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⁽¹⁾, 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⁽²⁾.
- (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.

Status: Point in time view as at 19/05/2019.

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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⁽³⁾ 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

Status: Point in time view as at 19/05/2019. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

- 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.
- Directive 2002/72/EC contains different lists for monomers or other starting substances (14)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

- 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⁽⁴⁾. The requirements of Regulations (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives⁽⁵⁾ 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⁽⁶⁾ 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 dm² 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 dm² 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⁽⁷⁾ 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 dm² 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)⁽⁸⁾ and the opinion of the Authority⁽⁹⁾ 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

Status: Point in time view as at 19/05/2019.

Changes to legislation: There are currently no known outstanding effects for

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⁽¹⁰⁾.

(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.

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- (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.
- (46) Business operators are currently basing their declaration of compliance on supporting 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⁽¹¹⁾ 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⁽¹²⁾ are outdated. Analytical methods should comply with the criteria set out in Article 11 of Regulation (EC) No 882/2004⁽¹³⁾ 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

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- (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;
- (16) [F1 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 III 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;
- [F1'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;]
- (19) [F2'hot-fill' means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.]

Textual Amendments

- F1 Substituted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- F2 Inserted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

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⁽¹⁴⁾; and
- (e) comply with the compositional and declaration requirements set out in Chapters II, III and IV of this Regulation.

Status: Point in time view as at 19/05/2019.

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.
- 3 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

- 1 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:
 - [F1a all 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.

Status: Point in time view as at 19/05/2019.

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

- 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.

Textual Amendments

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

Article 7

Establishment and management of the provisional list

- 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:

Status: Point in time view as at 19/05/2019.

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

- 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.

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

1	Plastic materials and articles shall not transfer their constituents to foods in quantities
exceedin	g the specific migration limits (SML) set out in Annex I. Those specific migration
limits (S)	ML) are expressed in mg of substance per kg of food (mg/kg).
F32	
2	

- By derogation from paragraph 1, 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.]
- [F24] Where it is specified that no migration of a particular substance is permitted, compliance shall be established using appropriate migration test methods selected in accordance with Article 11 of Regulation (EC) No 882/2004 that can confirm the absence of migration above a specified limit of detection.

For the purposes of the first subparagraph, unless specific detection limits have been set for particular substances or groups of substances, a detection limit of 0,01 mg/kg shall apply.]

Textual Amendments

- **F1** Substituted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F2** Inserted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Status: Point in time view as at 19/05/2019.

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

F3 Deleted by Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Article 12

Overall migration limit

- Plastic materials and articles shall not transfer their constituents to food simulants in quantities exceeding 10 milligrams of total constituents released per dm² of food contact surface (mg/dm²).
- 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⁽¹⁵⁾ and 2006/125/EC⁽¹⁶⁾, 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

SPECIFIC PROVISIONS FOR CERTAIN MATERIALS AND ARTICLES

Article 13

Plastic multi-layer materials and articles

- 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.
- [F13] Substances under paragraph 2(b) shall not migrate into food or food simulant, in accordance with Article 11(4). The detection limit set out in the second subparagraph of Article 11(4) shall apply to groups of substances if they are structurally and toxicologically related, including isomers or substances with the same relevant functional group, or to individual substances that are not related, and shall include possible set-off transfer.]
- 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⁽¹⁷⁾;
 - 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.

Status: Point in time view as at 19/05/2019.

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

Textual Amendments

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

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.
- 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.
- 4 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.
- 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.
- 3 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

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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)

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.

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,
 - c 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 dm² 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:
 - I^{FI}a mg/kg using the actual content of the container for which the closure is intended 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:

Status: Point in time view as at 19/05/2019.

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

- a mg/dm² 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.

Textual Amendments

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

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.
- 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.
- [F14 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 as set out in Annex III in accordance with the rules set out in Chapter 3 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.
- [FI7] Before comparing specific and overall migration test results with the migration limits the correction factors set out in point 3 of Annex III and Chapter 4 of Annex V shall be applied in accordance with the rules set out therein.]

Textual Amendments

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

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 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⁽¹⁸⁾ 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.'

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.
- 2 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.

Status: Point in time view as at 19/05/2019.

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

- 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.

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

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

ANNEX I

Substances

1. 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).

[F1Column 8 (SML [mg/kg]): the specific migration limit applicable for the substance. It is expressed in mg substance per kg food. It is marked as ND ('not-detectable') if the substance is one in respect of which no migration is permitted, to be determined in accordance with Article 11(4).]

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 tl	ne list as an i	individual	compound is	also cove	red by a ge	eneric term,
the restrictions	s applying to th	nis substance	e shall be	those indicate	ed for the i	individual	compound.

rF3	3																															1	ı
L	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠	٠,	ı

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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)

TABLE 1

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
FCM	Ref.	CAS	Substa	n Ł ese	Use	FRF	SML[r	n & ML(Γ)Restri	cti Vat es
substa No	1	No	name	as additiv or polymo produc	as yemonon or erother statartin st substa or macro obtain from microt	applicanero) g nce moleculo	a Hlg(yes/		and specifi p	on cat iv ification of compliance
1	12310	026630	9a 413 u7inin	no	yes	no				
2	12340	_	albumin coagula by formald	ted	yes	no				
3	12375	_	alcohols aliphatic monohy saturate linear, primary (C ₄ - C ₂₂)	c, dric, d,	yes	no				
4	22332	_	diisocya and (60 % w/w) 2,4,4-	ylhexane inate ylhexane		no		(17)	1 mg/kg in final product express as isocyan moiety.	ed
5	25360	_	trialkyl(C ₁₅)ace acid, 2,3- epoxyprester	tic	yes	no	ND		1 mg/kg in final product express as epoxygn	ed

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									Molecu weight is 43 Da.	lar
6	25380	_	trialkyl acetic acid (C ₇ -C ₁₇), vinyl esters	no	yes	no	0,05			(1)
7	30370	_	acetylac acid, salts	estés	no	no				
8	30401	_	acetylat mono- and diglycer of fatty acids		no	no		(32)		
9	30610		acids, C ₂ -C ₂₄ , aliphatic linear, monoca from natural oils and fats, and their mono-, di- and triglyce esters (branch fatty acids at naturall occuring levels are included	rboxylic rol ed y	no	no				
10	30612	_	acids, C ₂ - C ₂₄ ,	yes	no	no				

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			aliphatilinear, monoca synthetiand their mono-, di- and triglyce esters	rboxylic c					
11	30960	_	acids, aliphati monoca (C ₆ -C ₂₂), esters with polygly	rboxylic	no	no			
12	31328		acids, fatty, from animal or vegetab food fats and oils	yes	no	no			
13	33120	_	alcohol: aliphati monohy saturate linear, primary (C ₄ - C ₂₄)	c, /dric, d,	no	no			
14	33801	_	n- alkyl(C C ₁₃)ben acid	yes 10 ⁻ zenesulp	no honic	no	30		
15	34130	_	alkyl, linear with even number of carbon atoms (C ₁₂ -	yes	no	yes	30		

			C ₂₀) dimethy	lamines						
16	34230	_	alkyl(C ₂₂)sulpacids		no	no	6			
17	34281	_	alkyl(C ₂₂)sulpacids, linear, primary with an even number of carbon atoms	huric	no	no				
18	34475	_	alumini calcium hydroxi phosphi hydrate	de	no	no				
19	39090	_	N,N- bis(2- hydroxy C ₁₈)ami	yes yethyl)all ne	no kyl(C ₈ -	no		(7)		
20	39120	_	N,N- bis(2- hydroxy C ₁₈)ami hydroch		no kyl(C ₈ -	no		(7)	SML(T) expresse excludin HCl	ed
21	42500	_	carbonic acid, salts	cyes	no	no				
22	43200		castor oil, mono- and diglycer	yes	no	no				
23	43515	_	chloride of choline esters of coconut oil		no	no	0,9			(1)

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			fatty acids						
24	45280	_	cotton	yes	no	no			
25	45440		cresols, butylate styrenat	d,	no	no	12		
26	46700	_	5,7-ditert-butyl-3-(3,4-and 2,3-dimethy)	(lphenyl	no -3H-	no	5		
			benzofu one containi a) 5,7- di-tert- butyl-3- (3,4-	ing:					
			dimethy benzofu one (80 to 100 % w/w) and b) 5,7-di- tert-	lphenyl) iran-2-	-3Н-				
			butyl-3- (2,3-	(lphenyl))-3H-				
27	48960	_	9,10- dihydro stearic acid and its oligome		no	no	5		
28	50160	_	di-n- octyltin bis(n- alkyl(C C ₁₆) mercapt		no)	no		(10)	

29	50360 —	di-n- yes no octyltin bis(ethyl maleate)	no	(10)
30	50560 —	di-n- yes no octyltin 1,4- butanediol bis(mercaptoacetate)	no	(10)
31	50800 —	di-n- yes no octyltin dimaleate, esterified	no	(10)
32	50880 —	di-n- octyltin dimaleate, polymers (n = 2-4)	no	(10)
33	51120 —	di-n- yes no octyltin thiobenzoate 2- ethylhexyl mercaptoacetate	no	(10)
34	54270 —	ethylhyd ye xymet hy lcell	ulose	
35	54280 —	ethylhyd ye xypropydcellu	ıloxxe	
36	54450 —	fats yes no and oils, from animal or vegetable food sources	no	
37	54480 —	fats yes no and oils, hydrogenated, from animal or vegetable food sources	no	

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							,	
38	55520	_	glass fibers	yes	no	no		
39	55600	_	glass microba	yes alls	no	no		
40	56360	_	glycero esters with acetic acid	l,yes	no	no		
41	56486		glycero esters with acids, aliphati saturate linear, with an even number of carbon atoms (C ₁₄ -C ₁₈) and with acids, aliphati unsaturalinear, with an even number of carbon atoms (C ₁₆ -C ₁₈)	c, cd,	no	no		
42	56487	_	glycero esters with butyric acid	l,yes	no	no		
43	56490		glycero esters with	l,yes	no	no		

		erucic acid				
44	56495 —	glycerol,yes esters with 12- hydroxystearic acid	no	no		
45	56500 —	glycerol,yes esters with lauric acid	no	no		
46	56510 —	glycerol,yes esters with linoleic acid	no	no		
47	56520 —	glycerol,yes esters with myristic acid	no	no		
48	56535 —	glycerol,yes esters with nonanoic acid	no	no		
49	56540 —	glycerol,yes esters with oleic acid	no	no		
50	56550 —	glycerol,yes esters with palmitic acid	no	no		
51	56570 —	glycerol,yes esters with propionic acid	no	no		
52	56580 —	glycerol,yes esters with ricinoleic acid	no	no		

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53	56585		glycerol,yes esters with stearic acid	no	no		
54	57040		glycero yes monooleate, ester with ascorbic acid	no	no		
55	57120		glycero yes monooleate, ester with citric acid	no	no		
56	57200		glycero yes monopalmita ester with ascorbic acid	no no	no		
57	57280		glycerol yes monopalmita ester with citric acid	no no	no		
58	57600		glycerol yes monostearate ester with ascorbic acid	no e,	no		
59	57680	_	glycerol yes monostearate ester with citric acid	e, no	no		
60	58300	_	glycine, yes salts	no	no		
62	64500	_	lysine, yes salts	no	no		
63	65440		manganesses pyrophosphi	te no	no		

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64	66695 —	methylh websoxymathylcellulose	
65	67155 —	mixture yes no no of 4- (2- benzoxazolyl)-4'- (5- methyl-2- benzoxazolyl)stilbene, 4,4'- bis(2- benzoxazolyl) stilbene and 4,4'- bis(5- methyl-2- benzoxazolyl)stilbene	Not more than 0,05 % (w/w) (quantity of substance used/ quantity of the formulation). Mixture obtained from the manufacturing process in the typical ratio of (58-62 %): (23-27 %): (13-17 %).
66	67600 —	$\begin{array}{cccc} \text{mono-} & \text{yes} & \text{no} & \text{no} \\ \text{n-} & \text{octyltin} & \text{tris(alkyl(C$_{10}$-} & \text{C$_{16}$)} \\ \text{mercaptoacetate)} & & \end{array}$	(11)
67	67840 —	montaniones no no no acids and/or their esters with ethyleneglycol and/or with 1,3-butanediol and/or with glycerol	
68	73160 —	phosphovies no yes 0,0 acid, mono-and di-	5

Status: Point in time view as at 19/05/2019.

69	74400	_	n-alkyl (C ₁₆ and C ₁₈) esters phosphoacid, tris(non and/or dinonyl ester	yl-	no	yes	30			
70	76463		polyacr acid, salts	ylyics	no	no		(22)		
71	76730		γ-	n ettes ylsilo propylat		no	6			
72	76815		polyeste of adipic acid with glycero or pentaery esters with even number unbranc C_{12} - C_{22} fatty acids	l ythritol, ed,	no	no		(32)	The fraction with molecul weight below 1 000 Da [F1shall] not exceed 5 % (w/w)	ar
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	diol	no	yes		(31) (32)		

Status: Point in time view as at 19/05/2019. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

			end-capped with acetic acid or fatty acids C_{12} - C_{18} or n-octanol and/or n-decanol				
74	77440	_	polyethylesegly diricinoleate	cnb	yes	42	
75	77702		polyethylessegly esters of aliph. monocarb. acids (C6-C22) and their ammonium and sodium sulphates	cob	no		
76	77732		polyethylesse glycol (EO = 1-30, typically 5) ether of butyl 2-cyano 3-(4-hydroxy-3-methoxyphenyl) acrylate	no	no	0,05	Only for use in PET
77	77733	_	polyethylessegly (EO = 1-30, typically 5)	cnb	no	0,05	Only for use in PET

Status: Point in time view as at 19/05/2019.

			acrylate	phenyl)					
78	77897		(EO = 1-50)		cnb	no	5		
79	80640	_	polyoxy (C ₂ - C ₄) dimethy	alks yl Ipolysilo	no	no			
80	81760		powders flakes and fibres of brass, bronze, copper, stainless steel, tin, iron and alloys of copper, tin and iron		no	no			
81	83320	_			thnydcellu				
82	83325	_			ethylcel				
83	83330	_	propylh	yydersoxyp	r op ylcell	ulose			
84	85601		silicates natural (with the exception		no	no			

	1	of	I	ſ	I	1	
		asbestos)					
85	85610 —	silicates, yes natural, silanated (with the exception of asbestos)	no	no			
86	86000 —	silicic yes acid, silylated	no	no			
[F187	86285	Silicon dioxide, silanated	no	no			For synthetic amorphous silicon dioxide, silanated: primary particles of 1–100 nm which are aggregated to a size of 0,1–1 µm and may form agglomerates within the size distribution of 0,3 µm to the mm size.
88	86880 —	sodium yes	no	no	9		
		monoalkyl dialkylphenoxy	benzenec	lisulphon	ate		
89	89440 —	stearic yes acid, esters	no	no		(2)	

Status: Point in time view as at 19/05/2019.

			with ethylen	eglycol					
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		tricyclo bis(hexa	d yea nedi ahydropl	mothano thalate)	lno	0,05		
93	95858		waxes, paraffin refined, derived from petroleu based or syntheti hydroca feedstoo low viscosit	ic, um c urbon cks,	no	no	0,05	Not to be used for articles in contact with fatty foods for which [F1 simul D1 and/ or D2] is laid down. Average molecul weight not less than 350 Da. Viscosit at 100 °C not less than 2,5 cSt (2,5 × 10 ⁻⁶ m ² /s).	e ar

							Conten of hydroca with Carbon number less than 25, not more than 40 % (w/w).	arbons
94	95859		waxes, refined, derived from petroleu based or syntheti hydroca feedstochigh viscosit	c irbon eks,	no	no	Averag molecu weight not less than 500 Da. Viscosi at 100 °C not less than 11 cSt (11 × 10-6 m²/s). Conten of mineral hydroca with Carbon number less than 25, not more than 5 % (w/w).	t arbons
95	95883	_	white mineral oils, paraffin derived from	yes	no	no	Averag molecu weight not less than	

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			petroleu based hydroca feedstoo	rbon eks				480 Da. Viscosit at 100 °C not less than 8,5 cSt (8,5 × 10 ⁻⁶ m²/s). Content of mineral hydroca with Carbon number less than 25, not more than 5 % (w/w).	rbons	
96	95920	_	wood flour and fibers, untreate	yes d	no	no				
97	72081/1	0—	petroleu hydroca resins (hydrog	rbon	no	no		of dienes and olefins of the aliphaticalicyclic and/or	rbon enated c polymeris	sation

						from distillate of cracked petroleus stocks with a boiling range not greater than 220 °C, as well as the pure monome found in these distillate streams subsequited followers by distillating the procession of the	ers on ently d on, nation al ng.
--	--	--	--	--	--	--	----------------------------------

Status: Point in time view as at 19/05/2019.

									(ASTM D1159), The colour of a 50 % solution in toluene < 11 on the Gardner scale, Residual aromatic monomer ≤ 50 ppm,
98	17260	000005	Of Ot mOald	eshesede	yes	no		(15)	
	54880								
99	19460	000005	0ladti6 acid	yes	yes	no			
	62960		aciu						
100	24490	000005	0s ø£bit ol	yes	yes	no			
	88320								
101	36000	000005	0a8de7bio acid	yes	no	no			
102	17530	000005	0 g90 e7se	no	yes	no			
103	18100	000005	6 g&yle5 ro	lyes	yes	no			
	55920								
104	58960	000005	7h@9a@lec	ylesimet	høybammo	o nio um	6		
105	22780	000005	7p a0 mitic	yes	yes	no			
	70400		acid						
106	24550	000005	7stlela r 4c	yes	yes	no			
	89040		acid						
107	25960	000005	7ut8a6	no	yes	no			
108	24880		7s ti0rd se	no	yes	no			
109	23740	000005	-	yes	yes	no			
	81840		propane						
	1 - 2 - 3			<u> </u>					<u> </u>

110	93520	0000059e02- 0010191teldo		no	no				
111	53600	0000060 edlo y		net ntr aac	eti a o				
112	64015	0000060lindlacid	ric yes	no	no				
113	16780	0000064eth7a	6 ol yes	yes	no				
	52800								
114	55040	0000064fd8r acid	6c yes	no	no				
115	10090	0000064a ¢9 ti	2	yes	no				
	30000	acid							
116	13090	0000065b &5 z	wic yes	yes	no				
	37600	acid							
117	21550	0000067n 5ct l	lanoho	yes	no				
118	23830	0000067263-	1 -	yes	no				
	81882	prop	anol						
119	30295	0000067a 6 4t	ine yes	no	no				
120	49540	0000067 d668 rd sulp	thylyes hoxide	no	no				
121	24270	0000069salle	ÿli¢ yes	yes	no				
	84640	acid							
122	23800	0000071123- prop	l .	yes	no				
123	13840	0000071136- buta		yes	no				
124	22870	0000071141- pent		yes	no				
125	16950	0000074e8by	lleneno	yes	no				
126	10210	0000074a86t	2len c no	yes	no				
127	26050	0000075 v0 dy		yes	no	ND		1 mg/ kg in final product	
128	10060	0000075a0₹ta	Olde Imyode	yes	no		(1)		
129	17020	0000075eHy oxid		yes	no	ND		1 mg/ kg in final product	(10)

Status: Point in time view as at 19/05/2019.

