chloride	damantan	ie					
475	19110	isocyana isocyana			no		(17)	1 mg/ kg in final product expresse as isocyana moiety	ed
476	16570	0004128d 7βh8 ny diisocya		lýes	no		(17)	1 mg/kg in final product expresse as isocyana moiety	
477	46720	000413024@-di- tert- butyl-4- ethylphe		no	yes	4,8			(1)
478	60180	000419 1473-5 hydroxy acid, isopropy ester	benzoic	no	no				
479	12970	0004196a 25k6i c anhydric		yes	no				
480	46790	000422 1380-di- tert- butyl-4- hydroxy acid, 2,4-di- tert- butylpha ester	benzoic	no	no				
481	13060		tricarbox	yes ylic	no	0,05		SML expressor as 1,3,5-benzene acid	[^{F9} (1)] ed etricarboxylic
482	21100	0004655m3ethacr	yrlóc	yes	no		(23)		

Status: Point in time view as at 31/12/2020.

			isoprop	yl						
483	68860	000472		yes osphonic	no	no	0,05			
484	13395	000476		no roxymetl	yes nyl)propi	no onic	0,05			(1)
485	13560	000512			thyænse-4,4	'no		(17)	1 mg/	(10)
	15700		diisocya	inate					kg in final product expresse as isocyana moiety	
486	54005	000513	6e tlay lend N- palmita N'- stearam	mide-	no	no				
487	45640	000523	cyano-3 dipheny acid, ethyl ester		no	no	0,05			
488	53440	000551	8 N,8 V3 ethylen	yes ebispalm	no itamide	no				
489	41040	000574	Be atoil um butyrate	-	no	no				
490	16600	000587	3d5pheny diisocya	l ,	eyÆş4′-	no		(17)	l mg/ kg in final product expresse as isocyana moiety	
491	82720	000618		yes neglycol te	no	no				
492	45650	000619	cyano-3	yes ,3- lacrylic	no	no	0,05			

			ethylhes	kyl				
493	39200	000620	hydroxy hydroxy			no onium	1,8	
494	62140	000630	3h3/þófph acid	o yph orou	isno	no		
495	35160	0006642	2631-5 amino-1 dimethy		no	no	5	
496	71680	000668	BptAt8ery tetrakis (3,5- di-tert- butyl-4- hydroxy propion	[3- yphenyl)	no	no		
497	95020	000684	62520,40 trimethy pentane diisobut	diol	no	no	5	Only to be used in single- use gloves
498	16210	0006864	dimethy		yes nexylmet	no hane	0,05	Only (5) to be used in polyamides
499	19965 65020	000691	5n1alid acid	yes	yes	no		In case of use as a monomer only to be used as a comonomer in aliphatic polyesters up to maximum level of 1 % on a

Status: Point in time view as at 31/12/2020.

									molar basis	
500	38560	000712	bis(5- tert- butyl-2-	yes azolyl)th	no	yes	0,6			
501	34480	_	alumini fibers, flakes and powder		no	no				
502	22778	000745		no benzenes	yes sulphony	no I	0,05			[^{F9} (1)]
503	46080	000758	5β39-9 dextrin	yes	no	no				
504	86240	000763	Is N 6c On dioxide	yes	no	no			For synthetic amorpho silicon dioxide: primary particles of 1 – 100 nm which are aggregato a size of 0,1 – 1 µm which may form agglome within the size distribut of 0,3 µm to the mm size.	erates
505	86480	000763	ls 00i6 m bisulph		no	no		(19)		

Status: Point in time view as at 31/12/2020. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

506	86920	0007632s 00i0 m y	70C n	0 1	20	0,6			
300	80920	nitrite	es no		no	0,0			
507	59990	0007647hodrochly	oerisc no	0 1	no				
508	86560	0007647s ddi6 m y bromide	es no	0 1	no				
509	23170	0007664ph&sphor	ies y	es 1	no				
	72640	acid							
510	12789	0007664a4hm7onia	es y	es 1	no				
	35320								
511	91920	0007664s@BpDuricy	es no	0 1	no				
512	81680	000768 lpbta@siuryiodide	nes ne	0 1	no		(6)		
513	86800	000768 Is 8ai6 m y iodide	es no	0 1	no		(6)		
514	91840	0007704s il4pb ur y	es ne	0 1	no				
515	26360	0007732wlates y	es y	es 1	no			In	
	95855							complia with Directiv 98/83/ EC ^b	
516	86960	0007757s8địữm y sulphite	es ne	0 1	no		(19)		
517	81520	0007758p02a3siury bromide	nes no	0 1	no				
518	35845	000777 la 444cb idoy acid	nės n	0 1	no				
519	87120	0007772sØðinm y thiosulph		0 1	no		(19)		
520	65120	0007773n0dnganes chloride	ses no	0 1	no				
521	58320	0007782g#2phite y	es no	0 1	no				
522	14530	0007782e Б0 эбіпе п	no ye	es 1	no				
523	45195	0007787e ∂pp er y bromide	es ne	0 1	no				
524	24520	000800 Isaybean n	no ye	es 1	no				
525	62640	000800 lj aj9a6 y wax	es no	0 1	no				

Status: Point in time view as at 31/12/2020.

526	43440	000800	le ₹fe© in	yes	no	no				
527	14411	000800		yes	yes	no				
	42880		oil							
528	63760	000800	2l ei ciŧbin	yes	no	no				
529	67850	000800	2n 5∂n 7an wax	yes	no	no				
530	41760	000800	6e44d&lil wax	l y es	no	no				
531	36880	000801	2 5&9 s 3 va	xyes	no	no				
532	88640		3s 0y b&ar oil, epoxidi	yes	no	no	60 30(*)	(32)	(*)	In the case of PVC gaskets used to seal glass jars containing infant formulae and follow-on formulae as defined by Directive 2006/14 EC or processed cereal-based foods and baby foods for infants and young children as defined

Status: Point in time view as at 31/12/2020. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

								Oxirane < 8 %, iodine number < 6.	by Directive 2006/125/ EC, the SML is lowered to y/30 kg.
533	42720	0008015	e ama ub wax	ayes	no	no			
534	80720	0008017	pbbyphc acids	spelsoric	no	no			
535	24100	0008050	r 69 in7	yes	yes	no			
	24130								
	24190								
	83840								
536	84320		hydroge ester with methand		no	no			
537	84080		orasir8, ester with pentaery	yes /thritol	no	no			
538	84000		ester with glycerol	yes	no	no			
539	24160	0008052	tall oil	no	yes	no			
540	63940	0008062	lignosul acid	plesnic	no	no	0,24	Only to be used as dispersa for plastics dispersi	

Status: Point in time view as at 31/12/2020.

541	58480	0009000g0th5 y arabic	es no	no	
542	42640	0009000ealiboxyny	eshylcehalo	se no	
543	45920	0009000 da6n2 nary	es no	no	
544	58400	0009000 дыа. го у	es no	no	
545	93680	0009000tacgalcantl	es no	no	
546	71440	0009000 р69 t č n у	es no	no	
547	55440	0009000g @0a& n y	es no	no	
548	42800	0009000easen y	es no	no	
549	80000	0009002p&\$y&thy}wax	esse no	no	
550	81060	0009003 p07 y 0 ropy wax	dene no	no	
551	79920	0009003pbly6ethy 0106392pt@pylene glycol		no	
552	81500	0009003 р дФу&inyy	py rroli dw ne	no	The substance shall meet the purity criteria as laid down in Commission Directive 2008/84/ EC°
553	14500 43280	0009004e3Htflosey	es yes	no	
554	43300	0009004e3fltBosey acetate butyrate	es no	no	
555	53280	0009004eff7yRcelly	esse no	no	
556	54260	0009004efl8yHnydy	e xyethyd o ell	uloseo	
557	66640	0009004n5Otlfyleth	systcellu hoose	no	
558	60560	0009004h6/2h0xye	tersylcel luckose	e no	
559	61680	0009004h6/4h2xyp	espylceHalo	se no	

560	66700	0009004	4 n66 tH3yll	yds oxyp	m o ylcel	lunkose			
561	66240	0009004	4 n66 7t45y1c	eyl es lose	no	no			
562	22450	0009004	4 n7t0 e0cel	lukose	yes	no			
563	78320	0009004		y læs egly inoleate		yes	42		
564	24540	000900		yes	yes	no			
	88800		edible						
565	61120	000900	5h2/dr0xy starch	estebsyl	no	no			
566	33350	000900	Saßgin/Ic acid	yes	no	no			
567	82080	0009003		yes neglycol	no	no			
568	79040	0009003	5 p64y5 th sorbitar monola		cnb	no			
569	79120	0009003	5 p65y6 th sorbitar monool		cnb	no			
570	79200	0009003	5 p66y 7th sorbitar monopa		cnb	no			
571	79280	0009003	5 p67y8 th sorbitar monost		cnb	no			
572	79360	0009003	5p 70y3 th sorbitar trioleate		cnb	no			
573	79440	0009003	5p öly th sorbitar tristeara		cnb	no			
574	24250	0009000		yes	yes	no			
	84560	1	natural						
575	76721	0063148	8 p62yd in (Mw > 6 800 Da)	ngubsylsilo	xame	no		Viscosit at 25 °C not less than 100 cSt (100 ×	у

Status: Point in time view as at 31/12/2020.

							10^{-6} m ² /s)	
576	60880	0009032h4/2hr2xyentes	/lme <mark>thy</mark> lcel	lul ns e				
577	62280	0009044islobutylenes butene copolymer	no	no				
578	79600	0009046p@ly@thylenson tridecyl ether phosphate	eglycnb	no	5		(EO ≤ 11) tridecyle ther phosph (monoand dialkylester) with a maximum 10 % content of	d yleneglycol ate um
579	61800	0009049hydröxyppasy starch	oyl no	no				
580	46070	0010016e20-3 yes dextrin	no	no				
581	36800	0010022b3tin8m yes	no	no				
582	50240	0010039d3-1-5 yes octyltin bis(2- ethylhexyl maleate)	no	no		(10)		

583	40400	001004		yes	no	no		(16)	
			nitride					(1.5)	
584	13620	001004	Bbootic acid	yes	yes	no		(16)	
	40320								
585	41120	001004	3e 51 c i1 um chloride		no	no			
586	65280	001004	3 n&4n gan hypopho		no	no			
587	68400	001009	10€5a8 ec	y yes ucan	ride	yes	5		
588	64320	001037	7lifflii@m iodide	yes	no	no		(6)	
589	52645	001043	6e 0 &451 - eicosena	yes amide	no	no			
590	21370	001059	5n8CtPacr acid, 2- sulphoe ester	-	yes	no	ND		(1)
591	36160	001060	5a90oilby stearate	lyes	no	no			
592	34690	001109	7a59n9ini magnes carbona hydroxi	ium te	no	no			
593	44960	0011104	4e6ba3t oxide	yes	no	no			
594	65360	001112	9 ะด์ ปก ร an oxide	ese s	no	no			
595	19510	001113	24i <i>j</i> gh&cel	l n bose	yes	no			
596	95935	001113	sxa6+12 an gum	yes	no	no			
597	67120	001200	1 #2i6 #2	yes	no	no			
598	41600		4eålle i7um 3s i21p:H oa		no	no			
599	36840	001200	7b ล ัธหรัก tetrabor		no	no		(16)	
600	60030	001207	2 h9⁄0l rbm	agenesite	no	no			
601	35440	001212	ใลมี7ีหม ิงท่ bromide		no	no			
602	70240	001219	8 023 k&erit	eyes	no	no			
603	83460	001226	9 рӯ%⊖҈⊅ hу	Witts	no	no			

Status: Point in time view as at 31/12/2020.

