

SCHEDULE 3

Overall and Specific Migration Testing Using Food Simulants

PART 4

Simulants to be used in relation to a Specific Food or Group of Foods

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

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

- (1) Simulant B must not be used where the pH is more than 4.5.
- (2) This test must be carried out in the case of liquids or beverages of an alcoholic strength exceeding 10% vol with aqueous solutions of ethanol of a similar strength.
- (3) If it can be demonstrated under regulation 12(2) or proved by means of an appropriate test that there is to be no fatty contact with the plastic material or article, simulant D must not be used.

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
	and other				
01.02	Alcoholic beverages of an alcoholic strength equal to or exceeding 5% vol. — Beverages shown under heading 01.01 but with an alcoholic strength equal to or exceeding 5% vol. — Wines, spirits and liqueurs	X ⁽¹⁾	X ⁽²⁾		
01.03	Miscellaneous: undenatured ethyl alcohol	X ⁽¹⁾	X ⁽¹⁾		
02	Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares				
02.01	Starches				
02.02	Cereals, unprocessed, puffed, in flakes				

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		A	B	C	D
	(including popcorn, cornflakes and the like)				
02.03	Cereal flour and meal				
02.04	Macaroni, spaghetti and similar products				
02.05	Pastry, biscuits, cakes and other bakers' wares, dry:				
	A With fatty substances on the surface				X/5
	B Other				
02.06	Pastry, biscuits, cakes and other bakers' wares, fresh				
	A With fatty substances on the surface				X/5
	B Other	X			
03	Chocolate, sugar and products thereof Confectionery products				
03.01	Chocolate, chocolate-coated products, substitutes				X/5

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		A	B	C	D
03.02	and products coated with substitutes				
	Confectionery products:				
	A in solid form				
	— with fatty substances on the surface				X/5
03.03	— Other				
	B in paste form:				
	— with fatty substances on the surface				X/3
	— moist	X			
04	Sugar and sugar products				
	A In solid form				
	B Honey and the like	X			
04.01	C Molasses and sugar syrups	X			
	Fruit, vegetable and products thereof				
04.02	Whole fruit, fresh or chilled				
04.02	Processed fruit:				
	A Dried or dehydrated				

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		A	B	C	D
	fruit, whole or in the form of flour or powder				
	B Fruit in the form of chunks, puree or paste	X(a)	X(a)		
	C Fruit preserves (jams and similar products				
	— whole fruit or chunks or in the form of flour or powder, preserved in a liquid medium):				
	— In an aqueous medium	X(a)	X(a)		
	— In an oily medium	X(a)	X(a)		X
	— In an alcoholic medium > 5% vol		X ⁽¹⁾	X	
04.03	Nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others) A Shelled, dried				

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Reference Number	Description of food	Simulants to be used			
		A	B	C	D
	B Shelled and roasted				X/5 ⁽³⁾
	C In paste or cream form	X			X/3 ⁽³⁾
04.04	Whole vegetables, fresh or chilled				
04.05	Processed vegetables:				
	A Dried or dehydrated vegetables whole or in the form of flour or powder				
	B Vegetables, cut, in the form of purees	X(a)	X(a)		
	C Preserved vegetables:				
	— In an aqueous medium	X(a)	X(a)		
	— In an oily medium	X(a)	X(a)		X
	— In an alcoholic medium (> 5% vol)		X ⁽¹⁾	X	
05	Fats and oils				
05.01	Animal and vegetable fats and oils, whether natural or treated (including				X

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		A	B	C	D
05.02	cocoa butter, lard, re-solidified butter) Margarine, butter and other fats and oils made from water emulsions in oil				X/2
06	Animal products and eggs				
06.01	Fish:				
	A Fresh, chilled, salted, smoked	X			X/3 ⁽³⁾
	B In the form of paste	X			X/3 ⁽³⁾
06.02	Crustaceans and molluscs (including oysters, mussels, snails) not naturally protected by their shells	X			
06.03	Meat of all zoological species (including poultry and game):				
	A Fresh, chilled, salted, smoked	X			X/4

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

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	Fermented milk such as yoghurt, buttermilk and such products in association with fruit and fruit products		X		
07.03	Cream and sour cream	X(a)	X(a)		
07:04	Cheeses:				
	A Whole, with rind				
	B Processed cheeses	X(a)	X(a)		
	C All others	X(a)	X(a)		X/3 ⁽³⁾
07:05	Rennet:				
	A In liquid or viscous form	X(a)	X(a)		
	B Powdered or dried				
08	Miscellaneous products				
08.01	Vinegar		X		
08.02	Fried or roasted foods:				
	A Fried potatoes, fritters and the like				X/5
	B Of animal origin				X/4
08.03	Preparations for soups, broths in liquid, solid or powder				

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

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		A	B	C	D
	oil in water emulsions				
	C Sauce containing oil and water forming two distinct layers	X(a)	X(a)		X
08.07	Mustard (except powdered mustard under heading 08.17)	X(a)	X(a)		X/3 ⁽³⁾
08.08	Sandwiches, toasted bread and the like containing any kind of foodstuff:				
	A With fatty substances on the surface				X/5
	B Other				
08.09	Ice-creams	X			
08.10	Dried foods:				
	A With fatty substances on the surface				X/5
	B Other				
08.11	Frozen or deep-frozen foods				
08.12	Concentrated extracts of an alcoholic strength equal to or exceeding 5% vol		X ⁽¹⁾	X	

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

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