		T					T			
130	26110	000007	5 v315y4 ide chloride		yes	no	ND			(1)
131	48460	000007	51317–6 difluoro	yes ethane	no	no				
132	26140	000007	5v318y1/ide fluoride		yes	no	5			
133	14380	000007	5e 41 b6ny		yes	no	ND		1 mg/	(10)
	23155		chloride						kg in final product	
134	43680	000007	5 e45 ofod	i sles srom	ethane	no	6		Content of chlorofl less than 1 mg/ kg of the substant	uoromethan
135	24010	000007	5p 56 p9yle oxide	nieo	yes	no	ND		1 mg/ kg in final product	
136	41680	000007	6eaanpho	ryes	no	no				(3)
137	66580	000007	methyle methyl- (1-		no yl)pheno	yes I)		(5)		
138	93760	000007	7t90n7 butyl acetyl citrate	yes	no	no		(32)		
139	14680	000007		yes	yes	no				
	44160		acid							
140	44640	000007	7e93i© acid, triethyl ester	yes	no	no		(32)		
141	13380	000007		yes	yes	no	6			
	25600]	trimethy	vlolpropa	ne					
	94960	1								
142	26305	000007	8 v08y0 trio	tho xysil	aynes	no	0,05		Only to be	[^{F9} (1)]

143 144	62450 19243	000007	8is t∂p∉ nta	n ye s	no	no	ND		used as a surface treatmen agent	nt
	21640		methyl- butadie	1,3- ne	yes	no			1 mg/ kg in final product	
145	10630	0000079	9a06 y llam	ide	yes	no	ND			
146	23890 82000	0000079	9 p00p4 on acid	i y es	yes	no				
147	10690	0000079	Pa¢by Mc acid	no	yes	no		(22)		
148	14650	0000079	9e B& Potr	i filo ioroet	hydsene	no	ND			(1)
149	19990	0000079	9 n3Otl (acr	y rla mide	yes	no	ND			
150	20020	0000079	9m4dth4acr acid	yrlóc	yes	no		(23)		
[^{F6} 151	13480	000008	bis(4-	no /phenyl)j	yes	no	0,05		Not to be used for the manufact of polycard infant feeding bottles. Not to be used for the manufact of polycard drinking cups or bottles which, due to their spill proof character are	cture conate

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152	15610	000008	040 47 -9	no dipheny	yes	no	0,05		intended for infants ⁱ and young children	
			sulphon	e	I					
153	15267	0000080		no diphenyl e	yes I	no	5			
154	13617	0000080		no xydipher	yes	no	0,05			
	16090		sulphon	e e	1 9 1					
155	23470	0000080	0e56-8 pinene	no	yes	no				
156	21130	0000080	0n62tlfacr acid, methyl ester	ydoc	yes	no		(23)		
157	74880	0000084	1pTMh2lic acid, dibutyl ester	yes	no	no	0,3	(32)	Only to be used as: (a)	plasticiser in repeated use materials and articles contacting non- fatty foods; technical support agent in polyolefins in concentrations up to 0,05 % in the

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										final product.
158	23380	000008	5p lM h9lic	yes	yes	no				
	76320		anhydri	de						
159	74560	000008	5ph8halic acid, benzyl butyl ester	yes	no	no	30	(32)	Only to be used as: (a)	plasticiser in repeated use materials and articles; plasticiser in single-use materials and articles contacting non-fatty foods except for infant formulae and follow-on formulae as defined by Directive 2006/141/EC or processed cereal-based foods and baby foods for infants and

Status: Point in time view as at 19/05/2019.

									(c)	young children as defined by Directive 2006/125/ EC; technical support agent in concentrations up to 0,1 % in the final product.
160	84800	000008	7saBeylid acid, 4-tert- butylph ester		no	yes	12			
[^{F10} 161	92160	000087-	69(4)- tartaric acid	yes	no	no]
162	65520	000008	7 ค728ค5 ito	lyes	no	no				
163	66400	0000083	82224'-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	0000088	8 <i>6</i> 99-3	yes	yes	no				
	74480		phthalic acid							
166	24057	0000089	9 p3/2 07ne anhydri	l hti c de	yes	no	0,05			

167	25240	000009	1208-7 toluene diisocya	no	yes	no		(17)	1 mg/ kg in final product expresse as isocyana moiety	
168	13075 15310	000009	1276-9 diamino phenyl- triazine		yes	no	5			[^{F9} (1)]
169	16240	000009	dimethy	no rl-4,4'- anatobipl	yes nenyl	no		(17)	1 mg/kg in final product expresse as isocyana moiety	
170	16000	000009		no xybiphei	yes ıyl	no	6			
171	38080	000009	3b 58z bic acid, methyl ester	yes	no	no				
172	37840	000009	3b&91z@ic acid, ethyl ester	yes	no	no				
173	60240	0000094		yes benzoic	no	no				
174	14740	000009	5 <i>6</i> 48-7 cresol	no	yes	no				
175	20050	000009	6n05tl9acr acid, allyl ester	yrlic	yes	no	0,05			
176	11710	000009	6adbylic acid, methyl ester	no	yes	no		(22)		
177	16955	000009	6 e419y 1 lend carbona		yes	no	30		SML expresse	d

Status: Point in time view as at 19/05/2019.

									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.	l e te
178	92800	000009	thiobis(tert- butyl-3- methylp		no	yes	0,48			
179	48800	000009	dihydro 5,5'-		no lmethane	yes	12			
[F11180	17160	000009	7efigenol	no	yes	no		(33)]
181	20890	000009	7n68th2aci acid, ethyl ester	yrlic	yes	no		(23)		
182	19270	000009	7 ∺6a5c⊕ hic acid	no	yes	no				
183	21010	000009	7n8ctlact acid, isobutyl ester		yes	no		(23)		
184	20110	000009	7n% thaci acid, butyl ester	yrlic	yes	no		(23)		
185	20440	000009	7n9@lfaci acid, diester	ydóc	yes	no	0,05			

			with ethylene	eglycol						
186	14020	000009	845 ter1- butylph	no enol	yes	no	0,05			
187	22210	000009	8683-9 methyls	no tyrene	yes	no	0,05			
188	19180	0000099	Discop Stha acid dichlori		yes	no		(27)		
189	60200	0000099		yes benzoic	no	no				
190	18880	0000099		no benzoic	yes	no				
191	24940	000010	0t20€p9hth acid dichlori		yes	no		(28)		
192	23187	_	phthalic acid	no	yes	no		(28)		
193	24610	000010	Os tly2re5 ne	no	yes	no				
194	13150	000010	Ob &hzt yl alcohol	no	yes	no				
195	37360	000010	Ob &a zāld	esheysde	no	no				(3)
196	18670	000010	Oh&XaOne	t lyg lenete	tyes nine	no		(15)		
	59280									
197	20260	000010	lmethaci acid, cyclohe ester		yes	no	0,05			
198	16630	000010	le668h8ny diisocya	l no ethan inate	ey l s4'-	no		(17)	1 mg/ kg in final product expresse as isocyana moiety	
199	24073	000010	lr 90oc in diglycic ether		yes	no	ND		Not to be used for articles	(8)

Status: Point in time view as at 19/05/2019.

								in contact with fatty foods for which [F1 simul D1 and/ or D2] is laid down. For indirect food contact only, behind a PET layer.	ant
200	51680	000010		yes Ithiourea	no a	yes	3		
201	16540	000010	2d 09 h0ny carbona	lno te	yes	no	0,05		
202	23070	000010		no nedioxy)	yes diacetic	no	0,05		[^{F9} (1)]
203	13323	000010	bis(2-	no vethoxy)l	yes benzene	no	0,05		
204	25180	000010		yes	yes	no			
	92640		',N'- tetrakis(hydroxy		thylened	liamine			
205	25385	000010	2 ₩7,0145 yla	mine	yes	no		40 mg/kg hydroge at a ratio of 1 kg food to a maximu of 1,5 gran of hydroge	ım ns

Status: Point in time view as at 19/05/2019. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

									Only to be used in hydroge intended for non-direct food contact use.	
206	11500	0000103	Bactylic acid, 2- ethylher ester	no xyl	yes	no	0,05			
207	31920	0000103	Ballipilc acid, bis(2- ethylher ester	yes xyl)	no	yes	18	(32)		(2)
208	18898	0000103		no phenyl) de	yes	no	0,05			
209	17050	0000104	4276-7 ethyl-1- hexanol	no	yes	no	30			
210	13390 14880	000010:	510 % -8 bis(hydi	no roxymetl	yes nyl)cyclo	no hexane				
211	23920	000010:	5p38p4on acid, vinyl ester	i a o	yes	no		(1)		
212	14200 41840	000010:	5 e6 βr∂lac	chara	yes	no		(4)		
213	82400	000010:		yes neglycol	no	no				
214	61840	000010	61 2 4-9 hydroxy acid	yes vstearic	no	no				
215	14170	000010	Sb311y0ic anhydri		yes	no				
216	14770	000010	6p44-5 cresol	no	yes	no				

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217	15565	000010		no benzene	yes	no	12			
218	11590	000010	6a6By Hc acid, isobutyl ester	no	yes	no		(22)		
219	14570 16750	0000100	6e p9e1 8loi	olo ydrin	yes	no	ND		1 mg/ kg in final product	(10)
220	20590	0000100	or Odthacr acid, 2,3- epoxypi ester	_	yes	no	0,02			(10)
221	40570	000010	6 b917aB e	yes	no	no				
222	13870	000010	6198-9 butene	no	yes	no				
223	13630	000010	6b %⊈ad iei	ายิง	yes	no	ND		1 mg/ kg in final product	
224	13900	000010	7201-7 butene	no	yes	no				
225	12100	000010	7a¢Bylloni	itmide	yes	no	ND			
226	15272 16960	000010	7etlbyBene	e dia mine	yes	no	12			
227	16990	000010	7e 2Hyl lene	egelsscol	yes	no		(2)		
	53650									
228	13690	000010	7 1 8 % –0 butaned	no iol	yes	no				
229	14140	000010	7 5912 y6ic acid	no	yes	no				
230	16150	000010	8 dOnhe thy	laoninoe	thyænsol	no	18			
231	10120	000010	8a05ti& acid, vinyl ester	no	yes	no	12			
232	10150	000010		yes	yes	no				
	30280		anhydri	de						
233	24850	000010	8s û0e5 nic anhydri		yes	no				

22.4	10060	000010	0241.4.					(2)	
234	19960	000010	anhydri	no de	yes	no		(3)	
235	14710	000010	8#3-9-4 cresol	no	yes	no			
236	23050	000010		no nediami	yes ne	no	ND		
237	15910	000010		no	yes	no	2,4		
	24072		dihydro	xybenze	ne				
238	18070	000010	8 956ta ric anhydri		yes	no			
[F12239	19975	000010		yes	yes	no	2,5		
	25420		triamino triazine)-1,3,5-					
	93720]								
240	45760	000010	8 e9&l8 he	x yda min	eno	no			
[F10241	22960	000010	8p905en201	no	yes	no	3]
242	85360	0000109	9s4Baðic acid, dibutyl ester	yes	no	no		(32)	
243	19060	0000109	9i sõbű tyl vinyl ether	no	yes	no	0,05		(10)
244	71720	0000109	9 p66t0 ne	yes	no	no			
245	22900	0000109	9167-1 pentene	no	yes	no	5		
246	25150	0000109	9 t-919 a 1 9yo	lmoofuran	yes	no	0,6		
247	24820	0000110	Os tlőet mic	yes	yes	no			
	90960		acid						
248	19540	0000110		yes	yes	no		(3)	
	64800		acid						
249	17290	0000110	Of u natic	yes	yes	no			
	55120		acid						
250	53520	0000110		yes ebisstear	no amide	no			
251	53360	0000110		yes ebisolear	no nide	no			
252	87200	0000110	Os 44 bic acid	yes	no	no			

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253	15250	0000110	0 460- 1 diamino	no butane	yes	no				
254	13720	000011		yes	yes	no		(30)		
	40580		butaned	10l						
255	25900	000011	Ot il 8x3 ane	no	yes	no	5			
256	18010	000011	0g 9dt alric	yes	yes	no				
	55680		acid							
[F11257	13550	000011	0 e19p ropy	l øne glyc	oyles	no				
	16660	002526	5-71-8							
	51760]								
258	70480	000011	l pannition acid, butyl ester	yes	no	no				
259	58720	000011	l hl ept ano acid	i y es	no	no				
260	24280	000011	ls 2∂a6 ic acid	no	yes	no				
261	15790	000011	1 cH0tH0 yle	net riami	nyees	no	5			
262	35284	000011		yes thyl)etha	no nolamine	no	0,05		Not to be used for articles in contact with fatty foods for which [FI simul D1 and/ or D2] is laid down. For indirect food contact only, behind a PET layer.	ant

263	13326	000011	1 e46tl6 yle	nemlyoo	wag	no		(2)		
203	15760	000011	I CHOOLUY IC	ijugiyeo:	yes	110		(2)		
	47680	<u> </u>								
264	22660	000011	1466-0 octene	no	yes	no	15			
265	22600	000011	1487-5 octanol	no	yes	no				
266	25510 94320	000011	2 t 2l₹t 6 yle	nyeglyco	lyes	no				
267	15100	000011	2430-1 decanol	no	yes	no				
268	16704	000011		no	yes	no	0,05			
269	25090 92350	000011	2 t6©a ₹th	y læs egly	cył s	no				
270	22763	000011	2 680 icl acid	yes	yes	no				
	69040									
271	52720		2 e8deā mi	-	no	no				
272	37040	000011	2b&he6nic acid	yes	no	no				
273	52730	000011	2e86e7c acid	yes	no	no				
274	22570	000011	26666ec isocyan	۲	yes	no		(17)	l mg/kg in final product expresse as isocyan moiety	
275	23980	000011	5p@7plyle	nieo	yes	no				
276	19000	000011	5iddbilter	1 0 0	yes	no				
277	18280	000011	5 h2%æ hl anhydri		nyætshylen	etotrahy	d Ndp htha	lic		
278	18250	000011	5 h2∾ hl acid	o ro endo	nyetshylen	etetrahy	d Nip htha	lic		
279	22840 71600	000011	5p enta ery	ythesitol	yes	no				
280	73720	000011	5 pMos pho acid,) yies	no	no	ND			

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		tric est	chloro er	ethyl						
281	25120	0000116tdt	ŧa 3luoi	n oethyle	nyæs	no	0,05			
282	18430	0000116he	x af luo	no propy	lyes	no	ND			
283	74640	eth	d, s(2- sylhex er	yl)	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 concentratio up to 0,1 % in the final product.
284	84880	0000119sat aci me est	d, ethyl	yes	no	no	30			
285	66480	bis me ter	ethyler (4- ethyl-6) -	no	yes		(13)		
286	38240	0000119bei	h z oph	greo ne	no	yes	0,6			
287	60160	0000120447 hydaci eth est	droxyl d, ıyl	yes benzoic	no	no				

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			1							
288	24970	000012	Oterbythth acid, dimethy ester		yes	no				
289	15880 24051	000012		no xybenze	yes ne	no	6			
290	55360	000012	lganio acid, propyl ester	yes	no	no		(20)		
291	19150	000012	1 i90lp15 tha	aho	yes	no		(27)		
292	94560	000012	2ti210si3pro	ya nolan	nime	no	5			
293	23175	000012	2p52spho acid, triethyl ester	onous	yes	no	ND		1 mg/ kg in final product	(1)
294	93120	000012	3t2i&dipr acid, didodec ester		no	yes		(14)		
295	15940	000012		yes	yes	no	0,6			
	18867	_	ainyaro	xybenze	ne					
	48620									
296	23860			andehyde	yes	no				
297	23950	000012	3 p62p6 on anhydri		yes	no				
298	14110	000012	3 5712y8 alo	denloyde	yes	no				
299	63840	000012	31 -7641 2ni acid	cyes	no	no				
300	30045	000012	3a 86ti& acid, butyl ester	yes	no	no				
301	89120	000012	Зя дэ лэ́с acid, butyl ester	yes	no	no				
302	12820	000012	3a 20l 3ic acid	no	yes	no				
303	12130	000012		yes	yes	no				
	31730		acid							
	*	*	*	•		*	-			

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	T	T	I		i i				
304	14320	000012	4e@₱r⊋lic acid	yes	yes	no			
	41960		aciu						
305	15274	000012	4h@Ջa4 me	t hy lened	i ayers ine	no	2,4		
	18460								
306	88960	000012	4s ££au5 am	i ste s	no	no			
307	42160	000012	4 େ ଅଧି ତ ପ dioxide	yes	no	no			
308	91200	000012	6s uðr6 se acetate isobutyr		no	no			
309	91360	000012	6s ılı4r7 se octaace	-	no	no			
310	16390	000012		no	yes	no	0,05		
	22437		dimethy propane						
311	16480	000012	6 d5p8e13 tae	exyethrito	yes	no			
	51200								
312	21490	000012	6 n9/8 th/acr	ylo nitril	eyes	no	ND		
313	16650	000012	7 d6p3h9 ny		yes	no	3		
	51570		sulphon	e					
314	23500	000012	7β91-3 pinene	no	yes	no			
315	46640	000012	8236- d i- 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	6 60.27 6ic acid,	yes	no	no			

			butyl ester							
321	36080	000013	7a 66 e 6 by palmita	lyes te	no	no				
322	63040	000013	8la20id acid, butyl ester	yes	no	no				
323	11470	000014	0a88yfic acid, ethyl ester	no	yes	no		(22)		
324	83700	000014	1 г22п0 1е acid	iges	no	yes	42			
325	10780	000014	lað Dy Ilc acid, n- butyl ester	no	yes	no		(22)		
326	12763	000014		yes	yes	no	0,05		Not	
	35170		aminoet	thanol					to be used for articles in contact with fatty foods for which [FI simul D1 and/ or D2] is laid down. For indirect food contact only, behind a PET layer.	ant
327	30140	000014	la 78ti6 acid, ethyl ester	yes	no	no				

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328	65040	000014	l n&ଥା ଧୀic acid	yes	no	no			
329	59360	0000142	2 h6 2ahoi acid	cyes	no	no			
330	19470	000014		yes	yes	no			
	63280		acid						
331	22480	0000143	3108-8 nonano	no	yes	no			
332	69760	000014	3 e2&y 2 alcohol	yes	no	no			
333	22775	000014		yes	yes	no	6		
	69920		acid						
334	17005	000015	l e5l6yl en	imine	yes	no	ND		
335	68960		1 ⊝0-2 a6mid	eyes	no	no			
336	15095	000033	4 n4 8-5 decanoi	yes	yes	no			
	45940		acid						
337	15820	000034	1 1	no benzoph	yes enone	no	0,05		
338	71020	000037	3p 49 mito acid	leyices	no	no			
339	86160	0000409	9s 11le2 n carbide	yes	no	no			
[F13340	47440	000046	1 d5&y5 no	djesnide	no	no	60]
341	13180	000049		2na2.1]he	pyte2-	no	0,05		
	22550		ene						
342	14260	0000502	2e 4p r∂la	ctone	yes	no		(29)	
343	23770	0000504	41 63– 2 propane	no diol	yes	no	0,05		
[F10344	13810	000050	1 1	no	yes	no	0,05	15	(21)
	21821]		butaned formal	101				30	
345	35840	000050	6a 3acb idi acid	cyes	no	no			
346	10030	0000514	4ab0efic acid	no	yes	no			
347	13050	000052	8 tr14n0 lli1	i n o	yes	no		(21)	
	25540		acid						