604	60080	0012304	lhoy tal gite	no	no		
605	11005	0012542	Padfyllc no acid, dicyclopento ester	yes	no	0,05	(1)
606	65200	0012626	on&anganeses hydroxide	no	no		
607	62245	0012751	if23h-3 yes phosphide	no	no		Only to be used in PET polymers and copolymers
608	40800	0013003	butylidene- bis(6- tert- butyl-3- methylphen ditridecyl phosphite)		yes	6	
609	83455	0013445	Бр Убор ho syds acid	orousno	no		
610	93440	0013463	dioxide	no	no		
611	35120	0013560	349-1 yes aminocrotor acid, diester with thiobis (2- hydroxyethy ether	nic	no		
612	16694	0013811	N5,0N2 no divinyl-2- imidazolidir	yes	no	0,05	(10)
613	95905	0013983	Swlo7H@stoppits	no	no		
614	45560	001446	le dis tobaliyt e s	no	no		
615	92080	0014807	7 t2016 -6 yes	no	no		
616	83470	0014808	Sq60Qar√z yes	no	no		
617	10660	0015214	1289-8 no acrylamido-	yes 2-	no	0,05	

			methylpropa acid	nesulphon	ic			
618	51040	001553	5d79h-2 yes octyltin mercaptoace	no	no		(10)	
619	50320	001557	ld58-1 yes octyltin bis(2- ethylhexyl mercaptoace	no etate)	no		(10)	
620	50720	001557	ld60n-5 yes octyltin dimaleate	no	no		(10)	
621	17110	001621	9575-3 no ethylidenebi ene	yes cyclo[2,2,1	no]hept-2-	0,05		(9)
622	69840	001626	0e 09 y lipal nyietsa	mideno	yes	5		
623	52640	001638	9d&&ofmiteyes	no	no			
624	18897	001671	2664-4 no hydroxy-2- naphthalene acid	yes carboxylic	no	0,05		
625	36720	001719	4b@0iu2m yes hydroxide	no	no			
626	57800	001864	lg57e&rol yes tribehenate	no	no			
627	59760	001956	9h2nht2te yes	no	no			
628	96190	002042	7 z5 78c-1 yes hydroxide	no	no			
629	34560	002164	5 ลโปกป ีกาเ มาะ s hydroxide	no	no			
630	82240	002278	81,129–8 yes propylenegly dilaurate	no	no			
631	59120	002312	hexamethyle bis(3- (3,5- di-tert- butyl-4- hydroxypher		yes namide)	45		
632	52880	002367	6409-7 yes ethoxybenzo acid,	no no	no	3,6		

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			ethyl ester							
633	53200	002394	9266-8 ethoxy- ethylox		no	yes	30			
634	25910	002480	0 tr1p r0py	l en eglyc	odes	no				
635	40720	002501	butyl-4-	yes vanisole	no	no	30			
636	31500	002513	labilylic acid, acrylic acid, 2- ethylher ester, copolyn		no	no	0,05	(22)	SML express as acrylic acid, 2- ethylher ester	
637	71635	002515	lp@6166erg	ythesitol	no	no	0,05		Not to be used for articles in contact with fatty foods for which [F2simul D1 and/ or D2] is laid down	ant
638	23590	002532	2 p68y3 th	y læs egly	cøes	no				
	76960	1								
639	23651	002532	2 р6Фу фго	pyde negl	yyocd	no				
	80800	-								
640	54930	002535	9f0ilrfald naphtho copolyr	l,	no	no	0,05			
[^{F2} 641	22331	002551	3n6ikt8ire of (35-45° w/w) 1,6-		yes	no	0,05]			

			and (55-65 9 w/ w)1,6- diamino	/lhexane ⁄⁄₀					
642	64990	002573	anhydri anhydri styrene, copolyn sodium salt	de-	no	no		The fraction with molecul weight below 1 000 Da [F2 shall] not exceed 0,05 % (w/w)	
643	87760	002626	6s 67/99 tan monopa		no	no			
644	88080	002626	6s 68əlt an trioleate		no	no			
645	67760	002640	n- octyltin tris(isoc		no)	no	(11)		
646	50480	002640	octyltin bis(isoo		no)	no	(10)		
647	56720	002640	2g 2 3e8ro monohe		no	no			
648	56880	0026402	2g 2 6e6ro monooc		no	no			
649	47210	002642	7 d07u6 ylt acid polyme		onic	no		Molecul unit = (C ₈ H ₁₈ S (n = 1,5-2)	
650	49600	002663	6d0thethy bis(isoo mercapt		no)	no	(9)		

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651	88240	002665	8ร ง ยิงส ิลท tristeara		no	no				
652	38820	002674	lbss(27,4- di-tert- butylpho pentaery diphosp	enyl) ythritol	no	yes	0,6			
653	25270	002674	729 0 -0 toluene diisocya dimer	no unate	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
654	88600	002683	6s 47 bitol monoste		no	no				
655	25450	002689	6 tr1 8y 0 lo	d œo anedi	nyeshano	lno	0,05			
656	24760	002691	4stly2re2nes acid	sumphonic	yes	no	0,05			
657	67680	002710	n- octyltin tris(2- ethylhex	yes xyl oacetate	no)	no		(11)		
658	52000	002717	6 d87le0 cyl acid	bænzene	s n lphoni	eno	30			
659	82800	0027194		yes neglycol ırate	no	no				
660	47540	002745	8d90e8t- dodecyl disulphi		no	yes	0,05			
661	95360	002767	tris(3,5- di-tert- butyl-4- hydroxy	vbenzyl)-	no -1,3,5- -1,3H,5H)	yes	5			
662	25927	002795	tris(4-	no phenol)	yes ethane	no	0,005		Only to be used in polycar	[F9(1)]

663	64150	0028290	Ni7001eni acid	cyes	no	no				
664	95000	002893	trimetha methyl methacr copolyn	crylate- ylate	aime)	no				
665	83120	0029013	3128-3 propyle monopa		no	no				
666	87280	0029116	6s 98bi tan dioleate	yes	no	no				
667	55190	0029204	1 g02l01 eio acid	eyes	no	no				
668	80240	0029894	lp &fy gly ricinole		no	no				
669	56610	0030233	Bg byle8 rol monobe		no	no				
670	56800	0030899	9 g63e8 rol monola diacetat	ırate	no	no		(32)		
671	74240	0031570	phospho acid, tris(2,4- di-tert- butylpho		no	no				
672	76845	003183	lp My5 ste of 1,4- butaned with caprolac	iol	no	no		(29) (30)	The fraction with molecul weight below 1 000 Da [F2 shall] not exceed 0,5 % (w/w)	ar
673	53670	0032509	glycol bis[3,3- bis(3- tert- butyl-4- hydroxy		no butyrate]	yes	6			

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674	46480	003264	7 d6f7e9 lzy sorbitol	lja ks ne	no	no				
675	38800	003268	bis(3- (3,5- di-tert- butyl-4-	yes vphenyl)	no	yes l)hydraz	15			
676	50400	003356	8d991-9 octyltin bis(isoo maleate		no	no		(10)		
677	82560	003358		yes neglycol tate	no	no				
678	59200	003507-	hexame bis(3- (3,5- di-tert- butyl-4-	yes thylene- phenyl)	no propiona	yes te)	6			
679	39060	003595	bis(2- hydroxy di-tert-	yes 7-3,5- enyl)etha	no	yes	5			
680	94400	003644	bis[3- (3-tert- butyl-4- hydroxy methylp propion	y-5- henyl)	lno	no	9			
681	18310	003665	3182-4 hexaded	no anol	yes	no				
682	53270	003720	5 e919y1 car	bycesyme	thnyolcellu	losse				
683	66200	003720	6 n0dth2 ylc	a yrb xoxyn	nentohylcel	lulose				
684	68125	003724	4n 26 lfelii syenite	n y es	no	no				
685	85950	003729	os A Well acid, magnes sodium- fluoride salt	•	no	no	0,15		SML expresse as fluoride Only to be used	

							in layers of multi-layer materials not coming into direct contact with food.
686	61390	003735	3h 5⁄9h6 xy iyes thylo	centbulose	no		
687	13530 13614	003810	32026-9 no bis(4- hydroxyphenyl) bis(phthalic anhydride)	yes propane	no	0,05	
688	92560	003861	di-tert- butyl- phenyl)-4,4'- biphenylylene diphosphonite	no	yes	18	
689	95280	004060	1476,51- yes tris(4- tert- butyl-3- hydroxy-2,6- dimethylbenzyl triazine-2,4,6(1)		yes	6	
690	92880	004148	ttBio Dethacol bis(3- (3,5- di-tert- butyl-4- hydroxy phenyl) propionate)	no	yes	2,4	
691	13600	004746	53937–4 no bis(3- methyl-4- hydroxyphenyl) indolinone	yes 2-	no	1,8	
692	52320	005204	725043 yes dodecylphenyl)	no indole	yes	0,06	

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693	88160	0054140	Os &fbil an tripalmi		no	no			
694	21400	0054270	ondethaci acid, sulphop ester		yes	no	0,05		(1)
695	67520	0054849	9 n3&n6 m tris(isoc mercapt		no)	no		(9)	
696	92205	005756	otel@plhthacid, diester with 2,2'- methyle methyl-tert-butylph	nebis(4- 6-	no	no			
697	67515	0057583	Bridnom tris(ethy mercapt		no)	no		(9)	
698	49595	0057583	Belsonethy bis(ethy mercapt		no)	no		(9)	
699	90720	005844	б ѕб2н% уl	byeenszoylı	methane	no			
700	31520	006116	acid, 2-tert- butyl-6- (3-tert- butyl-2- hydroxy	y-5- enzyl)-4	no	yes	6		
701	40160	0061269	bis(2,2,	thyl-4- yl)hexam pethane,	no ethylene	no diamine-	2,4		
702	87920	0061752	2s68ə9tan tetrastea		no	no			
703	17170	006178	8falf7y4 acids, coco	no	yes	no			

704	77600	006178	8p&5y0thy ester of hydroge castor oil		cnb	no				
705	10599/9	900 061783	fatty, unsatura (C ₁₈), dimers, non hydroged and non-distilled	enated,	yes	no		(18)		(1)
706	17230	0061790	Ofatzy3 acids, tall oil	no	yes	no				
707	46375	0061790	O d53to2 ma earth	cyccosus	no	no				
708	77520	006179	lpb2y6thy ester of castor oil	y læs egly	cnb	no	42			
709	87520	0062568	8s ø #b @ an monobe		no	no				
710	38700	006339	carbobu bis(isoo	yes toxyethy ctyl oacetate		yes	18			
711	42000	0063438	carbobu tris(isoc	yes toxyethy ctyl oacetate	,	yes	30			
712	42960	006414	7e 49tor oil, dehydra	yes ted	no	no				
[^{F10} 713	43480		5ehargoa activate 3-44-01		no	no			Only for use in PET at maximu 10 mg/ kg of polyme	

Status: Point in time view as at 31/12/2020.

								Same purity requirer as for Vegetab Carbon (E 153) set out by Commis Regulat (EU) No 231/201 downwith exception of ash content which can be up to 10 % (w/w).	le ssion ion
714	84400	006436:	hydroge ester with pentaer		no	no			
715	46880	0065140	tert- butyl-4-	benzylp hyl	no hosphon	no	6		
716	60800	006544	hydroxy	ne- tl	no	no	30		
717	84210	006599	7 F0Si+0 hydroge	yes enated	no	no			

718	84240	0065997rdsirfi hydro ester with glyce	ogenated,	no	no			
719	65920	N,N-dime N- carbo chlor sodiv salt - octac meth ethyl meth cyclo meth N- vinyl pyrro	acryloylox thyl- oxymethyla ide, im lecyl acrylate- acrylate- shexyl acrylate-		m			
720	67360	tris(i	yes cyltin sooctyl aptoacetat	no e)	no	(25)		
721	46800	0067845393-d tert- butyl hydro acid, hexad ester	-4- oxybenzoi	no	no			
722	17200	0068308f56fy2 acids soya		yes	no			
723	88880	0068412s22rc	h, yes olysed	no	no			
724	24903	starc	olysed	yes	no		In complia with the purity criteria for maltitol	

Status: Point in time view as at 31/12/2020.

