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)

# 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)

## THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC<sup>(1)</sup>, and in particular Article 5(1)(a), (c), (d), (e), (f), (h), (i) and (j) thereof,

After consulting the European Food Safety Authority,

### Whereas:

- (1) Regulation (EC) No 1935/2004 lays down the general principles for eliminating the differences between the laws of the Member States as regards food contact materials. Article 5(1) of that Regulation provides for the adoption of specific measures for groups of materials and articles and describes in detail the procedure for the authorisation of substances at EU level when a specific measure provides for a list of authorised substances.
- (2) This Regulation is a specific measure within the meaning of Article 5(1) of Regulation (EC) No 1935/2004. This Regulation should establish the specific rules for plastic materials and articles to be applied for their safe use and repeal Commission Directive 2002/72/EC of 6 August 2002 on plastic materials and articles intended to come into contact with foodstuffs<sup>(2)</sup>.
- (3) Directive 2002/72/EC sets out basic rules for the manufacture of plastic materials and articles. The Directive has been substantially amended 6 times. For reasons of clarity the text should be consolidated and redundant and obsolete parts removed.
- (4) In the past Directive 2002/72/EC and its amendments have been transposed into national legislation without any major adaptation. For transposition into national law usually a time period of 12 months is necessary. In case of amending the lists of monomers and additives in order to authorise new substances this transposition time leads to a retardation of the authorisation and thus slows down innovation. Therefore it seems appropriate to adopt rules on plastic materials and articles in form of a Regulation directly applicable in all Member States.

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- Directive 2002/72/EC applies to materials and articles purely made of plastics and to plastic gaskets in lids. In the past these were the main use of plastics on the market. However, in recent years, besides materials and articles purely made of plastics, plastics are also used in combination with other materials in so called multi-material multi-layers. Rules on the use of vinyl chloride monomer laid down in Council Directive 78/142/EEC of 30 January 1978 on the approximation of the laws of the Member States relating to materials and articles which contain vinyl chloride monomer and are intended to come into contact with foodstuffs<sup>(3)</sup> already apply to all plastics. Therefore it seems appropriate to extend the scope of this Regulation to plastic layers in multi-material multi-layers.
- (6) Plastic materials and articles may be composed of different layers of plastics held together by adhesives. Plastic materials and articles may also be printed or coated with an organic or inorganic coating. Printed or coated plastic materials and articles as well as those held together by adhesives should be within the scope of the Regulation. Adhesives, coatings and printing inks are not necessarily composed of the same substances as plastics. Regulation (EC) No 1935/2004 foresees that for adhesives, coatings and printing inks specific measures can be adopted. Therefore plastic materials and articles that are printed, coated or held together by adhesives should be allowed to contain in the printing, coating or adhesive layer other substances than those authorised at EU level for plastics. Those layers may be subject to other EU or national rules.
- (7) Plastics as well as ion exchange resins, rubbers and silicones are macromolecular substances obtained by polymerisation processes. Regulation (EC) No 1935/2004 foresees that for ion exchange resins, rubbers and silicones specific measures can be adopted. As those materials are composed of different substances than plastics and have different physico-chemical properties specific rules for them need to apply and it should be made clear that they are not within the scope of this Regulation.
- (8) Plastics are made of monomers and other starting substances which are chemically reacted to a macromolecular structure, the polymer, which forms the main structural component of the plastics. To the polymer additives are added to achieve defined technological effects. The polymer as such is an inert high molecular weight structure. As substances with a molecular weight above 1 000 Da usually cannot be absorbed in the body the potential health risk from the polymer itself is minimal. Potential health risk may occur from non- or incompletely reacted monomers or other starting substances or from low molecular weight additives which are transferred into food via migration from the plastic food contact material. Therefore monomers, other starting substances and additives should be risk assessed and authorised before their use in the manufacture of plastic materials and articles.
- (9) The risk assessment of a substance to be performed by the European Food Safety Authority (hereinafter the Authority) should cover the substance itself, relevant impurities and foreseeable reaction and degradation products in the intended use. The risk assessment should cover the potential migration under worst foreseeable conditions of use and the toxicity. Based on the risk assessment the authorisation should if

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- necessary set out specifications for the substance and restrictions of use, quantitative restrictions or migration limits to ensure the safety of the final material or article.
- (10) No rules have yet been set out at EU level for the risk assessment and use of colorants in plastics. Therefore their use should remain subject to national law. That situation should be reassessed at a later stage.
- (11) Solvents used in the manufacture of plastics to create a suitable reaction environment are expected to be removed in the manufacturing process as they are usually volatile. No rules have yet been set out at EU level for the risk assessment and use of solvents in the manufacture of plastics. Therefore their use should remain subject to national law. That situation should be reassessed at a later stage.
- (12) Plastics can also be made of synthetic or natural occurring macromolecular structures which are chemically reacted with other starting substances to create a modified macromolecule. Synthetic macromolecules used are often intermediate structures which are not fully polymerised. Potential health risk may occur from the migration of nonor incompletely reacted other starting substances used to modify the macromolecule or an incompletely reacted macromolecule. Therefore the other starting substances as well as the macromolecules used in the manufacture of modified macromolecules should be risk assessed and authorised before their use in the manufacture of plastic materials and articles.
- (13) Plastics can also be made by micro-organisms that create macromolecular structures out of starting substances by fermentation processes. The macromolecule is then either released to a medium or extracted. Potential health risk may occur from the migration of non- or incompletely reacted starting substances, intermediates or by-products of the fermentation process. In this case the final product should be risk assessed and authorised before its use in the manufacture of plastic materials and articles.
- (14) Directive 2002/72/EC contains different lists for monomers or other starting substances and for additives authorised for the manufacture of plastic materials and articles. For monomers, other starting substances and additives the Union list is now complete, this means that only substances authorised at EU level may be used. Therefore a separation of monomers or other starting substances and of additives in separate lists due to their authorisation status is no longer necessary. As certain substances can be used both as monomer or other starting substances and as additive for reasons of clarity they should be published in one list of authorised substances indicating the authorised function.
- (15) Polymers can not only be used as main structural component of plastics but also as additives achieving defined technological effects in the plastic. If such a polymeric additive is identical to a polymer that can form the main structural component of a plastic material the risk from polymeric additive can be regarded as evaluated if the monomers have already been evaluated and authorised. In such a case it should not be necessary to authorise the polymeric additive but it could be used on the basis of the authorisation of its monomers and other starting substances. If such a polymeric additive is not identical to a polymer that can form the main structural component of a plastic material then the risk of the polymeric additive can not be regarded as evaluated by evaluation of the monomers. In such a case the polymeric additive should be risk

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- assessed as regards its low molecular weight fraction below 1 000 Da and authorised before its use in the manufacture of plastic materials and articles.
- In the past no clear differentiation has been made between additives that have a function in the final polymer and polymer production aids (PPA) that only exhibit a function in the manufacturing process and are not intended to be present in the final article. Some substances acting as PPA had already been included in the incomplete list of additives in the past. These PPA should remain in the Union list of authorised substances. However, it should be made clear that the use of other PPA will remain possible, subject to national law. That situation should be reassessed at a later stage.
- (17) The Union list contains substances authorised to be used in the manufacture of plastics. Substances such as acids, alcohols and phenols can also occur in form of salts. As the salts usually are transformed in the stomach to acid, alcohol or phenol the use of salts with cations that have undergone a safety evaluation should in principle be authorised together with the acid, alcohol or phenol. In certain cases, where the safety assessment indicates concerns on the use of the free acids, only the salts should be authorised by indicating in the list the name as '... acid(s), salts'.
- (18) Substances used in the manufacture of plastic materials or articles may contain impurities originating from their manufacturing or extraction process. These impurities are non-intentionally added together with the substance in the manufacture of the plastic material (non-intentionally added substance NIAS). As far as they are relevant for the risk assessment the main impurities of a substance should be considered and if necessary be included in the specifications of a substance. However it is not possible to list and consider all impurities in the authorisation. Therefore they may be present in the material or article but not included in the Union list.
- (19) In the manufacture of polymers substances are used to initiate the polymerisation reaction such as catalysts and to control the polymerisation reaction such as chain transfer, chain extending or chain stop reagents. These aids to polymerisation are used in minute amounts and are not intended to remain in the final polymer. Therefore they should at this point of time not be subject to the authorisation procedure at EU level. Any potential health risk in the final material or article arising from their use should be assessed by the manufacturer in accordance with internationally recognised scientific principles on risk assessment.
- Ouring the manufacture and use of plastic materials and articles reaction and degradation products can be formed. These reaction and degradation products are non-intentionally present in the plastic material (NIAS). As far as they are relevant for the risk assessment the main reaction and degradation products of the intended application of a substance should be considered and included in the restrictions of the substance. However it is not possible to list and consider all reaction and degradation products in the authorisation. Therefore they should not be listed as single entries in the Union list. Any potential health risk in the final material or article arising from reaction and degradation products should be assessed by the manufacturer in accordance with internationally recognised scientific principles on risk assessment.

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- Prior to the establishment of the Union list of additives, other additives than those authorised at EU level could be used in the manufacture of plastics. For those additives which were permitted in the Member States, the time limit for the submission of data for their safety evaluation by the Authority with a view to their inclusion in the Union list expired on 31 December 2006. Additives for which a valid application was submitted within this time limit were listed in a provisional list. For certain additives on the provisional list a decision on their authorisation at EU level has not yet been taken. For those additives, it should be possible to continue to be used in accordance with national law until their evaluation is completed and a decision is taken on their inclusion in the Union list.
- When an additive included in the provisional list is inserted in the Union list or when it is decided not to include it in the Union list, that additive should be removed from the provisional list of additives.
- (23) New technologies engineer substances in particle size that exhibit chemical and physical properties that significantly differ from those at a larger scale, for example, nanoparticles. These different properties may lead to different toxicological properties and therefore these substances should be assessed on a case-by-case basis by the Authority as regards their risk until more information is known about such new technology. Therefore it should be made clear that authorisations which are based on the risk assessment of the conventional particle size of a substance do not cover engineered nanoparticles.
- (24) Based on the risk assessment the authorisation should if necessary set out specific migration limits to ensure the safety of the final material or article. If an additive that is authorised for the manufacture of plastic materials and articles is at the same time authorised as food additive or flavouring substance it should be ensured that the release of the substance does not change the composition of the food in an unacceptable way. Therefore the release of such a dual use additive or flavouring should not exhibit a technological function on the food unless such a function is intended and the food contact material complies with the requirements on active food contact materials set out in Regulation (EC) No 1935/2004 and Commission Regulation (EC) No 450/2009 of 29 May 2009 on active and intelligent materials and articles intended to come into contact with food<sup>(4)</sup>. The requirements of Regulations (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives<sup>(5)</sup> or (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91, Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC<sup>(6)</sup> should be respected where applicable.
- (25) According to Article 3(1)(b) of Regulation (EC) No 1935/2004 the release of substances from food contact materials and articles should not bring about unacceptable changes in the composition of the food. According to good manufacturing practice it is feasible to manufacture plastic materials in such a way that they are not releasing more than 10 mg of substances per 1 dm<sup>2</sup> of surface area of the plastic material. If the risk

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assessment of an individual substance is not indicating a lower level, this level should be set as a generic limit for the inertness of a plastic material, the overall migration limit. In order to achieve comparable results in the verification of compliance with the overall migration limit, testing should be performed under standardised test conditions including testing time, temperature and test medium (food simulant) representing worst foreseeable conditions of use of the plastic material or article.

- The overall migration limit of 10 mg per 1 dm<sup>2</sup> results for a cubic packaging containing 1kg of food to a migration of 60 mg per kg food. For small packaging where the surface to volume ratio is higher the resulting migration into food is higher. For infants and small children which have a higher consumption of food per kilogram bodyweight than adults and do not yet have a diversified nutrition, special provisions should be set in order to limit the intake of substances migrating from food contact materials. In order to allow also for small volume packaging the same protection as for high volume packaging, the overall migration limit for food contact materials that are dedicated for packaging foods for infants and small children should be linked to the limit in food and not to the surface area of the packaging.
- (27)In recent years plastic food contact materials are being developed that do not only consist of one plastic but combine up to 15 different plastic layers to attain optimum functionality and protection of the food, while reducing packaging waste. In such a plastic multi-layer material or article, layers may be separated from the food by a functional barrier. This barrier is a layer within food contact materials or articles preventing the migration of substances from behind that barrier into the food. Behind a functional barrier, non-authorised substances may be used, provided they fulfil certain criteria and their migration remains below a given detection limit. Taking into account foods for infants and other particularly susceptible persons, as well as the large analytical tolerance of the migration analysis, a maximum level of 0,01 mg/kg in food should be established for the migration of a non-authorised substance through a functional barrier. Substances that are mutagenic, carcinogenic or toxic to reproduction should not be used in food contact materials or articles without previous authorisation and should therefore not be covered by the functional barrier concept. New technologies that engineer substances in particle size that exhibit chemical and physical properties that significantly differ from those at a larger scale, for example, nanoparticles, should be assessed on a case-by-case basis as regards their risk until more information is known about such new technology. Therefore, they should not be covered by the functional barrier concept.
- (28) In recent years food contact materials and articles are being developed that consist of a combination of several materials to achieve optimum functionality and protection of the food while reducing packaging waste. In these multi-material multi-layer materials and articles plastic layers should comply with the same compositional requirements as plastic layers which are not combined with other materials. For plastic layers in a multi-material multi-layer which are separated from the food by a functional barrier the functional barrier concept should apply. As other materials are combined with the plastic layers and for these other materials specific measures are not yet adopted at EU level it is not yet possible to set out requirements for the final multi-material multi-layer

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materials and articles. Therefore specific migration limits and the overall migration limit should not be applicable except for vinyl chloride monomer for which such a restriction is already in place. In the absence of a specific measure at EU level covering the whole multi-material multi-layer material or article Member States may maintain or adopt national provisions for these materials and articles provided they comply with the rules of the Treaty.

- (29) Article 16(1) of Regulation (EC) No 1935/2004 provides that materials and articles covered by specific measures be accompanied by a written declaration of compliance stating that they comply with the rules applicable to them. To strengthen the coordination and responsibility of the suppliers at each stage of manufacture, including that of the starting substances, the responsible persons should document the compliance with the relevant rules in a declaration of compliance which is made available to their customers.
- (30) Coatings, printing inks and adhesives are not yet covered by a specific EU legislation and therefore not subject to the requirement of a declaration of compliance. However, for coatings, printing inks and adhesives to be used in plastic materials and articles adequate information should be provided to the manufacturer of the final plastic article that would enable him to ensure compliance for substances for which migration limits have been established in this Regulation.
- (31) Article 17(1) of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety<sup>(7)</sup> requires the food business operator to verify that foods are compliant with the rules applicable to them. To this end and subject to the requirement of confidentiality, food business operators should be given access to the relevant information to enable them to ensure that the migration from the materials and articles to food complies with the specifications and restrictions laid down in food legislation.
- (32) At each stage of manufacture, supporting documentation, substantiating the declaration of compliance, should be kept available for the enforcement authorities. Such demonstration of compliance may be based on migration testing. As migration testing is complex, costly and time consuming it should be admissible that compliance can be demonstrated also by calculations, including modelling, other analysis, and scientific evidence or reasoning if these render results which are at least as severe as the migration testing. Test results should be regarded as valid as long as formulations and processing conditions remain constant as part of a quality assurance system.
- (33) When testing articles not yet in contact with food, for certain articles, such as films or lids, it is often not feasible to determine the surface area that is in contact with a defined volume of food. For these articles specific rules should be set out for verification of compliance.
- (34) The setting of migration limits takes into account a conventional assumption that 1kg of food is consumed daily by a person of 60 kg bodyweight and that the food is packaged in a cubic container of 6 dm<sup>2</sup> surface area releasing the substance. For very small and very large containers the real surface area to volume of packaged food is varying a lot

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from the conventional assumption. Therefore, their surface area should be normalised before comparing testing results with migration limits. These rules should be reviewed when new data on food packaging uses become available.

- (35) The specific migration limit is a maximum permitted amount of a substance in food. This limit should ensure that the food contact material does not pose a risk to health. It should be ensured by the manufacturer that materials and articles not yet in contact with food will respect these limits when brought into contact with food under the worst foreseeable contact conditions. Therefore compliance of materials and articles not yet in contact with food should be assessed and the rules for this testing should be set out.
- (36) Food is a complex matrix and therefore the analysis of migrating substances in food may pose analytical difficulties. Therefore test media should be assigned that simulate the transfer of substances from the plastic material into food. They should represent the major physico-chemical properties exhibited by food. When using food simulants standard testing time and temperature should reproduce, as far as possible, the migration which may occur from the article into the food.
- (37) For determining the appropriate food simulant for certain foods the chemical composition and the physical properties of the food should be taken into account. Research results are available for certain representative foods comparing migration into food with migration into food simulants. On the basis of the results, food simulants should be assigned. In particular, for fat containing foods the result obtained with food simulant may in certain cases significantly overestimate migration into food. In these cases it should be foreseen that the result in food simulant is corrected by a reduction factor.
- (38) The exposure to substances migrating from food contact materials was based on the conventional assumption that a person consumes daily 1 kg of food. However, a person ingests at most 200 g of fat on a daily basis. For lipophilic substances that only migrate into fat this should be taken into consideration. Therefore a correction of the specific migration by a correction factor applicable to lipophilic substances in accordance with the opinion of the Scientific Committee on Food (SCF)<sup>(8)</sup> and the opinion of the Authority<sup>(9)</sup> should be foreseen.
- (39) Official control should establish testing strategies which allow the enforcement authorities to perform controls efficiently making best use of available resources. Therefore it should be admissible to use screening methods for checking compliance under certain conditions. Non-compliance of a material or article should be confirmed by a verification method.
- (40) Basic rules on migration testing should be set out in this Regulation. As migration testing is a very complex issue, these basic rules can, however, not cover all foreseeable cases and details necessary for performing the testing. Therefore a EU guidance document should be established, dealing with more detailed aspects of the implementation of the basic migration testing rules.
- (41) The updated rules on food simulants and migration testing provided by this Regulation will supersede those in Directive 78/142/EEC and the Annex to Council Directive

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- 82/711/EEC of 18 October 1982 laying down the basic rules necessary for testing migration of the constituents of plastic materials and articles intended to come into contact with foodstuffs<sup>(10)</sup>.
- (42) Substances present in the plastic but not listed in Annex I to this Regulation have not necessarily been risk assessed as they had not been subject to an authorisation procedure. Compliance with Article 3 of Regulation (EC) No 1935/2004 for these substances should be assessed by the relevant business operator in accordance with internationally recognised scientific principles taking into account exposure from food contact materials and other sources.
- (43) Recently additional monomers, other starting substances and additives have received a favourable scientific evaluation by the Authority and should now be added to the Union list.
- (44) As new substances are added to the Union list the Regulation should apply as soon as possible to allow for manufacturers to adapt to technical progress and allow for innovation.
- (45) Certain migration testing rules should be updated in view of new scientific knowledge. Enforcement authorities and industry need to adapt their current testing regime to these updated rules. To allow for this adaptation it seems appropriate that the updated rules only apply 2 years after the adoption of the Regulation.
- documentation following the requirements set out in Directive 2002/72/EC. Declaration of compliance need, in principle, only to be updated when substantial changes in the production bring about changes in the migration or when new scientific data are available. In order to limit the burden to business operators, materials which have been lawfully placed on the market based on the requirements set out in Directive 2002/72/EC should be able to be placed on the market with a declaration of compliance based on supporting documentation in accordance with Directive 2002/72/EC until 5 years after the adoption of the Regulation.
- (47) Analytical methods for testing migration and residual content of vinyl chloride monomer as described in Commission Directives 80/766/EEC of 8 July 1980 laying down the Community method of analysis for the official control of the vinyl chloride monomer level in materials and articles which are intended to come into contact with foodstuffs<sup>(11)</sup> and 81/432/EEC of 29 April 1981 laying down the Community method of analysis for the official control of vinyl chloride released by materials and articles into foodstuffs<sup>(12)</sup> are outdated. Analytical methods should comply with the criteria set out in Article 11 of Regulation (EC) No 882/2004<sup>(13)</sup> of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. Therefore Directives 80/766/EEC and 81/432/EEC should be repealed.
- (48) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health,

## HAS ADOPTED THIS REGULATION:

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#### CHAPTER I

## **GENERAL PROVISIONS**

#### Article 1

## **Subject matter**

- 1 This Regulation is a specific measure within the meaning of Article 5 of Regulation (EC) No 1935/2004.
- 2 This Regulation establishes specific requirements for the manufacture and marketing of plastic materials and articles:
  - a intended to come into contact with food; or
  - b already in contact with food; or
  - c which can reasonably be expected to come into contact with food.