348	22350	000054	4n6ÿri8tic	yes	yes	no				
	67891		acid							
349	25550	000055	2 td0n Əllit anhydri	i n o de	yes	no		(21)		
350	63920	000055	7li 5916 cei acid	riges	no	no				
351	21730	000056	3345-1 methyl- butene	no 1-	yes	no	ND		Only to be used in polypro	(1)
352	16360	000057		no lphenol	yes	no	0,05			
353	42480	000058	1e0958ni acid, rubidiui salt		no	no	12			
354	25210	000058	42841–9 toluene diisocya	no	yes	no		(17)	1 mg/kg in final product expresse as isocyan moiety	
355	20170	000058	5n05thaci 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-monome for the preparat of polymer additive	tion ric
358	14841	000059	9464-4 cumylp	no henol	yes	no	0,05			

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359	15970	000061	149 9 -4	yes oxybenzo	yes	no		(8)		
	48720		diffyuro	Xybenzo	pnenone					
360	57920	000062	0 gbye ₹rol trihepta	l yes moate	no	no				
361	18700	0000629	291Jd-8 hexaned	no diol	yes	no	0,05			
362	14350	000063	0e@Bo0n monoxi		yes	no				
363	16450	0000640	610 % -0 dioxola	no ine	yes	no	5			
[F10364	15404	0000652	2164-5,6- dianhyd	- no drosorbito	yes ol	no	5		Only to be used as: (a)	a co- monomer in poly(ethylene- co- isosorbide terephthalate); a co- monomer at levels of up to 40 mole % of the diol component in combination with ethylene glycol and/ or 1,4- bis(hydroxymethyl)cyclohe for the production

365	11690	000069	Qali Avilla	no	VAS	no		(22)	together with 1,4-	rosorbito	xane
365	11680	000068	9a¢2ylic 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	3tBi60/1pr acid, dioctade ester		no	yes		(14)			
369	12761	000069		no odecanoi	yes c	no	0,05				
370	21460	000076	0 n9&tl0a cı anhydri		yes	no		(23)			
371	11510 11830	000081	8a6ilyllic acid, monoes with ethylene		yes	no		(22)			
372	18640	000082	2h 06a0 ne diisocya		yes	no		(17)	1 mg/ kg in	(10)	

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373	22390	000084			yes rboxylic	no	0,05		final product expresse as isocyana moiety	ed	
374	21190	000086	8n7@thacr acid, monoes with ethylene	ter	yes	no		(23)			
375	15130	000087	2405-9 decene	no	yes	no	0,05				
[F12376	66905	000087		yes yrrolido	no ne	no	60]	
377	12786	000091		no ropyltrie	yes thoxysila	no ne	0,05		Residua extracta content of 3- aminoproto be less than 3 mg/kg filler when used for the reactive surface treatment of inorganifillers. SML = 0,05 mg/kg when used for the surface treatment of inorganifillers.	ble copyltrie	thoxysilane

									material and articles.	S
378	21970	000092	1	no Imethac	yes rylamide	no	0,05			
379	21940	000092		no lacrylan	yes iide	no	ND			
380	11980	000092	5a6flyllc acid, propyl ester	no	yes	no		(22)		
381	15030	000093	le§8l€oc	tence	yes	no	0,05		Only to be used in polymer contactifoods for which simulan A is laid down	ng
382	19490	000094	71 -00-4105 1 a c	tam	yes	no	5			
383	72160	000094	8265-2 phenyli	yes ndole	no	yes	15			
384	40000	000099	bis(octy (4- hydroxy di-tert-	ilino)-1,3		yes	30			
385	11530	000099	9a6ilyllic acid, 2- hydroxy ester	no	yes	no	0,05		SML expresse as the sum of acrylic acid, 2-hydroxy ester and acrylic acid, 2-	

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									ester. It may contain up to 25 % (m/m) of acrylic acid, 2-hydroxy ester (CAS No	visopropyl visopropyl 8-23-2).
386	55280	000103	4galli¢ acid, octyl ester	yes	no	no		(20)		
387	26155	000107	2463-5 vinylim	no idazole	yes	no	0,05			[^{F9} (1)]
388	25080	000112	0436-1 tetradec	no ene	yes	no	0,05			
389	22360	000114		no lenedica	yes rboxylic	no	5			
390	55200	000116	6 532li5 acid, dodecyl ester	yes	no	no		(20)		
[^{F1} 391	22932	000118	7p@3fbion perfluor ether	omethyl ovinyl	yes	no	0,05		Only to be used in:	antistick coatings; fluoroand perfluoropolymers intended for repeated use applications where the contact ratio

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								is 1 dm ² surface in contact with at least 150 kg food.
392	72800	000124	lp94sphovies acid, diphenyl 2- ethylhexyl ester	no	yes	2,4		
393	37280	000130	2b && tOnitoyes	no	no			
394	41280	000130	5e 612-i0 m yes hydroxide	no	no			
395	41520	000130	Seal Roisum yes oxide	no	no			
396	64640	000130	9m42gResinner hydroxide	no	no			
397	64720	000130	9m4&g4esiwers oxide	no	no			
398	35760	000130	9a64ir4onyes trioxide	no	no	0,04	SML expresse as antimor	
399	81600	000131	Op58a3siumes hydroxide	no	no			
400	86720	000131	Osøđiúm yes hydroxide	no	no			
401	24475	000131	3s 8 ฮี+นิm no sulphide	yes	no			
402	96240	000131	4z1n3e2 yes oxide	no	no			
403	96320	000131	1z98e3 yes sulphide	no	no			
404	67200	000131	/m36lx5bde nes m disulphide	no	no			
405	16690	000132	ld74in0ylbenozene	yes	no	ND	SML expresse as the	(1) ed

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								sum of divinylbenzene and ethylvinylbenzene. It may contain up to 45 % (m/m) of ethylvinylbenzene.
406	83300	000132		yes neglycol earate	no	no		
407	87040	0001330	0s 4di4 m tetrabor		no	no	(16)	
408	82960	0001330		yes neglycol eate	no	no		
409	62240	000133	2in667h-2 oxide	yes	no	no		
[F10410	62720	0001333	2k5.847/n	yes	no	no		Particles] can be thinner than 100 nm only if incorporated at a quantity of less than 12 % w/w in an ethylene vinyl alcohol copolymer (EVOH) inner layer of a multi- layer structure, in which the layer

411	42080	000122	3e 86 34n	yes				in direct contact with the food provide a function barrier preventi migratic of particles into the food. Primary	aal ing on
411	42000	000133	black	yes	no	no		particles of 10 – 300 nm which are aggregato a size of 100 – 1 200 nm which may form agglome within the size distribut of 300 nm – mm. Toluene extracta maximu 0,1 %, determinaccordin	ted erates bles: m ned ng

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								cyclohe extract at 386 nm < 0,02 AU for a 1 cm cell or < 0,1 AU for a 5 cm cell, determinated according to a generall recognismethod of analysis Benzo(a content: max 0,25 mg kg carbon black. Maximuse level of carbon black in the polymer 2,5 % w/w.	ned ng y sed . n)pyrene
412	45200	000133	5e2ppfer iodide	yes	no	no	(6)		
413	35600	000133	6 a21n6 oni hydroxi		no	no			
414	87600	000133	8ร ∂ Ø∋ ½ an monola		no	no			
415	87840	000133	8s 4:lb/t an monoste		no	no			
416	87680	000133	8s 4 BbRan monool		no	no			

			1			1				
417	85680	000134	3s 9⁣ acid	yes	no	no				
418	34720	000134	4a208mlini oxide	uynes	no	no				
419	92150	000140	ltannic acids	yes	no	no			According to the JECFA specific	
420	19210	000145	9isOpHtha acid, dimethy ester		yes	no	0,05			
[F13421	13000	000147		no dimetha	yes namine	no		(34)]
422	38515	000153	bis(2-	yes zolyl)sti	no Ibene	yes	0,05			(2)
423	22937	000162	3p@ff&101 ether	oppropylj	yes uoro	vioyl	0,05			
424	15070	000164	711%-1 decadie	no ne	yes	no	0,05			
425	10840	000166	Baðbyllc acid, tert- butyl ester	no	yes	no		(22)		
426	13510	000167	bis(4-	no /phenyl) _[ropyl)	yes	no			In complia with Commis Regulat (EC) No 1895/20	ssion ion
427	18896	000167		no ymethyl xene	yes)-1-	no	0,05			
428	95200	000170	trimethy tris(3,5- di-tert- butyl-4-		no	no				
429	13210	000176		no yclohexy	yes l)methar	no ne	0,05			

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430	95600	000184	310B-24	yes	no	yes	5					
130	33000	000101	tris(2- methyl- hydroxy tert- butylph butane	4- y-5-		yes						
431	61600	000184	hydroxy n-	yes y-4- ybenzop	no henone	yes		(8)				
432	12280	000203	5a d5 p& 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&dthace acid, diester with 1,4- butaneo		yes	no	0,05					
435	14230	000212	3 e2#r 2la sodium salt	c tao m,	yes	no		(4)				
436	19480	000214	6kadri 6 acid, vinyl ester	no	yes	no						
437	11245	000215	6a97yfic acid, dodecyl ester	no	yes	no	0,05			(2)		
[F12438	13303	000216	2b7s(-256- diisopro carbodi	pylphen	yes yl)	no	0,05		and its hydroly product 2,6-	ppylphen sis	yl)carbodiimid	de
439	21280	000217	7 n7@t10a ct acid,	yrlóc	yes	no		(23)				

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		pheny	ıl						
440	21340	0002210m2&H& acid, propy ester		yes	no		(23)		
441	38160	0002315b68z60 acid, propy ester		no	no				
442	13780	000242517 9 -8 butan bis(2, epoxy		yes	no	ND		Residua content = 1 mg/ kg in final product express as epoxyg Molecu weight is 43 Da.	ed roup.
443	12788	0002432 199 -7 amino acid	no oundecano	yes	no	5			
444	61440		yes xy-5'- ylphenyl)b	no enzotriaz	no zole		(12)		
445	83440	0002466p09eф acid	ho spels oric	no	no				
446	10750	0002495aðfyll acid, benzy ester		yes	no		(22)		
447	20080	0002495n36t46 acid, benzy ester		yes	no		(23)		
448	11890	0002499a5fyllacid, n-octy ester		yes	no		(22)		

no

yes

0,05

0002500d&&etladeyysk

disulphide

[F11449

49840

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450	24430	000256	ls 88a8 ic anhydri		yes	no				
451	66755	000268	2220-4 methyl- isothiaz one		no	no	0,5		Only to be used in aqueous polymen dispersi and emulsio	ons
[^{F12} 452	38885	000272	bis(2,4- dimethy (2- hydroxy n-	yes (lphenyl) y-4- yphenyl)		no	5			1
453	26320	000276	8 v0ı2y7 trii	methoxy	s iden e	no	0,05			(10)
454	12670	000285	amino-3	no 3- nethyl-3,; vlcycloho	yes 5,5- exane	no	6			
455	20530	000286	7m6th2acr acid, 2- (dimeth ethyl ester	ylic ylamino	yes)-	no	ND			
456	10810	000299	8a08ylic acid, sec- butyl ester	no	yes	no		(22)		
457	20140	000299	8ml&hlaci acid, sec- butyl ester	yrlic	yes	no		(23)		
458	36960	000306	1 b₹ħe4 nar	nyide	no	no				
459	46870	000313	tert- butyl-4-		no	no				

			dioctado ester	ecyl						
460	14950	000317.	3e §∂l∂ he isocyan		yes	no		(17)	1 mg/kg in final product express as isocyan moiety	
461	22420	000317	317 2 –6 naphtha diisocya		yes	no		(17)	1 mg/kg in final product expresse as isocyan moiety	
462	26170	000319	vinyl- N-	no cetamid	yes	no	0,02			[^{F9} (1)]
463	25840	000329		no dolpropa crylate	yes ine	no	0,05			
464	61280	000329	hydroxy n-	yes 7-4- ybenzop	no henone	yes		(8)		
465	68040	000333	naphtho (1,2- D)triazo yl]-3-		no	no				
466	50640	000364	8 d1-8 1-8 octyltin dilaurat	yes e	no	no		(10)		
[F14467	14800	3724-65	O rotonic	yes	yes	no		(35)		
	45600]		acid							
468	71960	000382	5p26fluor acid, ammon salt	owstanoi ium	lmo	no			Only to be used in repeated use articles,	

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									sintered at high tempera	
469	60480	000386	hydroxy di-tert- butylph	yes y-3,5'- enyl)-5- enzotriaz	no	yes		(12)		
470	60400	000389	hydroxy tert- butyl-5' methylp		no 	yes		(12)		
471	24888	000396			yes c	no	0,05			
472	66560	000406	methyle methyl-	yes nebis(4- 6- xylphene		yes		(5)		
473	12265	000407-	ใล ปัญวิ เ acid, divinyl ester	no	yes	no	ND		5 mg/kg in final product Only to be used as comonom	
474	43600	000408	chloroal triaza-1	damanta		no	0,3			
475	19110	000409	isocyan	no ato-3- atomethy vicycloho	yes yl-3,5,5- xane	no		(17)	1 mg/kg in final product expresse as isocyan moiety	ed

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476	16570	000412	8d 7βh8 ny diisocya	l xt her-4,	4ýes	no		(17)	1 mg/kg in final product express as isocyan moiety	ed
477	46720	000413	024/2-di- tert- butyl-4- ethylph		no	yes	4,8			(1)
478	60180	000419		yes benzoic yl	no	no				
479	12970	000419	6a 26kG c anhydri	no de	yes	no				
480	46790	000422	tert- butyl-4-	benzoic	no	no				
481	13060	000442		no etricarbo de	yes xylic	no	0,05		SML express as 1,3,5- benzene acid	[^{F9} (1)] ed etricarboxylic
482	21100	000465	5m3ettPacr acid, isopropy ester		yes	no		(23)		
483	68860	000472		yes osphonic	no	no	0,05			
484	13395	000476		no roxymetl	yes hyl)propi	no onic	0,05			(1)
485	13560 15700	000512	4 d3©y ¢lol diisocya		thærse-4,4	'no		(17)	1 mg/ kg in final product	(10)

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									expresso as isocyana moiety	
486	54005	0005136	Se llay Tene N- palmitan N'- stearam	mide-	no	no				
487	45640	0005232	2299-5 cyano-3 dipheny acid, ethyl ester		no	no	0,05			
488	53440	0005518		yes ebispalm	no itamide	no				
489	41040	0005743	B eāloil ım butyrate		no	no				
490	16600	000587	B d5¤h &ny diisocya		ey £ s4'-	no		(17)	l mg/ kg in final product expresse as isocyana moiety	ed
491	82720	0006182		yes neglycol te	no	no				
492	45650	0006197	7230-4 cyano-3 dipheny acid, 2- ethylhes ester	lacrylic	no	no	0,05			
493	39200	0006200	hydroxy hydroxy	yes yethyl)-2 ypropyl-3 doxy)me		no onium	1,8			
494	62140	0006303	B h3/þó pho acid	o yph orou	isno	no				
495	35160	0006642	2631-5 amino-1 dimethy		no	no	5			

496	71680	000668	tetrakis (3,5- di-tert- butyl-4- hydroxy propion	[3- yphenyl)	no	no		
497	95020	000684	62520,40 trimethy pentane diisobut	diol	no	no	5	Only to be used in single- use gloves
498	16210	000686	dimethy	no 1-4,4'- dicycloł	yes nexylmet	no hane	0,05	Only (5) to be used in polyamides
499	19965 65020	000691	5ਜੀਣੀਜਂ ੌ acid	yes	yes	no		In case of use as a monomer only to be used as a co-monomer in aliphatic polyesters up to maximum level of 1 % on a molar basis
500	38560	000712	bis(5- tert- butyl-2-	yes azolyl)th	no	yes	0,6	
501	34480	_	alumini fibers, flakes and powder		no	no		

Status: Point in time view as at 19/05/2019.