F16								syrup E 965(ii) as laid down in Commis Directiv 2008/60 EC ^e	re
		T							
726	83599	() () () () () () () () () ()	products of oleic acid, 2- mercapt ester, with dichloro sodium sulphide	oethyl dimethy		yes	(9)		
727	43360	0068442e	e 811+il los regenera		no	no			
728	75100	I S C H E E I	phshalic atalo diesters with primary, saturate C ₈ -C ₁₀ branche alcohols more than 60 % C ₉	d d	no	no	(26) (32)	Only to be used as: (a)	plasticiser in repeated use materials and articles; plasticiser in single-use materials and articles contacting non-fatty foods except

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Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

720	75105	006951	5.0 H.Gilo 3.1 i.o				(26)	(c)	for infant formulae and follow-on formulae as defined by Directive 2006/141/ EC 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.
729	75105	002676	5p49halic la4ft40 diesters with primary saturate C ₉ -C ₁₁ alcohols	, d	no	no	(26) (32)	Only to be used as: (a)	plasticiser in repeated use

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more than 90 % C ₁₀		(b)	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 or processed cereal-based foods and baby foods for infants
			cereal- based foods and baby foods for infants and young children
		(c)	as defined by Directive 2006/125/ EC; technical support agent in concentrations up

730	66930		4m7€thlyls	i Jsæs squic	mane	no			< 1 mg methylt kg of	ilsesquioxane: rimethoxysilane/ ilsesquioxane
731	18220	006856		no ninound	yes ecanoic	no	0,05			(2)
732	45450	006861	cresol-		no ne-	yes	5			
733	10599/9	20.0 6878.	Badikds, fatty, unsatura (C ₁₈), dimers, hydroge distilled and non-distilled	enated,	yes	no		(18)		(1)
734	46380	006885	soda earth, soda ash flux- calcined		no	no				
735	40120	006895	1 Ыऽ≲(p &oly	estes ylene	glycol)h	yndoroxym	etl 6ylpho	sphonat	e	
736	50960	006922	octyltin ethylene	yes eglycol captoace	no tate)	no		(10)		
737	77370	007014	2p 3/1y6 thy dipolyh	y læs eglyd ydroxyst	enb-30 earate	no				
738	60320	007032	1 28 [2 - 7 hydroxy	yes 7-3,5-	no	yes	1,5			

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			bis(1,1-dimethy		phenyl]b	enzotria	zole			
739	70000	007033	oxamid (3,5- di-tert- butyl-4-	phenyl).		no				
740	81200	007187	triazine- diyl]- [(2,2,6,0 tetrame- piperidy	3- thylbutyl -2,4- 5- thyl-4- vl)- exameth thyl-4-	no)amino]- ylene[(2		3			
741	24070 83610	007313	8r82r6 acids and rosin acids	yes	yes	no				
742	92700	007830	tetrame: (2,3- epoxypi oxa-3,2 diazadis [5.1.11. heneico one, polyme:	hyl-20- ropyl)-7- 0- spiro- 2]- san-21-	no	yes	5			
743	38950	007907		yes nzyliden	no e)sorbito	no l				
[F15744	18888	080181	hydroxy acid-3-	no /butanoio /pentano ner		no		(35)	The substant is used as product obtained by bacteria ferment In compliar with	l I ation.

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									the specific mention in the Table 4 of Annex I.]	
745	68145	008041	0232'52'- nitrilo(t tris(3,3' tetra- tert- butyl-1, bi- phenyl- diyl)pho	riethyl ,5,5'- 1'- 2,2'-	no	yes	5		SML expresse as sum of phosphi and phospha	te
746	38810	008069	3600(21,6- di-tert- butyl-4- methylp diphosp	henyl)pe	no entaeryth	yes	5		SML expresse as sum of phosphi and phospha	te
747	47600	0084030	dodecyl bis(isoo		no)	yes		(25)		
748	12765	008443	4N-228 aminoet β- alanine, sodium salt	no hyl)-	yes	no	0,05			
749	66360	008520	methyle bis(4,6- di-tert- butylph sodium phospha	enyl)	no	yes	5			
750	66350	0085209			no 6-	no	5			
751	81515	0087189	9 p25y(zir glycerol		no	no				

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[F2752	39890	008782 006915 4 005468 008154	8-41- 6-97-4	h y& enzy	lindene)s	o nlo it l ol					
753	62800	009270	4k4tblin, calcined	yes 1	no	no					
754	56020	009988	0g 6yle5 ro dibehen		no	no					
755	21765	010624			yes	no	0,05			(1)	
756	40020	011055		yes Ithiomet henol	no hyl)-6-	yes		(24)			
757	95725	011063	reactior product with citric acid, lithium salt	1	no	no					
758	38940	011067		yes ecylthior henol	no nethyl)-6	yes -		(24)			
759	54300	011833	ethylide di-tert- butylph	yes enebis(4,0 enyl) hosphoni		yes	6				
760	83595	011934	product of di- tert- butylph with bipheny obtained by condens of 2,4- di-tert- butylph with Friedel Craft	osphonit d sation	no e	no	18		Compos	4,4'- bipheny bis[0,0- bis(2,4- di- tert- butylph (CAS No	nenyl)phosphonite]

reaction		-	4,3'-
product			biphenylene- bis[0,0-
of			bis[0,0-
phosphorous			bis(2,4-
trichloride			di-
and			tert-
biphenyl			butylphenyl)phosphonite]
			(CAS
			No
			0118421-00-4)
			(17-23 %
			w/
			W
			(*))
			(*)), 3,3'-
			biphenylene-
			bis[0,0-
			bis(2,4-
			di-
			tert-
			butylphenyl)phosphonite]
			(CAS
			No
			0118421-01-5)
			(1-5 %
			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 0021570 04 4)
			0031570-04-4) (9-18 %
			(9-18 %) W/
			W/ W
			(*)),
			\ <i>II</i> >

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761	92930	0120213	8tBibdiet methoxy dimethy	naesolbis ycarbony l-1,4-	(500 d-2,6-	no	6		
								_	5,9 %, Acid value of max. 10 mg KOH per gram, Melt range of 85- 110 °C,
								Other specific	of substance used/ quantity of formulation ations: Phosphor content of min. 5,4 % to max.
								(*)	4,4'- biphenylene-0,0- bis(2,4- di- tert- butylphenyl)phosphonate-0 bis(2,4- di- tert- butylphenyl)phosphonite (CAS No 0112949-97-0) (< 5 % w/ w (*)) Quantity

			dihydro carboxy	pyridine late)	-3-				
762	31530	012396	acid, 2,4-di- tert- pentyl-6 (1- (3,5- di-tert- pentyl-2	2-	no ethyl)pho	yes	5		
763	39925	012922	bis(met	yes hoxymet lhexane	no hyl)-2,5-	yes	0,05		
764	13317	013245	bis[4- (ethoxy		yes)phenyl] carboxy		0,05	Purity > 98,1 % (w/w). Only to be used as co- monon (max 4 %) for polyest (PET, PBT).	ner
765	49485	013470	dimethy (1-		no yl)pheno	yes l	1		
766	38879	013586	1 556(-2 3,4- dimethy		no dene)sor	no bitol			
767	38510	013650	bis(3-	2,6,6- thyl-4-	no nylenedia	no mine,	5		

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			trichlore triazine	b-1,3,5-					
768	34850	014392	5annies, bis(hyditallow alkyl) oxidisec	rogenate	no	no		Not to be used for articles in contact with fatty foods for which [F2 simul D1 and/ or D2] is laid down. Only to be used in: (a)	
769	74010	014565	optospho acid, bis(2,4- di-tert- butyl-6- methylp ethyl ester		no	yes	5	SML express as sum of phosphi and phospha	te
770	51700	014731	525(4,26- dipheny triazin-2 yl)-5- (hexylo	yes l-1,3,5- 2- xy)pheno	no	no	0,05		

ANNEX I
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		1	1			i .	1		ĺ	
771	34650	015184	latanini hydroxy [2,2'- methyle (4,6- di-tert- butylph phospha	rbis enebis enyl)	no	no	5			
772	47500	015325			no -	no	5			
773	38840	015486	264s(-284- dicumy diphosp	phenyl)	no pentaeryt	yes hritol-	5		phospha and its hydroly product (2,4-	ce I Iphenyl)pentaerythritol- ite
774	95270	016171	tris(tert-	nenyl-2- 3-	no	yes	2		SML expressed as sum of phosphia and the hydroly product = TTBP	te, ite
775	45705	016641		yes xanedica ıyl	no rboxylic	no		(32)		
776	76723	016788	3pbbydim 3- aminopi termina	ropyl	omane,	no			The fraction with molecul	

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			polymer with dicyclol diisocya	nexylmet	thane-4,4	/ _		weight below 1 000 Da [^{F2} shall not exceed 1,5 % (w/w)]
777	31542	0174254	acid, methyl ester, telomer with 1-dodecar C_{16} - C_{18} alkyl esters	nethiol,	no	no		0,5 % in final produc	(1) t
778	71670	017867	lp satd ery tetrakis (2- cyano-3 dipheny		no s)	yes	0,05		
[F2779	39815	018212		yes noxymet	no hyl)fluor	yes ene	0,05		[^{F9} (2)]]
780	81220	019226	[[6- [N- (2,2,6,6 tetramet piperidi n- butylam triazine- diyl] [(2,2,6,6 tetramet piperidi hexanec tetramet	thyl-4- nyl)- ino]-1,3 -2,4- 6- thyl-4- nyl)imin liyl[(2,2, thyl-4- nyl)imin	o]-1,6- 6,6-	no	5		

785	24910	000010	0t ⊘rb_f0h th acid	adóc	yes	no		(28)		
[^{F10} 784	95420	0745070	tris (2,2- di- methylp benzene		no nido)	no	5]			
783	55910	0736150	Ogbyeðrid castor- oil mono-, hydroge acetates	nated,	no	no		(32)		
781	76725	0227099	tris(4-benzoyl benzene benzen benzene benzene benzene benzen ben	newbylsilo ropyl ted,	γ1-3,5,5-	no	0,05		The fraction with molecul weight below 1 000 Da [F2shall] not exceed 1 % (w/w)	
			hexyl]- [1,3,5- triazine- triamine ω- N,N,N ',N'- tetrabut triazine- diamine	nyl)- - thyl-4- nylamin -2,4,6- e]- yl-1,3,5-	0)-					

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786	14627	00001173	321-5 chloropi anhydri	no hthalic de	yes	no	0,05	SML expressed as 3- chlorophthalic acid
787	14628		445-6 chloropi anhydri		yes	no	0,05	SML expressed as 4- chlorophthalic acid
788	21498	0002530[35-0 methac	no ryloxy)p	yes ropyl]tri	no methoxy	0,05 silane	Only (1) to be (11) used as a surface treatment agent of inorganic fillers
789	60027		hydroge homopo and/or copolyn made of 1- hexene and/ or 1- decene and/ or 1- decene	ners ners	no	no		Average (2) molecular weight not less than 440 Da. Viscosity at 100 °C not less than 3,8 cSt (3,8 × 10 ⁻⁶ m ² /s).
790	80480	009075 lg 008245 lg t	e07y86- c48c7ho triazine- diyl)- [(2,2,6,6 tetramet	lino-1,3, -2,4- 5-		no	5	Average (16) molecular weight not less than

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				5 -				yl)hexar diamine < 15 000 mg/ kg, and of 2,4- dichloro	ine 5,6- hylpiperidin-4- ie-1,6-
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	ester with [3-(3- tert- butyl-4- hydroxy	tert- ,2'- xybipher	no nyl, ropyl]oxy	yes	5 onous	SML expresse as the sum of phosphit and phospha form of the substant and the	te

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								hydrolysis products
793	94000	0000102	2tr1dtHoan	oyaanine	no	no	0,05	SML expressed as the sum of triethanolamine and the hydrochloride adduct expressed as triethanolamine
[F13794	18117	0000079	9gl∳e∲lic acid	no	yes	no		Only to be used for manufacture of polyglycolic acid (PGA) for (i) indirect food contact behind polyesters such as polyethylene terephthalate (PET) or polylactic acid (PLA); and (ii) direct food contact of a blend of PGA up to 3 % w/ w in PET

									or PLA.]	
795	40155	012417	bis(2,2,0) tetrament piperidy N,N'-	thyl-4- ⁄l)-	no thylened	no	0,05			(2) (12)
796	72141	001860	0 2529- 4 (1,4-	yes ne)bis[4]	no	yes	0,05		SML includir the sum of its hydroly product	sis
[^{F13} 797	76807	007301	of adipic acid with 1,3- butaned 1,2- propane and 2- ethyl-1- hexanol	iol, diol	no	yes		(31) (32)]		
798	92200	0006422	2t&&phth acid, bis(2- ethylhes	a ylės kyl)ester	no	no	60	(32)		
[^{F10} 799	77708		polyethy (EO = 1-50) ethers of linear and branche primary (C ₈ - C ₂₂) alcohols		cnb	no	1,8		In complia with the maximum ethylend oxide content as laid down in the purity criteria for food additive in Commis Regulat	s ssion

