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SCHEDULE 4

OVERALL AND SPECIFIC MIGRATION TESTING USING FOOD SIMULANTS

PART IV

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

1. For the purposes of this Part of this Schedule a simulant is specified in relation to a specific food or a specific group of foods where “X” is placed in the column headed by that simulant opposite that specific food or specific group of foods in the Table to this Part of this Schedule, and the Table shall be read in conjunction with the notes thereto and the following paragraphs of this Part of this Schedule.

2. For the purposes of this Part of this Schedule—

- (a) a reduction factor is the figure which follows an “X” and oblique stroke in the group of columns headed “Simulants to be used” in the Table to this Part of this Schedule;
- (b) a reduction factor is specified in relation to a specific food or group of foods where, in the Table to this Part of this Schedule—
 - (i) the food or group of foods is described in the column headed “Description of food”; and
 - (ii) “X” is placed in a column headed by a specified simulant opposite that food or group of foods allowed by an oblique stroke and a reduction factor.

3. Where, in the Table to this Part of this Schedule, a reduction factor is specified relation to a specific food or a specific group of foods, that reduction factor shall be applied to the result of any migration test using the simulant specified in relation to that food or group of foods by dividing the result of the test by that reduction factor.

4. Where, in the Table to this Part of this Schedule, the letter “a” is shown in brackets after the “X”, only one of the two simulants specified shall be used in the migration test, that is to say—

- (a) if the pH value of the food is higher than 4.5, simulant A shall be used,
- (b) if the pH value of the foodstuff is 4.5 or less, simulant B shall be used.

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

Table

| Reference Number | Description of food | Simulants to be used | | | |
|------------------|---------------------|----------------------|---|---|---|
| | | A | B | C | D |
| 01 | Beverages | | | | |

NOTES:

(*) Simulant B shall not be used where the pH is more than 4.5.

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

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

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| Reference Number | Description of food | Simulants to be used | | | |
|------------------|---|----------------------|------|-------|---|
| | | A | B | C | D |
| 01.01 | Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than 5% vol.: Waters, ciders, fruit or vegetable juices of normal strength or concentrated, musts, fruit nectars, lemonades and mineral waters, syrups, bitters, infusions, coffee, tea, liquid chocolate, beers and other | X(a) | X(a) | | |
| 01.02 | Alcoholic beverages of an alcoholic strength equal to or exceeding 5% vol.: Beverages shown | | X(*) | X(**) | |

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|------------------|--|----------------------|------------------|-------------------|---|
| | | A | B | C | D |
| | under heading 01.01 but with an alcoholic strength equal to or exceeding 5% vol.: Wines, spirits and liqueurs | | | | |
| 01.03 | Miscellaneous: undenatured ethyl alcohol | | X ^(*) | X ^(**) | |
| 02 | Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares | | | | |
| 02.01 | Starches | | | | |
| 02.02 | Cereals, unprocessed, puffed, in flakes (including popcorn, cornflakes and the like) | | | | |
| 02.03 | Cereal flour and meal | | | | |
| 02.04 | Macaroni, spaghetti | | | | |

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|------------------|--|----------------------|---|---|-----|
| | | A | B | C | D |
| | and similar products | | | | |
| 02.05 | Pastry, biscuits, cakes and other bakers' wares, dry: A. With fatty substances on the surface B. Other | | | | X/5 |
| 02.06 | Pastry, cakes and other bakers' wares, fresh: A. With fatty substances on the surface B. Other | | | | X/5 |
| 03 | Chocolate, sugar and products thereof Confectionery products | X | | | |
| 03.01 | Chocolate, chocolate-coated products, substitutes and products coated with substitutes | | | | X/5 |
| 03.02 | Confectionery products: A. In solid form: | | | | |

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|------------------|---|----------------------|------|---|-----|
| | | A | B | C | D |
| | I. With fatty substances on the surface | | | | X/5 |
| | II. Other | | | | |
| | B. In paste form | | | | |
| | I. With fatty substances on the surface | | | | X/3 |
| | II. Moist | X | | | |
| 03.03 | Sugar and sugar products | | | | |
| | A. In solid form | | | | |
| | B. Honey and the like | X | | | |
| | C. Molasses and sugar syrups | X | | | |
| 04 | Fruit, vegetables and products thereof | | | | |
| 04.01 | Whole fruit, fresh or chilled | | | | |
| 04.02 | Processed fruit: | | | | |
| | A. Dried or dehydrated fruit, whole or in the form of flour or powder | | | | |
| | B. Fruit in the form of | X(a) | X(a) | | |

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|------------------|--|----------------------|------|---|----------------------|
| | | A | B | C | D |
| 04.03 | chunks, puree or paste | | | | |
| | C. Fruit preserves (jams and similar products— whole fruit or chunks or in the form of flour or powder, preserved in a liquid medium): | | | | |
| | I. In an aqueous medium | X(a) | X(a) | | |
| | II. In an oily medium | X(a) | X(a) | | X |
| | III. In an alcoholic medium (>=5% vol.) | | X(*) | X | |
| 04.03 | Nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others) | | | | |
| | A. Shelled, dried | | | | |
| | B. Shelled and roasted | | | | X/5 ^(***) |
| | C. In paste or cream form | X | | | X/3 ^(***) |
| 04.04 | Whole vegetables, | | | | |