502	22778	000745		no penzenes	yes ulphony	no I	0,05			[^{F9} (1)]
503	46080	000758	5β39-9 dextrin	yes	no	no				
504	86240	000763	Is N 60 m dioxide	yes	no	no			For syntheti amorph silicon dioxide primary particles of 1 – 100 nm which are aggregato a size of 0,1 – 1 µm which may form agglome within the size distribut of 0,3 µm to the mm size.	ous ted
505	86480	000763	ls 00i⁄o m bisulphi		no	no		(19)		
506	86920	0007632	2s 00+0 m nitrite	yes	no	no	0,6			
507	59990	000764	7 h0/th0 ch acid	lløerisc	no	no				
508	86560	000764	7s øði⁄o m bromide		no	no				
509	23170	000766	1թՖ⊗գֆ ին	n ie s	yes	no				
	72640		acid							
510	12789	000766	1a411m on	ayes	yes	no				
	35320	1								

511	91920	000766	4 sՁ฿թԽ ur	wes	no	no			
511	71720	000700	acid	1903					
512	81680	000768	lpbta0siu iodide	nynes	no	no	(6)		
513	86800	000768	ls 8@i6 m iodide	yes	no	no	(6)		
514	91840	0007704	4s ₽4 p19ur	yes	no	no			
515	26360 95855	0007732	2wlater	yes	yes	no		In complia with Directive 98/83/	
516	86960	000775	7s 8điữ m sulphite		no	no	(19)		
517	81520	000775	8 p02a3 siu bromide		no	no			
518	35845	000777	la 4acb ide acid	yes	no	no			
519	87120	0007772	2s 08i Tm thiosulp		no	no	(19)		
520	65120	000777	3 n0dn§ an chloride		no	no			
521	58320	0007782	2g 42p5 ite	yes	no	no			
522	14530	0007782	2e 50 o5ine	no	yes	no			
523	45195	000778′	7e ∂ppe r bromide	yes	no	no			
524	24520	000800	ls ∂ŷb €ar oil	no	yes	no			
525	62640	000800	lj apa6 wax	yes	no	no			
526	43440	000800	le ₹fœ© in	yes	no	no			
527	14411	000800		yes	yes	no			
	42880		oil						
528	63760	0008002	2l el∂iŧ ħin	yes	no	no			
529	67850	0008002	2 n56nT an wax	yes	no	no			
530	41760	0008000	6e 44d &lil wax	læes	no	no			
531	36880	0008013	2 589 s3va	kyes	no	no			

Status: Point in time view as at 19/05/2019.

epoxidised the case of PVC gaskets used to seal glass jars containin infant formulae and follow on formulae as selfined by Directive 2006/14' EC or processe cereal-based foods and baby foods for infants and young children as selfined by Directive 2006/12' EC or many foods for infants and selfined by processe cereal-based foods for infants and young children as selfined by Directive 2006/12' EC C C C C C C C C C C C C C C C C C C	532	88640	000801	3s 0√b& ar oil,	yes	no	no	60 30(*)	(32)	(*)	In
case of PVC gaskets used to seal glass jars containinfant formulae and follow-on formulae as defined by Directive 2006/14! EC CC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/14! EC CC CC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane				OII,	and			30(.)			
of PVC gaskets used to seal glass jars containir infant formulae and follow-on formulae as defined by Directive 2006/14 EC or processe cereal-bassed foods and baby foods for infants and young children as defined by Directive 2006/12 EC, the SML is lowered to mg/30 kg.				epoxidis	sea						
PVC gaskets used to seal glass jars containir infant formulae and follow- on formulae as defined by Directive 2006/14! EC or processe cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
gaskets used to seal glass jars containin infant formulae and follow- on formulae as defined by Directive 2006/14! EC or processe cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12! EC or processe cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12! EC or processe cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12! EC the SML is lowered to mg/30 kg. Oxirane											
used to seal glass jars containir infant formulae and follow-on formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/14: EC or processe cereal-based foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
to seal glass jars containin infant formulae and follow-on formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											gaskeis
seal glass jars containir infant formulae and follow-on formulae as defined by Directive 2006/14: EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
glass jars containir infant formulae and follow- on formulae as defined by Directive 2006/14! EC or processe cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12: EC the SML is lowered to mg/30 kg. Oxirane											
jars containir infant formulae and follow-on formulae as defined by Directive 2006/14! EC or processe cereal-bassed foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											
containit infant formulae and follow-on formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											
infant formulae and follow-on formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											jais
formulae and follow- on formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											containing
and follow-on formulae as defined by Directive 2006/14! EC or processe cereal-bassed foods and baby foods for infants and young children as defined by Directive 2006/12! EC, the SML is lowered to mg/30 kg. Oxirane											
follow- on formulae as defined by Directive 2006/14! EC or processe cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
on formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
formulae as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
as defined by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
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by Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12! EC, the SML is lowered to mg/30 kg.											
Directive 2006/14! EC or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
2006/14/ EC or processes cereal- based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											by
EC or processes cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											Directive
or processe cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											2006/141/
processes cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
cereal-based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											
based foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											processed
foods and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg.											
and baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
baby foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
foods for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
for infants and young children as defined by Directive 2006/12: EC, the SML is lowered to mg/30 kg. Oxirane											
infants and young children as defined by Directive 2006/123 EC, the SML is lowered to mg/30 kg. Oxirane											
and young children as defined by Directive 2006/125 EC, the SML is lowered to mg/30 kg.											
young children as defined by Directive 2006/125 EC, the SML is lowered to mg/30 kg. Oxirane											infants
children as defined by Directive 2006/123 EC, the SML is lowered to mg/30 kg. Oxirane											and
children as defined by Directive 2006/123 EC, the SML is lowered to mg/30 kg. Oxirane											young
defined by Directive 2006/123 EC, the SML is lowered to mg/30 kg.											children
by Directive 2006/125 EC, the SML is lowered to mg/30 kg.											
Directive 2006/125 EC, the SML is lowered to mg/30 kg. Oxirane											defined
Directive 2006/123 EC, the SML is lowered to mg/30 kg.											by
EC, the SML is lowered to mg/30 kg.											Directive
EC, the SML is lowered to mg/30 kg.											2006/125/
the SML is lowered to mg/30 kg.											EC,
SML is lowered to mg/30 kg.											the
is lowered to mg/30 kg.											SML
lowered to mg/30 kg. Oxirane											
to mg/30 kg. Oxirane											
mg/30 kg. Oxirane											
Oxirane kg.										m	
Oxirane										111	kg.
										Oxirane	0.
										< 8 %,	

								iodine number < 6.
533	42720	0008015	e ama ub wax	ayes	no	no		
534	80720	0008017	pbbyphc acids	spessoric	no	no		
535	24100	0008050)r 09 i+17	yes	yes	no		
	24130							
	24190							
	83840]						
536	84320		hydroge ester with methano		no	no		
537	84080		Orasi+8, ester with pentaery	yes ythritol	no	no		
538	84000		orddirfi, ester with glycerol	yes	no	no		
539	24160	0008052	2rd Ø+6 tall oil	no	yes	no		
540	63940	0008062	li ਖ਼ੁਿੰਮਹੰ sul acid	plesnic	no	no	0,24	Only to be used as dispersant for plastics dispersions
541	58480	0009000	gum5 arabic	yes	no	no		
542	42640	0009000	eai lb&xy	n nes hylc	e tla lose	no		
543	45920	0009000) da6n2 naı	yes	no	no		
544	58400	0009000	gmar0 gum	yes	no	no		
545	93680	0009000	O H&Syal car gum	ntshes	no	no		
546	71440	0009000) p69ti n	yes	no	no		

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						Γ			
547	55440	0009000g		yes	no	no			
548	42800	0009000ea	adelan	yes	no	no			
549	80000	0009002pa	88y4 thy ax	ylvense	no	no			
550	81060	0009003p0	д7ур го ⁄ах	p yds ne	no	no			
551	79920	0009003pi 0106392pi gl			no	no			
552	81500	0009003ра	&9y∈ <u>'</u>	y lpy rroli	drone	no		The substant shall meet the purity criteria as laid down in Commis Directiv 2008/84 EC°	ssion e
553	14500 43280	000900 4e 8	3446 0s	eyes	yes	no			
554	43300		3Ht8os cetate utyrate		no	no			
555	53280	0009004ef	617yBcel	lydesse	no	no			
556	54260	0009004ef	518y1 hy	d ye xyeth	yı lo ellulo	SICO			
557	66640	0009004n3	50 tl 15 yle	t he scellu	llose	no			
558	60560	0009004h	5⁄2H0 xy	eytebsylcel	lukose	no			
559	61680	0009004h	941 20xy	paspylco	eHalose	no			
560	66700	0009004nd	6 6 tH3ylh	yds oxyp	mpylcel	lunlose			
561	66240	0009004nd	6€tlfylc	eyl es lose	no	no			
562	22450	0009004ni	7100e0cel	ul ose	yes	no			
563	78320	0009004p6		y læs egly inoleate		yes	42		
564	24540 88800	0009005sf	2afre\$h, dible	yes	yes	no			

565	61120	0009005h3/7/h0xyottsyl	no	no		
566	33350	0009005algenic yes	no	no		
567	82080	00090051327–2 yes propyleneglycol alginate	no	no		
568	79040	0009005p64y5thyJessegly sorbitan monolaurate	cnb	no		
569	79120	0009005p65y6thylesegly sorbitan monooleate	cob	no		
570	79200	0009005p66yethylæsegly sorbitan monopalmitate	cob	no		
571	79280	0009005p67y8thylæsegly sorbitan monostearate	cob	no		
572	79360	0009005p70y3thyJæsegly sorbitan trioleate	cob	no		
573	79440	0009005poly4thylæsegly sorbitan tristearate	cob	no		
574	24250 84560	0009006F0Hb6r, yes natural	yes	no		
575	76721	0063148p62ydimenths/lsile (Mw > 6 800 Da)	oxame	no		Viscosity at 25 °C not less than 100 cSt (100 × 10 ⁻⁶ m ² /s)
576	60880	0009032h4/2l+2xyentesylme	thølcellu	ln s e		
577	62280	0009044islobultylems- butene copolymer	no	no		
578	79600	0009046p@ly@thylessegly tridecyl	cnb	no	5	For materials and

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579 61800 0009049h7dh7xxyyxxyyxxyy no no no				ether phospha	nte					(EO ≤ 11) tridecyl ether phospha (monoand dialkyl ester) with a maximu 10 % content of	d yleneglyo im yleneglyo	
dextrin	579	61800	000904		/ pas pyl	no	no					
nitrate	580	46070	001001		yes	no	no					
S83 40400 0010043bbfen yes no no (16)	581	36800	001002		yes	no	no					
nitride	582	50240	001003	octyltin bis(2- ethylhex	kyl	no	no		(10)			
40320 acid	583	40400	001004		yes	no	no		(16)			
10320 1032	584	13620	001004		yes	yes	no		(16)			
chloride 586 65280 0010043n8am2anesses no no		40320										
		41120		chloride	;	no	no					
	586	65280	001004			no	no					
587 68400 001009 604 for 8 ec y y es ucam inte yes 5	587	68400	001009	10€5a8 ec	y yes ucan	ride	yes	5				

588	64320	001037	7lifili@m iodide	yes	no	no		(6)		
589	52645	0010436	6e08451 - eicosena	yes mide	no	no				
590	21370	0010595	5nðacry acid, 2- sulphoet ester		yes	no	ND			(1)
591	36160	001060	5a90oibyl stearate	yes	no	no				
592	34690	001109	7a59a9iniu magnesii carbonat hydroxic	um e	no	no				
593	44960	0011104	le6balt oxide	yes	no	no				
594	65360	0011129	oxide	yses	no	no				
595	19510	0011132	2li ig n 3 cell	n bose	yes	no				
596	95935	0011138	Sx ao+1 2an gum	yes	no	no				
597	67120	001200	1 m2i6c+2	yes	no	no				
598	41600		1ealtoi7um 3s21pHoal		no	no				
599	36840	001200	7b ลร ์เปรท tetrabora		no	no		(16)		
600	60030	0012072	2 h90l rbma	ngenesite	no	no				
601	35440	0012124	ใ <mark>ลหิจีกน</mark> ิงท่า bromide	LYIE'S	no	no				
602	70240	001219	8 023 k&erit	yes	no	no				
603	83460	0012269	Эр%өрhy	lyittse	no	no				
604	60080	0012304	4h6y5dr3otal	gide	no	no				
605	11005	0012542	2aðflyllc acid, dicyclop ester	no entenyl	yes	no	0,05			(1)
606	65200	0012626	6n8&ngane hydroxid		no	no				
607	62245	001275	lii2321-3 phosphic	yes le	no	no			Only to be used	

Status: Point in time view as at 19/05/2019.

									in PET polymer and copolyn	
608	40800	001300	butylide bis(6- tert- butyl-3- methylp ditridec phosphi	henyl- yl	no	yes	6			
609	83455	001344	5 р5⁄бо⊅ ho acid	syds orou	sno	no				
610	93440	001346	3 ti6 2n7um dioxide	ıyes	no	no				
611	35120	001356	0349-1 aminoci acid, diester with thiobis (2- hydroxy ether		no	no				
612	16694	001381	divinyl-	no 2- lidinone	yes	no	0,05			(10)
613	95905	001398	3wlo7H@sto	nite	no	no				
614	45560	001446	1e4i6to ba	l ite s	no	no				
615	92080	001480	7 t-916 -6	yes	no	no				
616	83470	001480	8 q6101.r7 z	yes	no	no				
617	10660	001521	acrylam		yes ulphonic	no	0,05			
618	51040	001553	octyltin	yes oacetate	no	no		(10)		
619	50320	001557	octyltin bis(2- ethylhex		no)	no		(10)		

620	50720	001557	ld60n-5 yes octyltin dimaleate	no	no		(10)	
621	17110	001621	9575-3 no ethylidenebicyc ene	yes lo[2,2,1]l	no nept-2-	0,05		(9)
622	69840	001626	0 009 l palm et amic	deno	yes	5		
623	52640	001638	9d&&oimiteyes	no	no			
624	18897	001671	2664-4 no hydroxy-2- naphthalenecart acid	yes poxylic	no	0,05		
625	36720	001719	1ba0iu2m yes hydroxide	no	no			
626	57800	001864	lg57e&rol yes tribehenate	no	no			
627	59760	001956	9h2tht2te yes	no	no			
628	96190	002042	7 z5x 61 yes hydroxide	no	no			
629	34560	002164	5a5ปาว์ไทเบ ท es hydroxide	no	no			
630	82240	002278	84J29-8 yes propyleneglyco dilaurate	no	no			
631	59120	002312	8476-7 yes hexamethylene- bis(3- (3,5- di-tert- butyl-4- hydroxyphenyl)		yes mide)	45		
632	52880	002367	ethoxybenzoic acid, ethyl ester	no	no	3,6		
633	53200	002394	9266-8 yes ethoxy-2'- ethyloxanilide	no	yes	30		
634	25910	002480	0t /1 pr0pyl en eglyo	coles	no			
635	40720	002501	3tdı6-5 yes butyl-4- hydroxyanisole	no	no	30		

Status: Point in time view as at 19/05/2019.

636	31500	002513	4a5ilylic acid, acrylic acid, 2-	yes	no	no	0,05	(22)	SML expresse as acrylic acid,	ed
			ethylhes ester, copolyn						2- ethylhes ester	kyl
637	71635	002515	lp @ńŧ6 er dioleate	ythersitol	no	no	0,05		Not to be used for articles in contact with fatty foods for which [FI simul D1 and/ or D2] is laid down	ant
638	23590 76960	002532	2 p68y3 th	y læs egly	cyė s	no				
639	23651	002532		nwelenegl	wed	no				
	80800	_	-perj pro	Partie B.						
640	54930	002535	9f0drfald naphthc	l,	no	no	0,05			
[F1641	22331	002551	and (55-65 ° w/ w)1,6- diamino	% -2,2,4- ylhexane %		no	0,05]
642	64990	002573	6 n6ale3 c anhydri	yes de-	no	no			The fraction	

Status: Point in time view as at 19/05/2019. Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 10/2011. (See end of Document for details)

			styrene, copolymer, sodium salt					with molecular weight below 1 000 Da [F1shall] not exceed 0,05 % (w/w)
643	87760	002626	6s67bHan yes monopalmitate	no	no			
644	88080	002626	6s 6£bû an yes trioleate	no	no			
645	67760	002640	n- octyltin tris(isooctyl mercaptoacetate	no e)	no		(11)	
646	50480	002640	ld9-7h-8 yes octyltin bis(isooctyl mercaptoacetate	no e)	no		(10)	
647	56720	002640	2g 1 9e8rol yes monohexanoate	no	no			
648	56880	002640	2g 1 6e6rol yes monooctanoate	no	no			
649	47210	002642	7 407u6 ylt hje stann acid polymer	onc	no			Molecular unit = $(C_8H_{18}S_3Sn_2)n$ (n = 1,5-2)
650	49600	002663	6etOthetthylyins bis(isooctyl mercaptoacetate	no e)	no		(9)	
651	88240	002665	8s���ัสลา yes tristearate	no	no			
652	38820	002674	lb5s(27,4- yes di-tert- butylphenyl) pentaerythritol diphosphite	no	yes	0,6		
653	25270	002674	7290-0 no toluene diisocyanate dimer	yes	no		(17)	1 mg/ kg in final product

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									express as isocyan moiety	
654	88600	002683	6s 4 7/bitol monost		no	no				
655	25450	002689	6 t/1 8y 0 lo	d æo anedi	n aes hano	lno	0,05			
656	24760	002691	4stly2re2nes acid	unpo honic	yes	no	0,05			
657	67680	002710	n- octyltin tris(2- ethylhe:		no)	no		(11)		
658	52000	002717	6 d&7le0 cyl acid	bænzene	s n lphoni	eno	30			
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 vphenol)	yes ethane	no	0,005		Only to be used in polycar	[F9(1)]
663	64150	002829	0li79oleni acid	cyes	no	no				
664	95000	002893	lttomethy trimethyl methyl methaci copolyr	acrylate- ylate	aimæ)	no				
665	83120	002901		yes neglycol lmitate	no	no				

666	87280	0029110	6s 08bi tan dioleate		no	no				
667	55190	0029204	4 gଉଥି ରୀeid acid	cyes	no	no				
668	80240	0029894	1pൽy gly ricinole		no	no				
669	56610	003023	3g 6yle8 ro monobe		no	no				
670	56800	0030899	9g 69e8 ro monola diacetat	urate	no	no		(32)		
671	74240	0031570	Oploospho acid, tris(2,4- di-tert- butylph		no	no				
672	76845	003183	lpthyteste of 1,4- butaned with caprolac	liol	no	no		(29) (30)	The fraction with molecul weight below 1 000 Da [Fishall] not exceed 0,5 % (w/w)	ar
673	53670	0032509	glycol bis[3,3- bis(3- tert- butyl-4- hydroxy		no butyrate]	yes	6			
674	46480	003264	7 d6f7ef 1zy sorbitol	liatsne	no	no				
675	38800	003268	bis(3- (3,5- di-tert- butyl-4-		no	yes l)hydraz	15			
676	50400	003356	0.100.0	yes	no	no		(10)		

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			(isooctyl leate)				
677	82560	00335874 22 pro dip	-1 yes pyleneglycol almitate	no	no		
678	59200	biss (3,5 di-1 but	amethylene- (3-	no propiona	yes te)	6	
679	39060	di-1		no	yes	5	
680	94400	bis (3-i but hyc me	thyleneglyco [3- tert- yl-4- droxy-5- thylphenyl) pionate]	lno	no	9	
681	18310	0036653182 hex	-4 no adecanol	yes	no		
682	53270	0037205e99	y Tcarbyœsyme	t hr ølcellu	losce		
683	66200	0037206n0d	th2ylca yrb oxyn	nentohylcel	lulose		
684	68125	0037244 n@p	Hælinges nite	no	no		
685	85950	sod	d, gnesium- ium- oride	no	no	0,15	SML expressed as fluoride. Only to be used in layers of multi- layer materials not coming into direct contact

									with food.	
686	61390	003735	3 h5y@l+6 xy	nnesthylc	enlbulose	no				
687	13530 13614	003810	bis(4-	no /phenyl) nalic de)	yes propane	no	0,05			
688	92560	0038613	di-tert- butyl- phenyl) bipheny diphosp	-4,4'- lylene	no	yes	18			
689	95280	004060	tris(4- tert- butyl-3- hydroxy dimethy	/-2,6- (lbenzyl)	no -1,3,5- I,3H,5H)	yes	6			
690	92880	004148	tibio diet bis(3- (3,5- di-tert- butyl-4- hydroxy phenyl) propion	,	no	yes	2,4			
691	13600	004746	bis(3- methyl-	phenyl)2	yes 2-	no	1,8			
692	52320	005204		yes phenyl)i	no ndole	yes	0,06			
693	88160	005414	0s &fbit an tripalmi		no	no				
694	21400	005427	ondethaci acid, sulphop ester		yes	no	0,05			(1)
695	67520	0054849	9 n3&n6 m tris(isoc mercapt		no)	no		(9)		

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	00005	00.55.5	. 40 4 4						
696	92205	005756	etal@plhth acid, diester with 2,2'- methyle methyl- tert- butylph	nebis(4- 6-	no	no			
697	67515	0057583	Br3dn3m tris(ethy mercap		no)	no		(9)	
698	49595	0057583	Bestonethy bis(ethy mercap		no)	no		(9)	
699	90720	005844	6 ste2н% 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- yl)hexam pethane,	no	no diamine-	2,4		
702	87920	0061752	2s68b9tar tetrastea		no	no			
703	17170	006178	8falt7y4 acids, coco	no	yes	no			
704	77600	006178	8p&5y0th ester of hydroge castor oil	y læs egly enated	cnb	no			
705	10599/9	200 46178	fatty, fatty, unsatura (C ₁₈), dimers,		yes	no		(18)	(1)