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800	94425	000086	7tdi 3tl0 yl phospho	yes onoaceta	no te	no		(EU) No 231/20 I Only for use in PET	12.
801	30607	_	acids, C ₂ -C ₂₄ , aliphatic linear, monoca from natural oils and fats, lithium salt	yes c, rboxylic	no	no			
802	33105	014634	Oalcohols C ₁₂ - C ₁₄ seconda β-(2- hydroxy ethoxyls	ry, vethoxy),	no	no	5		(12)
803	33535	015226	alkeness C ₂₄) copolyn with maleic anhydric reaction product with 4- amino-2	de,	no	no		Not to be used for articles in contact with fatty foods for which [F2 simu D1 and/ or D2] is laid down. Not to be used in contact	lant

								with alcoholi foods.	c
804	80510	101012	diyl)- block- poly(x- oleyl-7- hydroxy diimino diyl), process mixture with x = 1 and/ or 5, neutrali with	,1- - pane-1,3- 	,8-	no		Only to be used as polymer producti aid in polyethy (PE), polypro (PP) and polystyr (PS)	on /lene oylene
805	93450	_	and	ner chlorosil:	no ane ylenepho	no		The content of the surface treatmer copolym of the coated titanium dioxide is less than 1 % w/w	ner
806	14876	000107		no xanedica	yes irboxylic	no	5	Only to be used for manufac of polyeste	
[F11807	93485		titanium nitride, nanopar		no	no		No migratic of titanium nitride nanopar	ı

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									Only to be used in polyethy terephth (PET) up to 20 mg/kg. In the PET, the agglome have a diamete of 100-500 consisti of primary titanium nitride nanopar particles have a diamete of approxi 20 nm.]	erates r onm ng ticles;
808	38550	088207.		yes enzylide	no ne)propy	no lsorbitol	5		SML including the sum of its hydroly product	sis
809	49080	085228	(2,6-diisopro [4- (1,1,3,3) tetramet benzo[ddione	thylbutyl e]isoquii	no yl)-6-)phenox; nolin-1,3		0,05		Only for use in PET	(6) (14) (15)
810	68119		neopent glycol, diesters and	ydes	no	no	5	(32)	Not to be used for	

			monoes with benzoic acid and 2- ethylhes acid					articles in contact with fatty foods for which [F2 simul D1 and/ or D2] is laid down.	ant
811	80077	006844	lpbly8thy waxes, oxidised		no	no	60		
[F13812	80350	012457	8pb2y(12 hydroxy acid)- polyethy copolyn	stearic yleneimi	no	no		Only to be used in plastics up to 0,1 % w/w. Prepared by the reaction of poly(12 hydroxy acid) with polyethy l	_
813	91530	_	sulphose acid alkyl (C ₄ -C ₂₀) or cyclohed diesters, salts	xyl	no	no	5		
814	91815		sulphost acid monoall (C ₁₀ - C ₁₆) polyethy		no	no	2		

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			esters, salts							
815	94985		trimethy mixed triesters and diesters with benzoic acid and 2-ethylher acid		ame,	no	5	(32)	Not to be used for articles in contact with fatty foods for which [F2 simul D1 and/ or D2] is laid down	ant
816	45704	_	cis-1,2- cyclohe acid, salts	yes xanedica	no rboxylic	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 polyethy in contact with acidic foods. Purity ≥ 96 %.	ylene
818	21530	_	methally acid, salts	ythoulpho	n ye s	no	5			
819	68110		neodeca acid, salts	nyæisc	no	no	0,05		Not to be used in polymer contacti fatty foods. Not to be	

								used for articles in contact with fatty foods for which [F2 simul D1 and/ or D2] is laid down. SML expresse as neodeca acid.	ed
820	76420	_	pimelic acid, salts	yes	no	no			
821	90810	_	stearoyl lactylic acid, salts	- Je s	no	no			
[^{F17} 822	71938		Perchlo acid, salts	riyces	no	no	0,002		(4)]
823	24889	_	5- Sulphoi acid, salts	no sophthal	yes ic	no	5		
854	71943	032923	8p24ff61001 acetic acid, α- substitu with the copolyr of perfluor propyle glycol and perfluor ethylene	ted ner ro-1,2- ne	no	no		Only to be used in concent up to 0,5 % w/w in the polymer of fluorope that are processed	risation olymers

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			glycol, termina with chloroh groups		ppropylo	xy		at tempera at or above 340 °C and are intended for use in repeated use articles	i
[F18855	40560		(butadiestyrene, methyl methacr copolyn cross-linked with 1,3-butaned dimetha	ylate) ner iol	no	no		Only to be used in rigid poly(vir chloride (PVC) at a maximu level of 12 % at room tempera or below.	m
[^{F19} 856	40563	25101-2	Rb4tadie styrene, methyl methacr butyl acrylate copolyn cross- linked with divinylle or 1,3- butaned dimetha	ylate,) ner enzene iol	no	no		Only to be used in:	rigid poly(vinyl chloride) (PVC) at a maximum level of 12 % at room temperature or below; or

						-	at
							up
							to
							40 % w/
							W
							in
							blends
							of
							styrene
							acrylonitrile
							copolymer
							(SAN)/
							poly(methyl methacrylate)
							(PMMA)
							repeat-
							use
							articles
							at
							room
							temperature
							or
							below,
							and
							when
							either
							in
							contact
							only
							with
							aqueous, acidic
							and/
							or
							low
							alcoholic
							(< 20 %)
							foodstuffs
							for
							less
							than
							1 day,
							or
							when
							in
							contact
							only
							with
							dry
							foodstuffs
							for
							any
							duration
							of
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									time.
									1
857	66765	003795	methaci butyl acrylate styrene, glycidy methaci copolyn	ylate, , l ylate)	no	no		Only to be used in rigid poly(vir chloride (PVC) at a maximulevel of 2 % at room tempera or below.	e) nm
[^{F7} [^{X1} 85	838565	009049	bis[2- (3-(3- tert- butyl-4- hydroxy methylp dimethy	r-5-	,4,8,10-	yes oxy)-1,1- ne	0,05	enoylox dimethy [(3-(3- tert- butyl-4- hydroxy methylp dimethy	ce on 7-5- ohenyl)prop-2- y)-1,1- elethyl]-9- ohenyl)propionyloxy)-1,1- elethyl]-2,4,8,10- spiro[5,5]- ie ium

									methid tautomer	
[F4859			(butadie ethyl acrylate methyl methacr styrene) copolyn crosslin with divinyll in nanofor	ylate, ner ked penzene,	no	no			Only to be used as particles in non-plasticise PVC up to 10 % w/w in contact with all food types at room temperat or below including long-term storage. When used together with the substance with FCM No 998 and/ or the substance with FCM No 1043, the restrictio of 10 % w/w applies to the	ed e e
	I	I			I	L	1	I	- 1	

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							sum of those substant The diamete of particles shall be > 20 nm, and for at least 95 % by number it shall be > 40 nm. l	r S
860	71980		acid]	v))propar	no	no	Only to be used in the polymer of fluorope that are processed at tempera at or above 265 °C and are intended for use in repeated use articles	olymers ed tures
861	71990	0013252	2pt3f16001 (n- propoxy acid]	roj@s ∕)propan	no oic	no	Only to be used in the polymer of fluoropo that are	

								processed at temperatures at or above 265 °C and are intended for use in repeated use articles
[F13862	15180	001808.	5302-4 diacetos butene	no cy-1-	yes	no	0,05	SML (17) includin (19)] the hydrolysis product 3,4-dihydroxy-1-butene Only to be used as a co-monomer for ethylvinylalcohol (EVOH) and polyvinylalcohol (PVOH) copolymers.
[^{F18} 863	15260	000064	642503 decaned	no liamine	yes	no	0,05	Only to be used as a co- monomer for manufacturing polyamide articles for repeated use in contact with aqueous, acidic

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									and dairy foodstuf at room tempera or for short term contact up to 150 °C.	
864	46330	000005	diamino	yes -6- pyrimid	no	no	5		Only to be used in rigid poly(vir chloride (PVC) in contact with non- acidic and non- alcoholi aqueous food) c
[F11865	40619	002532	2(ĐĐṭĐI acrylate methyl methaci butyl methaci copolyn	ylate, ylate)	no	no		i i	Only to be used in: (a)	rigid poly(vinyl chloride) (PVC) at a maximum level of 1 % w/ w; polylactic acid (PLA) at a

866	40620		(butyl acrylate methyl methaci copolyr cross-linked with allyl methaci	ylate) ner,	no	no	Only to be used in rigid poly(vir chloride (PVC) at a maximu level	;)
867	40815	004047	I(108t91 methaci ethyl acrylate methyl methaci copolyri	ylate)	no	no	Only to be used in rigid poly(vir chloride (PVC) at a maximulevel of 2 %	;)
[F11868	53245	000901	0(&&+y2) acrylate methyl methaci copolyn		no	no	Only to be used in: (a)	rigid poly(vinyl chloride) (PVC) at a maximum level of 2 % w/ w; polylactic acid (PLA) at

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								(c)	a maximum level of 5 % w/ w; polyethylene terephthalate (PET) at a maximum level of 5 % w/ w. I
869	66763	002713	acrylate methyl methacr styrene) copolyn	ylate,	no	no		Only to be used in rigid poly(vir chloride (PVC) at a maximulevel of 3 %	e)
870	95500	016053	',N"- tris(2-	}-	no yl)-1,2,3-	no	5		
[F20871		028791	acid, 12- amino-, polymer with ethene, 2,5- furandia α- hydro- ω- hydroxy (oxy-1,2	one,	no	no		Only to be used in polyole at levels of up to 20 weight %. These polyole shall	

			ethaned and 1- propene					only be used in contact with foods for which Table 2 of Annex III assigns food simulan E, at ambient tempera or below, and when migratic of the total oligome fraction of less than 1 000 Da does not exceed 50 µg/kg food.	ture on
[F21872		000660	phenyl- bis(4-		yes	no	0,05	To be used only as a co-monom in polycar copolyr	onate
[F18873	93460		titanium dioxide reacted with octyltric	thoxysil	no	no		Reactio product of titanium dioxide	1

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									with up to 2 % w/w surface treatment substance octyltriethoxysilane, processed at high temperatures.]
[F7874	16265	015606	dimethy (4'-hydroxy methox) w-3-dimethy (4'-hydroxy methox)	y-3'- yphenyl) yl-3- y-3'-	yes propylsil propylsil oxane		0,05	(33)	Only to be used as comonomer in siloxane modified polycarbonate. The oligomeric mixture shall be characterised by the formula C 24 H 38 Si 2 O 5 (SiOC 2 H 6)n (50 > n ≥ 26).]
875	80345	0058123	Sp 21 y612 hydroxy acid) stearate		no	yes	5		
878	31335		acids, fatty $(C_8$ - $C_{22})$ from animal or vegetab fats	yes le	no	no			

			and oils, esters with branche alcohols aliphati monohy saturate primary (C ₃ -C ₂₂)	s, c, dric, d,					
879	31336		acids, fatty (C ₈ -C ₂₂) from animal or vegetab fats and oils, esters with alcohols linear, aliphatimonohy saturate primary (C ₁ -C ₂₂)	s, c, vdric, d,	no	no			
[^{F10} 880	31348		acids, fatty (C ₈ - C ₂₂), esters with pentaer	yes	no	no			
881	25187	0003010	0298,454- tetrame diol	no thyleyelo	yes butane-	no 1,3-	5	Only for: (a)	repeated use articles for long term storage at room

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	temperature or below and hotfill; single use materials and articles as a commonmer at a maximum use level of 35 mole % of the diol component of polyesters, and if such materials and articles are for long term storage at room temperature or below of food types which have an alcohol content
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									of up to 10 % and for which Table 2 of Annex III does not assign simulant D2. Hot fill conditions are allowed for such single use materials and articles.]
882	25872	000241	6 2934,66 trimethy	no Iphenol	yes	no	0,05		
883	22074	000445		no 1,5-	yes	no	0,05	Only to be used in material in contact with food at a surface to mass ratio up to 0,5 dm²/kg	S

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884	34240		2alkyk(C C ₂₁)sulp acid, esters with phenol		no	no	0,05	Not to be used for articles in contact with fatty foods for which [F2 simul D1 and/ or D2] is laid down.	ant
885	45676	026324	leyelle oligome of (butyler terephth	ne	no	no		Only to be used in poly(eth terephth (PET), poly(but terephth (PBT), polycarl (PC), polystyr (PS) and rigid poly(vir chloride (PVC) plastics in concent up to 1 % w/w, in contact with aqueous acidic and alcoholifoods, for long	tylene talate) tylene talate) conate rene rene rations

