

EUROPEAN COMMISSION

> Brussels, XXX SANTE/11299/2016 ANNEX CIS Rev. 1 (POOL/E2/2016/11299/11299R1-EN ANNEX CIS.doc) [...](2016) XXX draft

ANNEX 1

## ANNEX

#### to the

### **COMMISSION REGULATION**

amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

### <u>ANNEX</u>

Regulation (EU) No 10/2011 is amended as follows:

- (1) Annex I is amended as follows:
  - (a) in point 1, Table 1 is amended as follows:
    - (i) in column 11 as regards the entries for the substances with FCM substance numbers 142, 168, 202, 387, 462, 467, 481, 502, 662 and 779, the reference to note "(1)" is deleted;
    - (ii) the following entries are inserted in numerical order of the FCM substance numbers:

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"1007	976-56-7	diethyl[[3,5-bis(1,1- dimethylethyl)-4- hydroxyphenyl]met hyl]phosphonate	no	yes	no	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		(methacrylic acid, ethyl acrylate, n-butyl acrylate, methyl methacrylate and butadiene) copolymer in nanoform	yes	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".	
"1030		montmorillonite clay modified by dimethyldialkyl(C1 6-C18)ammonium chloride	yes	no	no	Only to be used up to 12% (w/w) in polyolefins in contact with dry foods to which simulant E is assigned in table 2 of Annex III at room temperature or below. The sum of the specific migration of 1-chlorohexadecane and 1- chlorooctadecane shall not exceed 0.05 mg/kg food. Can contain platelets in the nanoform that are only in one dimension thinner than 100 nm. Such platelets shall be oriented parallel to the polymer surface and shall be fully	

						embedded in the polymer".	
"1055	7695-91- 2 58-95-7	α-tocopherol acetate	yes	no	no	Only to be used as antioxidant in polyolefins.	(24)
1060		ground sunflower seed hulls	yes	no	no	Only to be used at room temperature or below in contact with foods for which Table 2 of Annex III assigns food simulant E. The seed hulls shall be obtained from sunflower seeds that are fit for human consumption. The processing temperature of the plastic containing the additive shall not exceed 240°C.	
1062		mixture composed of 97% tetraethyl orthosilicate (TEOS) with CAS No 78-10-4 and 3% hexamethyldisilaza ne (HMDS) with CAS No 999-97-3	no	yes	no	Only to be used for the production of recycled PET and at up to 0.12% (w/w)".	

(b) in point 3, in Table 3, the following entry is added:

"(24) The substance or its hydrolysis products are authorised food additives and compliance with Article 11(3) shall be verified";

#### (2) In point 1 of Annex II, the following line is inserted after Manganese:

"Nickel = 0,02 mg/kg food or food simulant.";

#### (3) In Annex III, point 4 is replaced by the following:

#### "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

# Food simulant assignment for demonstrating compliance with the overall migration limit

Food simulants in which testing shall be performed
<ol> <li>distilled water or water of equivalent quality or food simulant A;</li> <li>food simulant B; and</li> </ol>
2) food simulant B; and

	3) food simulant D2.			
all types of food except for acidic foods	<ol> <li>distilled water or water of equivalent quality or food simulant A;</li> <li>and 2) food simulant D2.</li> </ol>			
all aqueous and alcoholic foods and milk products	food simulant D1			
all aqueous, acidic and alcoholic foods and milk products	1) food simulant D1; and 2) food simulant B.			
all aqueous foods and alcoholic foods up to an alcohol content of 20 %	food simulant C			
all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20%	1) food simulant C; and 2) food simulant B.			

- (4) In Annex IV, point 8(iii) is replaced by the following:
  - "(iii) the highest food contact surface area to volume ratio for which compliance has been verified in accordance with Article 17 and 18 or equivalent information;".