706	17230	006179	non hydroge distilled and non- distilled Ofaty3 acids, tall oil		yes	no			
707	46375	006179	Od 53 toIma earth	cyccosus	no	no			
708	77520	006179	lpb2y6thy ester of castor oil	y les egly	cnb	no	42		
709	87520	006256	8s dib @an monobe	yes henate	no	no			
710	38700	006339	carbobu bis(isoo	yes toxyethy ctyl oacetate		yes	18		
711	42000	006343	carbobu tris(isoc	yes toxyethy ctyl oacetate		yes	30		
712	42960	006414	7 e49t6r oil, dehydra	yes .ted	no	no			
[F10713	43480	006436	5ehardoa activate 0-44-0]	lyes d	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	nents

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								Regulati (EU) No 231/201 with exception of ash content which can be up to 10 % (w/w).	2 ^d
714	84400	006436	brdshtQ hydroge ester with pentaery		no	no			
715	46880	0065140	tert- butyl-4-	benzylp nyl	no	no	6		
716	60800	006544	hydroxy	ne-	no	no	30		
717	84210	006599	7 ғ0£н 0) hydroge	yes nated	no	no			
718	84240	006599	7rd Sirt), hydroge ester with glycerol		no	no			
719	65920	0066822		yes yloyloxy ·l-	no vethyl-	no			

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			carboxy chloride sodium salt - octadec methacr ethyl methacr cyclohe methacr vinyl-2- pyrrolid copolyn	yl ylate- ylate- xyl ylate- one,	mmoniu	m			
720	67360	006764	n- dodecyl tris(isoc		no)	no	(25)		
721	46800	006784	tert- butyl-4-	benzoic	no	no			
722	17200	006830	8 f&Gy 2 acids, soya	no	yes	no			
723	88880	006841	2s 2are3 n, hydroly	yes sed	no	no			
724	24903	006842	5syfugs, hydroly starch, hydroge	sed	yes	no		In complia with the purity criteria for maltitol syrup E 965(ii) as laid down in Commis Directiv 2008/60 EC°	ssion re

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[F15]	_						
726	83599	0068442rdacton yes products of oleic acid, 2-mercaptoethyl ester, with dichlorodimeth sodium sulphide and trichloromethyl		yes	(9)		
727	43360	0068442e8ที่เกือseyes regenerated	no	no			
728	75100	0068515p4840lic yes 0028553a&240 diesters with primary, saturated C8-C10 branched alcohols, more than 60 % C9	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

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								(c)	2006/141/ EC or processed cereal- based foods and baby foods for infants and young children as defined by Directive 2006/125/ EC; technical support agent in concentrations up to 0,1 % in the final product.
729	75105	006851 002676	5p49halic la4fd0 diesters with primary saturate C9-C ₁₁ alcohols more than 90 % C ₁₀	; d	no	no	(26) (32)	Only to be used as: (a)	plasticiser in repeated use materials and articles; plasticiser in single-use materials and articles contacting

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730	66930	006855	4n7€\: h y s	ikæsauid	x ane	no		(c)	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 Directive 2006/125/ EC; technical support agent in concentrations up to 0,1 % in the final product.
730	00/30	000033	татылыу 15	тумтич	JABUIC	110		monome in	

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									kg of	rimethoxy	
731	18220	006856		no ninound	yes ecanoic	no	0,05			(2)	
732	45450	006861	cresol-		no ne-	yes	5				
733	10599/9	2) 2) 4 (6878.	fatty, fatty, unsatura (C ₁₈), dimers, hydroge distilled and non- distilled	enated,	yes	no		(18)		(1)	
734	46380	006885	earth, soda ash flux- calcined		no	no					
735	40120	006895	1 Ыऽ≲(p‰ly	e stes ylene	glycol)h	yadroxym	et/6ylpho	sphonat	e		
736	50960	006922	octyltin ethylene		no tate)	no		(10)			
737	77370	007014	2 p3⁄4y6 th; dipolyh	y læs egly ydroxyst	enb30 earate	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-	yes obis[ethy phenyl)- ate]		no					

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740	81200	007187	8 рbФу8 6- [(1,1,3,:		no	yes	3			
			tetrame triazine diyl]- [(2,2,6,6) tetrame piperidy	thylbutyl -2,4- 5- thyl-4- /1)- exameth thyl-4-)amino]- ylene[(2					
741	24070	007313	1	yes	yes	no				
	83610		acids and rosin acids							
742	92700	007830	(2,3-	thyl-20- ropyl)-7- 0- spiro- 2]- san-21-	no	yes	5			
743	38950	007907		yes nzyliden	no e)sorbito	no l				
[F14744	18888	080181	hydroxy acid-3-	no butanoio pentano ner		no		(35)	The substance is used as product obtained by bacteria ferment In complia with the specific mention in the Table 4 of Annex I.	d l ation. nce ations

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745	68145	008041	0232'-92'- nitrilo(t tris(3,3' tetra- tert- butyl-1, bi- phenyl-1	,5,5'- 1'- 2,2'-	no	yes	5		SML expresse as sum of phosphi and phospha	te
746	38810	008069	3500(21,6- di-tert- butyl-4- methylp diphosp	henyl)p	no entaeryth	yes ritol	5		SML expresse as sum of phosphi and phospha	te
747	47600	0084030	dodecyl bis(isoo		no)	yes		(25)		
748	12765	008443	4N- 228 aminoet β- alanine, sodium salt		yes	no	0,05			
749	66360	0085209	9292/-2 methyle bis(4,6- di-tert- butylph sodium phospha	enyl)	no	yes	5			
750	66350	0085209			no 6-	no	5			
751	81515	0087189	9 p25y(zir glycerol		no	no				
[^{F1} 752	39890	0087820 0069153 4 0054680 008154	6-97-4	n yes enzy	lindene)so	o nko itol				1
753	62800	009270	4k 4 blin, calcined	yes l	no	no				

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		1							
754	56020	009988	0g 6 4e 6 rol yes dibehenate	no	no				
755	21765	010624	6434/-7 no methylenebis(3 chloro-2,6- diethylaniline)	yes -	no	0,05			(1)
756	40020	011055	322/4-0 yes bis(octylthiome methylphenol	no ethyl)-6-	yes		(24)		
757	95725	011063	reaction product with citric acid, lithium salt	no	no				
758	38940	011067	52246-8 yes bis(dodecylthic methylphenol	no omethyl)-6	yes -		(24)		
759	54300	011833	72097-0 yes ethylidenebis(4 di-tert- butylphenyl) fluorophosphor		yes	6			
760	83595	011934	product of ditert-butylphosphoniwith biphenyl, obtained by condensation of 2,4-di-tert-butylphenol with Friedel Craft reaction product of phosphorous trichloride and biphenyl	no	no	18		Compo	sition: 4,4'- biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite (CAS No 0038613-77-3) (36-46 % w/ w (*)), 4,3'- biphenylene- bis[0,0- bis(2,4- di- tert- butylphenyl)phosphonite (CAS No

			0118421-00-4) (17-23 % w/ w (*)), 3,3'- biphenylene- bis[0,0- bis(2,4-
			di- tert- butylphenyl)phosphonite] (CAS No 0118421-01-5) (1-5 % w/
		_	w (*)), 4- biphenylene-0,0- bis(2,4- di- tert- butylphenyl)phosphonite (CAS
		_	No 0091362-37-7) (11-19 % w/ w (*)), tris(2,4-
			di- tert- butylphenyl)phosphite (CAS No 0031570-04-4) (9-18 % w/
		_	w (*)), 4,4'- biphenylene-0,0- bis(2,4- di- tert- butylphenyl)phosphonate-0
			bis(2,4- di- tert- butylphenyl)phosphonite

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								(*) Other specifica	(CAS No 0112949-97-0) (< 5 % w/ w (*)) Quantity of substance used/ quantity of formulation ations: Phosphor content of min. 5,4 % to max. 5,9 %, Acid value of max. 10 mg KOH per gram, Melt range of 85- 110 °C,
761	92930	012021	dimethy	ycarbony 1-1,4- pyridine-	1-2,6-	no	6		
762	31530	012396	8a2fyIlc acid, 2,4-di- tert- pentyl-6 (1- (3,5- di-tert-	yes	no	yes	5		

			pentyl-2 hydroxy ester		ethyl)phe	nyl			
763	39925	012922	bis(met	yes hoxymet lhexane	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- monomer (max 4 %) for polyesters (PET, PBT).	
765	49485	013470	dimethy (1-		no yl)pheno	yes	1		
766	38879	013586	16 5% (- 2 ,4- dimethy		no dene)sor	no bitol			
767	38510	013650	bis(3-	2,6,6- thyl-4- namine	no	no mine,	5		
768	34850	014392	5aMines, bis(hydi tallow alkyl) oxidised	rogenate	no d	no		Not to be used for articles in contact with fatty foods	

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							for which [F1 simula D1 and/ or D2] is laid down. Only to be used in: (a)	polyolefins at 0,1 % (w/ w) concentration and in PET at 0,25 % (w/ w) concentration.
769	74010	0145650	optiosphoress acid, bis(2,4- di-tert- butyl-6- methylphenyl) ethyl ester	no	yes	5	SML expresse as sum of phosphit and phospha	te
770	51700	014731	525(4,%- yes diphenyl-1,3,5- triazin-2- yl)-5- (hexyloxy)phen	no ol	no	0,05		
771	34650	015184	latuminiumes hydroxybis [2,2'- methylenebis (4,6- di-tert- butylphenyl) phosphate]	no	no	5		
772	47500	0153250	0M52N3 yes dicyclohexyl-2,0	no 5-	no	5		

			naphtha dicarbo	lene xamide						
773	38840	015486	2548(28,4- dicumy) diphosp	phenyl)	no pentaeryt	yes hritol-	5		phospha and its hydroly product (2,4-	ce I I I I I I I I I I I I I I I I I I I
774	95270	016171	7234,64 tris(tert- butyl)ph butyl-2- ethyl-1, propane phosphi	nenyl-2- 3- diol	no	yes	2		SML express as sum of phosphi and the hydroly product = TTBP	te, ate sis
775	45705	0166412			no irboxylic	no		(32)		
776	76723	016788.	Bplobydim 3- aminopi termina polymei with dicyclol diisocya	ropyl ted, r	thane-4,4	no			The fraction with molecule weight below 1 000 Da [FI shall] not exceed 1,5 % (w/w)	

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	21542	017407	4 22 5					0.5.0/	(1)
777	31542	01/425	4a28ylic acid, methyl ester, telomer with 1-dodecar C ₁₆ -C ₁₈ alkyl esters		no	no		0,5 % in final product	(1)
778	71670	017867	lp 58td er tetrakis (2- cyano-3 dipheny		no e)	yes	0,05		
[^{F1} 779	39815	018212		yes hoxymet	no hyl)fluoi	yes ene	0,05		[^{F9} (2)]]
780	81220	019226	[[6- [N- (2,2,6,6 tetrame piperidi n- butylam triazine diyl] [(2,2,6,6 tetrame piperidi α- [N,N,N ',N'- tetrabut N"- (2,2,6,6 tetrame piperidi N"-[6- (2,2,6,6 tetrame	thyl-4- nyl)- nino]-1,3 -2,4- 6- thyl-4- nyl)imin diyl[(2,2, thyl-4- nyl)imin yl- - thyl-4- nyl)- - thyl-4- nylamin	o]-1,6- 6,6- o]]-	no	5		

781	95265	022709	triazine- diamine 916 0 ,57- tris(4-	yes	no	no	0,05			
			benzoyl benzene							
782	76725	066147	6phlydlim 3- aminopi termina polymer with 1- isocyani isocyani trimethy	ropyl ted,	y1-3,5,5-	no			The fraction with molecul weight below 1 000 Da [FI shall] not exceed 1 % (w/w)	ar
783	55910	0736150	ogbyeðrið castor- oil mono-, hydroge acetates	nated,	no	no		(32)		
[^{F10} 784	95420	0745070	tris (2,2- di-	yes oropanan	no nido)	no	5]
785	24910	000010	0 t&rbp ihth acid	adic	yes	no		(28)		
786	14627	0000117	7321-5 chlorop anhydri		yes	no	0,05		SML expresse as 3-chloroptacid	
787	14628	0000118	8445-6 chlorop anhydri		yes	no	0,05		SML expresse as 4- chlorop	

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788	21498	0002530	0 [35- 0 (methac	no ryloxy)p	yes ropyl]tri	no methoxy	0,05 silane	Only (1) to be (11)
								used as a surface treatment agent of inorganic fillers
789	60027		hydroge homopo and/or copolyn made of 1- hexene and/ or 1- decene and/ or 1- decene and/ or 1- decene and/ or 1- decene and/ or 1- decene and/ or 1- dodecer and/ or 1- dodecer and/ ode and/ ode and/ ode and/ ode and/ ode and/ ode and/ ode and/ ode and/ ode and/ and/ ode and/ ode and/ ode and/ and/ and/ and/ and/ and/ and/ and/	ners ne	no	no		Average (2) molecular weight not less than 440 Da. Viscosity at 100 °C not less than 3,8 cSt (3,8 × 10 ⁻⁶ m ² /s).
790	80480	009075 008245	triazine diyl)- [(2,2,6,0) tetrame piperidy hexamethyle [(2,2,6,0) tetrame	lino-1,3, -2,4- 6- thyl-4- yl)imino) sne- 5-]	no	5	Average (16) molecular weight not less than 2 400 Da. Residual content of morpholine ≤ 30 mg/ kg, of N,N'- bis(2,2,6,6- tetramethylpiperidin-

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							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	tetrame yl)amin yl)-4,7-	2,2,6,6- thylpiper o)triazin cane-1,1	-2-	no	0,05	
792	92475	cyclic ester with [3-(3- tert- butyl-4- hydrox	(tert- 1,2'- xybiphei		yes /phospho	5 onous	SML expressed as the sum of phosphite and phosphate form of the substance and the hydrolysis products
793	94000	0000102tr7letHoan	oyæmine	no	no	0,05	SML expressed as the sum of triethanolamine and the hydrochloride adduct expressed

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								as triethan	olamine
[F12794	18117	0000079	9g ly eolic acid	no	yes	no		Only to be used for manufact of polygly acid (PGA) for (i) indirect food contact behind polyestes such as polyethy terephth (PET) or polylact acid (PLA); and (ii) direct food contact of a blend of PGA up to 3 % w/ w in PET or PLA.	ers ylene alate
795	40155	0124172	bis(2,2,0) tetrament piperidy N,N'-	thyl-4- rl)-	no thylened	no	0,05		(2) (12)
796	72141	0018600	(1,4-	yes ne)bis[4.	no H-3,1-	yes	0,05	SML including the sum	g

			benzoxa one]	zin-4-					of its hydroly product	
[^{F12} 797	76807	007301	of adipic acid with 1,3- butaned 1,2- propane and 2- ethyl-1- hexanol	iol, diol	no	yes		(31) (32)		1
798	92200	0006422	2t& phth acid, bis(2- ethylher	a dės kyl)ester	no	no	60	(32)		
[F10799	77708		(EO = 1-50) ethers of linear and branche primary (C ₈ -C ₂₂) alcohols	3	cnb	no	1,8		In complia with the maximule ethylene oxide content as laid down in the purity criteria for food additive in Commis Regulat (EU) No 231/201	s s ssion ion
800	94425	000086	7 tdi8tl0 yl phospho	yes moaceta	no te	no			Only for use in PET	
801	30607		acids, C ₂ - C ₂₄ , aliphatic linear, monoca	yes c, rboxylic	no	no				

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802	33105	from natural oils and fats, lithium salt $0146340 \text{alcohol} \\ C_{12} \\ C_{14} \\ \text{seconda} \\ \beta\text{-}(2\text{-} \\ \text{hydroxyethoxyl})$	nry, yethoxy),	no	no	5	(12)
803	33535	015226 le33-1 alkenes C ₂₄) copolyr with maleic anhydri reaction product with 4- amino-2 tetrame	de,	no	no		Not to be used for articles in contact with fatty foods for which [F1simulant D1 and/ or D2] is laid down. Not to be used in contact with alcoholic foods.
804	80510	diyl)- block- poly(x- oleyl-7- hydroxy	,1- - pane-1,3-		no		Only to be used as polymer production aid in polyethylene (PE), polypropylene (PP)

			process mixture with x = 1 and/ or 5, neutrali with dodecyl acid		sulfonic			and polystyn (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	61947–7 cyclohe acid	no xanedica	yes rboxylic	no	5	Only to be used for manufac of polyeste	
[F11807	93485		titanium nitride, nanopar		no	no		No migration of titanium nitride nanopar Only to be used in polyethy terephth (PET) up to 20 mg/kg. In the PET, the agglome	ticles. ylene alate

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									have a diamete of 100-500 consisti of primary titanium nitride nanopar primary particles have a diamete of approximation approxi	nm ng ticles;
808	38550	0882073	Bb4s(4) propylb	yes enzylide	no ne)propy	no Isorbitol	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-)phenoxy nolin-1,3	yes y]-1H- (2H)-	0,05		Only for use in PET	(6) (14) (15)
810	68119		neopent glycol, diesters and monoes with benzoic acid and 2- ethylhes acid	ters	no	no	5	(32)	Not to be used for articles in contact with fatty foods for which [F1 simul D1 and/ or D2] is laid down.	ant

811	80077	006844	lpbly8thy waxes, oxidised		no	no	60			
[F12812	80350	012457	8pb1y(12 hydroxy acid)- polyethy copolyn	vstearic yleneimi	no	no			Only to be used in plastics up to 0,1 % w/w. Prepare by the reaction of poly(12 hydroxy acid) with polyeth.	-
813	91530		sulphos acid alkyl (C ₄ - C ₂₀) or cyclohe diesters salts	xyl	no	no	5			
814	91815	_	sulphos acid monoall (C ₁₀ -C ₁₆) polyethy esters, salts		no	no	2			
815	94985		trimethy mixed triesters and diesters with benzoic acid and 2- ethylhes acid		i mac;	no	5	(32)	Not to be used for articles in contact with fatty foods for which [F1 simul D1]	ant

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816	45704	cis-1,2-	VAC	no	no	5	and/ or D2] is laid down	
010	43704	cyclohe acid, salts	xanedica	rboxylic				
817	38507	dicarbo: acid, salts	xylic	no ptane-2,3	no 3-	5	Not to be used with polyeth in contact with acidic foods. Purity \geq 96 %.	ylene
818	21530	 methally acid, salts	ythsoulphor	n ye s	no	5		
819	68110	neodeca acid, salts	nyæisc	no	no	0,05	Not to be used in polymer contactifatty foods. Not to be used for articles in contact with fatty foods for which [FI simulated] and/or D2] is laid down.	ng

Status: Point in time view as at 19/05/2019.