#### Article 2

### Scope

- 1 This Regulation shall apply to materials and articles which are placed on the EU market and fall under the following categories:
  - a materials and articles and parts thereof consisting exclusively of plastics;
  - b plastic multi-layer materials and articles held together by adhesives or by other means;
  - c materials and articles referred to in points a) or b) that are printed and/or covered by a coating;
  - d plastic layers or plastic coatings, forming gaskets in caps and closures, that together with those caps and closures compose a set of two or more layers of different types of materials;
  - e plastic layers in multi-material multi-layer materials and articles.
- 2 This Regulation shall not apply to the following materials and articles which are placed on the EU market and are intended to be covered by other specific measures:
  - a ion exchange resins;
  - b rubber;
  - c silicones.
- 3 This Regulation shall be without prejudice to the EU or national provisions applicable to printing inks, adhesives or coatings.

### Article 3

### **Definitions**

For the purpose of this Regulation, the following definitions shall apply:

- (1) 'plastic materials and articles' means:
  - (a) materials and articles referred to in points (a), (b) and (c) of Article 2(1); and

CHAPTER I

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Status: Point in time view as at 14/01/2011.

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

- (b) plastic layers referred to in Article 2(1)(d) and (e);
- (2) 'plastic' means polymer to which additives or other substances may have been added, which is capable of functioning as a main structural component of final materials and articles;
- (3) 'polymer' means any macromolecular substance obtained by:
  - (a) a polymerisation process such as polyaddition or polycondensation, or by any other similar process of monomers and other starting substances; or
  - (b) chemical modification of natural or synthetic macromolecules; or
  - (c) microbial fermentation;
- (4) 'plastic multi-layer' means a material or article composed of two or more layers of plastic;
- (5) 'multi-material multi-layer' means a material or article composed of two or more layers of different types of materials, at least one of them a plastic layer;
- (6) 'monomer or other starting substance' means:
  - (a) a substance undergoing any type of polymerisation process to manufacture polymers; or
  - (b) a natural or synthetic macromolecular substance used in the manufacture of modified macromolecules; or
  - (c) a substance used to modify existing natural or synthetic macromolecules;
- (7) 'additive' means a substance which is intentionally added to plastics to achieve a physical or chemical effect during processing of the plastic or in the final material or article; it is intended to be present in the final material or article;
- (8) 'polymer production aid' means any substance used to provide a suitable medium for polymer or plastic manufacturing; it may be present but is neither intended to be present in the final materials or articles nor has a physical or chemical effect in the final material or article;
- (9) 'non-intentionally added substance' means an impurity in the substances used or a reaction intermediate formed during the production process or a decomposition or reaction product;
- (10) 'aid to polymerisation' means a substance which initiates polymerisation and/or controls the formation of the macromolecular structure;
- (11) 'overall migration limit' (OML) means the maximum permitted amount of non-volatile substances released from a material or article into food simulants;
- (12) 'food simulant' means a test medium imitating food; in its behaviour the food simulant mimics migration from food contact materials;
- (13) 'specific migration limit' (SML) means the maximum permitted amount of a given substance released from a material or article into food or food simulants;

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- (14) 'total specific migration limit' (SML(T)) means the maximum permitted sum of particular substances released in food or food simulants expressed as total of moiety of the substances indicated;
- (15) 'functional barrier' means a barrier consisting of one or more layers of any type of material which ensures that the final material or article complies with Article 3 of Regulation (EC) No 1935/2004 and with the provisions of this Regulation;
- 'non-fatty food' means a food for which in migration testing only food simulants other than food simulants D1 or D2 are laid down in Table 2 of Annex V to this Regulation;
- (17) 'restriction' means limitation of use of a substance or migration limit or limit of content of the substance in the material or article;
- (18) 'specification' means composition of a substance, purity criteria for a substance, physico-chemical characteristics of a substance, details concerning the manufacturing process of a substance or further information concerning the expression of migration limits.

#### Article 4

### Placing on the market of plastic materials and articles

Plastic materials and articles may only be placed on the market if they:

- (a) comply with the relevant requirements set out in Article 3 of Regulation (EC) No 1935/2004 under intended and foreseeable use; and
- (b) comply with the labelling requirements set out in Article 15 of Regulation (EC) No 1935/2004; and
- (c) comply with the traceability requirements set out in Article 17 of Regulation (EC) No 1935/2004; and
- (d) are manufactured according to good manufacturing practice as set out in Commission Regulation (EC) No 2023/2006<sup>(14)</sup>; and
- (e) comply with the compositional and declaration requirements set out in Chapters II, III and IV of this Regulation.

CHAPTER II SECTION 1

Document Generated: 2023-12-06

Status: Point in time view as at 14/01/2011.

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 II

## COMPOSITIONAL REQUIREMENTS

### SECTION 1

### **Authorised substances**

#### Article 5

### Union list of authorised substances

- Only the substances included in the Union list of authorised substances (hereinafter referred to as the Union list) set out in Annex I may be intentionally used in the manufacture of plastic layers in plastic materials and articles.
- 2 The Union list shall contain:
  - a monomers or other starting substances;
  - b additives excluding colorants;
  - c polymer production aids excluding solvents;
  - d macromolecules obtained from microbial fermentation.
- The Union list may be amended in accordance with the procedure established by Articles 8 to 12 of Regulation (EC) No 1935/2004.

### Article 6

## Derogations for substances not included in the Union list

- By way of derogation from Article 5, substances other than those included in the Union list may be used as polymer production aids in the manufacture of plastic layers in plastic materials and articles subject to national law.
- 2 By way of derogation from Article 5, colorants and solvents may be used in the manufacture of plastic layers in plastic materials and articles subject to national law.
- The following substances not included in the Union list are authorised subject to the rules set out in Articles 8, 9, 10, 11 and 12:
  - a salts (including double salts and acid salts) of aluminium, ammonium, barium, calcium, cobalt, copper, iron, lithium, magnesium, manganese, potassium, sodium, and zinc of authorised acids, phenols or alcohols;
  - b mixtures obtained by mixing authorised substances without a chemical reaction of the components;
  - c when used as additives, natural or synthetic polymeric substances of a molecular weight of at least 1 000 Da, except macromolecules obtained from microbial fermentation, complying with the requirements of this Regulation, if they are capable of functioning as the main structural component of final materials or articles;
  - d when used as monomer or other starting substance, pre-polymers and natural or synthetic macromolecular substances, as well as their mixtures, except macromolecules obtained from microbial fermentation, if the monomers or starting substances required to synthesise them are included in the Union list.

CHAPTER II SECTION 2

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- 4 The following substances not included in the Union list may be present in the plastic layers of plastic materials or articles:
  - a non-intentionally added substances;
  - b aids to polymerisation.
- By derogation from Article 5, additives not included in the Union list may continue to be used subject to national law after 1 January 2010 until a decision is taken to include or not to include them in the Union list provided they are included in the provisional list referred to in Article 7.

#### Article 7

## Establishment and management of the provisional list

- 1 The provisional list of additives that are under evaluation by the European Food Safety Authority (hereinafter referred to as the Authority) that was made public by the Commission in 2008 shall be regularly updated.
- 2 An additive shall be removed from the provisional list:
  - a when it is included in the Union list set out in Annex I; or
  - b when a decision is taken by the Commission not to include it in the Union list; or
  - c if during the examination of the data, the Authority calls for supplementary information and that information is not submitted within the time limits specified by the Authority.

## **SECTION 2**

## General requirements, restrictions and specifications

### Article 8

## General requirement on substances

Substances used in the manufacture of plastic layers in plastic materials and articles shall be of a technical quality and a purity suitable for the intended and foreseeable use of the materials or articles. The composition shall be known to the manufacturer of the substance and made available to the competent authorities on request.

## Article 9

## Specific requirements on substances

- 1 Substances used in the manufacture of plastic layers in plastic materials and articles shall be subject to the following restrictions and specifications:
  - a the specific migration limit set out in Article 11:
  - b the overall migration limit set out in Article 12;
  - c the restrictions and specifications set out in column 10 of Table 1 of point 1 of Annex I;
  - d the detailed specifications set out in point 4 of Annex I.
- 2 Substances in nanoform shall only be used if explicitly authorised and mentioned in the specifications in Annex I.

CHAPTER II SECTION 2

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### Article 10

## General restrictions on plastic materials and articles

General restrictions related to plastic materials and articles are laid down in Annex II.

### Article 11

## **Specific migration limits**

- Plastic materials and articles shall not transfer their constituents to foods in quantities exceeding the specific migration limits (SML) set out in Annex I. Those specific migration limits (SML) are expressed in mg of substance per kg of food (mg/kg).
- 2 For substances for which no specific migration limit or other restrictions are provided in Annex I, a generic specific migration limit of 60 mg/kg shall apply.
- By derogation from paragraphs 1 and 2, additives which are also authorised as food additives by Regulation (EC) No 1333/2008 or as flavourings by Regulation (EC) No 1334/2008 shall not migrate into foods in quantities having a technical effect in the final foods and shall not:
  - a exceed the restrictions provided for in Regulation (EC) No 1333/2008 or in Regulation (EC) No 1334/2008 or in Annex I to this Regulation for foods for which their use is authorised as food additive or flavouring substances; or
  - b exceed the restrictions set out in Annex I to this Regulation in foods for which their use is not authorised as food additive or flavouring substances.

## Article 12

## **Overall migration limit**

- 1 Plastic materials and articles shall not transfer their constituents to food simulants in quantities exceeding 10 milligrams of total constituents released per dm<sup>2</sup> of food contact surface (mg/dm<sup>2</sup>).
- By derogation from paragraph 1, plastic materials and articles intended to be brought into contact with food intended for infants and young children, as defined by Commission Directives 2006/141/EC<sup>(15)</sup> and 2006/125/EC<sup>(16)</sup>, shall not transfer their constituents to food simulants in quantities exceeding 60 milligrams of total of constituents released per kg of food simulant.

CHAPTER III

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#### CHAPTER III

## SPECIFIC PROVISIONS FOR CERTAIN MATERIALS AND ARTICLES

#### Article 13

## Plastic multi-layer materials and articles

- 1 In a plastic multi-layer material or article, the composition of each plastic layer shall comply with this Regulation.
- 2 By derogation from paragraph 1, a plastic layer which is not in direct contact with food and is separated from the food by a functional barrier, may:
  - a not comply with the restrictions and specifications set out in this Regulation except for vinyl chloride monomer as provided in Annex I; and/or
  - b be manufactured with substances not listed in the Union list or in the provisional list.
- The migration of the substances under paragraph 2(b) into food or food simulant shall not be detectable measured with statistical certainty by a method of analysis set out in Article 11 of Regulation (EC) No 882/2004 with a limit of detection of 0,01 mg/kg. That limit shall always be expressed as concentration in foods or food simulants. That limit shall apply to a group of compounds, if they are structurally and toxicologically related, in particular isomers or compounds with the same relevant functional group, and shall include possible set-off transfer.
- 4 The substances not listed in the Union list or provisional list referred to in paragraph 2(b) shall not belong to either of the following categories:
  - a substances classified as 'mutagenic', 'carcinogenic' or 'toxic to reproduction' in accordance with the criteria set out in sections 3.5, 3.6. and 3.7 of Annex I to Regulation (EC) No 1272/2008 of the European Parliament and the Council<sup>(17)</sup>;
  - b substances in nanoform.
- 5 The final plastic multi-layer material or article shall comply with the specific migration limits set out in Article 11 and the overall migration limit set out in Article 12 of this Regulation.

#### Article 14

## Multi-material multi-layer materials and articles

- In a multi-material multi-layer material or article, the composition of each plastic layer shall comply with this Regulation.
- 2 By derogation from paragraph 1, in a multi-material multi-layer material or article a plastic layer which is not in direct contact with food and is separated from the food by a functional barrier, may be manufactured with substances not listed in the Union list or the provisional list.
- 3 The substances not listed in the Union list or provisional list referred to in paragraph 2 shall not belong to either of the following categories:
  - a substances classified as 'mutagenic', 'carcinogenic' or 'toxic to reproduction' in accordance with the criteria set out in sections 3.5, 3.6. and 3.7 of Annex I to Regulation (EC) No 1272/2008;
  - b substances in nanoform.

CHAPTER IV

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- By derogation from paragraph 1, Articles 11 and 12 of this Regulation do not apply to plastic layers in multi-material multi-layer materials and articles.
- 5 The plastic layers in a multi-material multi-layer material or article shall always comply with the restrictions for vinyl chloride monomer laid down in Annex I to this Regulation.
- 6 In a multi-material multi-layer material or article, specific and overall migration limits for plastic layers and for the final material or article may be established by national law.

### **CHAPTER IV**

## DECLARATION OF COMPLIANCE AND DOCUMENTATION

## Article 15

## **Declaration of compliance**

- 1 At the marketing stages other than at the retail stage, a written declaration in accordance with Article 16 of Regulation (EC) No 1935/2004 shall be available for plastic materials and articles, products from intermediate stages of their manufacturing as well as for the substances intended for the manufacturing of those materials and articles.
- 2 The written declaration referred to in paragraph 1 shall be issued by the business operator and shall contain the information laid down in Annex IV.
- The written declaration shall permit an easy identification of the materials, articles or products from intermediate stages of manufacture or substances for which it is issued. It shall be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

### Article 16

## **Supporting documents**

- Appropriate documentation to demonstrate that the materials and articles, products from intermediate stages of their manufacturing as well as the substances intended for the manufacturing of those materials and articles comply with the requirements of this Regulation shall be made available by the business operator to the national competent authorities on request.
- 2 That documentation shall contain the conditions and results of testing, calculations, including modelling, other analysis, and evidence on the safety or reasoning demonstrating compliance. Rules for experimental demonstration of compliance are set out in Chapter V.

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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)

#### CHAPTER V

## **COMPLIANCE**

#### Article 17

## **Expression of migration test results**

- 1 To check the compliance, the specific migration values shall be expressed in mg/kg applying the real surface to volume ratio in actual or foreseen use.
- 2 By derogation from paragraph 1 for:
  - a containers and other articles, containing or intended to contain, less than 500 millilitres or grams or more than 10 litres,
  - b materials and articles for which, due to their form it is impracticable to estimate the relationship between the surface area of such materials or articles and the quantity of food in contact therewith,
  - sheets and films that are not yet in contact with food,
  - d sheets and films containing less than 500 millilitres or grams or more than 10 litres,

the value of migration shall be expressed in mg/kg applying a surface to volume ratio of 6 dm<sup>2</sup> per kg of food.

This paragraph does not apply to plastic materials and articles intended to be brought into contact with or already in contact with food for infants and young children, as defined by Directives 2006/141/EC and 2006/125/EC.

- 3 By derogation from paragraph 1, for caps, gaskets, stoppers and similar sealing articles the specific migration value shall be expressed in:
  - a mg/kg using the actual content of the container for which the closure is intended or in mg/dm² applying the total contact surface of sealing article and sealed container if the intended use of the article is known, while taking into account the provisions of paragraph 2;
  - b mg/article if the intended use of the article is unknown.
- 4 For caps, gaskets, stoppers and similar sealing articles the overall migration value shall be expressed in:
  - a mg/dm<sup>2</sup> applying the total contact surface of sealing article and sealed container if the intended use of the article is known;
  - b mg/article if the intended use of the article is unknown.

### Article 18

### Rules for assessing compliance with migration limits

- For materials and articles already in contact with food verification of compliance with specific migration limits shall be carried out in accordance with the rules set out in Chapter 1 of Annex V.
- 2 For materials and articles not yet in contact with food verification of compliance with specific migration limits shall be carried out in food or in food simulants set out in Annex III in accordance with the rules set out in Chapter 2, Section 2.1 of Annex V.

CHAPTER VI

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- For materials and articles not yet in contact with food screening of compliance with the specific migration limit can be performed applying screening approaches in accordance with the rules set out in Chapter 2, Section 2.2 of Annex V. If a material or article fails to comply with the migration limits in the screening approach a conclusion of non-compliance has to be confirmed by verification of compliance in accordance with paragraph 2.
- For materials and articles not yet in contact with food verification of compliance with the overall migration limit shall be carried out in food simulants A, B, C, D1 and D2 as set out in Annex III in accordance with the rules set out in Chapter 3, Section 3.1 of Annex V.
- For materials and articles not yet in contact with food screening of compliance with the overall migration limit can be performed applying screening approaches in accordance with the rules set out in Chapter 3, Section 3.4 of Annex V. If a material or article fails to comply with the migration limit in the screening approach a conclusion of non-compliance has to be confirmed by verification of compliance in accordance with paragraph 4.
- The results of specific migration testing obtained in food shall prevail over the results obtained in food simulant. The results of specific migration testing obtained in food simulant shall prevail over the results obtained by screening approaches.
- 7 Before comparing specific and overall migration test results with the migration limits the correction factors in Chapter 4 of Annex V shall be applied in accordance with the rules set out therein.

## Article 19

## Assessment of substances not included in the Union list

Compliance with Article 3 of Regulation (EC) No 1935/2004 of substances referred to in Articles 6(1), 6(2), 6(4), 6(5) and 14(2) of this Regulation which are not covered by an inclusion in Annex I to this Regulation shall be assessed in accordance with internationally recognised scientific principles on risk assessment.

### **CHAPTER VI**

#### FINAL PROVISIONS

#### Article 20

## Amendments of EU acts

The Annex to Council Directive 85/572/EEC<sup>(18)</sup> is replaced by the following:

'The food simulants to be used for testing migration of constituents of plastic materials and articles intended to come into contact with a single food or specific groups of foods are set out in point 3 of Annex III to Commission Regulation (EU) No 10/2011.'

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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)

### Article 21

## Repeal of EU acts

Directives 80/766/EEC, 81/432/EEC, and 2002/72/EC are hereby repealed with effect from 1 May 2011.

References to the repealed Directives shall be construed as references to this Regulation and shall be read in accordance with the correlation tables in Annex VI.

### Article 22

### **Transitional provisions**

- 1 Until 31 December 2012 the supporting documents referred to in Article 16 shall be based on the basic rules for overall and specific migration testing set out in the Annex to Directive 82/711/EEC.
- As from 1 January 2013 the supporting documents referred to in Article 16 for materials, articles and substances placed on the market until 31 December 2015, may be based on:
  - a the rules for migration testing set out in Article 18 of this Regulation; or
  - b the basic rules for overall and specific migration testing set out in the Annex to Directive 82/711/EEC.
- As from 1 January 2016, the supporting documents referred to in Article 16 shall be based on the rules for migration testing set out in Article 18, without prejudice to paragraph 2 of this Article.
- 4 Until 31 December 2015 additives used in glass fibre sizing for glass fibre reinforced plastics which are not listed in Annex I have to comply with the risk assessment provisions set out in Article 19.
- 5 Materials and articles that have been lawfully placed on the market before 1 May 2011 may be placed on the market until 31 December 2012.

## Article 23

## Entry into force and application

This Regulation shall enter into force on the 20th day following its publication in the *Official Journal of the European Union*.

It shall apply from 1 May 2011.

The provision of Article 5 as regards the use of additives, others than plasticisers, shall apply for plastic layers or plastic coatings in caps and closures referred to in Article 2(1) (d), as from 31 December 2015.

The provision of Article 5 as regards the use of additives used in glass fibre sizing for glass fibre reinforced plastics, shall apply from 31 December 2015.

The provisions of Articles 18(2), 18(4) and 20 shall apply from 31 December 2012.

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This Regulation shall be binding in its entirety and directly applicable in the Member States in accordance with the Treaties.

Done at Brussels, 14 January 2011.

For the Commission

The President

José Manuel BARROSO

ANNEXI

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#### ANNEX I

### Substances

1. Union 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).

Column 8 (SML [mg/kg]): the specific migration limit applicable for the substance. It is expressed in mg substance per kg food. It is indicated ND if the substance shall not migrate in detectable quantities.

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.

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.

If in Column 8 the specific migration limit is non-detectable (ND) a detection limit of 0,01 mg substance per kg food is applicable unless specified differently for an individual substance.