[F18894	93360	001654.	5 tbi&d ipr acid, ditetrad ester		no	no		(14)	term storage at room tempera	ture.
895	47060	017109	di-tert- butyl-4-	/phenyl) _l d	no	no	0,05		Only to be used in polyoler in contact with foods other than fatty/ high-alcoholi and dairy products	c
896	71958	095844	perfluor [(3- methox)	y- ⁄)propano	no	no			Only to be used in the polymer of fluorope when:	

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						up to 30 % w/ w for use in blends with polyoxymethylene polymers and intended for repeated use articles.
[^{F7} 902	00001281421-9 benzisc one 1,1- dioxide sodium salt		no (2H)-	no	The substant shall comply with the specific purity criteria as set out in Commis Regulat (EU) No 231/201 h.]	ssion ion
[^{F4} 903	37486-6214- perfluo [(5,8,1)* tetrame tetraeth ethyl propyl ether]	,14-	no	no	Only to be used as a polymer product aid in the polymer of fluorope intended for: (a)	risation olymers

									(b)	materials and articles when sintered or processed (non-sintered) at temperatures at or above 360 °C for at least 10 minutes or at higher temperatures for equivalent shorter times; repeated use materials and articles when processed (non-sintered) at temperatures from 300 °C and up to 360 °C for at least 10 minutes. I
--	--	--	--	--	--	--	--	--	-----	---

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		,			,				
923	39150	0000120	0 N4,0V-1 bis(2-	yes	no	no	5	The residual	(18)
			hvdrovs	rethyl)dc	decanan	nide		amount	
			nyurony	Ciryr)ac	accanan	iide		of	
								diethand	olamine
								in	
								plastics,	,
								as an	
								impurity	y
								and	
								decomp	
								product of the	
								substan	20
								[F2shall]	
								not	
								result	
								in a	
								migratio	n
								of	
								diethand	lamine
								higher	
								than	
								0,3 mg/ kg	
								food.	
924	94987		4	.1			0.05		
924	94987		mixed	/ kæls propa	ı mxe)	no	0,05	Only for	
			triesters					use in	
			and					PET in	
			diesters					contact	
			with					with	
			n-					all	
			octanoio	:				types	
			and n-					of	
			decanoi acids	c				foods other	
			acius					than	
								fatty,	
								high-	
								alcoholi	c
								and	
								dairy	
								product	s.
926	71955	0908020	Op &2fW or	o/(¢2-	no	no		Only	
			ethylox	y-				to be	
			ethoxy)	acetic				used	
			acid],					in the	
			ammoni	lum				polymen	risation
			salt					of fluoropo	alvmara
				l				пиотор	prymers

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								that are process at tempera higher than 300 °C for at least 10 minutes	tures
[^{F4} 969			784Bylend vinyl acetate copolyn wax	ner	no	no		Only to be used as a polymer additive up to 2 % w/ w in polyole The migration of low molecul weight oligome fraction below 1 000 Da shall not exceed 5 mg/kg food.]	fins. on ar eric
971	25885	000245	9 tilithe thy trimellit	vho tate	yes	no		Only to be used as a commonom up to 0,35 % w/w to produce modifie polyeste intended to be	d ers

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								used in contact with aqueous and dry foodstuffs containing no free fat at the surface.
972	45197	001215	8e 0∯ pær hydroxi phospha	yes de ite	no	no		
973	22931	001943	O (P &rHuc	nodoutyl)	etheslene	no		Only to be used as a co- monomer up to 0,1 % w/w in the polymerisation of fluoropolymers, sintered at high temperatures.
[F17974	74050	939402	and 4- (1,1-	lpropyl) Ipropyl)		yes	10	SML expressed as the sum of the phosphite and phosphate forms of the substance, 4-tert- amylphenol and 2,4-di- tert- amylphenol. The migration

								of 2,4- di-tert- amylphenol shall not exceed 1 mg/ kg food.
[^{F7} 979	79987		(polyeth terephth hydroxy polybut pyrome anhydri copolyn	alate, rlated adiene, llitic de)	no	no		Only to be used in polyethylene terephthalate (PET) at a maximum level of 5 % w/w.]
[^{F21} 988		3634-83	3-1J,3- bis(isoc	no yanatom	yes ethyl)ber	no nzene	(34)	SML(T) applies to the migration of its hydrolysis product, 1,3- benzenedimethanamine To be used only as co- monomer in the manufacture of a middle layer coating on a poly(ethylene terephthalate) polymer film in a multilayer film]

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ethyl acrylate, methyl methacrylate, styrene) copolymer not cross-linked, in nanoform PVC linked, in nanoform w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/or the substance with FCM No 1043, the restriction	rF4ooo	0 1			 0.1
acrylate, methyl methacrylate, styrene) copolymer nor nor plasticised PVC linked, in 10 % nanoform w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction	[^{F4} 998	(butadienye,s	no	no	Only
methyl methacrylate, styrene) copolymer not cross- linked, in nanoform PVC up to w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction		ethyl			
methacrylate, styrene) copolymer not copolymer not cross-linked, in nanoform w/w in nanoform linked, in linked, in nanoform linked, in nanoform linked, in linked, in linked, in linked, in linked, in linked, in linked, with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction		acrylate,			
styrene) copolymer not cross- linked, in nanoform nanoform styrene) copolymer not cross- linked, in nanoform lov/wwin contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction		methyl			
copolymer not cross-linked, in nanoform non-plasticised PVC up to 10 % w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction		methacrylate,			
not cross- linked, in nanoform nano		styrene)			
cross- linked, in nanoform Reference to the substance with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
linked, in nanoform linked, i					plasticised
in nanoform 10 % w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
nanoform w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
contact with all food types at room temperature or below including long- term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No No 1043, the restriction					
with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction		nanotorm			
all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
temperature or below including long- term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
When used together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					storage.
together with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
with the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
the substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					together
substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
with FCM No 859 and/ or the substance with FCM No 1043, the restriction					
FCM No 859 and/ or the substance with FCM No 1043, the restriction					
No 859 and/ or the substance with FCM No 1043, the restriction					
859 and/ or the substance with FCM No 1043, the restriction					
and/ or the substance with FCM No 1043, the restriction					
or the substance with FCM No 1043, the restriction					
substance with FCM No 1043, the restriction					
with FCM No 1043, the restriction					
FCM No 1043, the restriction					
No 1043, the restriction					
1043, the restriction					
the restriction					
restriction					
					of
10 %					
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to the					
sum of					
those					
substances.					substances.

							The diamete of particles shall be > 20 nm, and for at least 95 % by number it shall be > 40 nm.	
[F221007	976-56-	Aliethyl[[bis(1,1-dimethylhydroxy	lethyl)-4	yes methyl]p	no	ate	Only to be used up to 0,2 % w/w based on the final polymer weight in the polymer process to manufactory poly(eth terephth (PET).	risation cture rylene
1016		(methaci acid, ethyl acrylate, n- butyl acrylate, methyl methacry and butadien copolym in nanoforr	ylate ne) ner	no	no		Only to be used up to: (a)	10 % w/ w in non- plasticised PVC; 15 % w/ w in non-

Status: Point in time view as at 31/12/2020.

			plasticised PLA. The final material shall be used at room temperature or below.
1017	25618-5 polyglycyesl no	no no	To be processed under conditions preventing the decomposition of the substance and up to a maximum temperature of 275 °C.
[F221030	montmonithonite no clay modified by dimethyldialkyl(C1-C18)ammonium chloride		Only to be used up to 12 % (w/ w) in polyolefins in contact with dry foods to which simulant E is assigned in table 2 of Annex III at room

[^{F20} 1031	3238-40	∂-£2ran-2,	yes	no	5	and 1-chlorood shall not exceed 0,05 mg kg food. Can contain platelets in the nanofor that are only in one dimensithinner than 100 nm. Such platelets shall be oriented parallel to the polymer surface and shall be fully embedd in the polymer l	exadecane ctadecane on
[1031	J2JU-TU	dicarbo	<i>y</i> 03	110		to be used as a	(22) (23)

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							in proof of portion of furth 1 D sh no expression (ee ass furth dispersion).	olyethylene uranoate. he uigration f the ligomeric action f less tan 0000 a nall ot sceed 0 µg/ g ood expressed
1034	3710-30)-137- octadier	no ne	yes	no	0,05	to us as cr commin mode por for commin ty for for the st at roote in	onomer the tanufacture f olyolefins or ontact ith ny rpe of oods or ong orm orage

				packaged under hot-fill conditions.
1043	(butadie news ethyl acrylate, methyl methacrylate, styrene) copolymer crosslinked with 1,3-butanediol dimethacrylate, in nanoform	no	no	Only to be used as particles in non-plasticised PVC up to 10 % w/w in contact with all food types at room temperature or below including long-term storage. When used together with the substance with FCM No 859 and/ or the substance with FCM No 998, the restriction of 10 %

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							w/w applies to the sum of those substance. The diamete of particles shall be > 20 nm, and for at least 95 % by number it shall be > 40 nm. l	r
[F201045	119093	p27fluor acid, 2-[(5- methoxy dioxolar yl)oxy]] ammon salt	y-1,3- n-4- },	no	no		Only to be used as a polymer product aid during the manufact of fluorope under high tempera condition of at least 370 °C.	ion eture olymers ture
1046		zinc oxide, nanopar coated with [3- (methac trimetho (FCM	yes ticles, ryloxy)p xysilane	no ropyl]	no		Only to be used in unplasti polymer The restriction and specific	es. ons

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	No 788)			specified for FCM substance No 788 shall be respected.
1048	624-03-3ethyleneyes glycol dipalmitate	no no	(2)	Only to be used when produced from a fatty acid precursor that is obtained from edible fats or oils.
1050	zinc yes oxide, nanoparticles, uncoated	no no		Only to be used in unplasticised polymers.
1051	42774-1 N2N'- yes bis(2,2,6,6-tetramethyl-4-piperidinyl) isophthalamid	no no	5	
1052	1455-42-21,4,8,10-no tetraoxaspiro[sdiethanol,β3,β tetramethyl- ('SPG')	yes no 5,5]undecane-3,9- 3,β9,β9-	5	Only (22) to be (23) used as a monomer in the production of polyesters. The migration of oligomers of less than 1 000

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							Da shall not exceed 50 µg/kg food (express as SPG).	eed
1053		fatty acids, C16– 18 saturate esters with dipentace	yes d, erythrito	no	no		Only to be used when produce from a fatty acid precurso that is obtained from edible fats or oils]	or
[F221055	7695-91 58-95-7	tocophe acetate	yes rol	no	no		Only to be used as antioxid in polyolet	
[F231059	147398	co- (R)-3-)n&- /butyrate /hexanoa		no	(35)	Only to be used either alone or blended with other polymer in contact with all foods under contact conditio of	

							up to 6 month and/or 6 month and/or 6 month and more, at room tempera or below, includin hot fill or a short heating up phase. The migratic of all oligome with a molecul weight below 1 000 Da shall not exceed 5,0 mg/	ture gg
							5,0 mg/ kg food.	
1060		ground sunflow seed hulls	yes	no	no		Only to be used at room tempera or below in contact with foods for which Table 2 of Annex I assigns	III

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							food simulant The seed hulls shall be obtained from sunflow seeds that are fit for human consum The processi temperar of the plastic containing the additive shall not exceed 240 °C.	er otion. ng ture
[F241061	80512-4	.4.3 ,4′− trifluoro	no benzoph	yes enone	no		Only to be used as a co-monome in the manufactor of polyether ketone plastics up to 0,3 % w w of the final material l	eture er /
1062		mixture compos of 97 %		yes	no		Only to be used for the	

	tetraethyl orthosilicate (TEOS) with CAS No 78-10-4 and 3 % hexamethyldisilazane (HMDS) with CAS No 999-97-3	production of recycled PET and at up to 0,12 % (w/w).]
[F241063	1547-26-283,3,4,4x6,5-heptafluoro-1-pentene no	Only to be used together with tetrafluoroethylene and/or ethylene commonomers to manufacture fluorocopolymers for application as polymer processing aid at up to 0,2 % w/w of the food contact material, and when the low-molecular mass fraction below 1 500 Da in the fluorocopolymer does not exceed