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

820	76420	_	pimelic acid, salts		no	no		SML express as neodeca acid.	
821	90810		stearoyl lactylic acid, salts	-¥es	no	no			
[^{F16} 822	71938		Perchlo acid, salts	riyoes	no	no	0,002		(4)]
823	24889		5- Sulphoi acid, salts	no sophthal	yes ic	no	5		
854	71943	032923	groups	ted ner to-1,2- ne to-1,1- ted exafluor	ppropylo			that are process at tempera at or above 340 °C and are intended for use in repeated use articles	risation olymers ed utures
[^{F17} 855	40560		(butadie styrene, methyl		no	no		Only to be used	

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	methacrylate) copolymer cross- linked with 1,3- butanediol dimethacrylate			in rigid poly(vir chloride (PVC) at a maximulevel of 12 % at room tempera or below.	ture
[F18856 40563	styrene, methyl methacrylate, butyl acrylate) copolymer cross-linked with divinylbenzene or 1,3-butanediol dimethacrylate	no	no	Only to be used in: —	rigid poly(vinyl chloride) (PVC) at a maximum level of 12 % at room temperature or below; or at up to 40 % w/ w in blends of styrene acrylonitrile copolymer (SAN)/ poly(methyl methacrylate) (PMMA) repeat- use articles

									at room temperature or below, and when either in contact only with aqueous, acidic and/ or low alcoholic (< 20 %) foodstuffs for less than 1 day, or when in contact only with dry foodstuffs for any duration of time.
857	66765	003795	methaci butyl acrylate styrene, glycidyl methaci copolyn	ylate, , l ylate)	no	no		Only to be used in rigid poly(vir chloride (PVC) at a maximulevel of 2 % at room tempera	e) nm

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						or below.
[F7[X185 838565	dimethy		2,4,8,10-		0,05	SML (2)]] expressed as the sum of the substance and its oxidation product 3-[(3- (3-tert- butyl-4- hydroxy-5- methylphenyl)prop-2- enoyloxy)-1,1- dimethylethyl]-9- [(3-(3- tert- butyl-4- hydroxy-5- methylphenyl)propionyloxy)-1,1- dimethylethyl]-2,4,8,10- tetraoxaspiro[5,5]- undecane in equilibrium with its para quinone methid tautomer.
[F4859	(butadicethyl acrylated methyl methace styrene copolyr crosslin with divinyl in nanofor	rylate,) mer hked benzene,	no	no		Only to be used as particles in non-plasticised PVC up to 10 % w/w in contact with all food types at

				room
				temperature
				or
				below
				including
				long-
				term
				storage.
				When
				used
				together
				with
				the
				substance
				with
				FCM
				No
				998
				and/
				or the
				substance
				with
				FCM
				No
				1043,
				the
				restriction
				of
				10 %
				w/w
				applies
				to the
				sum of
				those
				substances.
				The
				diameter
				of
				particles
				shall
				be >
				20 nm,
				and
				for at
				least
				95 %
				by
				number
				number
				it shall
				be >
				40 nm.

Status: Point in time view as at 19/05/2019.

				1					
860	71980	005179	8p&3fKioi (poly(n- propoxy acid]	o[æs v))propai	no	no		Only to be used in the polymerisa of fluoropoly that are processed at temperatur at or above 265 °C and are intended for use in repeated use articles	mers
861	71990		acid]	y)propan		no		Only to be used in the polymerisa of fluoropoly that are processed at temperatur at or above 265 °C and are intended for use in repeated use articles	rmers
[F12862	15180	001808	5302–4 diacetor butene	no xy-1-	yes	no	0,05	SML (1 including 1 the hydrolysis product	

								3,4- dihydroxy-1- butene Only to be used as a co- monomer for ethylvinylalcohol (EVOH) and polyvinylalcohol (PVOH) copolymers.
[F17863	15260	000064	6121503 decaned	no liamine	yes	no	0,05	Only to be used as a commonomer for manufacturing polyamide articles for repeated use in contact with aqueous, acidic and dairy foodstuffs at room temperature or for short term contact up to 150 °C.
864	46330	000005	diamino	yes 9-6- ypyrimid	no	no	5	Only to be used in rigid poly(vinyl chloride)

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							in contact with non-acidic and non-alcohol aqueous food	
[F11865	40619	002532	acrylate methyl methaci butyl methaci copolyn	ylate, ylate)	no	no	Only to be used in: (a)	rigid poly(vinyl chloride) (PVC) at a maximum level of 1 % w/ w; polylactic acid (PLA) at a maximum level of 5 % w/ w.
866	40620		(butyl acrylate methyl methaci copolyn cross- linked with allyl methaci	ylate) ner,	no	no	Only to be used in rigid poly(vin chloride (PVC) at a maximulevel of 7 %	;)

867	40815	004047	I(batgl methacr ethyl acrylate methyl methacr copolyn	, ylate)	no	no	Only to be used in rigid poly(vi chloride (PVC) at a maximulevel of 2 %	2)
[F11868	53245	000901	acrylate methyl methacr copolyn	ylate)	no	no	Only to be used in: (a) (b)	rigid poly(vinyl chloride) (PVC) at a maximum level of 2 % w/ w; polylactic acid (PLA) at a maximum level of 5 % w/ w; polyethylene terephthalate (PET) at a maximum level of 5 % w/ w;

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869	66763	n n s	botysl acrylate nethyl nethacr atyrene) copolyn	ylate,	no	no		chlo (PV at a	e d v(vinyl oride) C)
870	95500	ti n	,N"- ris(2-	-	no yl)-1,2,3·	no	5	of 3	II
[F2871		1 aa p v ee 2 2 f f oo h h oo h (() ee a a	acid, 12- 12- 13- 14- 15- 16- 16- 16- 16- 16- 16- 16- 16- 16- 16	one, poly 2- iyl)	no	no		at leve of u to 2 wei; %. The poly shall only be used in comwith food for whith Tab 2 of Ann III assi food simm E, a amb	e di volefins ls p 0 0 ght se volefins l ract dis ch de dex gns di ulant t

									or below, and when migration of the total oligome fraction of less than 1 000 Da does not exceed 50 µg/kg food.	eric
[^{F19} 872		000660	phenyl- bis(4-		yes	no idine	0,05		To be used only as a comonom in polycar copolyn	ponate
[^{F17} 873	93460		titanium dioxide reacted with octyltrie	iyes ethoxysil	no	no			Reaction product of titanium dioxide with up to 2 % w/w surface treatments substant octyltric processed at high temperature of the titalian te	nt ce ethoxysilane, ed
[^{F7} 874	16265	015606.	dimethy (4'- hydroxy	y-3'- yphenyl)	yes propylsil	no yloxy,	0,05	(33)	Only to be used as comono in siloxane	

Status: Point in time view as at 19/05/2019.

			(4'- hydroxy methoxy polydim	y-3'- yphenyl) nethylsilo	propylsil oxane	yl		modifie polycard The oligome mixture shall be characted by the formula $C_{24}H_{38}S$ (50 $> n \ge 26$).	oonate.	0C ₂ H ₆)n
875	80345	005812	8p21y612 hydroxy acid) stearate	stearic	no	yes	5			
878	31335		acids, fatty (C ₈ -C ₂₂) from animal or vegetab fats and oils, esters with branche alcohols aliphatic monohy saturate primary (C ₃ -C ₂₂)	d s, c, rdric, d,	no	no				
879	31336		acids, fatty (C ₈ -C ₂₂) from animal or vegetab fats and oils, esters	yes	no	no				

			with alcohols linear, aliphatic monohy saturate primary (C ₁ -C ₂₂)	e, drie, d,					
[F10880	31348		acids, fatty (C ₈ - C ₂₂), esters with pentaery	yes ythritol'	no	no			
881	25187	0003010	0298,454- tetramen diol	no thyleyelo	yes butane-	no 1,3-	5	Only for: (a)	repeated use articles for long term storage at room temperature or below and hotfill; single use materials and articles as a co- monomer at a maximum use level of 35 mole % of

Status: Point in time view as at 19/05/2019.

	•				
					the
					diol
					component
					of
					polyesters,
					poryesters,
					and
					if
					such
					materials
					and
					articles
					are
					for
					long
					term
					storage
					at
					room
					temperature
					or
					below
					of
					food
					types
					types which
					WIIICII
					have
					an
					alcohol
					content
					of
					up
					to
					10 %
					and
					for
					which
					Table
					2
					of
					Annex
					III
					does
					not
					assign
					simulant
					D2.
					Hot
					fill
					conditions
					are
					allowed
					for
					such

									single use materials and articles.
882	25872	0002416		no /lphenol	yes	no	0,05		
883	22074	0004457	7371-0 methyl- pentane	no 1,5- diol	yes	no	0,05	Only to be used in material in contact with food at a surface to mass ratio up to 0,5 dm²/ kg	S
884	34240		Calkyt(C C ₂₁)sulpacid, esters with phenol		no	no	0,05	Not to be used for articles in contact with fatty foods for which [FI simulated] or D2] is laid down.	ant
885	45676		le §41 & oligome of (butyler terephth	ne	no	no		Only to be used in poly(eth terephth (PET),	ylene alate)

Status: Point in time view as at 19/05/2019.

									poly(buterephth (PBT), polycard (PC), polystyr (PS) and rigid poly(vir chloride (PVC) plastics in concent up to 1 % w/w, in contact with aqueous acidic and alcoholifoods, for long term storage at room tempera	rations
[^{F17} 894	93360	001654	5tl5i6dipt acid, ditetrad ester		no	no		(14)		
895	47060	017109	di-tert- butyl-4- hydroxy acid, esters with C13- C15 branche and linear alcohols	yphenyl)j	no	no	0,05		Only to be used in polyole in contact with foods other than fatty/ high-alcoholi and	

						dairy product	s.
896	71958	[(3 me pro ac an	rfluoro-3 3- ethoxy- opoxy)pr id], nmonium	ropanoic	no	Only to be used in the polyme of fluorop	risation
		sal				when:	processed at temperatures higher than 280 °C for at least 10 minutes, processed at temperatures higher than 190 °C up to 30 % w/ w for use in blends with polyoxymethylene polymers and intended for repeated use articles.
[^{F7} 902		on 1,1 die	nzisothia e 1- oxide, dium	s no azol-3(2H)-	no	The substan shall comply with the specific	l

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							purity criteria as set out in Commis Regulat (EU) No 231/201	2 ^h .
[F4903	37486-6	perfluor [(5,8,11 tetramet	,14-	no	no		Only to be used as a polymer product aid in the polymer of fluorope intended for: (a)	ion risation olymers

								(b)	shorter times; repeated use materials and articles when processed (non-sintered) at temperatures from 300 °C and up to 360 °C for at least 10 minutes.
923	39150	000012	bis(2-	yes /ethyl)do	no	no	5	The residual amount of diethand in plastics, as an impurity and decomp product of the substance [F1 shall] not result in a migratic of diethand higher than 0,3 mg/kg food.	olamine y osition ce,
924	94987		trimethy mixed	y lods propa	ame,	no	0,05	Only for	_

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			triesters and diesters with n- octanoid and n- decanoi acids	Ç.			use in PET in contact with all types of foods other than fatty, high- alcoholic and dairy products.
926	71955	0908020	Optition of the control of the contr	y- acetic	no	no	Only to be used in the polymerisation of fluoropolymers that are processed at temperatures higher than 300 °C for at least 10 minutes.
[F4969		24937-7	84Bylend vinyl acetate copolyn wax		no	no	Only to be used as a polymeric additive up to 2 % w/ w in polyolefins. The migration of low molecular weight oligomeric fraction

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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)

								below 1 000 Da shall not exceed 5 mg/ kg food.	
971	25885	0002459	9tdithdthy trimellit	yho ate	yes	no		Only to be used as a comonom up to 0,35 % w/w to produce modifie polyeste intended to be used in contact with aqueous and dry foodsture containing force fat at the surface.	d ders d
972	45197	001215	Se Ø∳p ær hydroxi phospha	de	no	no			
973	22931	0019430	J (∮3 rHuc	nodoutyl)	e şle şlene	no		Only to be used as a comonom up to 0,1 % w/w in the polymer of	

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									fluoropo sintered at high tempera	
[F16974	74050	939402-	and 4- (1,1-	·lpropyl) ·lpropyl)		yes	10		SML expresses as the sum of the phosphil and phosphil forms of the substant 4-tert-amylphe and 2,4-di-tert-amylphe migration of 2,4-di-tert-amylphe shall not exceed 1 mg/kg food.	te te ce, enol
[^{F7} 979	79987	_	(polyeth terephth hydroxy polybut pyrome anhydric copolyn	lalate, rlated adiene, llitic de)	no	no			Only to be used in polyeth terephth (PET) at a maximu level of 5 % w/w.	alate
[^{F19} 988		3634-83		no yanatom	yes ethyl)bei	no nzene		(34)	SML(T) applies to the migration of its hydroly product	on sis

			1,3- benzenedimethanamine To be used only as co- monomer in the manufacture of a middle layer coating on a poly(ethylene terephthalate) polymer film in a multilayer film
[F4998	(butadience, ethyl acrylate, methyl methacrylate, styrene) copolymer not cross-linked, in nanoform	no no	Only to be used as particles in non- plasticised PVC up to 10 % w/w in contact with all food types at room temperature or below including long- term storage. When used together with the

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				substance with FCM No 859 and/ or the substance with FCM No 1043, the restriction of 10 % w/w applies to the sum of those substances. The diameter of particles shall be > 20 nm, and for at least 95 % by number it shall be > 40 nm.
[F201007	976-56-7dieth bis(1 dime hydr	yyl[[ħø- yes ,1- ethylethyl)-4- oxyphenyl]methyl	no]phosphonate	Only to be used up to 0,2 % w/w based on the final polymer weight in the polymerisation process

				to manufacture poly(ethylene terephthalate) (PET).
1016	(methacrydic acid, ethyl acrylate, n-butyl acrylate, methyl methacrylate and butadiene) copolymer in nanoform	no	no	Only to be used up to: (a) 10 % w/ w in non-plasticised PVC; (b) 15 % w/ w in non-plasticised PLA. The final material shall be used at room temperature or below.
1017	25618-5 polygly cyesl	no	no	To be processed under conditions preventing the decomposition of the substance and up to a maximum temperature of 275 °C.
[F201030	montmorjilsonit clay modified	te no	no	Only l to be used

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by	up to
dimethyldialkyl(C16-	12 %
C18)ammonium	(w/
chloride	w) in
	polyolefins
	in
	contact
	with
	dry
	foods
	to
	which
	simulant
	E is
	assigned
	in
	table
	2 of
	Annex
	III at
	room
	temperature
	or
	below.
	The
	sum
	of the
	specific
	migration
	of 1-
	chlorohexadecane
	and 1-
	chlorooctadecane
	shall
	not
	exceed
	0,05 mg/
	lva
	kg food.
	Can contain
	platelets
	in the
	nanoform
	that
	are
	only
	in one
	dimension
	thinner
	than
	100 nm
	Such
 . ,	 •

Status: Point in time view as at 19/05/2019.

							platelets shall be oriented parallel to the polymer surface and shall be fully embedded in the polymer.
[F21031	3238-40	Haran-2, dicarbo acid		yes	no	5	Only (22) to be (23) used as a monomer in the production of polyethylene furanoate. The migration of the oligomeric fraction of less than 1 000 Da shall not exceed 50 µg/kg food (expressed as furan-2,5-dicarboxylic acid).
1034	3710-30)-B7- octadier	no ne	yes	no	0,05	Only to be used as a crosslinking co-monomer

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							in the manufactor of polyoles for contact with any type of foods for long term storage at room tempera including when package under hot-fill conditions.	ture, eg
1043		(butadie ethyl acrylate methyl methacistyrene) copolyr crosslin with 1,3-butaned dimethal in nanofor	ylate, ner ked iol crylate,	no	no		Only to be used as particles in non-plasticis PVC up to 10 % w/w in contact with all food types at room tempera or below including long-term storage. When used together	ed ture

							with the substant with FCM No 859 and/ or the substant with FCM No 998, the restriction of 10 % w/w applies to the sum of those substant The diamete of particles shall be > 20 nm, and for at least 95 % by number it shall be > 40 nm.	ce on ces.
[F21045	119093	lp27fllion acid, 2-[(5- methox dioxolar yl)oxy] ammon salt	n-4- },	no	no		Only to be used as a polymer product aid during the manufact of fluorope	cture

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								under high tempera condition of at least 370 °C.	
1046		zinc your oxide, nanopartic coated with [3- (methacry trimethox) (FCM No 788)	eles, doxy)pi	no ropyl]	no			Only to be used in unplasti polymer The restriction and specific specific for FCM substant No 788 shall be respected	ons ations d
1048	624-03-	æthyleney glycol dipalmitat		no	no		(2)	Only to be used when produce from a fatty acid precurso that is obtained from edible fats or oils.	or
1050		zinc yo oxide, nanopartic uncoated		no	no			Only to be used in unplasti polymen	
1051	42774-1	NAN'- ye bis(2,2,6,6) tetramethy	5-	no	no	5			

		piperidir isophtha	nyl) lamide					
1052	1455-42	tetraoxas diethano tetramet ('SPG')	spiro[5,5 ol,β3,β3,	yes δ]undeca β9,β9-	no ne-3,9-	5	Only to be used as a monom in the product of polyeste. The migratio of oligome of less than 1 000 Da shall not exceed 50 µg/kg food (express as SPG).	ion ers. on
1053		fatty acids, C16– 18 saturated esters with dipentae		no	no		Only to be used when produce from a fatty acid precurse that is obtaine from edible fats or oils	or
[F201055	7695-91 58-95-7	€ tocopher acetate	yes rol	no	no		Only to be used as antioxic in polyole	

Status: Point in time view as at 19/05/2019.

		1					Γ	
[F211059	147398	co- (R)-3-)n&- /butyrate /hexanoa		no	(35)	Only to be used alone or blended with other polymer in contact with foods for which food simulan E is assigned in Table 2 of Annex III.	rs t
1060		ground sunflow seed hulls	yes er	no	no		Only to be used at room tempera or below in contact with foods for which Table 2 of Annex I assigns food simulan The seed hulls shall be obtained from sunflow seeds	III t E.

					that are fit for human consum The processi tempera of the plastic containi the additive shall not exceed 240 °C.	ing ture ng
[F221061	80512-4 4 -, 3 ,4'-trifluoro	no obenzopł	yes enone	no	Only to be used as a comonoming in the manufactor of polyether ketone plastics up to 0,3 % www of the final material	eture er
1062	mixture compose of 97 % tetraeth orthosil (TEOS) with CAS No 78-2 and 3 % hexame (HMDS) with	yl icate 10-4	yes	no	Only to be used for the product of recycled PET and at up to 0,12 % (w/w).	