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## TABLE 1

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
FCM	Ref.	CAS	Substa	nEese	Use	FRF	SML[1	ng/ML(	Γ)Restri	ctivates
substa No	nctio	No	name	or polymo produc	obtain from microk	g nce moleculo	a <b>likg(</b> yes/		and specifi	on cat <b>èv</b> ifscatio of complian
1	12310	026630	9a <b>413</b> u7inin	no	yes	no				
2	12340	_	albumin coagulat by formald	ted	yes	no				
3	12375	_	alcohols aliphatic monohy saturated linear, primary (C <sub>4</sub> - C <sub>22</sub> )	c, dric,	yes	no				
4	22332		mixture of (40 % w/w) 2,2,4-trimethy disocya and (60 % w/w) 2,4,4-trimethy disocya	rlhexane nate rlhexane		no		(17)	l mg/kg in final product express as isocyan moiety.	ed ate

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

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5	25360		trialkyl( C <sub>15</sub> )ace acid, 2,3- epoxypt ester	tic	yes	no	ND		1 mg/kg in final product express as epoxygn Molecu weight is 43 Da.	ed roup.
6	25380	_	trialkyl acetic acid (C <sub>7</sub> -C <sub>17</sub> ), vinyl esters	no	yes	no	0,05			(1)
7	30370	_	acetylac acid, salts	estès	no	no				
8	30401	_	acetylat mono- and diglycer of fatty acids		no	no		(32)		
9	30610		acids, C <sub>2</sub> -C <sub>24</sub> , aliphatilinear, monocal from natural oils and fats, and their mono-, di- and triglyce	rboxylic	no	no				

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			esters (branched fatty acids at naturally occuring levels are included)				
10	30612		acids, yes C <sub>2</sub> - C <sub>24</sub> , aliphatic, linear, monocarboxylic synthetic and their mono-, di- and triglycerol esters	no	no		
11	30960	_	acids, yes aliphatic, monocarboxylic (C <sub>6</sub> -C <sub>22</sub> ), esters with polyglycerol	no	no		
12	31328	_	acids, fatty, from animal or vegetable food fats and oils	no	no		
13	33120	_	alcoholsyes aliphatic, monohydric,	no	no		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			saturate linear, primary (C <sub>4</sub> - C <sub>24</sub> )						
14	33801		n- alkyl(C C <sub>13</sub> )ben acid	yes 10- zenesulp	no honic	no	30		
15	34130		alkyl, linear with even number of carbon atoms (C <sub>12</sub> -C <sub>20</sub> ) dimethy	yes	no	yes	30		
16	34230		alkyl(C <sub>8</sub> C <sub>22</sub> )sulp acids		no	no	6		
17	34281		alkyl(C <sub>22</sub> )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-	yes	no	no		(7)	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			hydroxy C <sub>18</sub> )ami	vethyl)all ne	kyl(C <sub>8</sub> -					
20	39120	_	N,N- bis(2- hydroxy C <sub>18</sub> )ami hydroch		no kyl(C <sub>8</sub> -	no		(7)	SML(T express excludin HCl	ed
21	42500	_	carbonic acid, salts	cyes	no	no				
22	43200		castor oil, mono- and diglycer	yes	no	no				
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	_	5,7-di- tert- butyl-3- (3,4- and 2,3- dimethy benzofu one containi a) 5,7- di-tert- butyl-3-	(lphenyl) ran-2- ng:	no -3H-	no	5			

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			dimethylphen benzofuran-2- one (80 to 100 % w/w) and b) 5,7-di- tert- butyl-3- (2,3- dimethylphen benzofuran-2- one (0 to 20 % w/w)	yl)-3H-				
27	48960	_	9,10- yes dihydroxy stearic acid and its oligomers	no	no	5		
28	50160		di-n- yes octyltin bis(n- alkyl(C <sub>10</sub> - C <sub>16</sub> ) mercaptoacet	no ate)	no		(10)	
29	50360	_	di-n- octyltin bis(ethyl maleate)	no	no		(10)	
30	50560	_	di-n- octyltin 1,4- butanediol bis(mercaptoa	no no nocetate)	no		(10)	
31	50800	_	di-n- yes octyltin dimaleate, esterified	no	no		(10)	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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32	50880 —	di-n- yes octyltin dimaleate, polymers (n = 2-4)	no	no	(10)	
33	51120 —	di-n- yes octyltin thiobenzoate 2- ethylhexyl mercaptoacetat	no	no	(10)	
34	54270 —	ethylhyd <b>yex</b> ym	et <b>hy</b> lcellu	l <b>ns</b> e		
35	54280 —	ethylhyd <b>yex</b> ypt	ropnydcellu	lonsce		
36	54450 —	fats yes and oils, from animal or vegetable food sources	no	no		
37	54480 —	fats yes and oils, hydrogenated, from animal or vegetable food sources	no	no		
38	55520 —	glass yes fibers	no	no		
39	55600 —	glass yes microballs	no	no		
40	56360 —	glycerol,yes esters with	no	no		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			acetic acid					
41	56486		glycero esters with acids, aliphatisaturate linear, with an even number of carbon atoms (C <sub>14</sub> -C <sub>18</sub> ) and with acids, aliphatiunsaturalinear, with an even number of carbon atoms (C <sub>16</sub> -C <sub>18</sub> )	c, d, c, ated,	no	no		
42	56487	_	glycero esters with butyric acid		no	no		
43	56490		glycero esters with erucic acid	l,yes	no	no		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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44	56495	_	glycero esters with 12- hydroxy acid		no	no		
45	56500	_	glycero esters with lauric acid	l,yes	no	no		
46	56510	_	glycero esters with linoleic acid	l,yes	no	no		
47	56520	_	glycero esters with myristic acid		no	no		
48	56535	_	glycero esters with nonanoi acid		no	no		
49	56540	_	glycero esters with oleic acid	l,yes	no	no		
50	56550	_	glycero esters with palmitic acid		no	no		
51	56570	_	glycero esters with propion acid		no	no		

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

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52	56580		glycerol,y esters with ricinoleic acid		no	no		
53	56585	_	glycerol,y esters with stearic acid	res	no	no		
54	57040	_	glycerol y monoolea ester with ascorbic acid		no	no		
55	57120		glycerol y monoolea ester with citric acid	ves ite,	no	no		
56	57200		glycerol y monopaln ester with ascorbic acid		no	no		
57	57280	_	glycerol y monopaln ester with citric acid	res mitate,	no	no		
58	57600	_	glycerol y monostea ester with ascorbic acid		no	no		
59	57680	_	glycerol y monostea		no	no		

**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.

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60 62 63	58300 64500 65440		ester with citric acid glycine, salts lysine, salts mangan pyropho	yes e <b>se</b> s osphite	no no	no no no			
64	66695		methylh	<b>yets</b> oxyn	n <b>et</b> hylcel	intose			
65	67155		(5-methylbenzoxa 4,4'-bis(2-benzoxa stilbene and 4,4'-bis(5-methyl-bis)	nzolyl)-4 2- nzolyl)sti nzolyl)	lbene,	no		Not more than 0,05 % (w/w) (quantity of the formula Mixture obtained from the manufar process in the typical ratio of (58-62 (23-27 (13-17))	tion). d cturing
66	67600	_	mono- n- octyltin tris(alky C <sub>16</sub> ) mercapt		no )	no	(11)		

**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.

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67	67840 —	montanicyes acids and/or their esters with ethyleneglycol and/or with 1,3- butanediol and/or with glycerol	no	no			
68	73160 —	phosphovies acid, mono- and di- n-alkyl (C <sub>16</sub> and C <sub>18</sub> ) esters	no	yes	0,05		
69	74400 —	phosphowess acid, tris(nonyl- and/or dinonylphenyl) ester	no	yes	30		
70	76463 —	polyacrylics acid, salts	no	no		(22)	
71	76730 —	- polydim <b>yth</b> ylsild γ- hydroxypropylat		no	6		
72	76815 —	polyesteryes of adipic acid with glycerol or pentaerythritol,	no	no		(32)	The fraction with molecular weight below 1 000 Da

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			esters with even number unbranc C <sub>12</sub> -C <sub>22</sub> fatty acids	ed, hed					should not exceed 5 % (w/w)	
73	76866		polyeste of 1,2-propane and/ or 1,3-and/ or 1,4-butaned and/or polypro with adipic acid, which may be end-capped with acetic acid or fatty acids C <sub>12</sub> -C <sub>18</sub> or n-octanol and/ or n-decanol	ediol liol pylenegl	no	yes		(31) (32)		
74	77440	_	polyeth	y <b>læs</b> egly leate	cnb	yes	42			
75	77702	_	polyeth esters of	y <b>les</b> egly	enb	no				

**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.

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		aliph. monoc acids (C6- C22) and their ammor and sodium sulphar	ium				
76	77732	polyeth glycol (EO = 1-30, typical 5) ether of butyl 2-cyano 3-(4-hydrox methox acrylat	y-3- ryphenyl)	no	no	0,05	Only for use in PET
77	77733	(EO = 1-30, typical 5) ether of butyl-2 cyano-(4-	- 3- yphenyl)		no	0,05	Only for use in PET
78	77897	(EO = 1-50)	lkylether	cnb	no	5	

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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			C <sub>8</sub> - C <sub>20</sub> ) sulphate salts	<b>2</b> ,				
79	80640	_	polyoxy (C <sub>2</sub> - C <sub>4</sub> ) dimethy	alksyl Ipolysilo	no	no		
80	81760		powder flakes and fibres of brass, bronze, copper, stainles steel, tin, iron and alloys of copper, tin and iron		no	no		
81	83320	_	propylh	yydensoxye	thnydcellu	lonsce		
82	83325	_	propylh	yydensoxym	etthylcel	lunlose		
83	83330	_	propylh	yydanoxyp	r <b>op</b> ylcell	ulose		
84	85601	_	silicates natural (with the exception of asbestos	on	no	no		
85	85610		silicates natural, silanate (with the exception	d	no	no		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

			of asbestos	<b>)</b> 5)						
86	86000	_	silicic acid, silylated	yes d	no	no				
87	86285		silicon dioxide silanate	ł	no	no				
88	86880		sodium monoal dialkylp	kyl	no enzened	no isulphon	9 ate			
89	89440	_	stearic acid, esters with ethylene	yes	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 <b>øea</b> nedi ahydropl	m <b>e</b> thano thalate)	lno	0,05			
93	95858		waxes, paraffin refined, derived from petroleu based or syntheti hydroca feedstoo low viscosit	um c irbon eks,	no	no	0,05		Not to be used for articles in contact with fatty foods for which simulan D is	t

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

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						laid down. Average molecular weight not less than 350 Da. Viscosity at 100 °C not less than 2,5 cSt (2,5 × 10-6 m²/s). Content of hydrocarbons with Carbon number less than 25, not more than 40 % (w/w).
94	95859	_	waxes, yes refined, derived from petroleum based or synthetic hydrocarbon feedstocks, high viscosity	no	no	Average molecular weight not less than 500 Da. Viscosity at 100 °C not

OJ L 330, 5.12.1998, p. 32.

OJ L 253, 20.9.2008, p. 1.

d OJ L 226, 22.9.1995, p. 1.

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							less than 11 cSt (11 × 10 <sup>-6</sup> m <sup>2</sup> /s). Content of mineral hydroca with Carbon number less than 25, not more than 5 % (w/w).	
95	95883	white mineral oils, paraffin derived from petroleu based hydroca feedstoo	ic, ım ırbon	no	no		Average molecul weight not less than 480 Da. Viscosit at 100 °C not less than 8,5 cSt (8,5 × 10 <sup>-6</sup> m²/s). Content of mineral hydroca with Carbon number	ar Y

**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.

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96	95920	 wood flour and fibers, untreate	yes	no	no		less than 25, not more than 5 % (w/w).		
97	72081/1	petroleu hydroca resins (hydrog	n <b>y</b> es rbon	no	no		of dienes and olefins of the aliphaticalicyclic and/or	rbon enated ed c polymerisation c, c enzenoidarylalke	ne

OJ L 302, 19.11.2005, p. 28.

OJ L 330, 5.12.1998, p. 32.

OJ L 253, 20.9.2008, p. 1. c

d OJ L 226, 22.9.1995, p. 1.

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OJ L 253, 20.9.2008, p. 1.

OJ L 226, 22.9.1995, p. 1.
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					found in	
					these distillati	on
					streams	,
					subsequ	ently
					followe by	d
					distillati	on,
					hydroge	nation
					and	-1
					addition processi	
					Properti	es:
						Viscosity
						at 120 °C:
						> 3 Pa.s,
					_	Softening
						point:
						> 95 °C as
						determined
						by
						ASTM Method
						E
						28-67,
					_	Bromine
						number: < 40
						(ASTM
						D1159),
					_	The colour
						of
						a
						50 %
						solution in
						toluene
						< 11

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on the Gardner scale. Residual aromatic monomer ≤ 50 ppm, 98 0000050f0ffrfaldehesde 17260 (15)yes no 54880 99 yes 19460 0000050ladti5 yes no acid 62960 100 24490 0000050sattal yes no yes 88320 101 36000 0000050a8do7bicyes no no acid 102 17530 0000050g99edse no yes no 103 18100 0000056g&yle&rol yes yes no 55920 104 58960 0000057h@Qadlecylesimethydammonioum 6 bromide 105 22780 0000057phOmitic yes yes no acid 70400 106 24550 0000057stlelar4c no yes yes acid 89040 107 25960 0000057ut8a6 no no yes 108 24880 0000057sfi0rdse no yes no 109 23740 00000571525-6 yes yes no propanediol 81840 110 93520 0000059e02-9 yes no no 0010191teddepherol 111 53600 0000060e00ylenestesminetetraacetico acid

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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

112	64015	0000060H	indicid	yes	no	no				
113	16780	0000064e	<b>117a5</b> ol	yes	yes	no				
	52800									
114	55040	0000064f	danse cid	yes	no	no				
115	10090	0000064a		yes	yes	no				
	30000	a	icid							
116	13090	0000065b		yes	yes	no				
	37600	a	icid							
117	21550	0000067н	<b>56</b> thlanc	oho	yes	no				
118	23830	00000672		yes	yes	no				
	81882	p	propano	ol						
119	30295	0000067a	ı <b>6∉</b> tdne	yes	no	no				
120	49540	0000067e	<b>lose</b> thy ulphox		no	no				
121	24270	0000069s		yes	yes	no				
	84640	a	icid							
122	23800	00000711 p	23-8 propano	no l	yes	no				
123	13840	00000711 b	36-3 outanol	no	yes	no				
124	22870	00000711 p	41-0 centano	no l	yes	no				
125	16950	0000074e	<b>Styl</b> lene	eno	yes	no				
126	10210	0000074a	1 <b>86</b> t⁄21en	<b>C</b> O	yes	no				
127	26050	0000075v	<b>My4</b> chloride	no	yes	no	ND		1 mg/ kg in final product	
128	10060	0000075a	ı <b>0∂ta</b> 0lde	hnyode	yes	no		(1)		
129	17020	0000075e	Mykene oxide	eno	yes	no	ND		1 mg/ kg in	(10)

**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.

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									final product	
130	26110	000007	5 <b>v315y4</b> ide chloride		yes	no	ND			(1)
131	48460	000007	51317–6 difluoro	yes ethane	no	no				
132	26140	000007	5 <b>v3ชy</b> Nde fluoride		yes	no	5			
133	14380	000007	5e <b>4<i>1</i>l</b> 96ny		yes	no	ND		1 mg/	(10)
	23155		chloride						kg in final product	
134	43680	000007	5e <b>ll f</b> orfod	i <b>sles</b> srom	<b>entho</b> ane	no	6		Content of chlorofl less than 1 mg/kg of the substance	uoromethane
135	24010	000007	5р <b>56</b> р <b>У</b> le oxide	m <b>e</b> o	yes	no	ND		1 mg/ kg in final product	
136	41680	000007	6eaanpaho	ryes	no	no				(3)
137	66580	000007	methyle methyl- (1-	yes nebis(4- 6- yclohex	no yl)pheno	yes l)		(5)		
138	93760	000007	7t90n7 butyl acetyl citrate	yes	no	no		(32)		
139	14680	000007		yes	yes	no				
	44160		acid							
140	44640	000007	7e93i0 acid, triethyl ester	yes	no	no		(32)		

**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.

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e OJ L 158, 18.6.2008, p. 17.

141	13380	000007		yes	yes	no	6			
	25600		trimethy	vlolpropa	ane					
	94960									
142	26305	000007	8 <b>v0</b> 8yOtrio	<b>etho</b> xysil	aynes	no	0,05		Only to be used as a surface treatmen agent	(1)
143	62450	000007	8i₅ <b>‰p∉</b> nta	a <b>rye</b> s	no	no				
144	19243	000007		no	yes	no	ND		1 mg/	
	21640		methyl- butadie						kg in final product	
145	10630	000007	9a06yllam	ide	yes	no	ND			
146	23890	000007	9 <b>p00p1</b> on	i <b>y</b> es	yes	no				
	82000		acid							
147	10690	000007	9a&0y11c acid	no	yes	no		(22)		
148	14650	000007	9 <b>eB&amp;9</b> otr	i <b>filo</b> ioroei	thydene	no	ND			(1)
149	19990	000007	9 <b>n3Otl</b> 0acı	<b>yla</b> mide	yes	no	ND			
150	20020	000007	9 <del>r/1dtl/1</del> acı acid	yrlóc	yes	no		(23)		
151	13480	000008		no	yes	no	0,6			
	13607		bis(4- hydroxy	phenyl)	propane					
152	15610	000008		no dipheny e	yes 1	no	0,05			
153	15267	000008		no dipheny e	yes l	no	5			
154	13617	000008		no	yes	no	0,05			
	16090		dihydro sulphon	xydiphei e	hyl					

**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.

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155	23470	000008	0e56-8 pinene	no	yes	no				
156	21130	000008	0n62tl6acı acid, methyl ester	ydoc	yes	no		(23)		
157	74880		1pMh2lic acid, dibutyl ester		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 polyolefins in concentration up to 0,05 % in the final product.
158	23380 76320	000008	5 <del>pMh</del> 9lic anhydri	yes de	yes	no				
159	74560	000008	5ptshalic acid, benzyl butyl ester	yes	no	no	30	(32)	Only to be used as: (a)	plasticiser in

**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** OJ L 226, 22.9.1995, p. 1.

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									(b)	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-based foods and baby foods for infants and young children as defined by
--	--	--	--	--	--	--	--	--	-----	---

**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.

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									(c)	Directive 2006/125/EC; technical support agent in concentrations up to 0,1 % in the final product.
160	84800	000008	7saReylio acid, 4-tert- butylph ester		no	yes	12			
161	92160	000008	7 <b>ta⊕a</b> 4ic acid	yes	no	no				
162	65520	000008	7 <b>ค728ค5</b> ito	lyes	no	no				
163	66400	000008	8224'-4 methyle bis(4- ethyl-6- tert- butylph		no	yes		(13)		
164	34895	000008		yes enzamide	no	no	0,05		Only for use in PET for water and beverag	es
165	23200	000008		yes	yes	no				
	74480		phthalic acid							
166	24057	0000089	9 <b>p3y2</b> e7me anhydri	l <b>hti</b> c de	yes	no	0,05			
a OJ L	302, 19.11.	2005, p. 28.			·	·				

OJ L 330, 5.12.1998, p. 32.

OJ L 253, 20.9.2008, p. 1.

d OJ L 226, 22.9.1995, p. 1.

OJ L 158, 18.6.2008, p. 17.

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			(1)
	15310		diamino phenyl- triazine							
169	16240	000009	dimethy	no ·l-4,4'- inatobipl	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
170	16000	000009		no xybipher	yes nyl	no	6			
171	38080	000009	3b <b>58z3</b> ic acid, methyl ester	yes	no	no				
172	37840	000009	3b&9120ic acid, ethyl ester	yes	no	no				
173	60240	000009-	1	yes benzoic	no	no				
174	14740	000009	5 <i>e</i> 48-7 cresol	no	yes	no				
175	20050	000009	6n06thacr acid, allyl ester	yrlóc	yes	no	0,05			

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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176	11710	000009	bað By Bic acid, methyl ester	no	yes	no		(22)		
177	16955	000009	6 <b>e¶9y l</b> eno carbona		yes	no	30		SML express 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	000009	thiobis( tert- butyl-3- methylp		no	yes	0,48			
179	48800	000009	dihydro 5,5'-	yes xy— odipheny	no lmethane	yes	12			
180	17160	000009	7esigemol	no	yes	no	ND			
181	20890	000009	7n68th2acı acid, ethyl ester	yrlic	yes	no		(23)		
182	19270	000009	7i <b>16a5</b> e4nic acid	no	yes	no				

**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.

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**e** OJ L 158, 18.6.2008, p. 17.