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| | | A | B | C | D |
| 04.05 | fresh or chilled Processed vegetables: A. Dried or dehydrated vegetables whole or in the form of flour or powder B. Vegetables, cut, in the form of purées C. Preserved vegetables: I. In an aqueous medium II. In an oily medium III. In an alcoholic medium (>=5% vol.) | X(a) | X(a) | X | X |
| 05 | Fats and oils | | | | |
| 05.01 | Animal and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidified butter) | | | | X |

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| | | A | B | C | D |
| 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: | | | | |
| | A. Fresh, chilled, salted, smoked | X | | | X/3 ^(***) |
| | B. In the form of paste | X | | | X/3 ^(***) |
| 06.02 | Crustaceans and molluscs (including oysters, mussels, snails) not naturally protected by their shells | X | | | |
| 06.03 | Meat of all zoological species (including poultry and game): | | | | |
| | A. Fresh, chilled, salted, smoked | X | | | X/4 |
| | B. In the form of paste, creams | X | | | X/4 |

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| | | A | B | C | D |
| 06.04 | Processed meat products (ham, salami, bacon and other) | X | | | X/4 |
| 06.05 | Preserved and part-preserved meat and fish: | | | | |
| | A. In an aqueous medium | X(a) | X(a) | | |
| | B. In an oily medium | X(a) | X(a) | | X |
| 06.06 | Eggs not in shell: | | | | |
| | A. Liquid | | | | |
| | B. Other | X | | | |
| 06.07 | | | Egg yolks: | | |
| | A. Liquid | X | | | |
| | B. Powdered or frozen | | | | |
| 06.08 | Dried white of egg | | | | |
| 07 | Milk products | | | | |
| 07.01 | Milk: | | | | |
| | A. Whole | X | | | |
| | B. Partly dried | X | | | |
| | C. Skimmed or partly skimmed | X | | | |
| | D. Dried | | | | |
| 07.02 | Fermented milk such | | X | | |

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| | | A | B | C | D |
| | as yoghurt, buttermilk and such products in association with fruit and fruit products | | | | |
| 07.03 | Cream and sour cream | X(a) | X(a) | | |
| 07.04 | Cheeses: | | | | |
| | A. Whole, with rind | | | | |
| | B. Processed cheeses | X(a) | X(a) | | |
| | C. All others | X(a) | X(a) | | X/3 ^(***) |
| 07.05 | Rennet: | | | | |
| | A. In liquid or viscous form | X(a) | X(a) | | |
| | B. Powdered or dried | | | | |
| 08 | Miscellaneous products | | | | |
| 08.01 | Vinegar | | X | | |
| 08.02 | Fried or roasted foods: | | | | |
| | A. Fried potatoes, fritters and the like | | | | X/5 |
| | B. Of animal origin | | | | X/4 |
| 08.03 | Preparations for soups, broths in liquid, solid or powder form (extracts, | | | | |

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| | | A | B | C | D |
| 08.04 | concentrates); homogenized composite food preparations, prepared dishes: | | | | |
| | A. Powdered or dried | | | | |
| | I. With fatty substances on the surface | | | | X/5 |
| | II. Other | | | | |
| | B. Liquid or paste: | | | | |
| | I. With fatty substances on the surface | X(a) | X(a) | | X/3 |
| 08.05 | Yeasts and raising agents | II. Other | X(a) | X(a) | |
| | | A. In paste form | X(a) | X(a) | |
| 08.06 | B. Dried | | | | |
| 08.05 | Salt | | | | |
| 08.06 | Sauces: | | | | |
| | A. Without fatty substances on the surface | X(a) | X(a) | | |
| | B. Mayonnaise, sauces derived from mayonnaise, salad creams and other | X(a) | X(a) | | X/3 |

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|------------------|--|----------------------|------------------|---|----------------------|
| | | A | B | C | D |
| | oil in water emulsions | | | | |
| | C. Sauce containing oil and water forming two distinct layers | X(a) | X(a) | | X |
| 08.07 | Mustard (except powdered mustard under heading 08.17) | X(a) | X(a) | | X/3 ^(***) |
| 08.08 | Sandwiches, toasted bread and the like containing any kind of foodstuff: | | | | |
| | A. With fatty substances on the surface | | | | X/5 |
| | B. Other | | | | |
| 08.09 | Ice-creams | X | | | |
| 08.10 | Dried foods: | | | | |
| | A. With fatty substances on the surface | | | | X/5 |
| | B. Other | | | | |
| 08.11 | Frozen or deep-frozen foods | | | | |
| 08.12 | Concentrated extracts of an alcoholic strength equal to or | | X ^(*) | X | |

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|------------------|---|----------------------|---|---|----------------------|
| | | A | B | C | D |
| | exceeding 5% vol. | | | | |
| 08.13 | Cocoa: | | | | |
| | A. Cocoa powder | | | | X/5 ^(***) |
| | B. Cocoa paste | | | | X/3 ^(***) |
| 08.14 | Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered | | | | |
| 08.15 | Liquid coffee extracts | X | | | |
| 08.16 | Aromatic herbs and other herbs: Camomile, mallow, mint, tea, lime blossom and others | | | | |
| 08.17 | Spices and seasonings in the natural state: Cinnamon, cloves, powdered mustard, pepper, vanilla, saffron | | | | |

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|------------------|---------------------|----------------------|---|---|---|
| | | A | B | C | D |
| | and other | | | | |

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