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		CAS No 999-	-97-3				
[F221063		28,3,3,4,4 heptaflu pentene	oro-1-	yes	no		Only to be used together with tetrafluoroethylene and/or ethylene commonomers to manufacture fluorocopolymers for application as polymer processing aid at up to 0,2 % w/w of the food contact material, and when the low-molecular mass fraction below 1 500 Da in the fluorocopolymer does not exceed 30 mg/kg.
1064	39318-18	Sun gster oxide	iyes	no	no	0,05	Stoichio (25) y: WO_n , n = 2,72-2,90
1065		MOxture of methyl- branche and		no	no	5	Only (26)] to be used in the manufacture

	deriv from fatty acids	namides, ved		of articles made of polyolefins, and which do not come into contact with foods for which food simulant D2 is assigned in Table 2 of Annex III.
[F141066	23985-75,3,3 tetra dicar acid, dime ester	hydronaphthalene boxylic thyl	no 0,05	Only to be used as a commonomer in the manufacture of a polyester nonfood contact layer in a plastic multilayer material, which is to be used only in contact with foods for which food

Status: Point in time view as at 19/05/2019.

							simuland A, B, C and/or D1 are assigned in Table 2 of Annex III. The specific migration limit in column 8 refers to the sum of the substant and of its dimers (cyclic and open chain).	l on	
[F211067	616-38-	dimethy carbona	Ino te	yes	no		Only to be used: a)	with 1,6- hexanedio in the manufactu of polycarbo pre- polymers that are used at up to 30 % to manufactu	nate

1	1	1	1	1	1		1	, ,	
				'	'	1	1		thermoplastic
				'	'	1	, ,		polyurethanes
				'	'	1	, ,		with
				'	'	1	1		4,4'-
				'	'	1	, ,		methylenediphenyldiisocya
				'	'	1	1		and
				'	'	1	1		diols,
				'	'	1	, ,		such
				'	'	1	1		as
				'	1	1	()		polypropylene
				'	1	1	()		glycol
				'	1	1	1 1	i I	and
				1	1	1	1 1	i	1,4-
				'	1	1	()		butanediol.
				'	'	1	1 1	i	The
				'	'	1	1 1	i	resulting
				'	1	1	()		material
				'	1	1	()		shall
				'	1	1	()	i	
				'	'	1	1 1	i	only be
				'	1	1	()	i	
				'	1	1	()	i	applied
				1	1	1	1 1	i	in repeated
				'	1	1	()	i	repeated
				'	'	1	1 1	i	use
				'	'	1	1 1	i	articles
				'	'	1	1 1	i	intended
				'	1	1	()	i	to
				'	1	1	()	i	come
				'	1	1	()	i	into
				1	1	1	1 1	i	short–
				'	'	1	1 1	i	term
				'	'	1	1 1	i	contact
				'	'	1	1 1	i	(≤ 30 min
				'	'	1	1 1	i	at
				'	1	1	()	i	room
				'	1	1	()	i	temperature)
				'	1	1	()	i	with
				'	'	1	1 1	i	food
				'	'	1	1 1	i	for
				'	1	1	()	i	which
				'	1	1	()	i	simulants
				'	1	1	()	i	A
				1	1	1	1 1	i	and/
				1	1	1	1 1	i	or or
				1	1	1	1 1	i	B
				'	1	1	()		are
				'	'	1	1 1	i	assigned
				'	'	1	1		assigned:
				'	'	1	1 1		in Tabla
				'	1	1	()		Table
				'	'	1	1 1	i	2 of
				'	1	1	()	i	of
				'	'	1	, 1	. 1	Annex

Status: Point in time view as at 19/05/2019.

[^{F14} 1068	2530-83	3- [8 -	no	yes	no		Only	III; or for the production of other polycarbonates and/ or under other conditions provided that the migration of dimethyl carbonate does not exceed 0,05 mg/ kg food and that the migration of all polycarbonate oligomers with a molecular weight below 1 000 Da together does not exceed 0,05 mg/ kg food. I
1 1008	2530-83	(2,3-	110	yos	110		to be used	1

	epoxypi	opoxy)p	ropyl]tri	methoxy		as a	
	silane					component	
						of a	
						sizing	
						agent	
						to treat	
						glass	
						fibres	
						to be	
						embedded	
						in	
						glass-	
						fibre-	
						reinforced	
						low	
						diffusivity	
						plastics	
						(polyethylen	e
						terephthalate	•
						(PET),	
						polycarbona	te
						(PC),	
						polybutylene	9
						terephthalate	•
						(PBT),	
						thermoset	
						polyesters	
						and	
						epoxy	
						bisphenol	
						vinylester)	
						in	
						contact	
						with	
						all	
						foodstuffs.	
						In	
						treated	
						glass	
						fibres,	
						residues	
						of the	
						substance	
						must	
						not be	
						detectable	
						at	
						0,01 mg/	
						kg for	
						the	
						substance	
						and	
						0,06 mg/	

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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)

							kg for each of the reaction product (hydroly monom and epoxycontainic cyclic dimer, trimer and tetramer	s vsed ers ng
[^{F21} 1069	75-28-5	isobutar	nges	no	no		Only to be used as a blowing agent.]

- **a** OJ L 302, 19.11.2005, p. 28.
- **b** OJ L 330, 5.12.1998, p. 32.
- **c** OJ L 253, 20.9.2008, p. 1.
- d [F4Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications of food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council (OJ L 83, 22.3.2012, p. 1).]
- e OJ L 158, 18.6.2008, p. 17.
- f [F5]F6Infant as defined in Article 2(2)(a) of Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009 (OJ L 181, 29.6.2013, p. 35).]
- g This restriction is applicable from 1 May 2011 as regards the manufacture and from 1 June 2011 as regards the placing on the market and importation into the Union.]
- **h** [F7OJ L 83, 22.3.2012, p. 1.]
- i [F8Infant as defined in Article 2(2)(a) of Regulation (EU) No 609/2013.
- ${f j}$ Young children as defined in Article 2(2)(b) of Regulation (EU) No 609/2013.]

Editorial Information

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

Textual Amendments

F4 Inserted by Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Status: Point in time view as at 19/05/2019.

- **F5** Inserted by Commission Implementing Regulation (EU) No 321/2011 of 1 April 2011 amending Regulation (EU) No 10/2011 as regards the restriction of use of Bisphenol A in plastic infant feeding bottles (Text with EEA relevance).
- **F6** Substituted by Commission Regulation (EU) 2018/213 of 12 February 2018 on the use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Regulation (EU) No 10/2011 as regards the use of that substance in plastic food contact materials (Text with EEA relevance).
- F7 Inserted by Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F8** Inserted by Commission Regulation (EU) 2018/213 of 12 February 2018 on the use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Regulation (EU) No 10/2011 as regards the use of that substance in plastic food contact materials (Text with EEA relevance).
- **F9** Deleted by Commission Regulation (EU) 2017/752 of 28 April 2017 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F10** Substituted by Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F11** Substituted by Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F12** Substituted by Commission Regulation (EU) No 1282/2011 of 28 November 2011 amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F13** Substituted by Commission Regulation (EU) No 202/2014 of 3 March 2014 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F14** Substituted by Commission Regulation (EU) 2019/37 of 10 January 2019 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F15** Deleted by Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F16** Substituted by Commission Regulation (EU) 2018/831 of 5 June 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F17** Inserted by Commission Regulation (EU) No 1282/2011 of 28 November 2011 amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F18** Substituted by Commission Regulation (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F19** Inserted by Commission Regulation (EU) No 202/2014 of 3 March 2014 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F20** Inserted by Commission Regulation (EU) 2017/752 of 28 April 2017 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).
- **F21** Inserted by Commission Regulation (EU) 2019/37 of 10 January 2019 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

Status: Point in time view as at 19/05/2019.

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

F22 Inserted by Commission Regulation (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

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
[^{F1} 2	89 227 263 1048	30	expressed as ethyleneglycol]
3	234 248	30	expressed as maleic acid
4	212 435	15	expressed as caprolactam
5	137 472	3	expressed as the sum of the substances
6	412 512 513 588	1	expressed as iodine
7	19 20	1,2	expressed as tertiary amine
8	317 318 319 359	6	expressed as the sum of the substances

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	431 464		
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
[^{F12} 14	294 368 894]	5	expressed as the sum of the substances and their oxidation products
[F1015	98 196 344	15	expressed as formaldehyde]
16	407 583 584 599	6	expressed as boron Without prejudice to the provisions of Directive 98/83/EC
17	4 167 169 198 274 354 372 460	ND	expressed as isocyanate moiety

Status: Point in time view as at 19/05/2019.

	461 475 476 485 490 653		
18	705 733	0,05	expressed as the sum of the substances
19	505 516 519	10	expressed as SO ₂
20	290 386 390	30	expressed as the sum of the substances
21	347 349	5	expressed as trimellitic acid
22	70 147 176 218 323 325 365 371 380 425 446 448 456 636	6	expressed as acrylic acid
23	150 156 181 183 184 355 370 374 439 440 447 457 482	6	expressed as methacrylic acid
24	756 758	5	expressed as the sum of the substances
25	720 747	0,05	sum of mono- n-dodecyltin tris(isooctylmercaptoaceta

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			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
[F1030	254 344 672	5	expressed as 1,4-butanediol]
31	73 797	30	expressed as the sum of the substances
32	8 72 73 138 140 157 159 207 242 283 532 670 728 729 775 783 797 798 810 815	60	expressed as the sum of the substances
[^{F7} 33	180 874	ND	expressed as eugenol]
[F1934	421 988	0,05	Expressed as 1,3-benzenedimethanamine]

Status: Point in time view as at 19/05/2019.

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

[F2135	467 744	0,05	expressed as crotonic acid]
	1059		

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.
[F11(4)	Compliance testing when there is a fat contact [FI shall] be performed using saturated fatty food simulants as simulant D2.]
(5)	Compliance testing when there is a fat contact [F1shall] be performed using isooctane as substitute of simulant D2 (unstable).
(6)	Migration limit might be exceeded at very high temperature.
(7)	If testing in food is performed, Annex V 1.4 shall be taken into account.
(8)	Verification of compliance by residual content per food contact surface area (QMA); QMA = 0,005 mg/6 dm ² .
(9)	Verification of compliance by residual content per food contact surface area (QMA)

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	pending the availability of analytical method for migration testing. The ratio surface to
	quantity of food shall be lower than 2dm ² /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
[F17(18)	There is a risk that the SML could be exceeded from low-density polyethylene (LDPE)
(19)	There is a risk that the OML could be exceeded in direct contact with aqueous foods from ethylvinylalcohol (EVOH) and polyvinylalcohol (PVOH) copolymers]
[F19(20)	The substance contains aniline as an impurity; verification of compliance with the restriction set for primary aromatic amines in Annex II (2) is necessary]
[F4(21)	In case of reaction with foods or simulants verification of compliance shall include verification that the migration limits of the hydrolysis products, formaldehyde and 1,4-butanediol, are not exceeded.]

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[^{F2} (22)	When used in contact with non-alcoholic foods for which Table 2 of Annex III assigns food simulant D1, food simulant C shall be used for verification of compliance instead of food simulant D1.
(23)	When a final material or article containing this substance is placed on the market, a well described method to determine whether the oligomer migration complies with the restrictions specified in column 10 of Table 1 shall form part of the supporting documentation referred to in Article 16. This method shall be suitable for use by a competent authority to verify compliance. If an adequate method is publicly available, reference shall be made to that method. If the method requires a calibration sample, a sufficient sample shall be supplied to the competent authority on its request.]
[F20(24)	The substance or its hydrolysis products are authorised food additives and compliance with Article 11(3) shall be verified.]
[F22(25)	When used as reheat agent in polyethylene terephthalate (PET) verification of compliance with the specific migration limit is not required; in all other cases compliance with the specific migration limit shall be verified in accordance with Article 18; the specific migration limit is expressed as mg tungsten/kg food.
(26)	Migration of stearamide, listed in Table 1 under FCM substance No 306 to which no specific migration limit applies, shall be excluded from verification of the compliance of the migration of the mixture with the specific migration limit laid down for the mixture.]
[F21(27)	When a final material or article containing this substance and produced under conditions other than those described in point (a) column 10 of Table 1 is placed on the market, a well described method to determine whether the oligomer migration complies with the restrictions specified in point (b) column 10 of Table 1 shall form part of the supporting documentation referred to in Article 16. This method shall be suitable for use by a competent authority to verify compliance. If an adequate method is publicly available, reference shall be made

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

to that method. If the method requires a calibration sample, a sufficient sample shall be supplied to the competent authority on its request.]

4. Detailed specification on substances

Table 4 on detailed specifications on substances contains the following information

Column 1 (FCM substance No): contains the unique identification number of the substances referred to in Column 1 in Table 1 of Annex I to which the specification applies.

Column 2 (Detailed specification on the substance): contains the specification on the substance.

TABLE 4

(1)	(2)					
FCM substance No	Detailed specificati	Detailed specification on the substance				
744	Definition	The copolymers are produced by the controlled fermentation of Alcaligenes eutrophus using mixtures of glucose and propanoic acid as carbon sources. The organism used has not been genetically engineered and has been derived from a single wildtype organism Alcaligenes eutrophus strain H16 NCIMB 10442. Master stocks of the organism are stored as freeze-dried ampoules. A submaster/working stock is prepared from the master stock and stored in liquid nitrogen and used to prepare inocula for the fermenter. Fermenter samples will be examined daily both microscopically and for any changes in colonial morphology on a variety of agars at different temperatures. The copolymers are isolated fron 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				

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	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
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
[F14Restriction	Specific migration limit for crotonic acid is 0,05 mg/kg food]
Purity	Prior to granulation the raw material copolymer powder must contain:
— nitrogen,	Not more than 2 500 mg/kg of plastic
— zinc,	Not more than 100 mg/kg of plastic

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	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

ANNEX II

Restrictions on materials and articles

[F1]. Plastic materials and articles shall not release the following substances in quantities exceeding the specific migration limits below:

Aluminium = 1 mg/kg food or food simulant

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

 I^{F20} Nickel = 0,02 mg/kg food or food simulant

Zinc = 5 mg/kg food or food simulant.

[F12. Primary aromatic amines which are not listed in Table 1 of Annex I shall not migrate or shall not otherwise be released from plastic materials and articles into food or food simulant in accordance with Article 11(4). The detection limit referred to in the second subparagraph of Article 11(4) 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.

I^{F1}TABLE 1

List of food simulants

Status: Point in time view as at 19/05/2019.

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

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

2. General assignment of food simulants to foods

Food simulants A, B and C are assigned for foods that have a hydrophilic character and are able to extract hydrophilic substances. Food simulant B shall be used for those foods which have a pH below 4.5. Food simulant C shall be used for alcoholic foods with an alcohol content of up to 20 % and those foods which contain a relevant amount of organic ingredients that render the food more lipophilic.

Food simulants D1 and D2 are assigned for foods that have a lipophilic character and are able to extract lipophilic substances. Food simulant D1 shall be used for alcoholic foods with an alcohol content of above 20 % and for oil in water emulsions. Food simulant D2 shall be used for foods which contain free fats at the surface.

Food simulant E is assigned for testing specific migration into dry foods.

[F13. Specific assignment of food simulants to foods for migration testing of materials and articles not yet in contact with food

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

For testing migration from materials and articles intended to come into contact with foods not listed in Table 2 below, or a combination of foods, the general food simulant assignments in point 2 shall be used for specific migration testing, and for overall migration testing the food simulant assignments in point 4 shall be applicable.

Table 2 contains the following information:

- Column 1 (Reference number): contains the reference number of the food category
- Column 2 (Description of food): contains a description of the foods covered by the food category
- Column 3 (Food simulants): contains sub-columns for each of the food simulants

The food simulant for which a cross is contained in the respective sub-column of column 3 shall be used when testing migration of materials and articles not yet in contact with food.

For food categories where in sub-column D2 or E the cross is followed by an oblique stroke and a figure, the migration test result shall be corrected by dividing the result by this figure. The corrected test result shall then be compared to the migration limit to establish compliance. The test results for substances that shall not migrate in detectable quantities shall not be corrected in this way.

For food category 01.04 food simulant D2 shall be replaced by 95 % ethanol.

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

For food categories where in sub-column B the cross is followed by (*) the testing in food simulant B can be omitted if the food has a pH of more than 4,5.

For food categories where in sub-column D2 the cross is followed by (**) the testing in food simulant D2 can be omitted if it can be demonstrated that there is no 'fatty contact' with the plastic food contact material.

TABLE 2

food category specific assignment of food simulants

(1)	(2)	(3)	<u> </u>				
	nce Description						
number		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						
		lear rinks:	X(*)	X			
	concentrate fruit nectars, lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks						

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	and the like, flavoured water, liquid coffee extract					
	B. ci dijuices and nectars and soft drinks containing fruit pulp, musts containing fruit pulp, liquid chocolate	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		
01.04	Miscellane undenatura ethyl alcohol	X(*)			Substitute 95 % ethanol	
02	Cereals, cereal products, pastry, biscuits, cakes and					

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	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 subst on the surfa	tances		X/3	
	B. Other	er			X
02.06	Pastry, cakes, bread, dough and other bakers'				

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	wares, fresh:				
	fa s o tl	Vith atty ubstances n he urface		X/3	
	В. С	ther			X
03	Chocolate sugar and products thereof Confection products				
03.01	Chocolate, chocolate-coated products, substitutes and products coated with substitutes			X/3	
03.02	Confection products:	nery			
		n olid orm:			
	fa s o tl	Vith atty ubstances n he urface		X/3	
	II. C	ther			X
	B. In	n aste orm:			
	I. V	Vith atty		X/2	

	t	substances on he surface				
	II.	Moist		X		
03.03	Sugar and sugar products					
	s f	fn sølid form: erystal or powder				X
	s s l a	X Molasses, sugar syrups, noney and he ike				
04	Fruit, vegetable and products thereof	s				
[F104.01	Fruit, fresh or chilled:					
	8	unpeeled and uncut				X/10
	8	X peeled and/ or cut	X (*)			1
04.02	Processed fruit:					
	í	Dried or dehydrated fruits, whole,				X

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		sliced,	ſ		1		
		flour					
		or powder					
		powder	V(*)	X			
	B.	Fruit	X(*)	A			
		in					
		the					
		form of					
		purée,					
		preserves,					
		pastes or					
		or in its					
		its					
		own juice					
		or in					
		sugar syrup					
		(jams,					
		compote,					
		and similar					
		products)					
	C.	Fruit					
	C.	preserved					
		in					
		a liquid					
		medium:					
	т					X	
	I.	In an					
		oily					
		medium					
	II.	In			X		
		an					
		alcoholic					
04.02	NT /	medium					
04.03	Nuts (peanuts						
	chestnuts	s,					
	almonds	,					
	hazelnuts,	S,					
	pine						
	1.4	1	1	1	I.	1	ı

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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)

	kernels and others):					
		Shelled, dried, flaked or powdered				X
		Shelled and roasted				X
		X In paste or cream form			X	
[F104.04	Vegetable fresh or chilled:	s,				
		unpeeled and uncut				X/10
		X peeled and/ or cut	X (*)]
[F104.05						X
	B.	(obsolete)				

Status: Point in time view as at 19/05/2019.