183	21010	000009	7n86tl9acr acid, isobutyl ester	ylóc	yes	no		(23)	
184	20110	000009	7n&Sthlacr acid, butyl ester	ylóc	yes	no		(23)	
185	20440	000009	7n9ethacr acid, diester with ethylene		yes	no	0,05		
186	14020	000009	845 <del>ter1</del> - butylphe	no enol	yes	no	0,05		
187	22210	000009	8683-9 methyls	no tyrene	yes	no	0,05		
188	19180	0000099	9i:60pBtha 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	Ot200p9hth acid dichlori		yes	no		(28)	
192	23187	_	phthalic acid	no	yes	no		(28)	
193	24610	000010	Os <b>tly</b> 2refne	no	yes	no			
194	13150	000010	-	no	yes	no			
195	37360	000010	Ob <b>&amp;a</b> zald	eyheysde	no	no			(3)
196	18670	000010	Oh&XaOne	t <b>lyg</b> kenete	tyresmine	no		(15)	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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	59280									
197	20260	000010	lm48thacr acid, cyclohe ester		yes	no	0,05			
198	16630	000010	l <b>d6⊗h8</b> ny diisocya	l <b>no</b> ethand inate	ey <b>4</b> ;4'-	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
199	24073	000010	lrecoccin diglycic ether		yes	no	ND		Not to be used for articles in contact with fatty foods for which simulan D is laid down. For indirect food contact only, behind a PET layer.	
200	51680	0000102		yes Ithiourea	no	yes	3			
201	16540	0000102	2d0ph0ny carbona		yes	no	0,05			

**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.

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202	23070	000010	2(B,93-6 phenyle acid	no nedioxy	yes diacetic	no	0,05			(1)
203	13323	000010	bis(2-	no vethoxy)	yes benzene	no	0,05			
204	25180	000010		yes	yes	no				
	92640		tetrakis(		thyleneo	liamine				
205	25385	000010	2 <b>н710Н5</b> yla	mine	yes	no			40 mg/kg hydroge at a ratio of 1 kg food to a maximu of 1,5 grar of hydroge only to be used in hydroge intender for non-direct food contact use.	ım ns el.
206	11500	000010	3actylic acid, 2- ethylher ester	no kyl	yes	no	0,05			
207	31920	000010	3aalipilc acid, bis(2-	yes	no	yes	18	(32)		(2)

**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.

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			ethylhez ester	kyl)						
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 <b>o</b> o	yes	no		(1)		
212	14200 41840	000010	5 <b>∈6β</b> ⊧∂la¢	ctaera	yes	no		(4)		
213	82400	000010		yes neglycol	no	no				
214	61840	000010	61 <b>2</b> 4-9 hydroxy acid	yes ⁄stearic	no	no				
215	14170	000010	6 <b>5311y0</b> ic anhydri	no de	yes	no				
216	14770	000010	6p44-5 cresol	no	yes	no				
217	15565	000010		no benzene	yes	no	12			
218	11590	000010	6a6By Nc acid, isobutyl ester	no	yes	no		(22)		
219	14570 16750	000010	6ep9eBlor	<b>olo</b> ydrin	yes	no	ND		1 mg/ kg in final product	(10)
220	20590	000010	6 <b>r9dth2</b> acr acid,	yrlóc	yes	no	0,02			(10)

**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.

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	1	1		ı	ı	1		1	1	
			2,3- ерохурі	convil						
			ester	оруг						
221	40570	000010	6 <b>5917af</b> ie	yes	no	no				
222	13870	000010	6198-9 butene	no	yes	no				
223	13630	000010	6 <b>⊳9v9a0</b> ieı	ายิง	yes	no	ND		1 mg/ kg in final product	
224	13900	000010	7201-7 butene	no	yes	no				
225	12100	000010	7 <b>a¢B<del>y</del>ll</b> oni	itmide	yes	no	ND			
226	15272	000010	7e <b>tlby</b> Bene	e <b>dia</b> mine	yes	no	12			
	16960									
227	16990	000010	7e <b>2hiyll</b> ene	gelyscol	yes	no		(2)		
	53650									
228	13690	000010	748 <b>3</b> –0 butaned	no iol	yes	no				
229	14140	000010	7 <b>59.2</b> y6ic acid	no	yes	no				
230	16150	000010	8 <b>dOrhe</b> thy	laoninoe	thyænsol	no	18			
231	10120	000010	8a05ti4 acid, vinyl ester	no	yes	no	12			
232	10150	000010		yes	yes	no				
	30280		anhydri	ae 						
233	24850	000010	8s <b>il0e5</b> nic anhydri		yes	no				
234	19960	000010	8 <b>n3ale6</b> c anhydri	no de	yes	no		(3)		
235	14710	000010	8 <b>n3</b> -9-4 cresol	no	yes	no				
236	23050	000010		no nediamii	yes ne	no	ND			

**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.

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15910		81436-3	no	yes	no	2,4		
24072			xybenze			2, .		
18070	0000108			yes	no			
19975	000010		yes	yes	no	30		
25420		triamine	)-1,3,5-					
93720								
45760	000010	8 <b>e9&amp;l8</b> he	x <b>yda</b> min	eno	no			
22960	000010	8p905en201	no	yes	no			
85360	0000109	9s <b>d</b> Baðic acid, dibutyl ester	yes	no	no		(32)	
19060	0000109	Di <b>sõbú</b> tyl vinyl ether	no	yes	no	0,05		(10)
71720	0000109	P <b>e6t</b> ane	yes	no	no			
22900	0000109		no	yes	no	5		
25150	0000109	H <b>OD</b> anyo	<b>noo</b> furan	yes	no	0,6		
24820	0000110		yes	yes	no			
90960		acid						
19540	0000110		yes	yes	no		(3)	
64800		acid						
17290	0000110		yes	yes	no			
55120		acid						
53520	0000110		yes ebisstear	no amide	no			
53360	0000110		yes ebisolear	no nide	no			
87200	0000110	Os <b>dabi</b> lc acid	yes	no	no			
15250	0000110		no butane	yes	no			
	18070 19975 25420 93720 45760 22960 85360  19060 71720 22900 25150 24820 90960 19540 64800 17290 55120 53520 53360	18070       0000103         19975       0000103         25420       93720         45760       0000103         85360       0000103         19060       0000103         22900       0000103         25150       0000103         24820       0000110         90960       19540         17290       0000110         55120       53520         53360       0000110         87200       0000110	18070   000010 85 6 6 6 6 6 7 8 7 8 7 8 9 8 1 8 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	18070   000010 8g56tatic anhydride   19975   000010 8274,61 triamino   1,3,5 - 25420   45760   000010 8e9t18he xydamino   22960   000010 9e48a3ic acid, dibutyl ester   19060   000010 9e66t0ne   yes   22900   000010 9e66t0ne   yes   22900   000010 9e66t0ne   yes   22900   000010 9e66t0ne   yes   22900   000010 9e66t0ne   yes   24820   000011 0e166tonic   yes   acid   24820   000011 0e166tonic   yes   acid   17290   000011 0e166tonic   yes   acid   53520   000011 0e166tonic   yes   acid   acid   yes   acid   yes   acid   acid   yes   acid   yes   acid   acid   yes   acid   ac	18070   0000108g55taftic anhydride   19975   0000108274.61   yes triamino-1,3,5- triazine   93720   45760   0000108e9t18hexydamineno   22960   0000108e9t18hexydamineno   22960   0000109s63b6ty   no yes   85360   0000109s63b6ty   no yinyl ether   19060   0000109s63b6ty   no yinyl ether   19060   0000109t60allydmofuran   yes   22900   0000109t60allydmofuran   yes   24820   0000110s1666to   yes   acid   24820   0000110s1666to   yes   yes   acid   17290   0000110s1666to   yes   yes   acid   17290   0000110s1666to   yes   yes   sacid   53520   0000110s3,N6   yes   ethylenebisstearamide   53360   0000110s44b1c   yes   no ethylenebisoleamide   87200   0000110s44b1c   yes   no   15250   0000110s64b1c   yes   1525	18070   0000108ghtehic anhydride   yes   no     19975   000010827436- yes   yes   triamino-1,3,5- triazine     93720   45760   0000108e9t-8hexydamineno   no     22960   0000108e9t-8hexydamineno   no     85360   0000109sdBadic   yes   no   no     85360   0000109sdBadic   yes   no   no     19060   0000109sdBadic   yes   no   no     22900   0000109sdBadic   yes   no   no     22900   0000109te09adydmoduran   yes   no     24820   0000110sdbefnic   yes   yes   no     24820   0000110sdbefnic   yes   yes   no     19540   0000110sdbefnic   yes   yes   no     17290   0000110sdbefnic   yes   yes   no     17290   0000110sdbefnic   yes   yes   no     53360   0000110sdbefnic   yes   no   no     53360   0000110sdbefnic   yes   no   no     15250   0000110tod-1   no   yes   no   no	18070   0000108g56tatic   no anhydride   yes   no	18070   0000108g56tafic   no anhydride   yes   no

**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.

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25.4	12720	000011	0160 4					(20)	
254	13720	000011	046 <del>35</del> -4 butaned	yes iol	yes	no		(30)	
	40580						_		
255	25900		Otisi8x3ane		yes	no	5		
256	18010	000011	0g <b>9dta</b> lric acid	yes	yes	no			
	55680		aciu						
257	13550	000011	0 <b>еЮр</b> гбру	l <b>yne</b> glyc	oyles	no			
	16660								
	51760								
258	70480	000011	l pa6n8itic acid, butyl ester	yes	no	no			
259	58720	000011	l hl <del>yþt</del> ano acid	i <b>y</b> es	no	no			
260	24280	000011	ls <b>20a6</b> ic acid	no	yes	no			
261	15790	000011	1 <b>e40</b> t10yle	<b>met</b> riami	nyees	no	5		
262	35284	000011		yes hyl)etha	no nolamine	no	0,05		Not to be used for articles in contact with fatty foods for which simulant D is laid down. For indirect food contact only, behind

**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.

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									a PET layer.	
263	13326	000011	1 <b>e46t16</b> y1e	nyæglycol	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	000011	2t£2₹tKoyle	<b>nyeg</b> lyco	lyes	no				
	94320									
267	15100	000011	2430-1 decanol	no	yes	no				
268	16704	000011	2441-4 dodecer	no ne	yes	no	0,05			
269	25090	000011	2 <b>t6t0a</b> ₹th	y <b>læs</b> egly	c <b>ye</b> s	no				
	92350									
270	22763	000011	1	yes	yes	no				
	69040		acid							
271	52720	000011	2 <b>e&amp;deā</b> mi	dæs	no	no				
272	37040	000011	2 <b>5&amp;51-6</b> 0nic acid	yes	no	no				
273	52730	000011	2e <b>86</b> e7c acid	yes	no	no				
274	22570	000011	2006adec isocyan	۲	yes	no		(17)	1 mg/kg in final product expresse as isocyan moiety	
275	23980	000011	5p@7plyle	næo	yes	no				
276	19000	000011	5iddbūtei	1 <b>0</b> 0	yes	no				

**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.

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277	18280	000011	5 <b>h2%</b> æhl anhydri		m <b>æts</b> hyler	<b>eto</b> trahy	d <b>Ndp</b> htha	lic		
278	18250	000011	5h2&achl acid	aroendo	myeetshyler	etetrahy	d <b>Ndp</b> htha	lic		
279	22840	000011	5p <b>enta</b> er	ythersitol	yes	no				
	71600									
280	73720	000011	5p96spho acid, trichlore ester		no	no	ND			
281	25120	000011	6 <del>tdt#</del> a <b>3</b> lu	noethyle	nyæs	no	0,05			
282	18430	000011	6h <b>exa</b> flu	o <b>no</b> propy	lyes	no	ND			
283	74640	000011	7p&thalia acid, bis(2- ethylhe: ester		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	9s <b>āhe</b> ylio acid,	yes	no	no	30			1

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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			methyl ester							
285	66480	0000119	9242'-1 methyle bis(4- methyl- tert- butylph	6-	no	yes		(13)		
286	38240	0000119	9b@chzopl	n <b>gneo</b> ne	no	yes	0,6			
287	60160	0000120		yes benzoic	no	no				
288	24970	0000120	Oterbythth acid, dimethy ester		yes	no				
289	15880	0000120		no	yes	no	6			
	24051		dıhydro	xybenze	ne					
290	55360	000012	lg <b>ayi</b> acid, propyl ester	yes	no	no		(20)		
291	19150	000012	lisopbtha acid	atio	yes	no		(27)		
292	94560	0000122	2t:210s-23pro	<b>yan</b> olan	nime	no	5			
293	23175	0000122	2ph2spho acid, triethyl ester	nous	yes	no	ND		1 mg/ kg in final product	(1)
294	93120	0000123	3t286dipr acid, didodec ester	o <b>ptio</b> nic yl	no	yes		(14)		
295	15940	000012		yes	yes	no	0,6			
	18867		dıhydro	xybenze	ne					
	48620									

**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.

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		,	1			Y	1	 	
296	23860	000012	3 <b>p38p6</b> on	a <b>nd</b> ehyde	yes	no			
297	23950	000012	3 <b>96296</b> 0n anhydri	i <b>a</b> o de	yes	no			
298	14110	000012	3 <b>5712y&amp;</b> alc	l <b>elo</b> yde	yes	no			
299	63840	000012	3l <b>∂⁄o</b> u <b>½</b> ni acid	cyes	no	no			
300	30045	000012	Ba <b>86tit</b> acid, butyl ester	yes	no	no			
301	89120	0000123	3steatsc acid, butyl ester	yes	no	no			
302	12820	000012	3a <b>90la</b> ic acid	no	yes	no			
303	12130	000012		yes	yes	no			
	31730		acid						
304	14320	000012	<del>le</del> @pr⊋lic	yes	yes	no			
	41960		acid						
305	15274	000012	4 <b>h@Ջa4</b> me	t <b>hø</b> lened	iayannine	no	2,4		
	18460								
306	88960	000012	4s <b>££an5</b> am	i <b>ste</b> s	no	no			
307	42160	0000124	4eã&o⊕n dioxide	yes	no	no			
308	91200	000012	osudrose acetate isobutyi		no	no			
309	91360	000012	6s <b>u4r</b> 7se octaace		no	no			
310	16390	000012		no	yes	no	0,05		
	22437		dimethy propane	diol					
311	16480	000012	6 <b>d5p8e13</b> tae	nyetshrito]	yes	no			
	51200								

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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312	21490	000012	6 <b>n9⁄8th7</b> acr	<b>ylo</b> nitril	eyes	no	ND		
313	16650	000012	7 <b>d6βh</b> 9ny		yes	no	3		
	51570		sulphon	e					
314	23500	000012	7β91-3 pinene	no	yes	no			
315	46640	000012	8236- <b>1</b> 0i- tert- butyl- p- cresol	yes	no	no	3		
316	23230	000013	lph7h9lic acid, diallyl ester	no	yes	no	ND		
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	6b <b>6ûzî</b> oic acid, butyl ester	yes	no	no			
321	36080	000013	7a <b>66</b> 9 <b>6</b> by palmita		no	no			
322	63040	000013	8laaid acid, butyl ester	yes	no	no			
323	11470	000014	Oa88ylic acid, ethyl ester	no	yes	no		(22)	
324	83700	000014	lri2:2n0 le acid	iges	no	yes	42		

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.

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225	10700	000014	1-22-11-					(22)		
325	10780	000014	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 simulan D is laid down. For indirect food contact only, behind a PET layer.	t
327	30140	000014	la <b>ethic</b> acid, ethyl ester	yes	no	no				
328	65040	000014	ln&ଥାଇମic acid	yes	no	no				
329	59360	0000142	2h <b>6</b> 2ahoi acid	cyes	no	no				
330	19470	000014		yes	yes	no				
	63280		acid							
331	22480	0000143	3 <del>10</del> 8-8 nonanol	no	yes	no				

**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.

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332	69760	000014	3e <b>28</b> y2 alcohol	yes	no	no			
333	22775	000014		yes	yes	no	6		
	69920		acid						
334	17005	000015	le <b>5l6yl</b> end	imine	yes	no	ND		
335	68960	000030	1e <b>0e2</b> a£0nid	eyes	no	no			
336	15095	000033		yes	yes	no			
	45940		decanoi acid	c					
337	15820	000034		no benzoph	yes enone	no	0,05		
338	71020	000037	3 <b>p49</b> n9ito acid	leyices	no	no			
339	86160	000040	9s <b>11le2</b> n carbide	yes	no	no			
340	47440	000046	1 <b>d5&amp;y5</b> no	djesnide	no	no			
341	13180	000049	8 <b>666y8</b> lo	2n2a.1]he	pyte2-	no	0,05		
	22550		ene						
342	14260	000050	2e <b>4∌</b> r∂la	ctome	yes	no		(29)	
343	23770	000050	4163-2 propane	no diol	yes	no	0,05		
344	13810	000050		no	yes	no	ND		(10)
	21821		butaned formal	iol					
345	35840	000050	6aBachidi acid	cyes	no	no			
346	10030	000051	4ab0etic acid	no	yes	no			
347	13050	000052	8 <del>tr14n0</del> lli1	i <b>n</b> o	yes	no		(21)	
	25540		acid						
348	22350	000054	4n6ÿri8tic	yes	yes	no			
	67891		acid						
349	25550	000055	2 <b>tởth∂</b> llit anhydri		yes	no		(21)	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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350	63920	000055	7H <b>ig9ho</b> 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	000058	4e0958ni acid, rubidiu salt		no	no	12			
354	25210	000058	42841–9 toluene diisocya	1	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
355	20170	000058	5n06thaci acid, tert- butyl ester	ryrlóc	yes	no		(23)		
356	18820	000059	2141-6 hexene	no	yes	no	3			
357	13932	000059	8332-3 buten-2 ol	no -	yes	no	ND		Only to be used as a co-monom for the prepara of polyme additive	tion ric
358	14841	000059	9464-4 cumylp	no henol	yes	no	0,05			

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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359	15970	000061		yes	yes	no		(8)		
	48720		dihydro	xybenzo	phenone					
360	57920	000062	0 <b>g6ye</b> ∉ro trihepta		no	no				
361	18700	000062	9416-8 hexaned	no liol	yes	no	0,05			
362	14350	000063	0e01800n monoxi	no de	yes	no				
363	16450	000064	6 <b>1036-</b> 0 dioxola:	no ne	yes	no	5			
364	15404	000065	21647:-35,6- dianhyd	no Irosorbito	yes ol	no	5		Only to be used as a co-monom in poly(eth co-isosorbit terephth	nylene- de
365	11680	000068	9act2yRic acid, isoprop ester	no yl	yes	no		(22)		
366	22150	000069	1437-2 methyl- pentene		yes	no	0,05			
367	16697	000069	3n23-2 dodecar acid	no nedioic	yes	no				
368	93280	000069	3tBi6d/ipr acid, dioctado ester		no	yes		(14)		
369	12761	000069		no odecanoi	yes c	no	0,05			

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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370	21460	0000760 <del>n93</del> t	Macryrloc ydride	yes	no		(23)			
371	11510	0000818a6ily		yes	no		(22)			
	11830	with	oester							
372	18640	0000822h066 diise	Omethylene ocyanate	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed	
373	22390	acid	nthalenedica , ethyl	yes arboxylic	no	0,05				
374	21190	with	, noester	yes	no		(23)			
375	15130	0000872 <del>1</del> 05-		yes	no	0,05				
376	66905	0000872N50- met	4 yes hylpyrrolido	no one	no					
377	12786	0000919330- ami	nopropyltrie	yes thoxysila	no ane	0,05		Residua extracta content of 3- aminop to be less than 3 mg/kg filler when used for the	ble	choxysilan

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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									reactive surface treatment of inorganifillers. SML = 0,05 mg kg when used for the surface treatment of material and articles.	nt ie
378	21970	000092		no Imethac	yes rylamide	no	0,05			
379	21940	000092	4N12-5 methylo	no lacrylan	yes nide	no	ND			
380	11980	000092	5a6flyfic acid, propyl ester	no	yes	no		(22)		
381	15030	000093	le§8 <del>ld</del> 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 <del>40/411-06</del> 1ac	tam	yes	no	5			
383	72160	000094	8265-2 phenyli	yes ndole	no	yes	15			

**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.

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384	40000	000099	bis(octy (4- hydroxy di-tert-	yes Ilmercap 7-3,5- Ilino)-1,3		yes	30			
385	11530	000099	9a6ilyllic acid, 2- hydroxy ester	no /propyl	yes	no	0,05		ester. It may contain up to 25 % (m/ m) of acrylic acid, 2- hydroxy ester (CAS	
386	55280	000103	4galli¢ acid, octyl ester	yes	no	no		(20)		
387	26155	000107	2 <del>16</del> 3-5 vinylim	no idazole	yes	no	0,05			(1)
388	25080	0001120	0436-1 tetradec	no ene	yes	no	0,05			

**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.

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389	22360	000114	123 <b>%</b> –4 naphtha acid	no lenedica	yes rboxylic	no	5			
390	55200	0001160	og <b>allit</b> acid, dodecyl ester	yes	no	no		(20)		
391	22932	000118	7 <b>p&amp;3fK</b> 1001 perfluor ether		yes	no	0,05		Only to be used in antistick coatings	3
392	72800	000124	lpMspho acid, dipheny 2- ethylhes ester	1	no	yes	2,4			
393	37280	000130	2b <b>&amp;aŧ</b> ⊕ni	teyes	no	no				
394	41280	000130	5 <b>e612-i0</b> ım hydroxi		no	no				
395	41520	000130	5e <b>ā k</b> ei&im oxide	yes	no	no				
396	64640	0001309	hydroxi		no	no				
397	64720	000130	oxide	i tyters	no	no				
398	35760	0001309	9 <b>a64ir4</b> or trioxide		no	no	0,04		SML expresso as antimor	
399	81600	000131	ე <b>p5&amp;a3</b> siu hydroxi		no	no				
400	86720	000131	Os <b>øđi</b> @m hydroxi		no	no				
401	24475	000131	3s <b>8@i@</b> m sulphide		yes	no				

**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.

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402	96240	0001314zin3e2 oxide	yes	no	no				
403	96320	0001314 <b>z9</b> 8e3 sulphi	yes de	no	no				
404	67200	0001317m36lyst disulp		no	no				
405	16690	000132 ld74in0y	lbene	yes	no	ND		It may contain up to 45 % (m/m) of	
406	83300		yes leneglycol stearate	no	no				
407	87040	0001330sddidr tetrabo		no	no		(16)		
408	82960	000133018 <b>2</b> 0-9 propy mono	yes leneglycol oleate	no	no				
409	62240	0001332 <del>i36h</del> 2 oxide	yes	no	no				
410	62720	0001332k <b>5</b> 847h	yes	no	no				
411	42080	0001333e&fbdi black	ı yes	no	no			Primary particles of 10 – 300 nm which are aggrega to a size of 100	5

**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.

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		ı		1			
						<b>–</b> 1	
						200 nm	
						which	
						may	
						form	
						agglom	erates
						within	
						the	
						size	
						distribu	tion
						of	11011
						300 nm	
						– mm.	
						Toluene	
						extracta	bies:
						maximu	ım
						0,1 %,	
						determi	
						accordin	ng
						to ISO	
						method	
						6209.	
						UV	
						absorpti	on
						of	
						cyclohe	xane
						extract	
						at	
						386 nm	
						< 0,02	
						ΑÚ	
						for a	
						1 cm	
						cell or	
						< 0,1	
						AU	
						for a	
						5 cm	
						cell,	
						determi	nad
						according	ıg
						to a	
						generall	y - 1
						recognis	sea
						method	
OJ L	302, 19.11.2	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.