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						30 mg/ kg.
1064	39318-1 Sualgster oxide	nyes	no	no	0,05	Stoichio (25) y: WO n = 2,72-2,90
1065	85711-2 San Acture of methylbranche and linear C 14 - C 18 alkanan derived from fatty acids	ed	no	no	5	Only to be used in the manufacture of articles made of polyolefins, and which do not come into contact with foods for which food simulant D2 is assigned in Table 2 of Annex III.
[F151066	23985-75-3,3,4- tetrahyo dicarbo acid, dimethy ester	lronapht xylic	yes halene-2,	no 6-	0,05	Only to be used as a commonomer in the manufacture of a polyester nonfood contact layer in a plastic multilayer

							material which is to be used only in contact with foods for which food simulan A, B, C and/ or D1 are assigned in Table 2 of Annex III. The specific migration limit in column 8 refers to the substant and of its dimers (cyclic and open chain). I	d on
[^{F25} 1067	616-38-	dimethy carbona	rlno te	yes	no		Only to be used: a)	with 1,6-hexanediol in the manufacture

	1		I		1				of
									polycarbonate
									pre-
									polymers
									that
									are
									used
									at
									up
									to
									30 %
									to
									manufacture
									thermoplastic
									polyurethanes
									with
									4,4'-
									methylenediphenyldiisocya
									and
									diols,
									such
									as
									polypropylene
									glycol
									and
									1,4-
									butanediol.
									The
									resulting
									material
									shall
									only
									be
									applied
									in
									repeated
									use
									articles
									intended
									to
									come
									into
									short–
									term
									contact
									(≤ 30 min
									at
									room
									temperature)
									with
									food
									for
									which
'	•	•			•	•	. '	'	

		b)	simulants A and/ or B are assigned in Table 2 of Annex III; or for the production of other polycarbonates and/ or under other conditions provided that the migration of dimethyl carbonate
			provided that the migration of
			and that the migration of all polycarbonate oligomers with a molecular weight below

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							Da together does not exceed 0,05 mg/ kg food.
[F151068	2530-83	(2,3-	no ropoxy)p	yes ropyl]tri	no	Only to be used as a compon of a sizing agent to treat glass fibres to be embedd in glass-fibre-reinforc low diffusiv plastics (polyeth terephth (PET), polycarl (PC), polybut terephth (PBT), thermos polyeste and epoxy bisphen vinylest in contact with all foodstur. In treated glass fibres, residues	ed ity ylene alate conate ylene alate et ers ol er)

						of the substance must not be detectable at 0,01 mg/kg for the substance and 0,06 mg/kg for each of the reaction products (hydrolysed monomers and epoxycontaining cyclic dimer, trimer and tetramer).
[F251069	75-28-5	isobutar	ngves	no	no	Only to be used as a blowing agent.
[F261075		clay modifie with	yltrimet	no	onium	Only to be used as additive at up to 4,0 % w/ w in polylactic acid plastics intended for long- term storage

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1076	122793	7₽₩	DITARNS	no	no	0.05	of water at ambient temperator below. Can form platelets in the nanofor that are in one or two dimensithinner than 100 nm. Such platelets shall be oriented parallel to the polymer surface and shall be fully embedd in the polymer.	ture m ons
1076	122793	P46spho acid, tripheny ester, polymer with alpha- hydro- omega- hydroxy ethaned C10-16 alkyl ester	yl r ypoly[ox: iyl)],	no y(methyl	no -1,2-	0,05	Only to be used as an additive at up to 0,2 % w/w in high impact polystyn material and articles intended	rene S

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								naludin	σ.
							1	ncludin ot-fill	g
								ind/or	
								neating	
							1	ip to 00 °C	
								for up o 2	
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	I	2005, p. 28.							

- **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 [F4Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications of food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council (OJ L 83, 22.3.2012, p. 1).]
- **e** OJ L 158, 18.6.2008, p. 17.
- f [FS_IF6]Infant as defined in Article 2(2)(a) of Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35).]

- g This restriction is applicable from 1 May 2011 as regards the manufacture and from 1 June 2011 as regards the placing on the market and importation into the Union.]
- **h** [F7OJ L 83, 22.3.2012, p. 1.]
- i [F8Infant as defined in Article 2(2)(a) of Regulation (EU) No 609/2013.
- j Young children as defined in Article 2(2)(b) of Regulation (EU) No 609/2013.]

Editorial Information

X1 Substituted by Corrigendum to Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Official Journal of the European Union L 338 of 12 December 2012).

Textual Amendments

- **F4** Inserted by Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F5** Inserted by Commission Implementing Regulation (EU) No 321/2011 of 1 April 2011 amending Regulation (EU) No 10/2011 as regards the restriction of use of Bisphenol A in plastic infant feeding bottles (Text with EEA relevance).
- **F6** Substituted by Commission Regulation (EU) 2018/213 of 12 February 2018 on the use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Regulation (EU) No 10/2011 as regards the use of that substance in plastic food contact materials (Text with EEA relevance).
- F7 Inserted by Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F8** Inserted by Commission Regulation (EU) 2018/213 of 12 February 2018 on the use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Regulation (EU) No 10/2011 as regards the use of that substance in plastic food contact materials (Text with EEA relevance).
- **F9** Deleted 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).
- **F10** Substituted by Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F11** Substituted by Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F12** Substituted by Commission Regulation (EU) 2020/1245 of 2 September 2020 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F13** Substituted by Commission Regulation (EU) No 1282/2011 of 28 November 2011 amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F14** Substituted by Commission Regulation (EU) No 202/2014 of 3 March 2014 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- **F15** 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).
- **F16** Deleted by Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F17** Substituted by Commission Regulation (EU) 2018/831 of 5 June 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F18** Inserted by Commission Regulation (EU) No 1282/2011 of 28 November 2011 amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F19** Substituted by Commission Regulation (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F20** 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).
- **F21** Inserted by Commission Regulation (EU) No 202/2014 of 3 March 2014 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance)
- **F22** Inserted 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).
- **F23** Substituted by Commission Regulation (EU) 2019/1338 of 8 August 2019 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F24** Inserted by Commission Regulation (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F25** Inserted 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).
- **F26** Inserted by Commission Regulation (EU) 2020/1245 of 2 September 2020 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

F1 Word in Annex 1 point 1 omitted (31.12.2020) by virtue of The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/704), regs. 1, 76; 2020 c. 1, Sch. 5 para. 1(1)

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.

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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.

TABLE 2

(1)	(2)	(3)	(4)
Group Restriction No	FCM substance No	SML (T)[mg/kg]	Group restriction specification
1	128 211	6	expressed as acetaldehyde
[F22	89 227 263 1048	30	expressed as ethyleneglycol]
3	234 248	30	expressed as maleic acid
4	212 435	15	expressed as caprolactam
5	137 472	3	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	0,006	expressed as tin

Status: Point in time view as at 31/12/2020. **Changes to legislation:** There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

	466 582 618 619 620 646 676 736		
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
[^{F13} 14	294 368 894]	5	expressed as the sum of the substances and their oxidation products
[^{F10} 15	98 196 344	15	expressed as formaldehyde]
16	407 583 584 599	6	expressed as boron Without prejudice to the provisions of Directive 98/83/EC
17	4 167 169 198 274 354 372 460 461 475 476 485 490 653	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

Status: Point in time view as at 31/12/2020.

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	150 156 181 183 184 355 370 374 439 440 447 457 482	6	expressed as methacrylic acid
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

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Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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
[F1030	254 344 672	5	expressed as 1,4-butanediol]
31	73 797	30	expressed as the sum of the substances
32	8 72 73 138 140 157 159 207 242 283 532 670 728 729 775 783 797 798 810 815	60	expressed as the sum of the substances
[^{F7} 33	180 874	ND	expressed as eugenol]
[^{F21} 34	421 988	0,05	Expressed as 1,3-benzenedimethanamine]
[F2535	467 744 1059	0,05	expressed as crotonic acid]

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.

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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.

TABLE 3

(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.
[^{F11} (4)	Compliance testing when there is a fat contact [F2shall] be performed using saturated fatty food simulants as simulant D2.]
(5)	Compliance testing when there is a fat contact [F2shall] 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.
(8)	Verification of compliance by residual content per food contact surface area (QMA); QMA = 0,005 mg/6 dm ² .
(9)	Verification of compliance by residual 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 2dm²/kg.
(10)	Verification of compliance by residual content per food contact surface area (QMA) in case of reaction with food or simulant.
(11)	Only a method of analysis for the determination of the residual monomer in the treated filler is available.

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(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.
(14)	There is a risk that the SML could be 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.
(16)	There is a risk that the SML could be 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
[F18(18)	There is a risk that the SML could be exceeded from low-density polyethylene (LDPE)
(19)	There is a risk that the OML could be exceeded in direct contact with aqueous foods from ethylvinylalcohol (EVOH) and polyvinylalcohol (PVOH) copolymers]
[F21(20)	The substance contains aniline as an impurity; verification of compliance with the restriction set for primary aromatic amines in Annex II (2) is necessary]
[^{F4} (21)	In case of reaction with foods or simulants verification of compliance shall include verification that the migration limits of the hydrolysis products, formaldehyde and 1,4-butanediol, are not exceeded.]
[F20(22)	When used in contact with non-alcoholic foods for which Table 2 of Annex III assigns food simulant D1, food simulant C shall be used for verification of compliance instead of food simulant D1.
(23)	When a final material or article containing this substance is placed on the market, a well described method to determine whether the oligomer migration complies with the restrictions specified in column 10 of Table 1 shall form part of the supporting

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	documentation referred to in Article 16. This method shall be suitable for use by a competent authority to verify compliance. If an adequate method is publicly available, reference shall be made to that method. If the method requires a calibration sample, a sufficient sample shall be supplied to the competent authority on its request.]
[^{F22} (24)	The substance or its hydrolysis products are authorised food additives and compliance with Article 11(3) shall be verified.]
[F24(25)	When used as reheat agent in polyethylene terephthalate (PET) verification of compliance with the specific migration limit is not required; in all other cases compliance with the specific migration limit shall be verified in accordance with Article 18; the specific migration limit is expressed as mg tungsten/kg food.
(26)	Migration of stearamide, listed in Table 1 under FCM substance No 306 to which no specific migration limit applies, shall be excluded from verification of the compliance of the migration of the mixture with the specific migration limit laid down for the mixture.]
[F25(27)	When a final material or article containing this substance and produced under conditions other than those described in point (a) column 10 of Table 1 is placed on the market, a well described method to determine whether the oligomer migration complies with the restrictions specified in point (b) column 10 of Table 1 shall form part of the supporting documentation referred to in Article 16. This method shall be suitable for use by a competent authority to verify compliance. If an adequate method is publicly available, reference shall be made to that method. If the method requires a calibration sample, a sufficient sample shall be supplied to the competent authority on its request.]
[F26(28)	A detection limit of 0,002 mg/kg food or food simulant applies
(29)	In polar polymers which swell in contact with foods for which simulant B is assigned in Annex III, there is a risk that under severe contact conditions the migration limits for aluminium and fluoride are exceeded. Under

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Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

contact conditions above 4 hours at 100 °C this exceedance can be high.]

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)				
FCM substance No	Detailed specification on the substance				
744	Definition	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,			

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	stabilisers and pigments which all conform to the general and individual specifications
Chemical name	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 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
[F15Restriction	Specific migration limit for crotonic acid is 0,05 mg/kg food]
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

(4)

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_	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

[F12ANNEX II

Restrictions on plastic materials and articles

The following restrictions on plastic materials and articles apply:

1. Plastic materials and articles shall not release the substances in Table 1 below in quantities exceeding the specific migration limits expressed in mg/kg food or simulant specified in column (3), and subject to the remarks in Column (4).

Substances listed in Table 1 shall only be used in accordance with the compositional requirements set out in Chapter II. If Chapter II does not provide a basis for the authorised use of such a substance, that substance may only be present as an impurity subject to the restrictions specified in Table 1.

Table 1	
General list of migration limits for substances migrating from plastic materials and articles	

(1)	(2)	(3)	(4)
Name	Salts allowed in accordance with Article 6(3)(a)	SML [mg/kg food or food simulant]	Remark
Aluminium	yes	1	
Ammonium	yes		(1)
Antimony	no	0,04	(2)
Arsenic	no	ND	
Barium	yes	1	
Cadmium	no	ND (LOD 0,002)	
Calcium	yes		(1)
Chromium	no	ND	(3)
Cobalt	yes	0,05	
Copper	yes	5	
Europium	yes	0,05	(4)
Gadolinium	yes	0,05	(4)
Iron	yes	48	

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Table 1

General list of migration limits for substances migrating from plastic materials and articles

Lanthanum	yes	0,05	(4)
Lead	no	ND	
Lithium	yes	0,6	
Magnesium	yes		(1)
Manganese	yes	0,6	
Mercury	no	ND	
Nickel	no	0,02	
Potassium	yes		(1)
Sodium	yes		(1)
Terbium	yes	0,05	(4)
Zinc	yes	5	

ND:Not Detectable; detection limit assigned in accordance with second subparagraph of Article 11(4); LOD: specified Limit of Detection.