					T		
	C.	Vegetables in the form of purée, preserves, pastes or in its own juice (including pickled and in brine).	X (*)	X			
	D.	Preserved vegetables:					
	I.	X In an oily medium				X	
	II.	In an alcoholic medium			X]
05	Fats and oils	I					
05.01	Animals and vegetable fats and oils, whether natural or treated (includin cocoa butter, lard, resolidifi butter)	d g ded				X	
05.02	Margarin butter and other					X/2	

	fats and oils made from water emulsions in oil					
06	Animal products and eggs					
06.01	Fish:					
	c F S C S i	X Fresh, chilled, processed, alted or moked ncluding ish			X/3(**)	
		Preserved ish:				
	a	X n n oily nedium			X	
	a	n n queous nedium	X(*)	X		
06.02	Crustacear and molluscs (including oysters, mussels, snails)					
	v t	Fresh vithin he hell				
	r	Shell emoved, processed, reserved				

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

		in				
		an				
		oily medium				
06.04	Preserved meat:	d				
		X			X/3	
		In				
		an				
		fatty or				
		oily				
		medium				
			X(*)	X		
	B.	In	$\Lambda(1)$	Λ		
		an				
		aqueous				
		medium				
06.05	Whole					
	eggs, egg	5				
	yolk, egg	5				
	white					
	A.	Powdered				X
		or				
		dried				
		or				
		frozen				
	Ъ	T 1		X		
	B.	Liquid and				
		cooked				
07		Coonca				
07	Milk products	3				
07.01	Milk					
				X		
	A.	Milk				
		and milk				
		based				
		drinks				
		whole,				
		partly				
		dried				
		and				
		skimmed				
		or partly				
		skimmed				
		Skiiiiiica				

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	B. Milk powder including infant formula (based on whole milk powder)			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:			
	A. Whole, with not edible rind			X
	B. Natural cheese without rind or with edible rind (gouda, camember and the like) and melting cheese	t,		X/3(**)
	C. Processed cheese (soft cheese,	X(*)	X	

		ottage heese				
		nd imilar)				
		reserved heese:				
	a	X n n ily nedium			X	
	a n (n a	n n queous nedium feta, nozarella, nd imilar)	X(*)	X		
08	Miscellane products	eous				
08.01	Vinegar		X			
08.02	Fried or roasted foods:					
	p f a tl	X ried otatoes, ritters nd ne ke			X/5	
	a	X of nimal rigin			X/4	
08.03	Preparation for soups, broths, sauces, in liquid, solid or powder form (extracts, concentrate homogenist composite	es); sed				

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	food preparation prepared dishes including yeast and raising agents	5				
	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		
	В.	X With fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad creams and other	X(*)		X	

	1 6	oil/ water mixtures e.g. coconut pased 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					
	1 5	X With fatty substances on he surface			X/5	
	В. О	Other				X
08.07	Ice- creams			X		
08.08	Dried foods:					
	1 5	With Fatty substances on he surface			X/5	
	В. О	Other				X
08.09	Frozen or deep- frozen foods					X

Status: Point in time view as at 19/05/2019.

08.10	Concentrated extracts of an alcoholic	l	X(*)	X		
	strength equal to or exceeding 6 % vol.					
08.11	Cocoa:					
	incl fat- redi and high	vder, luding uced				X
	B. Coc pas				X/3	
08.12	Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered	1				X
08.13	Aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom and others					X
08.14	Spices and seasonings					X

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

$[^{F23}4.$ Food simulant assignment for testing overall migration

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

TABLE 3

Foods covered	Food simulants in which testing shall be performed	
all types of food	1.	distilled water or water of equivalent quality or food simulant A;
	2.	food simulant B; and
	3.	food simulant D2.
all types of food except for acidic foods	1.	distilled water or water of equivalent quality or food simulant A; and
	2.	food simulant D2.
I^{F14} all aqueous and alcoholic foods and milk products with a pH ≥ 4.5	food simulant D1	
all aqueous and alcoholic foods and milk products with a pH < 4,5	food simulant D1 and food simulant B]	

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all aqueous foods and alcoholic foods up to an alcohol content of 20 %	food simulant C	
all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 %	1. food simulant C; and	
	2. food simulant B.]	

Textual Amendments

F23 Substituted by Commission Regulation (EU) 2017/752 of 28 April 2017 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food (Text with EEA relevance).

[F25. General derogation to the assignment of food simulants

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

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

ANNEX IV

Declaration of compliance

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

- (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) [F1 confirmation that the plastic materials or articles, products from intermediate stages of manufacture or the substances meet the relevant requirements laid down in this Regulation and in Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004;]
- (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;

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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)

- (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) [F23the highest food contact surface area to volume ratio for which compliance has been verified in accordance with Article 17 and 18 or equivalent information;]
- (9) when a functional barrier is used in a multi-layer material or article, the confirmation that the material or article complies with the requirements of Article 13(2), (3) and (4) or Article 14(2) and (3) of this Regulation.

ANNEX V

COMPLIANCE TESTING

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

CHAPTER 1

Testing for specific migration of materials and articles already in contact with food

1.1. Sample preparation

The material or article shall be stored as indicated on the packaging label or under conditions adequate for the packaged food if no instructions are given. The food shall be removed from contact with the material or article before its expiration date or any date by which the manufacturer has indicated the product should be used for reasons of quality or safety.

1.2. Conditions of testing

The food shall be treated in accordance with the cooking instructions on the package if the food is to be cooked in the package. Parts of the food which are not intended to be eaten shall be removed and discarded. The remainder shall be homogenised and analysed for migration. The analytical results shall always be expressed on the basis of the food mass that is intended to be eaten, in contact with the food contact material.

1.3. Analysis of migrated substances

The specific migration is analysed in the food using an analytical method in accordance with the requirements of Article 11 of Regulation (EC) No 882/2004.

[F1]1.4. Account of substances originating from other sources

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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)

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

CHAPTER 2

Testing for specific migration of materials and articles not yet in contact with food

2.1. Verification method

Verification of compliance of migration into foods with the migration limits shall be carried out under the most extreme conditions of time and temperature foreseeable in actual use taking into account paragraphs 1.4, 2.1.1, 2.1.6 and 2.1.7.

Verification of compliance of migration into food simulants with the migration limits shall be carried out using conventional migration tests according to the rules set out in paragraphs 2.1.1 to 2.1.7.

2.1.1. Sample preparation

The material or article shall be treated as described by accompanying instructions or by provisions given in the declaration of compliance.

Migration is determined on the material or article or, if this is impractical, on a specimen taken from the material or article, or a specimen representative of this material or article. For each food simulant or food type, a new test specimen is used. Only those parts of the sample which are intended to come into contact with foods in actual use shall be placed in contact with the food simulant or the food.

2.1.2. Choice of food simulant

Materials and articles intended for contact with all types of food shall be tested with food simulant A, B and D2. However, if substances that may react with acidic food simulant or foods are not present testing in food simulant B can be omitted.

Materials and articles intended only for specific types of foods shall be tested with the food simulants indicated for the food types in Annex III.

2.1.3. Conditions of contact when using food simulants

[FIThe sample shall be placed in contact with the food simulant in a manner representing the worst of the foreseeable conditions of use as regard contact time in Table 1 and as regard contact temperature in Table 2.

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

- (i) If it is found that carrying out the tests under the combination of contact conditions specified in Tables 1 and 2 causes physical or other changes in the test specimen which do not occur under worst foreseeable conditions of use of the material or article under examination, the migration tests shall be carried out under the worst foreseeable conditions of use in which these physical or other changes do not take place;
- (ii) if the material or article during it intended use is subjected only to precisely controlled time and temperature conditions in food processing equipment, either as part of food packaging or as part of the processing equipment itself, testing may be done using the

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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)

worst foreseeable contact conditions that can occur during the processing of the food in that equipment;

(iii) if the material or article is intended to be employed only for hot-fill conditions, only a 2-hour test at 70 °C shall be carried out. However, if the material or article is intended to be used also for storage at room temperature or below, the test conditions set out in Tables 1 and 2 of this Section or in Section 2.1.4 of this Chapter apply depending on the duration of storage.

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

TABLE 1

[F1Selection of test time]

Contact time in worst foreseeable use	[F1Time to be selected for testing]
$t \le 5 \text{ min}$	5 min
$5 \min < t \le 0.5 \text{ hour}$	0,5 hour
$0.5 \text{ hours} < t \le 1 \text{ hour}$	1 hour
$1 \text{ hour} < t \le 2 \text{ hours}$	2 hours
2 hours \leq t \leq 6 hours	6 hours
6 hours $<$ t \le 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

$I^{F1}TABLE 2$

Selection of test temperature

Worst foreseeable contact temperature	Contact temperature to be selected for testing
$T \le 5$ °C	5 °C
5 °C < T ≤ 20 °C	20 °C
20 °C < T ≤ 40 °C	40 °C
40 °C < T ≤ 70 °C	70 °C
70 °C < T ≤ 100 °C	100 °C or reflux temperature
100 °C < T ≤ 121 °C	121 °C ^a

a This temperature shall be used only for food simulants D2 and E. For applications heated under pressure, migration testing under pressure at the relevant temperature may be performed. For food simulants A, B, C or D1 the test may be replaced by a test at 100 °C or at reflux temperature for duration of four times the time selected according to the conditions in Table 1.]

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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)

121 °C < T ≤ 130 °C	130 °Ca
130 °C < T ≤ 150 °C	150 °Cª
150 °C < T < 175 °C	175 °Cª
175 °C < T ≤ 200 °C	200 °Cª
T > 200 °C	225 °Ca

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.]

[F12.1.4. Specific conditions for contact times above 30 days at room temperature and below

For contact times above 30 days (long term) at room temperature and below, the specimen shall be tested in accelerated test conditions at elevated temperature for a maximum of 10 days at $60 \, {}^{\circ}\text{C}^{(19)}$.

- (a) Testing for 10 days at 20 °C shall cover all storage times at frozen condition. This test can include the freezing and defrosting processes if labelling or other instructions ensure that 20 °C is not exceeded and the total time above 15 °C does not exceed 1 day in total during the foreseeable intended use of the material or article.
- (b) Testing for 10 days at 40 °C shall cover all storage times at refrigerated and frozen conditions including hot-fill conditions and/or heating up to 70 °C \leq T \leq 100 °C for maximum t = 120/2^((T-70)/10) minutes.
- (c) Testing for 10 days at 50 °C shall cover all storage times of up to 6 months at room temperature, including hot-fill conditions and/or heating up to 70 °C \leq T \leq 100 °C for maximum t = 120/2^((T-70)/10) minutes.
- (d) Testing for 10 days at 60 °C shall cover storage above 6 months at room temperature and below, including hot-fill conditions and/or heating up to 70 °C \leq T \leq 100 °C for maximum t = 120/2^((T-70)/10) minutes.
- (e) For storage at room temperature the testing conditions can be reduced to 10 days at 40 °C if it is shown by scientific evidence that migration of the respective substance in the polymer has reached equilibration under this test condition.
- (f) For worst foreseeable conditions of intended use not covered by the test conditions set out in points (a) to (e), the testing time and temperature conditions shall be based on the following formula:

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

t1 is the contact time

t2 is the testing time

T1 is the contact temperature in Kelvin. For room temperature storage this is set at 298K (25 °C). For refrigerated conditions it is set at 278K (5 °C). For frozen storage it is set at 258 K (– 15 °C).

T2 is the testing temperature in Kelvin.]

2.1.5. Specific conditions for combinations of contact times and temperature

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

[FI] If a material or article is intended for different applications covering different combinations of contact time and temperature the testing shall be restricted to the test conditions which are recognised to be the most severe on the basis of scientific evidence.]

If the material or article is intended for a food contact application where it is successively subject to a combination of two or more times and temperatures, the migration test shall be carried out subjecting the test specimen successively to all the applicable worst foreseeable conditions appropriate to the sample, using the same portion of food simulant.

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.

[FIThe material or article shall respect the specific migration limit already in the first test for substances that are prohibited from migrating or from being released in detectable quantities under Article 11(4).]

2.1.7. Analysis of migrating substances

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

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

For substances which are unstable in food simulant or food or for which no adequate analytical method is available it is indicated in Annex I that verification of compliance shall be undertaken by verification of residual content per 6 dm² of contact surface. For materials and articles between 500 ml and 10 l the real contact surface is applied. For materials and articles below 500 ml and above 10 l as well as for articles for which it is impractical to calculate the real contact surface the contact surface is assumed to be 6 dm² per kg food.

2.2. Screening approaches

[FITo screen if a material or article complies with the migration limits any of the following approaches can be applied which are considered at least as severe as the verification method described in section 2.1.]

2.2.1. Replacing specific migration by overall migration

To screen for specific migration of non-volatile substances, determination of overall migration under test conditions at least as severe as for specific migration can be applied.

2.2.2. Residual content

To screen for specific migration the migration potential can be calculated based on the residual content of the substance in the material or article assuming complete migration.

[F12.2.3. Migration modelling

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

To screen for specific migration, the migration potential can be calculated based on the residual content of the substance in the material or article applying generally recognised diffusion models based on scientific evidence that are constructed in a way that must never underestimate real levels of migration.]

[F12.2.4. Food simulant substitutes

To screen for specific migration, food simulants can be replaced by substitute food simulants if it is based on scientific evidence that the substitute food simulants result in migration that is at least as severe as migration that would be obtained using the food simulants specified in Section 2.1.2.]

[F22.2.5] Single test for successive combinations of time and temperature

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

CHAPTER 3

Testing for overall migration

Overall migration testing shall be performed under the standardised testing conditions set out in this chapter.

3.1. Standardised testing conditions

The overall migration test for materials and articles intended for the food contact conditions described in column 3 of Table 3 shall be performed for the time specified and at the temperature specified in column 2. For test OM5 the test can be performed either for 2 hours at 100 °C (food simulant D2) or at reflux (food simulant A, B, C, D1) or for 1 hour at 121 °C. The food simulant shall be chosen in accordance with Annex III.

If it is found that carrying out the tests under the contact conditions specified in Table 3 causes physical or other changes in the test specimen which do not occur under worst foreseeable conditions of use of the material or article under examination, the migration tests shall be carried out under the worst foreseeable conditions of use in which these physical or other changes do not take place.

$I^{F1}TABLE 3$

Standardised conditions for testing the overall migration

Column 1	Column 2	Column 3
Test number	Contact time in days [d] or hours [h] at contact temperature in [°C] for testing	Intended food contact conditions
OM1	10 d at 20 °C	Any food contact at frozen and refrigerated conditions.

Status: Point in time view as at 19/05/2019.

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OM2	10 d at 40 °C	Any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where 70 °C \leq T \leq 100 °C for a maximum of t = 120/2^((T-70)/10) minutes.
OM3	2 h at 70 °C	Any food contact conditions that include hot-fill and/or heating up to a temperature T where $70 \text{ °C} \le T \le 100 \text{ °C}$ for maximum of $t = 120/2^{(T-70)/10)$ minutes, which are not followed by long term room temperature or refrigerated storage.
OM4	1 h at 100 °C	High temperature applications for all types of food at temperature up to 100 °C.
OM5	2 h at 100 °C or at reflux or alternatively 1 h at 121 °C	High temperature applications up to 121 °C.
OM6	4 h at 100 °C or at reflux	Any food contact conditions at a temperature exceeding 40 °C, and with foods for which point 4 of Annex III assigns simulants A, B, C or D1.
OM7	2 h at 175 °C	High temperature applications with fatty foods exceeding the conditions of OM5.]

[FITest OM7 also covers food contact conditions described for OM1, OM2, OM3, OM4 and OM5. It represents the worst case conditions for food simulant D2 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 Section 3.2.

Test OM6 covers also food contact conditions described for OM1, OM2, OM3, OM4 and OM5. It represents worst case conditions for food simulants A, B, C and D1 in contact with non-polyolefins.

Test OM5 covers also food contact conditions described for OM1, OM2, OM3, and OM4. It represents the worst case conditions for all food simulants in contact with polyolefins.

Test OM2 covers also food contact conditions described for OM1 and OM3.]

[F13.2. Substitute overall migration tests for tests with food simulant D2

Status: Point in time view as at 19/05/2019.

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

If it is not technically feasible to perform one or more of the tests OM1 to OM6 in food simulant D2, migration tests shall be done using ethanol 95 % and isooctane. In addition a test shall be done using food simulant E in case the worst foreseeable conditions of use exceed 100 °C. The test that results in the highest specific migration shall be used to establish compliance with this Regulation.

In case it is technically not feasible to perform OM7 with food simulant D2 the test can be replaced by either test OM8 or test OM9 as appropriate given the intended or foreseeable use. Both tests involve testing at two test conditions for which a new test sample shall be used for each test. The test condition that results in the highest overall migration shall be used to establish compliance with this Regulation.

Test number	Test conditions	Intended food contact conditions	Covers the intended food contact conditions described in
OM8	Food simulant E for 2 hours at 175 °C and food simulant D2 for 2 hours at 100 °C	High temperature applications only	OM1, OM3, OM4, OM5 and OM6
OM9	Food simulant E for 2 hours at 175 °C and food simulant D2 for 10 days at 40 °C	High temperature applications including long term storage at room temperature	OM1, OM2, OM3, OM4, OM5 and OM6]

[F13.3. Verification of compliance

3.3.1. *Single use articles and materials*

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

3.3.2. *Repeated use articles and materials*

The applicable overall migration test shall be carried out three times on a single sample using another portion of food simulant on each occasion. The migration shall be determined using an analytical method in accordance with the requirements of Article 11 of Regulation (EC) No 882/2004. The overall migration in the second test shall be lower than in the first test, and the overall migration in the third test shall be lower than in the second test. Compliance with the overall migration limit shall be verified on the basis of the level of the overall migration found in the third test.

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

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

3.4. Screening approaches

[FITo screen if a material or article complies with the migration limits, any of the following approaches can be applied which are considered at least as severe as the verification method described in Sections 3.1 and 3.2.1

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.

[F13.4.2. Food simulant substitutes

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

CHAPTER 4

Correction factors applied when comparing migration test results with migration limits

4.1. Correction of specific migration in foods containing more than 20 % fat by the Fat Reduction Factor (FRF)

For lipophilic substances for which in Annex I it is indicated in column 7 that the FRF is applicable the specific migration can be corrected by the FRF. The FRF is determined according to the formula FRF = (g fat in food/kg of food)/200 = (% fat \times 5)/100.

The FRF shall be applied according to the following rules.

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

The correction by the FRF is not applicable in the following cases:

- (a) when the material or article is or is intended to be brought in contact with food intended for infants and young children as defined by Directives 2006/141/EC and 2006/125/EC;
- (b) for materials and articles for which it is impracticable to estimate the relationship between the surface area and the quantity of food in contact therewith, for example due to their shape or use, and the migration is calculated using the conventional surface area/volume conversion factor of 6 dm²/kg.

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

[F2When testing is performed in food simulant D2 or E and when the test results are corrected in application of the correction factor laid down in Table 2 of Annex III this correction may be applied in combination with the FRF by multiplying both factors. The combined correction

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factor shall not exceed 5, unless the correction factor laid down in Table 2 of Annex III exceeds 5.]

^{F3} 4.2.	Correction of migration into food simulant D2
^{F3} 4.3.	Combination of correction factors 4.1 and 4.2.

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
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

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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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- 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.
- OJ L 354, 31.12.2008, p. 16.
- OJ L 354, 31.12.2008, p. 34. **(6)**
- **(7)** OJ L 31, 1.2.2002, p. 1.
- 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
- 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.
- (19) [F1When testing at these accelerated test conditions the test specimen shall not undergo any physical or other changes compared to the real conditions of use, including a phase transition of the material.]

Textual Amendments

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

Status:

Point in time view as at 19/05/2019.

Changes to legislation:

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