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									of analysis Benzo(a content: max 0,25 mg kg carbon black. Maximu use level of carbon black in the polymer 2,5 % w/w.	n)pyrene
412	45200	000133	5e2ppfer iodide	yes	no	no		(6)		
413	35600	000133	6 <b>a2⁄1146</b> 0n hydroxi		no	no				
414	87600	000133	8s <b>89b1</b> tan monola		no	no				
415	87840	000133	8s <b>4:lb@</b> an monoste		no	no				
416	87680	000133	8s <b>48bR</b> an monool		no	no				
417	85680	000134	3s <b>98e1c</b> acid	yes	no	no				
418	34720	000134	4a <b>2\&amp;m</b> lini oxide	unymes	no	no				
419	92150	000140	ltánnik acids	yes	no	no			According to the JECFA specific	_
420	19210	000145	9is0pHtha acid, dimethy ester		yes	no	0,05			

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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-										
421	13000	000147	745 <b>3</b> –0 benzene	no dimetha	yes namine	no	0,05			
422	38515	000153	34 <b>45'-</b> 5 bis(2- benzoxa	yes zolyl)sti	no lbene	yes	0,05			(2)
423	22937	000162	3p@ff&ior ether	oporopylj	<b>yes</b> uoro	winyl	0,05			
424	15070	000164	711%-1 decadier	no ne	yes	no	0,05			
425	10840	000166	Bad By Ho acid, tert- butyl ester	no	yes	no		(22)		
426	13510	000167		no	yes	no			In	
	13610		bis(4- hydroxy bis(2,3- epoxyprether		propane				complia with Commin Regulat (EC) No 189	ssion ion
427	18896	000167	9451-2 (hydroxy cyclohe)		yes )-1-	no	0,05			
428	95200	000170	9170,52 trimethy tris(3,5- di-tert- butyl-4- hydroxy		no	no				
429	13210	000176	1b7s(43- aminocy	no clohexy	yes 1)methar	no ne	0,05			
430	95600	000184	340B,34 tris(2- methyl-4 hydroxy tert- butylphe butane	-5-	no	yes	5			
431	61600	000184	3205-6 hydroxy	yes -4-	no	yes		(8)		

**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.

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	I	1	l	I	ı	1	I	l	l I	
			n- octylox	ybenzopl	nenone					
432	12280	000203	5a <b>d5p&amp;</b> anhydri	no de	yes	no				
433	68320	000208	2079adec 3-(3,5- di-tert- butyl-4- hydroxy		no propiona	yes te	6			
434	20410	000208	2n&dthaci acid, diester with 1,4- butaned		yes	no	0,05			
435	14230	000212	3eapralae sodium salt	ctaon,	yes	no		(4)		
436	19480	000214	6la <b>dri6</b> acid, vinyl ester	no	yes	no				
437	11245	000215	6a@ī/yIlc acid, dodecyl ester	no	yes	no	0,05			(2)
438	38875	000216	2 <b>b7s(-2</b> 56- diisopro carbodi	pylphen	no yl)	no	0,05		For indirect food contact only, behind a PET layer	
439	21280	000217	7#7@HOACI acid, phenyl ester	ydic	yes	no		(23)		
440	21340	000221	0 <del>n2&amp;t18</del> acı acid,	yrlóc	yes	no		(23)		

**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.

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			propyl ester							
441	38160	000231	5b <b>68z</b> 6ic acid, propyl ester	yes	no	no				
442	13780	000242	butaned bis(2,3-	no iol ropyl)eth	yes	no	ND		Residua content 1 mg/ kg in final product expresse as epoxygn Molecu weight is 43 Da.	ed roup.
443	12788	000243		no ndecanoi	yes c	no	5			
444	61440	000244	hydroxy		no nzotriaz	no ole		(12)		
445	83440	000246	6 <b>р99</b> е <b>р</b> ho acid	syndsoric	no	no				
446	10750	000249	5a36y4c acid, benzyl ester	no	yes	no		(22)		
447	20080	000249	5 <b>n3&amp;tha</b> cr acid, benzyl ester	yrlöc	yes	no		(23)		
448	11890	000249	9a59y4c acid, n-octyl ester	no	yes	no		(22)		
449	49840	000250	0d8&etlade disulphi		no	yes	3			

**a** OJ L 302, 19.11.2005, p. 28.

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450	24430	000256	1s <b>88a8</b> ic anhydri		yes	no				
451	66755	000268.	2220-4 methyl- isothiaz one		no	no	0,5		Only to be used in aqueous polymer dispersi and emulsio	ons
452	38885	000272	bis(2,4- dimethy (2- hydroxy n-	(lphenyl) y-4- yphenyl)		no	0,05		Only to be used in aqueous foods	\$
453	26320	000276	8 <b>v0@y7</b> tri	methoxy	si <b>dan</b> e	no	0,05			(10)
454	12670	000285	amino-3	no 3- nethyl-3,; ylcycloho		no	6			
455	20530	000286	7m46th2aci acid, 2- (dimeth ethyl ester	<b>ylic</b> ylamino	yes )-	no	ND			
456	10810	000299	8a08yfic acid, sec- butyl ester	no	yes	no		(22)		
457	20140	000299	8ml&Haci acid, sec- butyl ester	yrlic	yes	no		(23)		
458	36960	000306	Ib <b>∉5ie4</b> hai	nyde	no	no				

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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450	46070	000212	-21D A:							
459	46870	000313	tert- butyl-4-	benzylp	no hosphon	no				
460	14950	000317	Be <b>§∂l∂</b> he isocyan		yes	no		(17)	l mg/kg in final product expresse as isocyan moiety	
461	22420	000317	3472-6 naphtha diisocya		yes	no		(17)	1 mg/kg in final product express as isocyan moiety	
462	26170	000319	vinyl- N-	no cetamid	yes	no	0,02			(1)
463	25840	000329		no ylolpropa acrylate	yes ane	no	0,05			
464	61280	000329	hydroxy n-	yes y-4- ybenzop	no	yes		(8)		
465	68040	000333	naphtho (1,2- D)triazo yl]-3- phenylo	}-	no	no				

**a** OJ L 302, 19.11.2005, p. 28.

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466	50640	000364	8 <b>d1-8</b> 1-8 octyltin dilaurat	yes e	no	no		(10)		
467	14800 45600	000372	1 <b>e65t0</b> nic acid	yes	yes	no	0,05			(1)
468	71960	000382	5p26fluor acid, ammon salt		imo	no			Only to be used in repeated use articles, sintered at high tempera	
469	60480	000386	hydroxy di-tert- butylph	yes 7-3,5'- enyl)-5- enzotriaz	no zole	yes		(12)		
470	60400	000389	hydroxy tert- butyl-5' methylp			yes		(12)		
471	24888	000396			yes ic	no	0,05			
472	66560	000406	methyle methyl-	yes nebis(4- 6- xylphen		yes		(5)		
473	12265	000407	4a <b>d0pi</b> c acid, divinyl ester	no	yes	no	ND		5 mg/ kg in final product	(1)

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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									Only to be used as co- monom	er.
474	43600	000408	chloroal triaza-1	damanta		no	0,3			
475	19110	000409	isocyan	no ato-3- atomethy vlcycloho	yes yl-3,5,5- xane	no		(17)	l mg/kg in final product expresse as isocyan moiety	
476	16570	000412	8ď7βh8ny diisocya		4/es	no		(17)	1 mg/kg in final product express as isocyan moiety	
477	46720	000413	024⁄2-di- tert- butyl-4- ethylpho		no	yes	4,8			(1)
478	60180	000419		yes benzoic yl	no	no				
479	12970	000419	6a <b>26kti</b> c anhydri		yes	no				
480	46790	000422	tert- butyl-4-	yes benzoic	no	no				

**a** OJ L 302, 19.11.2005, p. 28.

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			tert- butylphe ester	enyl						
481	13060	000442	249 <b>3</b> ,51- benzene acid trichlori		yes xylic	no	0,05		SML expressor as 1,3,5-benzene acid	(1) ed etricarboxyli
482	21100	000465	5n3ett9acr acid, isopropy ester	-	yes	no		(23)		
483	68860	000472	4n48-5 octylpho acid	yes osphonic	no	no	0,05			
484	13395	000476		no coxymetl	yes nyl)propi	no onic	0,05			(1)
485	13560 15700	000512	4d36y4lof diisocya		thærse-4,4	'no		(17)	1 mg/kg in final product express as isocyan moiety	ed
486	54005	000513	6e <b>414y</b> Tene N- palmitar N'- stearam	mide-	no	no				
487	45640	000523	cyano-3 dipheny acid, ethyl ester	yes ,3- lacrylic	no	no	0,05			
488	53440	000551	8 <b>N,8</b> V3 ethylene	yes ebispalm	no itamide	no				

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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489	41040	0005743e	e <b>ālci</b> um outyrate		no	no				
490	16600	00058736	difahèny diisocya		ey <b>k</b> ,4'-	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
491	82720	0006182		yes neglycol te	no	no				
492	45650	2	230-4 cyano-3 dipheny acid, 2- ethylhex ester	lacrylic	no	no	0,05			
493	39200	l	nydroxy nydroxy			no	1,8			
494	62140	00063031	aypopho acid	<b>sph</b> orou	isno	no				
495	35160		631-5 amino-1 dimethy		no	no	5			
496	71680	1	tetrakis [3,5- di-tert- outyl-4-	ž-phenyl)-	no	no				
497	95020	1	25 <b>2</b> ),40 trimethy pentane diisobut	diol	no	no	5		Only to be used in single-	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

								use gloves	
498	16210	000686	dimethy		yes nexylmet	no hane	0,05	Only to be used in polyamic	(5)
499	19965 65020	000691	5ਸੀਡੀਜੰਫ acid	yes	yes	no		In case of use as a monome only to be used as a comonome in aliphatic polyester up to maximur level of 1 % on a molar basis	r rs
500	38560	000712	bis(5- tert- butyl-2-	yes zolyl)th	no	yes	0,6		
501	34480	_	alumini fibers, flakes and powders		no	no			
502	22778	000745		no oenzenes	yes sulphony	no I	0,05		(1)
503	46080	000758	5β39-9 dextrin	yes	no	no			

**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** OJ L 226, 22.9.1995, p. 1.

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504	86240	000763	Islicon dioxide	yes	no	no			For synthetic amorphosilicon 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		ls <b>00i⁄o</b> m bisulphi	te	no	no		(19)		
506	86920	0007632	2s <b>00+0</b> m nitrite	yes	no	no	0,6			
507	59990	000764	<b>7h0th0</b> ch acid	lyxisc	no	no				
508	86560	000764	7s <b>øði⁄ó</b> m bromide		no	no				
509	23170	000766	<del>1թ<b>Ֆ⊗</b>sֆ</del> ին acid	yi <b>e</b> s	yes	no				
	72640									
510	12789	000766	4a4h1m7on	1	yes	no				

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

511	91920	0007664sQ1		no	no			
512	81680	000768 lpb	taØsiumyes lide	no	no	(6)		
513	86800	0007681s86	dióm yes	no	no	(6)		
514	91840	0007704s&	1919ur yes	no	no			
515	26360	0007732wla	nes yes	yes	no		In	
	95855						complia with Directiv 98/83/ EC <sup>b</sup>	
516	86960	0007757s86 sul	diam yes	no	no	(19)		
517	81520	0007758p02	Passiunyes omide	no	no			
518	35845	000777 la <del>4la</del>	-	no	no			
519	87120	0007772s98 thi	Nium yes osulphate	no	no	(19)		
520	65120	0007773n0a	Inganeses Ioride	no	no			
521	58320	0007782g4á	⊋p <b>ħ</b> ite yes	no	no			
522	14530	0007782ећ	Define no	yes	no			
523	45195	0007787eØ	pper yes omide	no	no			
524	24520	000800 ls@s		yes	no			
525	62640	0008001jag	"	no	no			
526	43440	0008001e₹1	<b>5e</b> sin yes	no	no			
527	14411	0008001eas	-	yes	no			
	42880	oil						
528	63760	00080021 <b>e</b> 6	Athin yes	no	no			

**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.

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529	67850	000800	2 <b>н5∂n<i>T</i></b> an wax	yes	no	no				
530	41760	000800	6e4n4ekelil wax	læes	no	no				
531	36880	000801	26 <b>89</b> s3va	xyes	no	no				
532	88640		3s0ÿb&ar oil, epoxidis	yes	no	no	60 30(*)	(32)	(*)	In the case of PVC gaskets used to seal glass jars contain infant formula and follow-on formula as defined by Directive 2006/14 EC or process cereal-based foods and baby foods for infants and young children as defined

**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** OJ L 226, 22.9.1995, p. 1.

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								Oxirane < 8 %, iodine number < 6.	by Directive 2006/125/ EC, the SML is lowered to 30 mg/ kg.
533	42720	000801	5 <b>e&amp;6n&amp;</b> ub wax	ayes	no	no			
534	80720	000801	7 <b>pbbyþ</b> ho acids	spelsoric	no	no			
535	24100	000805	0r <b>09</b> in7	yes	yes	no			<del></del>
	24130								
	24190								
	83840								
536	84320	000805	Ord Sirfi, hydroge ester with methano		no	no			
537	84080	000805	Orasi+8, ester with pentaery	yes ythritol	no	no			
538	84000	000805	Orðslirfi, ester with glycerol	yes	no	no			
539	24160	000805	2 <b>rd Di</b> t6 tall oil	no	yes	no			
a OJ L	302, 19.11.	.2005, p. 28.					 		
b OJ L	330, 5.12.1	998, p. 32.							
a OII	253 20 9 2	0000 - 1							

**c** OJ L 253, 20.9.2008, p. 1.

**d** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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540	63940	0008062Highd acid	su <b>lples</b> nic	no	no	0,24	Only to be used as dispersant for plastics dispersions
541	58480	0009000gum3 arabi		no	no		
542	42640	0009000eåitb@	xymeshyl	ce <b>Ha</b> lose	no		
543	45920	0009000ปล่องรั	har yes	no	no		
544	58400	0009000gmar0	yes	no	no		
545	93680	0009000 <b>h65g</b> al	canthes	no	no		
546	71440	0009000p <b>6</b> 0ŧř	n yes	no	no		
547	55440	0009000g <b>70</b> a6	n yes	no	no		
548	42800	0009000eases	h yes	no	no		
549	80000	0009002p88ye	thy <b>les</b> e	no	no		
550	81060	0009003p <b>07</b> yf	ropydene	no	no		
551	79920	0009003pbly( 0106392pt@pg glyco	vlene)	no	no		
552	81500	0009003радуя	riny <b>ypy</b> rro	lidume	no		The substance shall meet the purity criteria as laid down in Commission Directive

**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** OJ L 226, 22.9.1995, p. 1.

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								2008/84 EC <sup>c</sup>	/
553	14500	0009004e	<b>∂41</b> tos	eyes	yes	no			
	43280								
554	43300		eallesos acetate outyrate		no	no			
555	53280	0009004e	efl7yRcel	lydesse	no	no			
556	54260	0009004e	e <b>fl8yl</b> hyd	d <b>ye</b> xyeth	yı <b>lo</b> ellulo	SICO			
557	66640	0009004r	<b>n50th</b> fyle	t <b>he</b> scellu	lloose	no			
558	60560	0009004	16/2H0xy	eytebsylcel	l <b>uk</b> ose	no			
559	61680	0009004h	<b>16∕41</b> 120xy	pespylc	eH <b>a</b> lose	no			
560	66700	0009004r	<b>16€</b> tH3ylh	<b>yds</b> oxyp	mpylcell	unlose			
561	66240	0009004r	<b>1667tHf</b> ylc	eyl <b>es</b> lose	no	no			
562	22450	0009004n	a7100e0dell	lukose	yes	no			
563	78320	0009004p		y <b>læs</b> egly inoleate	enb	yes	42		
564	24540	0009005s		yes	yes	no			
	88800	e	edible						
565	61120	0009005h	ay∕dн⊘xy starch	ontrayl	no	no			
566	33350	0009005a	aßginic acid	yes	no	no			
567	82080			yes neglycol	no	no			
568	79040		<b>64y5</b> thy sorbitan nonolat		cnb	no			
569	79120		<b>65y6</b> thy sorbitan nonool		cnb	no			
570	79200		966y₹thy sorbitan nonopa		cob	no			

**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.

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571	79280	0009005p67y8thylæseglycnd sorbitan monostearate	b no		
572	79360	0009005p70y3thyJesseglycnd sorbitan trioleate	b no		
573	79440	0009005polyethyleseglycod sorbitan tristearate	b no		
574	24250		es no		
	84560	natural			
575	76721	0063148p62y6limestesylsiloma (Mw > 6 800 Da)	one no		Viscosity at 25 °C not less than 100 cSt (100 $\times$ 10 <sup>-6</sup> m <sup>2</sup> /s)
576	60880	0009032h4/2h2xyeytesylmethy	ølcellul <b>ns</b> e		
577	62280	0009044islobultylenes- butene copolymer	o no		
578	79600	0009046p@ly@thyleseglycod tridecyl ether phosphate	b no	5	For materials and articles intended for contact with aqueous foods only. Polyethyleneglyco (EO  ≤ 11) tridecyl

**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.

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									ether phospha (monoand dialkyl ester) with a maximu 10 % content of polyeth (EO ≤ 11) tridecyl	ım yleneglycol
579	61800	000904	9h <b>y6</b> t6xy <b>y</b> starch	nespyl	no	no				
580	46070	001001	6e20-3 dextrin	res	no	no				
581	36800	001002	2b <b>ã f</b> iu <b>8</b> m y nitrate	res	no	no				
582	50240	001003	octyltin bis(2- ethylhexy maleate)	res	no	no		(10)		
583	40400	001004	3bbtem y nitride	res	no	no		(16)		
584	13620 40320	001004	3bdfi3 y acid	res	yes	no		(16)		
585	41120	001004	3e <b>āle<del>il</del>im</b> y chloride	res	no	no				
586	65280	001004	3m8anganes hypophos		no	no				
587	68400	001009	<del>10<b>4 ба8</b>есуу</del>	<b>es</b> ucan	ide	yes	5			
588	64320	001037	7 <b>ЫН</b> і <b>й</b> у iodide	res	no	no		(6)		
589	52645	001043	6e0845 - y eicosenan	res nide	no	no				

**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.

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590	21370	001059	5n8@tl@acry acid,	yrlice	yes	no	ND			(1)
			2- sulphoet ester	hyl						
591	36160	001060	5a00oibyl stearate	yes	no	no				
592	34690	001109	7a59n9iniu magnesi carbonat hydroxic	um e	no	no				
593	44960	0011104	1e60balt oxide	yes	no	no				
594	65360	0011129	oxide	<b>yse</b> s	no	no				
595	19510	0011132	24i <b>/gh3</b> cell	<b>n</b> bose	yes	no				
596	95935	0011138	Sx <b>a6nt2</b> ban gum	yes	no	no				
597	67120	001200	1 142/16/42	yes	no	no				
598	41600		4eal4ei7um 3sû1pHoal		no	no				
599	36840	001200	7b <b>ลิ</b> ธ์ห <b>ร</b> ิก tetrabora		no	no		(16)		
600	60030	001207	2 <b>h9⁄0l</b> rbma	ngenesite	no	no				
601	35440	0012124	4a977r9oni bromide		no	no				
602	70240	001219	8 <b>023k</b> erit	yes	no	no				
603	83460	001226	<b>Эр7/8⊖⊅</b> hy	lyietse	no	no				
604	60080	001230	4h6y5d+3otal	gite	no	no				
605	11005	0012542	2a3flyDc acid, dicyclop ester	no entenyl	yes	no	0,05			(1)
606	65200	001262	6n8&ngane hydroxic		no	no				
607	62245	001275	lin202n-3 phosphic	yes le	no	no			Only to be	