Remarks

(1) The migration is subject to Article 11(3) and Article 12

to in Article 16.

(2) The note in Annex I, Table 1, FCM No 398 applies: SML might be exceeded at very high temperature

(3)To verify compliance with the Regulation, the detection limit of 0,01 mg/kg shall apply for total chromium. However if the operator that placed the material on the market can prove on the basis of pre-existing documentary evidence that the presence of hexavalent chromium in the material is excluded because it is not used or formed or during the entire production process, a limit for the total chromium of 3,6 mg/kg food shall apply.

(4) The lanthanide substances europium, gadolinium, lanthanum, and/or terbium can be used in accordance with Article 6(3)(a) provided that:

- (a) The sum of all lanthanide substances migrating to the food or food simulant does not exceed the specific migration limit of 0.05 mg/kg; and analytical evidence using a well described methodology demonstrating that the lanthanide substance(s) used are present in dissociated ionic form in the food or the food simulant, forms part of the documentation referred
- 2. Primary aromatic amines ('PAAs') listed in entry 43 to Appendix 8 of Annex XVII to Regulation (EC) No 1907/2006 of the European Parliament and of the Council⁽¹⁾ and for which no migration limit is specified in Table 1 of Annex I shall not migrate or shall not otherwise be released from plastic materials and articles into food or food simulant. They shall not be detectable using analytical equipment with a limit of detection of 0,002 mg/kg food or food simulant applied to each individual primary aromatic amine ('PAA'), in accordance with Article 11(4).

For PAAs not listed in entry 43 to Appendix 8 of Annex XVII to Regulation (EC) No 1907/2006, but for which no specific migration limit is specified in Annex I, compliance with Article 3 of Regulation (EC) No 1935/2004 shall be verified in accordance with Article 19. The sum of those PAAs shall however not exceed 0,01 mg/kg in food or food simulant.]

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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.

I^{F2}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]

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.

[F23. 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

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Legislation: There are currently no known outstanding effects for

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- 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 food category specific assignment of food simulants

(1)	(2)	(3)					
Referenc	e Description	nFood si	imulants				-
number	of food	A	В	C	D1	D2	E
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			

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

	or concentrate fruit nectars, lemonades syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract		V(*)		V	
	B. c. dijuices and nectars and soft drinks containing fruit pulp, musts containing fruit pulp, liquid chocolate	loudy rinks:	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				X	

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	all cream liquors					
01.04	Miscellane undenatura ethyl alcohol		X(*)		Substitute 95 % ethanol	
02	Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares					
02.01	Starches					X
02.02	Cereals, unprocesse puffed, in flakes (including popcorn, corn flakes and the like)	d,				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:					
		/ith itty			X/3	

Status: Point in time view as at 31/12/2020.

	o tł	ubstances n ne urface			
	B. C	ther			X
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh:				
	fa sv o th	Vith atty ubstances n ne urface		X/3	
	B. C	ther			X
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:	ery			
		n olid orm:			
	fa	Vith atty ubstances		X/3	

Status: Point in time view as at 31/12/2020.

	1	ماء	I	I	1	I	I
	1	on the surface					
		Other					X
	B. 1	In paste form:					
	1 S	With fatty substances on the surface				X/2	
	II.	Moist		X			
03.03	Sugar and sugar products						
		In solid form: crystal or powder					X
	\$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	X Molasses, sugar syrups, honey and the					
04	Fruit, vegetable and products thereof						
[F204.01	Fruit, fresh or chilled:						
		unpeeled and uncut					X/10

Status: Point in time view as at 31/12/2020.

	B.	X peeled and/	X (*)			1
		or cut				
04.02	Processed fruit:					
		Dried or dehydrated fruits, whole, sliced, flour or powder				X
		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			X	

Status: Point in time view as at 31/12/2020.

		oily medium				
		In an alcoholic medium		X		
04.03	Nuts (peanuts, chestnuts almonds, hazelnuts walnuts, pine kernels and others):	,				
		Shelled, dried, flaked or powdered				X
		Shelled and roasted				X
		X In paste or cream form			X	
[F204.04	Vegetable fresh or chilled:	es,				
		unpeeled and uncut				X/10
		X peeled and/ or cut	X (*)			1
[F204.05						X

Status: Point in time view as at 31/12/2020.

		vegetables whole, sliced or in the form of flour or powder.					
	B.	(obsolete)					
		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	
		In an alcoholic medium			X]
05	Fats and oils						
05.01	Animals and vegetable fats and					X	

Status: Point in time view as at 31/12/2020.

	oils, whether natural or treated (including cocoa butter, lard, resolidified butter)					
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 ss o ss ii fi	X resh, hilled, rocessed, alted r moked ncluding sh ggs			X/3(**)	
	B. P	reserved sh:				
	o	X n ily nedium			X	
	II. II aa aa n		X(*)	X		
06.02	Crustacean and molluscs (including					

Status: Point in time view as at 31/12/2020. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

	oysters, mussels, snails)					
	A.	Fresh within the shell				
	В.	Shell removed, processed, preserved or cooked with the shell				
	I.	X In an oily medium			X	
	II.	In an aqueous medium	X(*)	X		
06.03	Meat of all zoologica species (includin poultry and game):					
	A.	X Fresh, chilled, salted, smoked			X/4(**)	
	В.	X Processed meat products (such as ham, salami, bacon, sausages,			X/4(**)	

Status: Point in time view as at 31/12/2020.

	1	ال ماء	I	I	I	I	I
		and other)					
		or or					
		or in					
		the					
		form					
		of					
		paste, creams					
	C.	X Marinated				X	
		meat					
		products					
		in					
		an					
		oily medium					
06.04	D.:						
06.04	Preserve meat:	d					
		X				X/3	
	A.	In an					
		fatty					
		or					
		oily					
		medium					
	D	1	X(*)		X		
	B.	In an					
		aqueous					
		medium					
06.05	Whole						
	eggs, egg	3					
	yolk, egg	9					
	white						
	A.	Powdered					X
	Α.	or					
		dried					
		or					
		frozen					
	B.	Liquid			X		
	Б.	Liquid and					
		cooked					
07	Milk						
<i>51</i>	products	s					
07.01	Milk						
		1				l	<u> </u>

Status: Point in time view as at 31/12/2020.

		Milk and milk based drinks whole, partly dried and skimmed or partly skimmed		X		
		Milk powder including infant formula (based on whole milk powder)				X
07.02	Fermente milk such as yoghurt, buttermil and similar products		X(*)	X		
07.03	Cream and sour cream		X(*)	X		
07.04	Cheeses:					
		Whole, with not edible rind				X
		Natural cheese without rind or with edible			X/3(**)	

Status: Point in time view as at 31/12/2020.

		rind (gouda, camembert, and the like) and melting cheese				
	C.	Processed cheese (soft cheese, cottage cheese and similar)	X(*)	X		
	D.	Preserved cheese:				
	I.	X In an oily medium			X	
	II.	In an aqueous medium (feta, mozarella, and similar)	X(*)	X		
08	Miscella products					
08.01	Vinegar		X			
08.02	Fried or roasted foods:					
	A.	X Fried potatoes, fritters and the like			X/5	

Status: Point in time view as at 31/12/2020.

	B.	Of.			X/4	
		animal origin				
08.03	Preparati for soups broths, sauces, in liquid, solid or powder form (extracts, concentra homogen composit food preparati prepared dishes including yeast and raising agents	ates); nised te ons,				
	A.	Powdered or dried:				
	I.	With fatty character			X/5	
	II.	Other				X
	В.	any other form than powdered or dried:				
	I.	X With fatty character	X(*)		X/3	
	II.	Other	X(*)	X		
08.04	Sauces:					

Status: Point in time view as at 31/12/2020.

			X(*)	X		
4		Vith	()			
		queous haracter				
1	B. V	X Vith	X(*)		X	
		atty				
		haracter				
		g.				
	n	ayonnaise,				
		auces				
		erived om				
		nayonnaise,				
	Si	alad				
		reams				
		nd				
		ther				
		il/ ater				
		ixtures				
		g.				
	C	oconut				
		ased				
	S	auces				
	Mustard	X	X(*)		X/3(**)	
	(except					
	powdered mustard					
	under					
1	heading					
(08.14)					
08.06	Sandwiche	s,				
	toasted					
	bread					
	pizza and the like					
	containing					
	any					
]	kind of					
1	foodstuff					
	Α 11	X Vith			 X/5	
4	A. V	vitn atty				
	Si	ubstances				
	0	n				
	th	ne				
	SI	urface				
1	B C)ther				X
	В. С	ther				X

Status: Point in time view as at 31/12/2020.

			1	1	1	1	
08.07	Ice- creams			X			
08.08	Dried foods:						
	fa su or th					X/5	
	B. O	ther					X
08.09	Frozen or deep- frozen foods						X
08.10	Concentrate extracts of an alcoholic strength equal to or exceeding 6 % vol.	ed	X(*)		X		
08.11	Cocoa:						
	po in fa re ar hi fa	duced nd ghly					X
		ocoa aste				X/3	
08.12	Coffee, whether or not roasted, decaffeinate or soluble, coffee substitutes,						X

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

	granulated or powdered				
08.13	Aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom and others				X
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	

[F274. 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 limit

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

Foods covered	Food simulants in which testing shall be performed
all types of food	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	distilled water or water of equivalent quality or food simulant A; and
	2. food simulant D2.
$\[\]$ [F15 all aqueous and alcoholic foods and milk products with a pH ≥ 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

F27 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).

[F205] 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.]

ANNEX IV

Declaration of compliance

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

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- (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) [F2 confirmation that the plastic materials or articles, products from intermediate stages of manufacture or the substances meet the relevant requirements laid down in this Regulation and in Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004;]
- [F12] adequate information relative to the substances used or products of degradation thereof for which restrictions and/or specifications are set out in Annex I and II to the Regulation to allow the downstream business operators to ensure compliance with the Regulation.

At intermediate stages, this information shall include the identification and amount of substances in the intermediate material,

- that are subject to restrictions in Annex II, or
- for which genotoxicity has not been ruled out, and which originate from an intentional use during a manufacturing stage of that intermediate material and which could be present in an amount that foreseeably gives rise to a migration from the final material exceeding 0,00015 mg/kg food or food simulant;]
- (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 F28... 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) [F27the highest food contact surface area to volume ratio for which compliance has been verified in accordance with Article 17 and 18 or equivalent information;]
- (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.

Textual Amendments

F28 Words in Annex 4 para. 7 omitted (31.12.2020) by virtue of The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/704), regs. 1, 77; 2020 c. 1, Sch. 5 para. 1(1)

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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.

[F2] 4 Account of substances originating from other sources

In case there is evidence linked to the food sample that a substance partially or wholly originates from a source or sources other than the material or article for which the test is being carried out, the test results shall be corrected for the amount of that substance originating from the other source or sources before comparing the test results to the applicable specific migration limit.]

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

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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

[F2The 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.

By way of derogation to the conditions set out in Tables 1 and 2, the following rules apply:

- (i) 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;
- (ii) if the material or article during it intended use is subjected only to precisely controlled time and temperature conditions in food processing equipment, either as part of food packaging or as part of the processing equipment itself, testing may be done using the worst foreseeable contact conditions that can occur during the processing of the food in that equipment;
- (iii) if the material or article is intended to be employed only for hot-fill conditions, only a 2-hour test at 70 °C shall be carried out. However, if the material or article is intended to be used also for storage at room temperature or below, the test conditions set out in Tables 1 and 2 of this Section or in Section 2.1.4 of this Chapter apply depending on the duration of storage.
- (iv) [F26if the plastic material or article intended to come into contact with food of which the compliance must be verified becomes in its final application part of a food processing equipment or an appliance, or a part thereof, the migration tests may be carried out by determining the specific migration into the food or food simulant produced or processed by the whole equipment or appliance, or the part thereof, as appropriate, subject to the following conditions:
 - the food or food simulant is processed during testing by the equipment or part thereof in accordance with the worst foreseeable conditions that can be achieved if the equipment or its part is operated in accordance with its operating instructions, and
 - the migration from parts used for storage such as from reservoirs, containers, or capsules or pads which are part of the equipment during the processing of

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

the food, is determined using conditions representative for their use, unless the applied testing conditions for the whole tested equipment or appliance are representative also of their use.