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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									used in PET polymer and copolym	
608	40800	001300	34]42-8 butylide bis(6- tert- butyl-3- methylp ditridecy phosphi	henyl-	no	yes	6			
609	83455	001344	5 <b>р5⁄бо⊅</b> ho acid	<b>syds</b> orou	sno	no				
610	93440	001346	3 <b>ti6<i>2</i>n7</b> um dioxide	yes	no	no				
611	35120	001356	0349-1 aminocr acid, diester with thiobis (2- hydroxy ether		no	no				
612	16694	001381	1 N5,0N2 divinyl-2 imidazo		yes	no	0,05			(10)
613	95905	001398	3wlo7H@sto	nits:	no	no				
614	45560	001446	<b>4e4i⁄sŧo</b> bal	l <b>ite</b> s	no	no				
615	92080	001480	7 <b>t-216</b> -6	yes	no	no				
616	83470	001480	8q610a+77z	yes	no	no				
617	10660	001521	4289-8 acrylam methylp acid	no ido-2- ropanes	yes ulphonic	no	0,05			
618	51040	001553	5d79n-2 octyltin mercapt	yes oacetate	no	no		(10)		

**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.

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619	50320	001557	octyltin bis(2- ethylhex	yes kyl oacetate	no )	no		(10)	
620	50720	001557	l <b>d601-</b> 5 octyltin dimalea	yes te	no	no		(10)	
621	17110	0016219		no nebicycl	yes o[2,2,1]ł	no nept-2-	0,05		(9)
622	69840	001626	0 <b>00y</b> fpal	nnetsamid	eno	yes	5		
623	52640	0016389	9 <b>d&amp;&amp;</b> e1mit	eyes	no	no			
624	18897	0016712	hydroxy	no 7-2- lenecarb	yes oxylic	no	0,05		
625	36720	0017194	4b∕00iu2m hydroxi		no	no			
626	57800	001864	l <b>gfye&amp;</b> rol tribehen		no	no			
627	59760	0019569	9h2iht2te	yes	no	no			
628	96190	002042	7 <b>z518c</b> -1 hydroxi	yes de	no	no			
629	34560	002164:	5a5dn2ini hydroxi		no	no			
630	82240	002278		yes neglycol e	no	no			
631	59120	0023123	hexame bis(3- (3,5- di-tert- butyl-4-		no	yes mide)	45		
632	52880	0023670	6409-7 ethoxyb acid,	yes enzoic	no	no	3,6		

**a** OJ L 302, 19.11.2005, p. 28.

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(22	52200	002204	ethyl ester				20			
633	53200	002394	ethoxy- ethylox		no	yes	30			
634	25910	002480	0 <del>tr<b>1p</b></del> r0ру	l <b>en</b> eglyc	odes	no				
635	40720	002501	butyl-4-	yes vanisole	no	no	30			
636	31500	002513	labilylic acid, acrylic acid, 2- ethylher copolyr		no	no	0,05	(22)	SML expresse as acrylic acid, 2- ethylher ester	
637	71635	002515	lp@6t6er dioleate		no	no	0,05		Not to be used for articles in contact with fatty foods for which simulan D is laid down	t
638	23590	002532	2p68y3th	y <b>læs</b> egly	cyes	no				
	76960									
639	23651	002532	2 <b>р69у∌</b> ro	p <b>yds</b> negl	yyccol	no				
	80800									
640	54930	002535	9 <b>f0ilrfa</b> ld naphtho copolyr	ıl,	no	no	0,05			

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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641	22331	00255131		no	yes	no	0,05			(10)
		(	and (55-65 9 w/ w)1,6- diamino	0-2,2,4- vlhexane ⁄⁄•						
642	64990	0025736i		yes de-	no	no			The fraction with molecul weight below 1 000 Da should not exceed 0,05 % (w/w)	
643	87760	00262668	s <b>67</b> 9Han monopa		no	no				
644	88080	0026266s	s <b>68</b> 90tan trioleate		no	no				
645	67760	t	n- octyltin tris(isoc	yes octyl oacetate	no )	no		(11)		
646	50480	l l	octyltin ois(isoo	yes ctyl oacetate	no )	no		(10)		
647	56720	00264028		yes xanoate	no	no				

**a** OJ L 302, 19.11.2005, p. 28.

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		1			1			1	1	
648	56880	002640	2g <b>2</b> ge6ro monooc		no	no				
649	47210	002642	7 <b>d07u6</b> ylt acid polyme		Onc	no			Molecu unit = (C <sub>8</sub> H <sub>18</sub> S (n = 1,5-2)	
650	49600	002663	6d0thetthy bis(isoo mercapt		no )	no		(9)		
651	88240	002665	8ร <b>ง</b> ยิงสิลก tristeara		no	no				
652	38820	002674	lb5s(27,4- di-tert- butylph- pentaery diphosp	enyl) ythritol	no	yes	0,6			
653	25270	002674	7 <b>290</b> -0 toluene diisocya dimer	no	yes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
654	88600	002683	6s <b>47</b> bitol monoste	•	no	no				
655	25450	002689	6 <b>t:48y0</b> lo	d <b>æo</b> anedi	n <b>ges</b> hanc	lno	0,05			
656	24760	002691	4stly2re2nes acid	sunpohonic	yes	no	0,05			
657	67680	002710	n- octyltin tris(2- ethylhex		no )	no		(11)		
658	52000	002717	6 <b>d&amp;7le0</b> cyl acid	bænzene	s <b>ulp</b> honi	cno	30			

**a** OJ L 302, 19.11.2005, p. 28.

**b** OJ L 330, 5.12.1998, p. 32.

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659	82800	002719		yes neglycol urate	no	no				
660	47540	002745	8d94e8t- dodecyl disulph		no	yes	0,05			
661	95360	002767	tris(3,5- di-tert- butyl-4- hydroxy	ybenzyl)-	no -1,3,5- -1,3H,5H)	yes	5			
662	25927	002795	tris(4-	no yphenol)	yes ethane	no	0,005		Only to be used in polycar	(1)
663	64150	002829	0li7@leni acid	cyes	no	no				
664	95000	002893		-	aime)	no				
665	83120	002901		yes neglycol lmitate	no	no				
666	87280	002911	6s <b>98bi</b> tar dioleate		no	no				
667	55190	002920	<b>୍ୱପଥି</b> ରୀei acid	cyes	no	no				
668	80240	002989	<del>1pൽ</del> §gly ricinole		no	no				
669	56610	003023	3g <b>6√le8</b> ro monobe		no	no				
670	56800	003089	9g <b>6</b> 9e8ro monola diacetat	urate	no	no		(32)		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

671	74240	0031570	Op <b>D</b>		no	no				
672	76845	003183	lpsilysta of 1,4- butaned with caprolad	iol	no	no		(29) (30)	The fraction with molecul weight below 1 000 Da should not exceed 0,5 % (w/w)	
673	53670	0032509	glycol bis[3,3- bis(3- tert- butyl-4- hydroxy		no butyrate]	yes	6			
674	46480	003264	7 <b>d617e1</b> 9zy sorbitol	lixabsne	no	no				
675	38800	003268	bis(3- (3,5- di-tert- butyl-4-		no propiony	yes l)hydraz	15			
676	50400	003356	8d991-9 octyltin bis(isoo maleate	ctyl	no	no		(10)		
677	82560	003358		yes neglycol tate	no	no				
678	59200	0035074		yes thylene-	no	yes	6			

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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679	39060	003595	-		propiona no	te)	5		
			bis(2- hydroxy di-tert-			<i>y</i> • • • • • • • • • • • • • • • • • • •			
680	94400	003644	bis[3- (3-tert- butyl-4- hydroxy methylp propion	7-5- henyl)	lno	no	9		
681	18310	003665	3182-4 hexadeo	no anol	yes	no			
682	53270	003720	5 <b>e919y</b>	bycesyme	thnyolcellu	losse			
683	66200	003720	6 <b>n0dtl2</b> ylc	a <b>yrb</b> oxyn	nentohylcel	lukose			
684	68125	003724	4n <b>%6</b> htelin syenite	nyes	no	no			
685	85950	0037290	acid, magnes sodium- fluoride salt		no	no	0,15	SML expressor as fluoride Only to be used in layers of multi-layer material not coming into direct contact	

OJ L 302, 19.11.2005, p. 28. a

OJ L 330, 5.12.1998, p. 32.

OJ L 253, 20.9.2008, p. 1.

OJ L 226, 22.9.1995, p. 1. d

OJ L 158, 18.6.2008, p. 17.

								with food.	
686	61390		-	rsnæsthyld	enhoulose	no			
687	13530	003810	32026-9 bis(4-	no	yes	no	0,05		
	13614				propane				
688	92560	0038613	aterrakis di-tert- butyl- phenyl) bipheny diphosp	-4,4'- dylene	no	yes	18		
689	95280	004060	tris(4- tert- butyl-3- hydroxy dimethy	(-2,6- (lbenzyl)	no -1,3,5- 1,3H,5H	yes	6		
690	92880	004148	tibiodiet bis(3- (3,5- di-tert- butyl-4- hydroxy phenyl) propion	y	no	yes	2,4		
691	13600	004746	bis(3- methyl-	phenyl)	yes 2-	no	1,8		
692	52320	005204		yes phenyl)i	no ndole	yes	0,06		
693	88160	005414	0s <b>&amp;fb#</b> an tripalmi		no	no			
694	21400		6 <b>n3&amp;tha</b> ci acid,	yrlóc	yes	no	0,05	(	1)

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			sulphop ester	ropyl					
695	67520	005484	9 <b>n3&amp;n6</b> m tris(isoc mercap		no )	no		(9)	
696	92205	005756	otel@plhthacid, diester with 2,2'- methyle methyl-tert-butylph	enebis(4- 6-	no	no			
697	67515	005758	3n3dn3m tris(ethy mercap		no )	no		(9)	
698	49595	005758	Bellinethy bis(ethy mercap		no )	no		(9)	
699	90720	005844	6 <b>ste2н%</b> уl	byeanszoylı	methane	no			
700	31520	006116	acid, 2-tert- butyl-6- (3-tert- butyl-2- hydroxy	y-5- enzyl)-4	no	yes	6		
701	40160	006126	bis(2,2, tetrame piperidy	thyl-4- (l)hexam oethane,	no ethylene	no diamine-	2,4		
702	87920	006175	2s <b>6fbf</b> tar tetrastea		no	no			

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

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		1	T			·	1		 
703	17170	006178	8f <b>a</b> tīty4 acids, coco	no	yes	no			
704	77600	006178	ester of hydroge castor oil		cnb	no			
705	10599/9	<b>0.4</b> 6178		no	yes	no		(18)	(1)
	10599/9	1	fatty, unsatura (C <sub>18</sub> ), dimers, non hydrogedistilled and non-distilled	enated,					
706	17230	006179	0fat2y3 acids, tall oil	no	yes	no			
707	46375	006179	O <b>d5&amp;to2</b> ma earth	Occurs	no	no			
708	77520	006179	lpb2y6thy ester of castor oil	y <b>læs</b> egly	cnb	no	42		
709	87520	006256	8s <b>øib</b> @an monobe		no	no			
710	38700	006339	carbobu bis(isoo	toxyethy		yes	18		
711	42000	006343	carbobu tris(isoc	yes toxyethy ctyl oacetate		yes	30		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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712	42960	006414	7e <b>49t&amp;</b> r oil, dehydra	yes ted	no	no			
713	43480	006436:	5ehhr6oa activate		no	no		Only for use in PET at maximu 10 mg/kg of polymer Same purity requirer as for Vegetab Carbon (E 153) set out by Commis Directiv 95/45/ECd with exception of ash content which can be up to 10 % (w/w).	nents le ssion
714	84400	0064363	hydroge ester with pentaery		no	no			
715	46880	0065140	tert- butyl-4-		no hosphoni	no	6		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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716	60000	006544	monoetl ester, calcium salt				20		
716	60800	006544	hydroxy	ne-		no	30		
717	84210	006599	7 <b>ғ0%</b> ғ0, hydroge	yes enated	no	no			
718	84240	006599	7rdSirQ hydroge ester with glycerol		no	no			
719	65920	006682	methacr N,N- dimethy N-	methylan yl ylate- ylate- xyl ylate- one,	no rethyl- mmoniur	no n			
720	67360	006764	9 <b>n65n4</b> - n- dodecyl	yes tin	no	no		(25)	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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		tris(isooctyl mercaptoacetate	•)			
721	46800	0067845393-di- tert- butyl-4- hydroxybenzoic acid, hexadecyl ester	no	no		
722	17200	0068308f56ty2 no acids, soya	yes	no		
723	88880	0068412s229ch, yes hydrolysed	no	no		
724	24903	0068425รปูฑิสฺศิร, no hydrolysed starch, hydrogenated	yes	no		In compliance with the purity criteria for maltitol syrup E 965(ii) as laid down in Commission Directive 2008/60/ ECe
725	77895	$0068439$ p\$9y6thy}æsegly $(EO = 2-6)$ monoalkyl $(C_{16}-C_{18})$ ether	cnb	no	0,05	The composition of this mixture is as follows:  — polyethylenegly (EO = $2-6$ )monoalkyl ( $C_{16}$ - $C_{18}$ )

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

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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)

								_	ether (approx 28 %), fatty alcohols (C <sub>16</sub> -C <sub>18</sub> ) (approx 48 %), ethylene monoal (C <sub>16</sub> -C <sub>18</sub> ) ether (approx 24 %),	imately eglycol kyl
726	83599		products of oleic acid, 2-mercapto ester, with dichloror sodium sulphide and trichloror	oethyl dimethy methylt		yes	(9)			
727	43360	006844	2 <b>e8HtH</b> ose regenerat		no	no				
728	75100	006851 002855	5ph8h@lic y 3a&240 diesters with primary, saturated C <sub>8</sub> -C <sub>10</sub> branched alcohols, more than	l I	no	no	(26) (32)	Only to be used as: (a)	plasticis in repeated use materia and articles;	d Is
a OJ L	302, 19.11.	2005, p. 28.					 			
<b>b</b> OJ L	330, 5.12.1	998, p. 32.								
-	253, 20.9.2									
	226, 22.9.1									
e OJ L	158, 18.6.2	008, p. 17.								

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	60 %				l		(b)	plasticiser
	C <sub>9</sub>						(0)	in
								single-
								use
								materials
								and
								articles
								contacting
								non-
								fatty foods
								except
								for
								infant
								formulae
								and
								follow-
								on 61
								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;
							(c)	technical
								support

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

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							agent in concentrations up to 0,1 % in the final product.
729 75105	0068515p#9lat0140dieste with prima satura C9-C alcohomore than 90 % C10	ers ery, ited	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 for infant formulae and follow-on formulae as defined by Directive 2006/141/ EC

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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								(c)	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.
730	66930	006855	4m7€thlyls	n <b>yses</b> squic	<b>xx</b> ame	no		< 1 mg methyltr kg of	
731	18220	0068564		no ninound	yes ecanoic	no	0,05		(2)
732	45450	006861	cresol-	yes pentadier	no ne-	yes	5		
		2005, p. 28.							
	330, 5.12.1							 	
	253, 20.9.2								
	226, 22.9.1								
e OJ L	158, 18.6.2	008, p. 17.						 	

			isobutyl copolyn							
733	10599/9	<b>2)A</b> 6878.	fatty, unsatura (C <sub>18</sub> ), dimers, hydrogedistilled and non-distilled	enated,	yes	no		(18)		(1)
734	46380	006885	earth, soda ash flux- calcined		no	no				
735	40120	006895	1 <b>Ыऽ≲(†</b> 861y	estesylene	glycol)h	yndbroxym	<b>etJø</b> ylpho	sphonate	;	
736	50960	0069220	octyltin ethylene		no tate)	no		(10)		
737	77370	007014	2 <b>p34y6</b> thy dipolyh	y <b>læs</b> egly ydroxyst		no				
738	60320	007032	hydroxy bis(1,1-		no phenyl]b	yes enzotria	1,5 zole			
739	70000	007033	oxamide (3,5- di-tert- butyl-4-	phenyl)		no				
740	81200	007187	8pb9y86- [(1,1,3,3 tetrament triazine- diyl]- [(2,2,6,6	3- thylbuty -2,4-	no ])amino]-	yes 1,3,5-	3			

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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tetramethyl-4- piperidyl) imino]	
741 24070 0073138 r 8 2 r 6 yes yes no acids	
83610 and rosin acids	
742 92700 007830 243,454- yes tetramethyl-20-(2,3-epoxypropyl)-7-oxa-3,20-diazadispiro-[5.1.11.2]-heneicosan-21-one, polymer	
743 38950 0079072b96(41 yes no no ethylbenzylidene)sorbitol	
744 1888 008018 331-3 no hydroxybutanoic acid-3-hydroxypentanoic acid, copolymer   The substance is used as product obtained by bacterial fermentat In compliant with the specificat mentioned in the Table 4 of Annex I	tion. ice
745 68145 0080410232'-2'- yes no yes 5 SML expressed	d

OJ L 302, 19.11.2005, p. 28.

b OJ L 330, 5.12.1998, p. 32.

OJ L 253, 20.9.2008, p. 1.

d OJ L 226, 22.9.1995, p. 1.

OJ L 158, 18.6.2008, p. 17.

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			tris(3,3' tetra- tert- butyl-1, bi- phenyl- diyl)pho	1'- 2,2'-					as sum of phosphi and phospha	
746	38810	0080693	3b06(21,6- di-tert- butyl-4- methylp diphosp	henyl)pe	no	yes	5		SML expresse as sum of phosphi and phospha	te
747	47600	0084030	dodecyl bis(isoo		no )	yes		(25)		
748	12765	0084434	4N-228 aminoet β- alanine, sodium salt		yes	no	0,05			
749	66360	0085209	methyle bis(4,6- di-tert- butylph sodium phospha	enyl)	no	yes	5			
750	66350	0085209			no 6-	no	5			
751	81515	0087189	9p <b>25y(</b> zir glycero		no	no				
752	39890	0087820 - 300691:		n <b>yeb</b> enzy	lindene)so	o <b>nlo</b> itol				

**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.

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**e** OJ L 158, 18.6.2008, p. 17.

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		400546	86-97							
		400815	41-12-0							
753	62800	009270	4k <b>4</b> blin, calcined	yes I	no	no				
754	56020	009988	0g <b>6</b> yle <b>5</b> rol 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	reaction product with citric acid, lithium salt		no	no				
758	38940	011067	5 <b>22,6</b> -8 bis(dode methylp	yes ecylthior henol	no nethyl)-6	yes -		(24)		
759	54300	011833	ethylide di-tert- butylph	yes nebis(4, enyl) nosphoni		yes	6			
760	83595	011934	product of di- tert- butylph with bipheny obtained by condens of 2,4- di-tert-	osphonit l,	no e	no	18		Compos	sition: 4,4'- biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphor (CAS No 0038613-77-3) (36-46 % w/

**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.

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butylphenol with   Friedel   Craft   Friedel   Craft   Friedel   Craft   Friedel   Craft   Friedel   Fri			
With Friedel   Craft reaction product of phosphorous trichloride and biphenyl   Friedel   Frie	butylphenol		W
Craft reaction product of phosphorous trichloride and biphenyl   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   (*)),   w   (*),   w   (*)),   w	with		(*))
Craft reaction product of phosphorous trichloride and biphenyl   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   (*)),   w/w   (*),			(')),
Craft reaction product of phosphorous trichloride and biphenyl   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   (*)),   w/w   (*),			4,3'-
bis(0,0-bis(2,4-di-tert-buty)phosphorus trichloride and biphenyl   (CAS No 0118421-00-4) (17-23 % w/w (*)),	Craft		biphenylene-
bis(2,4- di- tert- butylphenyl)phosphonite    (CAS	reaction		his[0.0-
ditert-			his(2.4
phosphorous trichloride and biphenyl	product		UIS(2,4-
trichloride and biphenyl    CAS			
trichloride and biphenyl    CAS	phosphorous		tert-
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   (*)),   di-tert-butylphenyl)phosphonite (CAS   No 0091362-37-7) (11-19 %   w/ w   (*)),   tert-butylphenyl)phosphonite (CAS   No 0091362-37-7) (11-19 %   w/ w   (*)),   tris[2,4-di-tert-butylphenyl)phosphite (CAS   CAS	frichloride		butylphenyl)phosphonitel
biphenyl    No 0118421-00-4)   (17-23 %			(CAS
(17-23 %  w/ (*)), 3,3'- biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite] (CAS No 0118421-01-5) (1-5 % w/ 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			N 0110421 00 4)
W/   W   (*)),   3,3'-   biphenylene-bis[0,0-bis(2,4-di-tert-butylphenyl)phosphonite] (CAS   No 0118421-01-5) (1-5 %   W/   W   (*)),	bipnenyi		No 0118421-00-4)
W (*)),   3,3'-  biphenylene-  bis [0,0-  bis(2,4-  di-  tert-  butylphenyl)phosphonite] (CAS   No 0118421-01-5) (1-5 %   W (*)),			(17-23 %
W (*)),   3,3'-  biphenylene-  bis [0,0-  bis(2,4-  di-  tert-  butylphenyl)phosphonite] (CAS   No 0118421-01-5) (1-5 %   W (*)),			w/
(*)),   3,3'-    biphenylene-    bis[0,0-    bis(2,4-    di-    tert-    butylphenyl)phosphonite]   (CAS   No 0118421-01-5)   (1-5 %   w/   w   (*)),			
biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite] (CAS No 0118421-01-5) (1-5 % W/ W (*)),			
biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite] (CAS No 0118421-01-5) (1-5 % W/ W (*)),			(*)),
biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite] (CAS No 0118421-01-5) (1-5 % W/ W (*)),		<del></del>	3,3′-
bis[0,0-bis(2,4-di-tert-butylphenyl)phosphonite] (CAS No 0118421-01-5) (1-5 % W/ W (*)),			biphenylene-
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/ w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS)			his[0.0-
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/   w/   (*)),   — tris(2,4-   di-   tert-   butylphenyl)phosphite (CAS			his(2.4
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			UIS(2,4-
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)phosphonite (CAS			
(CAS No 0118421-01-5) (1-5 % w/ w (*)),			tert-
(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			butylphenyl)phosphonitel
No 0118421-01-5)   (1-5 %   w/   w   (*)),			(CAS
(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)			(CAS
w/ w (*)),			
W (*)), 4-biphenylene-0,0-bis(2,4-di-tert-butylphenyl)phosphonite (CAS   No 0091362-37-7) (11-19 %   w/			(1-5 %
W (*)), 4-biphenylene-0,0-bis(2,4-di-tert-butylphenyl)phosphonite (CAS   No 0091362-37-7) (11-19 %   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			
- 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			
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			(*)),
bis(2,4- di- tert- butylphenyl)phosphonite (CAS No 0091362-37-7) (11-19 % w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS		<del></del>	· ·
bis(2,4- di- tert- butylphenyl)phosphonite (CAS No 0091362-37-7) (11-19 % w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			biphenylene-0.0-
di- tert- butylphenyl)phosphonite (CAS No 0091362-37-7) (11-19 % w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			his(2.4-
tert- butylphenyl)phosphonite (CAS No 0091362-37-7) (11-19 % w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			4:
butylphenyl)phosphonite (CAS No 0091362-37-7) (11-19 % w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			
(CAS No 0091362-37-7) (11-19 % w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			
(CAS No 0091362-37-7) (11-19 % w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			butylphenyl)phosphonite
No 0091362-37-7) (11-19 %   w/   w (*)),   tris(2,4-   di-   tert-   butylphenyl)phosphite (CAS			(CAS
(11-19 %  w/  w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			No 0091362-37-7)
w/ w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			
w (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			
— (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			
— (*)), tris(2,4- di- tert- butylphenyl)phosphite (CAS			W
tris(2,4- di- tert- butylphenyl)phosphite (CAS			
di- tert- butylphenyl)phosphite (CAS			tris(2 1-
tert- butylphenyl)phosphite (CAS			11:0(∠, <del>\\\\</del> -
butylphenyl)phosphite (CAS			
(CAS			
(CAS			butylphenyl)phosphite
No 003 1570-04-4)			(CAS
NO 003 13/0-04-4)			No 0021570 04 4)
			110 00313/0-04-4)

a	OJ L 302,	19.11.2005,	p. 28.
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**b** OJ L 330, 5.12.1998, p. 32.

**c** OJ L 253, 20.9.2008, p. 1.

**d** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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OJ L 158, 18.6.2008, p. 17.

							_	(9-18 % w/ w (*)), 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 of substance used/ quantity of
							Other specifica —	Phosphor content of min. 5,4 % to max.
							_	5,9 %, Acid value of max. 10 mg KOH per gram,
a		302, 19.11.		•	,	,	,	
b		330, 5.12.1				 		
c		253, 20.9.2						
d	OJ L	226, 22.9.1	995, p. 1.					

									Melt range of 85– 110 °C,
761	92930	012021	dimethy	ycarbony 1-1,4- pyridine	1-2,6-	no	6		
762	31530	012396	acid, 2,4-di- tert- pentyl-6 (1- (3,5- di-tert- pentyl-2	}-	no ethyl)phe	yes	5		
763	39925	012922	bis(met	yes noxymet Ihexane	no hyl)-2,5-	yes	0,05		
764	13317	013245	bis[4- (ethoxy	no carbonyl lenetetra	yes )phenyl] carboxyo	no -1,4,5,8- diimide	0,05	Purity > 98,1 (w/w). Only to be used as co- monor (max 4 %) for polyes (PET, PBT).	ner
765	49485	013470	dimethy (1-		no yl)pheno	yes	1		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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766	38879	013586	1 <b>556(-2</b> 2,4- dimethy	yes lbenzyli	no dene)sor	no bitol			
767	38510	013650-	419 <b>2</b> 6-6 bis(3-	yes ropyl)eth r 2,6,6- thyl-4- namine	no	no	5		
768	34850	014392	5ammines, bis(hydi tallow alkyl) oxidised	rogenate	no d	no		Not to be used for articles in contact with fatty foods for which simulan D is laid down. Only to be used in: (a)	polyolefir at 0,1 % (w/ w) concentra and in PET

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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										0,25 % (w/ w) concentration.
dipheny -1,3,5-triazin-2-yi -5-  (hexyloxy)phenol	769	74010	0145650	acid, bis(2,4- di-tert- butyl-6- methylp ethyl		no	yes	5	expresse as sum of phosphi and	te
hydroxybis [2,2'-methylenebis (4,6-di-tert-butylphenyl) phosphate]  772 47500 015325082N3 yes dicyclohexyl-2,6-naphthalene dicarboxamide  773 38840 0154862843284- yes dicumylphenyl)pentaerythritol-diphosphite  78 SML expressed as sum of the substance itself, its oxidised form bis(2,4-dicumylphenyl)pentaerythrit phosphate and its hydrolysis product	770	51700	014731	dipheny triazin-2 yl)-5-	l-1,3,5- 2-		no	0,05		
dicyclohexyl-2,6- naphthalene dicarboxamide  773 38840 0154862b48(284- yes no yes dicumylphenyl)pentaerythritol- diphosphite  8 5 SML expressed as sum of the substance itself, its oxidised form bis(2,4- dicumylphenyl)pentaerythrit phosphate and its hydrolysis product	771	34650	015184	hydroxy [2,2'- methyle (4,6- di-tert- butylph	vbis enebis enyl)	no	no	5		
dicumy phenyl)pentaerythritol- diphosphite  expressed as sum of the substance itself, its oxidised form bis(2,4- dicumy phenyl)pentaerythrit phosphate and its hydrolysis product	772	47500	0153250	dicyclol naphtha	nexyl-2,6 lene		no	5		
OLI 302 19 11 2005 p. 28	773	38840	015486	dicumy	lphenyl)ı			5	expresse as sum of the substand itself, its oxidised form bis(2,4- dicumyl phospha and its hydroly	ce  I  phenyl)pentaerythritoite
. 00 E 502, 17.11.2005, p. 20.	a OJ I	L 302, 19.11.	2005, p. 28.	1	1	1	1			

**b** OJ L 330, 5.12.1998, p. 32.

**c** OJ L 253, 20.9.2008, p. 1.

**d** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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774	95270	016171	7234,61 tris(tert- butyl)pl butyl-2- ethyl-1, propane phosphi	nenyl-2- 3- diol	no	yes	2		(2,4-dicumy) SML express as sum of phosphi phospha and the hydroly product = TTBP	te, ite
775	45705	0166412	cyclohe acid, diisonor ester	nyl	no rboxylic			(32)		
776	76723	016788.	Bpbbydim 3- aminopa termina polymen with dicyclol diisocya	ropyl ted, r	thane-4,4	no <u>'-</u>			The fraction with molecul weight below 1 000 Da should not exceed 1,5 % (w/w)	ar
777	31542	017425	la2Bylic acid, methyl ester, telomer with 1-dodecar $C_{16}$ - $C_{18}$ alkyl esters		no	no			0,5 % in final product	(1)

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

778	71670	017867	lp <b>&amp;8t4</b> ery tetrakis (2- cyano-3 dipheny		no e)	yes	0,05		
779	39815	018212		yes noxymet	no hyl)fluor	yes ene	0,05		(1)
780	81220	019226	[[6- [N- (2,2,6,6 tetramer piperidi n- butylam triazine- diyl] [(2,2,6,6 tetramer piperidi hexanec tetramer piperidi N"- (2,2,6,6 tetramer piperidi N"-[6- (2,2,6,6 tetramer piperidi N"-[6- (2,2,6,6 tetramer piperidi n"-[6- (2,2,6,6 tetramer piperidi n"-[6- (2,2,6,6 tetramer piperidi n"-[6- (2,2,6,6) tetramer piperidi n"-[6- (2,2,6,6) tetramer piperidi n"-[6- (2,2,6,6) tetramer piperidi n"-[6- (2,2,6,6) tetramer piperidi nexyl]- [1,3,5- triazine- triamine n- N,N,N ',N'-	thyl-4- nyl)- nino]-1,3 -2,4- 6- thyl-4- nyl)imin liyl[(2,2,2,4) thyl-4- nyl)imin  yl thyl-4- nyl) thyl-4- nylamin2,4,62]-	o]-1,6- 6,6- o]]-	no	5		

**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** OJ L 226, 22.9.1995, p. 1.

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781	95265	022709	tris(4-	yes phenyl)	no	no	0,05			
782	76725	066147	aminop termina polyme with 1- isocyan isocyan trimethy	ropyl ted, r	y1-3,5,5-	no			The fraction with molecul weight below 1 000 Da should not exceed 1 % (w/w)	
783	55910	073615	Ogbyeðrio castor- oil mono-, hydroge acetates	enated,	no	no		(32)		
784	95420	074507	tris (2,2-	yes	no amido)be	no	0,05			
785	24910	000010	0 <b>t∂rbp0</b> htl acid	adic	yes	no		(28)		
786	14627	000011	7321-5 chlorop anhydri		yes	no	0,05		SML expresse as 3- chlorop acid	
787	14628	000011	8445-6 chlorop anhydri		yes	no	0,05		SML express as 4- chlorop acid	
788	21498	000253		no ryloxy)p	yes propyl]tri	no methoxy	0,05 silane		Only to be used	(1) (11)

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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								as a surface treatment agent of inorgani fillers	
789	60027		hydroge homopo and/or copolyn made of 1- hexene and/ or 1- octene and/ or 1- decene and/ or 1- tetradec (Mw: 440– 12 000)	ners	no	no		Average molecul weight not less than 440 Da. Viscosit at 100 °C not less than 3,8 cSt (3,8 × 10 <sup>-6</sup> m <sup>2</sup> /s).	ar
790	80480	009075 008245	hexa- methyle [(2,2,6,0 tetrame	lino-1,3, -2,4- 6- thyl-4- v1)imino) sne- 6-	]	no	5	Average molecul weight not less than 2 400 Da. Residua content of morpho ≤ 30 mg/kg, of N,N'-	ar l

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

OJ L 158, 18.6.2008, p. 17.

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								bis(2,2,6,6-tetramethylpiperidin-4-yl)hexane-1,6-diamine < 15 000 mg/kg, and of 2,4-dichloro-6-morpholino-1,3,5-triazine ≤ 20 mg/kg.
791	92470	0106990	',N ",N"- tetrakis( bis(N- butyl- (N- methyl- tetramet yl)amin yl)-4,7-	2,2,6,6- hylpiper o)triazin	-2-	no	0,05	
792	92475	020325:	eyelic ester with [3-(3- tert- butyl-4- hydroxy	tert- ,2'- xybipher	no nyl, ropyl]oxy	yes /phospho	5 onous	SML expressed as the sum of phosphite and phosphate form of the substance and the hydrolysis products
793	94000	0000102	2 <b>1:71&amp;116</b> an	oy <b>æs</b> nine	no	no	0,05	SML expressed as the sum of
a OJ L	302, 19.11.	2005, p. 28.					1	
	330, 5.12.1							
	253, 20.9.2							
d OJL	226, 22.9.1	995, p. 1.						

									triethand and the hydroch adduct expresse as triethand	lloride ed
794	18117	0000079	9 <b>glyle</b> ðlic acid	no	yes	no			For indirect food contact only, behind a PET layer	
795	40155	012417	bis(2,2,4) tetrame piperidy N,N'-	thyl-4- /l)-	no thylened	no iamine	0,05			(2) (12)
796	72141	001860	(1,4-	yes ne)bis[4 azin-4-	no H-3,1-	yes	0,05		SML including the sum of its hydroly product.	sis
797	76807	000732	of adipic acid with 1,3- butaned 1,2- propane and 2- ethyl-1- hexanol	iol,	no	yes		(31) (32)		
798	92200	0006422	2 <b>t&amp;@p3</b> hth acid,	nadės	no	no	60	(32)		

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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			bis(2- ethylhe	xyl)ester					
799	77708		polyethy (EO = 1-50) ethers of linear and branche primary (C <sub>8</sub> - C <sub>22</sub> ) alcohols		cob	no	1,8	In complia with the purity criteria for ethylenoxide as laid down in Directive 2008/84 EC laying down specific purity criteria on food additive other than colours and sweeter (OJ L 2 20.9.20 p. 1)	es ders 53,
800	94425	000086	7trfi8tf0yl phospho	yes noaceta	no te	no		Only for use in PET	
801	30607		acids, C <sub>2</sub> - C <sub>24</sub> , aliphatic linear, monoca from natural oils	yes c, rboxylic	no	no			

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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802	33105	014634	and fats, lithium salt  Dalcohols  C <sub>12</sub> - C <sub>14</sub> seconda β-(2- hydroxy ethoxyl	ry, yethoxy),	no	no	5		(12)
803	33535	015226	alkeness C <sub>24</sub> ) copolyr with maleic anhydri reaction product with 4- amino-2	de,	no	no		Not to be used for articles in contact with fatty foods for which simular D is laid down. Not to be used in contact with alcohol foods.	ht
804	80510	101012	diyl)- block- poly(x- oleyl-7- hydroxy	,1- - pane-1,3-		no		Only to be used as polyme produce aid in polyeth (PE), polypro	ylene

**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** OJ L 226, 22.9.1995, p. 1.

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			diyl), process mixture with x = 1 and/ or 5, neutralia with dodecyl acid		sulfonic			(PP) and polystyr (PS)	rene
805	93450		and	ner chlorosila	no ane ylenepho	no		The content of the surface treatmen copolyn 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	
807	93485		titanium nitride, nanopar		no	no		No migration of titanium nitride nanopar Only to be used in PET bottles up to	1

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

									20 mg/kg. In the PET, the agglome have a diamete of 100 – 500 nm consisting of primary titanium nitride nanopar primary particles have a diamete of approxit 20 nm.	r ng ticles; s
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-disopro [4- (1,1,3,3 tetramet	hylbutyl	no yl)-6- )phenox; nolin-1,3	yes y]-1H- (2H)-	0,05		Only for use in PET	(6) (14) (15)
810	68119	2005 p. 29	neopent glycol, diesters and monoes with		no	no	5	(32)	Not to be used for articles in	

**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** OJ L 226, 22.9.1995, p. 1.

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811	80077	006844	benzoic acid and 2- ethylher acid	y <b>less</b> e	no	no	60		contact with fatty foods for which simulan D is laid down.	t
812	80350	0124573	8pb2y(12 hydroxy acid)- polyethy copolyn	vstearic yleneimi	no ne	no			Only to be used in polyethy terephth (PET), polystyr (PS), high impact polystyr (HIPS) and polyami (PA) up to 0,1 % w/w. Prepare by the reaction of poly(12 hydroxy acid) with polyethy	alate rene rene de
813	91530	_	sulphos acid alkyl (C <sub>4</sub> -	u <b>yes</b> nic	no	no	5			
a OJ I	302, 19.11.	2005, p. 28.		<u> </u>	I	<u>I</u>	I	1		
b OJ I	330, 5.12.1	998, p. 32.						-		
c OJ I	253, 20.9.2	008, p. 1.								
d OJ I	226, 22.9.1	995, p. 1.								

814	91815		esters,	u <b>çes</b> nic	no	no	2			
815	94985		trimethy mixed triesters and diesters with benzoice acid and 2- ethylhe acid		3. IMC)	no	5	(32)	Not to be used for articles in contact with fatty foods for which simulant D is laid down	
816	45704	_	cis-1,2- cyclohe acid, salts	yes xanedica	no arboxylic	no	5			
817	38507	2005 p 28	cis- endo- bicyclo dicarbo acid, salts	yes [2.2.1]he xylic	no ptane-2,	no 3-	5		Not to be used with polyethy in contact with acidic foods. Purity ≥ 96 %.	rlene

**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** OJ L 226, 22.9.1995, p. 1.

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818	21530	_	methall	ylkoulpho	n <b>ye</b> s	no	5		
			acid, salts						
819	68110		neodeca acid, salts	nyæisc	no	no	0,05	Not to be used in polymer contactir fatty foods. Not to be used for articles in contact with fatty foods for which simulant D is laid down. SML expresse as neodecar acid.	ng
820	76420	_	pimelic acid, salts	yes	no	no			
821	90810	_	stearoyl lactylic acid, salts		no	no			
822	71938		perchlor acid, salts	riyoes	no	no	0,05		(4)

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

	1	1	1	1	1	1	1		
823	24889		5- Sulphoi acid, salts	no sophthal	yes ic	no	5		
854	71943	032923	8p24f6001 acetic acid, α- substitu with the copolyr of perfluor propyle glycol and perfluor ethylene glycol, termina with chloroh groups	ted mer ro-1,2- ne ro-1,1- e	opropylo	no		up to 0,5 % w/w in the polymoof	atures ed
860	71980	005179	8p&Bfbion (poly(n propoxy acid]		no noic	no		of	

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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								above 265 °C and are intended for use in repeated use articles
861	71990	0013252	2perform (n- propoxy acid]	oj@s	no	no		Only to be used in the polymerisation of fluoropolymers that are processed at temperatures at or above 265 °C and are intended for use in repeated use articles
862	15180	001808	5302-4 diacetos butene	no ky-1-	yes	no	0,05	SML including the hydrolysis product 3,4- dihydroxy-1-butene. Only for use as a co-

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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						monomer for ethyl vinyl alcohol copolymers.
864	46330	0000056206-4 y diamino-6 hydroxyp		no	5	Only to be used in rigid poly(vinyl chloride) (PVC) in contact with non- acidic and non- alcoholic aqueous food
865	40619	0025322(904) y acrylate, methyl methacryl butyl methacryl copolyme	late)	no		Only to be used in rigid poly(vinyl chloride) (PVC) at a maximum level of 1 %
866	40620	— (butyl y acrylate, methyl methacryl copolyme cross-linked with		no		Only to be used in rigid poly(vinyl chloride) (PVC) at a

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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		a	allyl nethacr	ylate				maximulevel of 7 %	ım
867	40815	e a r r	but de nethacrethyl acrylate nethyl nethacrecopolyn	, ylate)	no	no		Only to be used in rigid poly(vii chloride (PVC) at a maximulevel of 2 %	e)
868	53245	r	& Shyll acrylate methyl methacr copolyn	ylate)	no	no		Only to be used in rigid poly(vii chloride (PVC) at a maximu level of 2 %	e)
869	66763	r	dots decrylate nethyl nethacrestyrene) copolyn	ylate,	no	no		Only to be used in rigid poly(vin chloride (PVC) at a maximulevel of 3 %	e)
870	95500	t	,N"- ris(2-	yes	no yl)-1,2,3-	no	5		

**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** OJ L 226, 22.9.1995, p. 1.

e OJ L 158, 18.6.2008, p. 17.

	l		propane	L					
			tricarbo	xamide					
875	80345	005812	8p21y612 hydroxy acid) stearate	-yes vstearic	no	yes	5		
878	31335		acids, fatty (C <sub>8</sub> -C <sub>22</sub> ) from animal or vegetab fats and oils, esters with branche alcohols aliphatic monohy saturate primary (C <sub>3</sub> -C <sub>22</sub> )	d s, e, dric, d,	no	no			
879	31336		acids, fatty (C <sub>8</sub> -C <sub>22</sub> ) from animal or vegetab fats and oils, esters with alcohols linear, aliphatic monohy	S,	no	no			

**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** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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880	31348	008511	fatty (C <sub>8</sub> - C <sub>22</sub> ), esters		no	no		
001	25107	000201	with pentaery				5	0.1
881	25187	000301	0295,454- tetramed diol	no thylcyclo	yes butane-	no 1,3-	5	Only for repeated use articles for long term storage at room temperature or below and hotfill
882	25872	000241	6 <b>2934,66</b> trimethy	no Iphenol	yes	no	0,05	
883	22074	000445	7371-0 methyl- pentane	no 1,5- diol	yes	no	0,05	Only to be used in materials in contact with food at a surface to mass ratio up to

OJ L 302, 19.11.2005, p. 28.

b OJ L 330, 5.12.1998, p. 32.