When migration testing is done under the above conditions, and the transfer of constituents from the equipment or appliance as a whole does not exceed the migration limits, the plastic parts or materials present in the equipment or appliance shall be considered to comply with Article 11(1).

The testing of the parts used for storage or supply such as reservoirs, containers, capsules or pads shall be under conditions representative of their use, and shall include the foreseeable storage conditions of the food in these parts.

The supporting documentation referred to in Article 16 shall clearly document the testing on the whole food processing and/or food producing equipment or appliance, or on parts thereof. It shall demonstrate that the testing was representative of its foreseeable use, and shall indicate for which substances migration testing was carried out and provide all testing results. The manufacturer of individual plastic parts shall ensure the absence of migration for substances for which the Regulation specifies that their migration shall not be detectable at a specified level of detection in accordance with Article 11(4).

Compliance documentation supplied in accordance with the Regulation to the producer of the final equipment or appliance, or part thereof, shall list all substances subject to migration limits that might be exceeded under the foreseeable use of the supplied part or material.

When the result is not in compliance with the Regulation it shall be determined whether the source of the non-compliance is a plastic part subject to the Regulation or a part made from another material not subject to the Regulation on the basis of documentary evidence or analytical testing. Without prejudice to Article 3 of Regulation (EU) No 1935/2004, non-compliance to the Regulation shall only be established if the migration originates from a plastic part.]

If the testing conditions representative for the worst foreseeable conditions of intended use of the material or article, are not technically feasible in food simulant D2, migration tests shall be done using ethanol 95 % and isooctane. In addition a migration test shall be done using food simulant E if the temperature under the worst foreseeable conditions of intended use exceeds 100 °C. The test that results in the highest specific migration shall be used to establish compliance with this Regulation.]

TABLE 1

[F2Selection of test time]

Contact time in worst foreseeable use	[F2Time to be selected for testing]
$t \le 5 \text{ min}$	5 min
$5 \min < t \le 0.5 \text{ hour}$	0,5 hour
$0.5 \text{ hours} < t \le 1 \text{ hour}$	1 hour
$1 \text{ hour} < t \le 2 \text{ hours}$	2 hours
$2 \text{ hours} < t \le 6 \text{ hours}$	6 hours
6 hours $<$ t \le 24 hours	24 hours

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

$1 \text{ day} < t \le 3 \text{ days}$	3 days
$3 \text{ days} < t \le 30 \text{ days}$	10 days
Above 30 days	See specific conditions

$I^{F2}TABLE 2$

Selection of test temperature

Worst foreseeable contact temperature	Contact temperature to be selected for testing
T ≤ 5 °C	5 °C
5 °C < T ≤ 20 °C	20 °C
20 °C < T ≤ 40 °C	40 °C
40 °C < T ≤ 70 °C	70 °C
70 °C < T ≤ 100 °C	100 °C or reflux temperature
100 °C < T ≤ 121 °C	121 °Ca
121 °C < T ≤ 130 °C	130 °Ca
130 °C < T ≤ 150 °C	150 °C ^a
150 °C < T < 175 °C	175 °C ^a
175 °C < T ≤ 200 °C	200 °C ^a
T > 200 °C	225 °C ^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.]

[F22.1.4. Specific conditions for contact times above 30 days at room temperature and below

For contact times above 30 days (long term) at room temperature and below, the specimen shall be tested in accelerated test conditions at elevated temperature for a maximum of 10 days at $60 \, {}^{\circ}\text{C}^{(2)}$

- (a) Testing for 10 days at 20 °C shall cover all storage times at frozen condition. This test can include the freezing and defrosting processes if labelling or other instructions ensure that 20 °C is not exceeded and the total time above 15 °C does not exceed 1 day in total during the foreseeable intended use of the material or article.
- (b) Testing for 10 days at 40 °C shall cover all storage times at refrigerated and frozen conditions including hot-fill conditions and/or heating up to 70 °C \leq T \leq 100 °C for maximum t = $120/2^{\circ}((T-70)/10)$ minutes.
- (c) Testing for 10 days at 50 °C shall cover all storage times of up to 6 months at room temperature, including hot-fill conditions and/or heating up to 70 °C \leq T \leq 100 °C for maximum t = 120/2^((T-70)/10) minutes.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- (d) Testing for 10 days at 60 °C shall cover storage above 6 months at room temperature and below, including hot-fill conditions and/or heating up to 70 °C \leq T \leq 100 °C for maximum t = 120/2^((T-70)/10) minutes.
- (e) For storage at room temperature the testing conditions can be reduced to 10 days at 40 °C if it is shown by scientific evidence that migration of the respective substance in the polymer has reached equilibration under this test condition.
- (f) For worst foreseeable conditions of intended use not covered by the test conditions set out in points (a) to (e), the testing time and temperature conditions shall be based on the following formula:

t2 = t1 * Exp (9627 * (1/T2 - 1/T1))

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 298K (25 °C). For refrigerated conditions it is set at 278K (5 °C). For frozen storage it is set at 258 K (– 15 °C).

T2 is the testing temperature in Kelvin.]

2.1.5. Specific conditions for combinations of contact times and temperature

[F2]If a material or article is intended for different applications covering different combinations of contact time and temperature the testing shall 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.

[F122.1.6. Repeated use materials and 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. The specific migration in the second test shall not exceed the level observed in the first test, and the specific migration in the third test shall not exceed the level observed in the second test.

Compliance of the material or article shall than be verified on the basis of the level of the migration found in the third test and on the basis of the stability of the material or article from the first to the third migration test. The stability of the material shall be considered insufficient if migration is observed above the level of detection in any of the three migration tests, and increases from the first migration test to the third migration test. In case of insufficient stability, compliance of the material shall not be established even in case the specific migration limit is not exceeded in any of the three tests.

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

Irrespective of the above rules, a material or article shall never be considered to comply with this Regulation if in the first test a substance that is prohibited from migrating or from being released in detectable quantities under Article 11(4) is detected.]

2.1.7. Analysis of migrating substances

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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

[F2To screen if a material or article complies with the migration limits any of the following approaches can be applied which are considered at least as severe as 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.

[F22.2.3. 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 in a way that must never underestimate real levels of migration.]

[F22.2.4. 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 result in migration that is at least as severe as migration that would be obtained using the food simulants specified in Section 2.1.2.]

[F202.2.5] Single test for successive combinations of time and temperature

If the material or article is intended for a food contact application where it is successively subject to two or more time and temperature combinations, a single migration contact test time can be defined based on the highest contact test temperature from Section 2.1.3 and/or 2.1.4 by using the equation as described in point (f) of Section 2.1.4. The reasoning justifying that the resulting single test is at least as severe as the combined time and temperature combinations shall be documented in the supporting documentation provided for in Article 16.]

Status: Point in time view as at 31/12/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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.

I^{F12}TABLE 3

Standardised conditions for testing the overall migration

Column 1	Column 2	Column 3
Test number	Contact time in days [d] or hours [h] at Contact temperature in [°C] for testing	Intended food contact conditions
OM0	30 min at 40 °C	Any food contact at cold or ambient temperatures and for a short duration (≤ 30 minutes).
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 when packaged under hot-fill conditions, and/or heating up to a temperature T where 70 °C \leq T \leq 100 °C for a maximum of t = 120/2^((T-70)/10) minutes.
OM3	2 h at 70 °C	Any food contact conditions that include hot-fill and/or heating up to a temperature T where $70 \text{ °C} \leq T \leq 100 \text{ °C}$ for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by

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Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

		long-term room temperature or refrigerated storage.
OM4	1 h at 100 °C or at reflux	High temperature applications for all types of food 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 at a temperature exceeding 40 °C, and with foods for which point 4 of Annex III assigns simulants A, B, C or D1.
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 OM0, 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 OM0, 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 OM0, 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 OM0, OM1 and OM3.]

[F23.2. Substitute overall migration tests for tests with food simulant D2

[F12] If it is not technically feasible to perform one or more of the tests OM0 to OM6 in food simulant D2, migration tests shall be done using ethanol 95 % and isooctane. In addition a test shall be done using food simulant E in case the worst foreseeable conditions of use exceed 100 °C. The test that results in the highest overall migration shall be used to establish compliance with the Regulation.

In case it is technically not feasible to perform OM7 with food simulant D2, either test OM8 or test OM9 shall be selected as a replacement test by selecting the most appropriate of these two tests on the basis of the intended and the foreseeable use of the material or article that is being tested. Subsequently, a migration test shall be done at each of the two test conditions specified for the selected test, using a new test sample for each test condition. The test condition that results in the higher overall migration shall be used to establish compliance with the Regulation.]

Test number Test conditions	Intended food contact conditions	Covers the intended food contact conditions described in
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OM8	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
OM9	Food simulant E for 2 hours at 175 °C and food simulant D2 for 10 days at 40 °C	High temperature applications including long term storage at room temperature	OM1, OM2, OM3, OM4, OM5 and OM6]

[F23.3. Verification of compliance

3.3.1. Single use articles and materials

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

[F123.3.2. Repeated use articles and materials

The applicable overall migration test shall be carried out three times on a single sample using another portion of food simulant on each occasion. The migration shall be determined using an analytical method in accordance with the requirements of Article 34 of Regulation (EU) 2017/625 of the European Parliament and of the Council⁽³⁾. The overall migration in the second test shall be lower than in the first test, and the overall migration in the third test shall be lower than in the second test. Compliance with the overall migration limit shall be verified on the basis of the level of the overall migration found in the third test.

If it is not technically feasible to test the same sample three times, such as when testing in vegetable oil, the overall migration test can be carried out by testing different samples for three different periods of time lasting one, two and three times the applicable contact test time. The difference between the third and the second test results shall be considered to represent the overall migration. Compliance shall be verified on the basis of this difference, which shall not exceed the overall migration limit. In addition, the difference between the second and the first test results shall be lower than the first test results and the difference between the third and the second test results shall be lower than the difference between the second and the first test results.

By derogation from the first paragraph, if, on the basis of scientific evidence, it is established that for the material or article being tested the overall migration decreases in the second and third tests and if the overall migration limit is not exceeded in the first test, the first test alone shall be sufficient.]

3.4. Screening approaches

[F2To screen if a material or article complies with the migration limits, any of the following approaches can be applied which are considered at least as severe as 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.

[F23.4.2] Food simulant substitutes

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Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

To screen for overall migration, food simulants can be replaced if based on scientific evidence the substitute food simulants result in migration that is at least as severe as migration that would be obtained using the food simulants specified in Annex III.]

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 dm²/kg.

[F2The specific migration in food or food simulant shall not exceed 60 mg/kg food before application of the FRF.]

[F20]When testing is performed in food simulant D2 or E and when the test results are corrected in application of the correction factor laid down in Table 2 of Annex III this correction may be applied in combination with the FRF by multiplying both factors. The combined correction factor shall not exceed 5, unless the correction factor laid down in Table 2 of Annex III exceeds 5.]

³ 4.2.	Correction of migration into food simulant D2
	Combination of correction factors 4.1 and 4.2.

ANNEX VI

Correlation tables

Directive 2002/72/EC	This Regulation

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

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, Annex II (2) and (3) and Annex III (2) and (3)	Article 6
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 9(1) and (2)	Article 15
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
Directive 97/48/EC	This Regulation
Annex	Annex III
Annex	Annex V

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- (1) [F12Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency, amending Directive 1999/45/EC and repealing Council Regulation (EEC) No 793/93 and Commission Regulation (EC) No 1488/94 as well as Council Directive 76/769/EEC and Commission Directives 91/155/EEC, 93/67/EEC, 93/105/EC and 2000/21/EC (OJ L 396, 30.12.2006, p. 1).;]
- (2) [F2When testing at these accelerated test conditions the test specimen shall not undergo any physical or other changes compared to the real conditions of use, including a phase transition of the material.]
- (3) [F2]F12Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC, and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) (OJ L 95, 7.4.2017, p. 1).]]

Textual Amendments

- **F2** 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).
- **F12** Substituted by Commission Regulation (EU) 2020/1245 of 2 September 2020 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

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Changes to legislation:

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