OJ L 253, 20.9.2008, p. 1.

d OJ L 226, 22.9.1995, p. 1.

OJ L 158, 18.6.2008, p. 17.

884	34240	0091082alkyk(C C <sub>21</sub> )sulj acid, esters with phenol		no	no	0,05	0,5 dm²/kg  Not to be used for articles in contact with fatty foods for which simulant D is laid down.
885	45676	0263244e§41& oligome of (butylet terepht)	ne	no	no		Only to be used in poly(ethylene terephthalate) (PET), poly(butylene terephthalate) (PBT), polycarbonate (PC), polystyrene (PS) and rigid poly(vinyl chloride) (PVC) plastics in concentrations up to 1 % w/ w, in contact

**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.

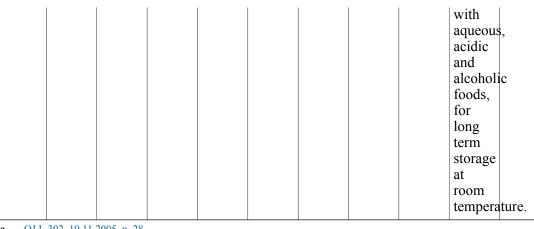
**d** OJ L 226, 22.9.1995, p. 1.

**e** OJ L 158, 18.6.2008, p. 17.

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- OJ L 302, 19.11.2005, p. 28.
- OJ L 330, 5.12.1998, p. 32.
- OJ L 253, 20.9.2008, p. 1.
- OJ L 226, 22.9.1995, p. 1.
- OJ L 158, 18.6.2008, p. 17.

## 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.

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
2	89 227 263	30	expressed as ethyleneglycol
3	234 248	30	expressed as maleic acid

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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 33 466 582 618 619 620 646 676 736	0,006	expressed as tin
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
14	294 368	5	expressed as the sum of the substances

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15	98	15	expressed as
	196		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 <sub>2</sub>
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	6	expressed as methacrylic acid

	184 355 370 374 439 440 447 457 482		
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
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
30	254 672	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	60	expressed as the sum of the substances

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670	
728	
729	
775	
783	
797	
798	
810	
815	

## 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.

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.
(4)	Compliance testing when there is a fat contact should be performed using saturated fatty food simulants as simulant D.
(5)	Compliance testing when there is a fat contact should 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.

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(8)	Verification of compliance by residual content per food contact surface area (QMA); QMA = 0,005 mg/6 dm <sup>2</sup> .
(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.
(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

# 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)	

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FCM substance No	Detailed specification of	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, 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

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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		
Restriction	QMA for crotonic acid is 0,05 mg/6 dm <sup>2</sup>		
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		
— 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		

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#### ANNEX II

### Restrictions on materials and articles

1. Plastic materials and articles shall not release the following substances in quantities exceeding the specific migration limits below:

Barium = 1 mg/kg food or food simulant.

Cobalt = 0.05 mg/kg food or food simulant.

Copper = 5 mg/kg food or food simulant.

Iron = 48 mg/kg food or food simulant.

Lithium = 0,6 mg/kg food or food simulant.

Manganese = 0,6 mg/kg food or food simulant.

Zinc = 25 mg/kg food or food simulant.

2. Plastic materials and articles shall not release primary aromatic amines, excluding those appearing in Table 1 of Annex I, in a detectable quantity into food or food simulant. The detection limit is 0,01 mg of substance per kg of food or food simulant. The detection limit applies to the sum of primary aromatic amines released.

#### **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.

## TABLE 1

## List of food simulants

List of food simulates					
Food simulant	Abbreviation				
Ethanol 10 % (v/v)	Food simulant A				

a This may be any vegetable oil with a fatty acid distribution of

No of carbon atoms in fatty acid chain: No of unsaturation	6-12	14	16	18:0	18:1	18:2	18:3
Range of fatty acid composition expressed % (w/w) of methyl esters by Gas chromatograph		<1	1,5-20	< 7	15-85	5-70	< 1,5

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Acetic acid 3 % (w/v)	Food simulant B
Ethanol 20 % (v/v)	Food simulant C
Ethanol 50 % (v/v)	Food simulant D1
Vegetable oil <sup>a</sup>	Food simulant D2
poly(2,6-diphenyl-p-phenylene oxide), particle size 60-80 mesh, pore size 200 nm	Food simulant E

a This may be any vegetable oil with a fatty acid distribution of

No of carbon atoms in fatty acid chain: No of unsaturation	6-12	14	16	18:0	18:1	18:2	18:3
Range of fatty acid composition expressed % (w/w) of methyl esters by Gas chromatograp		<1	1,5-20	< 7	15-85	5-70	< 1,5

#### 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.

3. Specific assignment of food simulants to foods for migration testing of materials and articles not yet in contact with food

For testing migration from materials and articles not yet in contact with food the food simulants that corresponds to a certain food category shall be chosen according Table 2 below.

For testing overall migration from materials and articles intended to come into contact with different food categories or a combination of food categories the food simulant assignment in point 4 is applicable.

Table 2 contains the following information:

Column 1 (Reference number): contains the reference number of the food category.

Column 2 (Description of food): contains a description of the foods covered by the food category

Column 3 (Food simulants): contains sub-columns for each of the food simulants

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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 the cross is followed by an oblique stroke and a figure, the migration test result shall be divided by this figure before comparing the result with the migration limit. The figure is the correction factor referred to in point 4.2 of Annex V to this Regulation.

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 by means of an appropriate test that there is no 'fatty contact' with the plastic food contact material.

TABLE 2

food category specific assignment of food simulants

(1)	(2)	(3)					
	Description	nFood sim	ulants				
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			

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	lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract					
	B. cl juices and nectars and soft drinks containing fruit pulp, musts containing fruit pulp, liquid chocolate	oudy 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 all cream liquors				X	

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01.04	Miscellaneous: undenaturated ethyl alcohol	X(*)	Substitute 95 % ethanol	
02	Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares			
02.01	Starches			X
02.02	Cereals, unprocessed, puffed, in flakes (including popcorn, corn flakes and the like)			X
02.03	Cereal flour and meal			X
02.04	Dry pasta e.g. macaroni, spaghetti and similar products and fresh pasta			X
02.05	Pastry, biscuits, cakes, bread, and other bakers' wares, dry:			
	A. With fatty substance on	es	X/3	

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	the surface			
	B. Other			X
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh:			
	A. With fatty substances on the surface		X/3	
	B. Other			X
03	Chocolate, sugar and products thereof Confectionery products			
03.01	Chocolate, chocolate-coated products, substitutes and products coated with substitutes		X/3	
03.02	Confectionery products:			
	A. In solid førm:			
	I. With fatty substances on		X/3	

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		the surface			
	II.	Other			X
		In paste form:			
		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 like			
04	Fruit, vegetable and products thereof				
04.01	Whole fruit, fresh or chilled, unpeeled				
04.02	Processed fruit:	1			

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	A.	Dried or dehydrated fruits, whole, sliced, flour or					X
	B.	powder  Fruit in the form of purée, preserves, pastes or in its own juice or in sugar syrup (jams, compote, and similar products)	X(*)	X			
	C.	Fruit preserved in a liquid medium:					
	I.	In an oily medium				X	
	II.	In an alcoholic medium			X		
04.03	Nuts (peanut						

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	chestnuts, almonds, hazelnuts, walnuts, pine kernels and others				
	f	Shelled, lried, laked or owdered			X
	a	Shelled nd oasted			X
	r c c	X n paste or ream orm		X	
04.04	Whole vegetables fresh or chilled, unpeeled	2			
04.05	Processed vegetables				
	o c c c c c c c c c c c c c c c c c c c	Dried or lehydrated regetables vhole, liced or n he form of lour or owder			X
	v	X Fresh regetables, beeled			

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		or					
		cut					
		Vegetables in the form of purée, preserves, pastes or in its own juice (including pickled and in brine)	X(*)	X			
	D.	Preserved					
		vegetables:					
		X In an oily medium				X	
		In an alcoholic medium			X		
05	Fats and oils						
05.01	Animals and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidific butter)	l g				X	

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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 s o s iii	X resh, hilled, rocessed, alted r moked ncluding ish ggs			X/3(**)	
		reserved ish:				
	o	X n ily nedium			X	
		n n queous nedium	X(*)	X		
06.02	Crustacear and molluses (including oysters, mussels, snails)					
	v tl	resh vithin ne hell				

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	]	Shell removed, processed, preserved or cooked with the shell				
		X In an oily medium			X	
	; i	In an aqueous medium	X(*)	X		
06.03	Meat of all zoologica species (including poultry and game)	5				
		X Fresh, chilled, salted, smoked			X/4(**)	
		X Processed meat products (such as ham, salami, bacon, sausages, and other) or in the form of paste, creams			X/4(**)	

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	C.	X Marinated meat products in an			X	
		oily medium				
06.04	Preserve meat:	d				
	A.	X In an fatty or oily medium			X/3	
	B.	In an aqueous medium	X(*)	X		
06.05	Whole eggs, egg yolk, egg white	9				
	A.	Powdered or dried or frozen				X
	B.	Liquid and cooked		X		
07	Milk products	s				
07.01	Milk					
	A.	Milk and milk based drinks whole, partly dried and skimmed		X		

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	oi pa sl	r artly kimmed				
	po in in fo (b or w m	filk  owder  icluding  ifant  ormula  oased  n  chole  iilk  owder)				X
07.02	Fermented milk such as yoghurt, buttermilk and similar products		X(*)	X		
07.03	Cream and sour cream		X(*)	X		
07.04	Cheeses:					
	w no eo	/hole, ith ot dible nd				X
	cl w ri or w ec ri (g ca ar th li ar m	atural neese ithout nd r ith dible nd gouda, amembert, nd le ke) nd lelting neese			X/3(**)	

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	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	
	B.	Of animal origin			X/4	
08.03	Preparati for soups broths, sauces, in liquid, solid or powder form (extracts	5,				

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	concenti homoge composi food preparat prepared dishes includin yeast an raising agents	nised ite ions, I				
	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:					
	A.	With aqueous character	X(*)	X		
	B.	With fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad	X(*)		X	

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		creams and other oil/ water mixtures e.g. coconut based sauces				
08.05	Mustard (except powdered mustard under heading 08.14)	X	X(*)		X/3(**)	
08.06	Sandwich toasted bread pizza and the like containing any kind of foodstuff	g				
		X With fatty substances on the surface			X/5	
	B.	Other				X
08.07	Ice- creams			X		
08.08	Dried foods:					
		With fatty substances on the surface			X/5	
	B.	Other				X

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08.09	Frozen or deep- frozen foods			X	
08.10	Concentrated extracts of an alcoholic strength equal to or exceeding 6 % vol.	X(*)	X		
08.11	Cocoa:				
	A. Cocoa powder, including fat-reduced and highly fat reduced			X	
	B. Cocoa paste			X/3	
08.12	Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered			X	
08.13	Aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom			X	

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	and others				
08.14	Spices and seasonings in the natural state such as cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, salt and other				X
08.15	Spices and seasoning in oily medium such as pesto, curry paste			X	

# 4. Food simulant assignment for testing overall migration

To demonstrate compliance with the overall migration limit for all type of foods testing in distilled water or water of equivalent quality or food simulant A and food simulant B and simulant D2 shall be performed.

To demonstrate compliance with the overall migration limit for all types of food except for acidic foods testing in distilled water or water of equivalent quality or food simulant A and food simulant D2 shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous and alcoholic foods and milk products testing in food simulant D1 shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous, acidic and alcoholic foods and milk products testing in food simulant D1 and food simulant B shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C shall be performed.

To demonstrate compliance with the overall migration limit for all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C and food simulant B shall be performed.

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#### ANNEX IV

## Declaration of compliance

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

- (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) confirmation that the plastic materials or articles, products from intermediate stages of manufacture or the substances meet relevant requirements laid down in this Regulation and Regulation (EC) No 1935/2004;
- (6) adequate information relative to the substances used or products of degradation thereof for which restrictions and/or specifications are set out in Annexes I and II to this Regulation to allow the downstream business operators to ensure compliance with those restrictions;
- (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 relevant EU provisions or, in their absence, with national 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) ratio of food contact surface area to volume used to establish the compliance of the material or article;
- (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.

# ANNEX V

## **COMPLIANCE TESTING**

For testing compliance of migration from plastic food contact materials and articles the following general rules apply.

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#### 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.

#### 1.4. Special cases

When contamination occurs from sources other than food contact materials this has to be taken into account when testing for compliance of the food contact materials, in particular for phthalates (FCM substance 157, 159, 283, 728, 729) referred to in Annex I.

#### **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

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

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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

The 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.

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.

### TABLE 1

#### Contact time

Contact time in worst foreseeable use	Test time
$t \le 5 \text{ min}$	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 hour $\leq$ t $\leq$ 2 hours	2 hours
2 hours $\leq$ t $\leq$ 6 hours	6 hours
6 hours < t ≤ 24 hours	24 hours
$1 day < t \le 3 days$	3 days
$3 \text{ days} < t \le 30 \text{ days}$	10 days
Above 30 days	See specific conditions

#### TABLE 2

#### Contact temperature

Conditions of contact in worst foreseeable use	Test conditions
Contact temperature	Test temperature
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

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

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70 °C < T ≤ 100 °C	100 °C or reflux temperature
100 °C < T ≤ 121 °C	121 °C*
121 °C < T ≤ 130 °C	130 °C <sup>a</sup>
130 °C < T ≤ 150 °C	150 °C*
150 °C < T < 175 °C	175 °C*
T > 175 °C	Adjust the temperature to the real temperature at the interface with the food <sup>a</sup>

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.

## 2.1.4. Specific conditions for contact times above 30 days at room temperature and below

For contact times above 30 days at room temperature and below the specimen shall be tested in an accelerated test at elevated temperature for a maximum of 10 days at 60 °C. Testing time and temperature conditions shall be based on the following formula.

$$t2 = t1 * Exp ((-Ea/R) * (1/T1-1/T2))$$

Ea is the worst case activation energy 80kJ/mol

R is a factor 8,31 J/Kelvin/mol

Exp - 9627 \* (1/T1-1/T2)

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 298 K (25 °C). For refrigerated and frozen conditions it is set at 278 K (5 °C).

T2 is the testing temperature in Kelvin.

Testing for 10 days at 20 °C shall cover all storage times at frozen condition.

Testing for 10 days at 40 °C shall cover all storage times at refrigerated and frozen conditions including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

Testing for 10 days at 50 °C shall cover all storage time at refrigerated and frozen conditions including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes and storage times of up to 6 months at room temperature.

Testing for 10 days at 60 °C shall cover long term storage above 6 months at room temperature and below including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

The maximum testing temperature is governed by the phase transition temperature of the polymer. At the test temperature the test specimen should not undergo any physical changes.

For storage at room temperature testing time can be reduced to 10 days at 40 °C if there is scientific evidence that migration of the respective substance in the polymer has reached equilibration under this test condition.

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#### 2.1.5. Specific conditions for combinations of contact times and temperature

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

#### 2.1.6. Repeated use 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. Its compliance shall be checked on the basis of the level of the migration found in the third test.

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

The material or article shall respect the specific migration limit already in the first test for substances for which in Annex I Table 1 column 8 or Table 2 column 3 the specific migration limit is set as non-detectable and for non-listed substances used behind a plastic functional barrier covered by the rules of point (b) of Articles 13(2) which should not migrate in detectable amounts.

#### Analysis of migrating substances 2.1.7.

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.

#### Verification of compliance by residual content per food contact surface area (QMA) 2.1.8.

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 dm<sup>2</sup> 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 dm<sup>2</sup> per kg food.

#### 2.2. Screening approaches

To screen if a material or article complies with the migration limits any of the following approaches can be applied which are considered more severe than 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

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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.

## 2.2.3. 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 such as to overestimate real migration.

#### 2.2.4. 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 overestimate migration compared to the regulated food simulants.

#### **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.

TABLE 3

Standardised testing conditions

Column 1	Column 2	Column 3
Test number	Contact time in days [d] or hours [h] at Contact temperature in [°C]	Intended food contact conditions
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 heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
OM3	2 h at 70 °C	Any contact conditions that include heating up

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		to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.
OM4	1 h at 100 °C	High temperature applications for all food simulants 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 with food simulants A, B or C, at temperature exceeding 40 °C.
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 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 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 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 OM1 and OM3.

## 3.2. Substitute test for OM7 with food simulant D2

In case it is technically NOT feasible to perform OM7 with food simulant D2 the test can be replaced by test OM 8 or OM9. Both test conditions described under the respective test shall be performed with a new test sample.

Test number	Test conditions	Intended food contact conditions	Covers the intended food contact conditions described in
OM 8	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
OM 9	Food simulant E for 2 hours at 175 °C and	High temperature applications	OM1, OM2, OM3, OM4, OM5 and OM6

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## 3.3. Repeated use articles

Where a material or article is intended to come into repeated contact with foods, the migration test shall be carried out three times on a single sample using another sample of the food simulant on each occasion.

Its compliance shall be checked on the basis of the level of the migration found in the third test. However, if there is conclusive proof that the level of the migration does not increase in the second and third tests and if the overall migration limit is not exceeded on the first test, no further test is necessary.

## 3.4. Screening approaches

To screen if a material or article complies with the migration limits any of the following approaches can be applied which are considered more severe than 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.

#### 3.4.2. Food simulant substitutes

To screen for overall migration food simulants can be replaced if based on scientific evidence the substitute food simulants overestimate migration compared to the regulated food simulants.

### **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

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to their shape or use, and the migration is calculated using the conventional surface area/volume conversion factor of 6 dm<sup>2</sup>/kg.

The application of the FRF shall not lead to a specific migration exceeding the overall migration limit.

## 4.2. Correction of migration into food simulant D2

For the food categories where in sub-column D2 of column 3 of Table 2 of Annex III the cross is followed by a figure the migration test result into food simulant D2 shall be divided by this figure.

The migration test results shall be divided by the correction factor before comparing with the migration limits.

The correction is not applicable to the specific migration for substances in the Union list in Annex I for which the specific migration limit in column 8 is 'not detectable' and for non-listed substances used behind a plastic functional barrier covered by the rules of Article 13(2) (b) which should not migrate in detectable amounts.

#### 4.3. Combination of correction factors 4.1 and 4.2.

The correction factors described in 4.1 and 4.2 can be combined for migration of substances for which the FRF is applicable when testing is performed in food simulant D2 by multiplying both factors. The applied maximum factor shall not exceed 5.

#### ANNEX VI

## Correlation tables

Directive 2002/72/EC	This Regulation
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

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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

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- (1) OJ L 338, 13.11.2004, p. 4.
- (2) OJ L 220, 15.8.2002, p. 18.
- (**3**) OJ L 44, 15.2.1978, p. 15.
- (4) OJ L 135, 30.5.2009, p. 3.
- (5) OJ L 354, 31.12.2008, p. 16.
- (6) OJ L 354, 31.12.2008, p. 34.
- (7) OJ L 31, 1.2.2002, p. 1.
- (8) SCF opinion of 4 December 2002 on the introduction of a Fat (Consumption) Reduction Factor (FRF) in the estimation of the exposure to a migrant from food contact materials. http://ec.europa.eu/food/fs/sc/scf/out149\_en.pdf
- (9) Opinion of the Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) on a request from the Commission related to the introduction of a Fat (consumption) Reduction Factor for infants and children, The EFSA Journal (2004) 103, 1-8.
- (10) OJ L 297, 23.10.1982, p. 26.
- (11) OJ L 213, 16.8.1980, p. 42.
- (12) OJ L 167, 24.6.1981, p. 6.
- (13) OJ L 165, 30.4.2004, p. 1.
- (14) OJ L 384, 29.12.2006, p. 75.
- (15) OJ L 401, 30.12.2006, p. 1.
- (16) OJ L 339, 6.12.2006, p. 16.
- (17) OJ L 353, 31.12.2008, p. 1.
- (18) OJ L 372, 31.12.1985, p. 14.

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