



Food Contact Plastics
Certificate of Conformity with the Overall Migration
Requirements of EC Directive 90/128/EEC, UK Statutory
Instrument 1376(1998) and their amendments.

Certificate no: 2002/2062

Product name: 'GPPS 1540'

Manufacturer: Tabriz Petrochemical Company

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Samples of typical products manufactured from the above resin have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EC Directives 97/48/EEC, and in UK Statutory Instrument 1376(1998).

Food Simulants	Test Conditions		Test
	Duration	Temp/°C	
Simulant B, C and D	10 days	40°C	T1

T1 = exposure to food simulant by total immersion.

The overall migration results obtained in each case were found to comply with the overall migration limit specified in EC Directive 90/128/EEC and UK Statutory Instrument 1376(1998).

The above resin is manufactured solely from monomers which are listed without restriction in Annex II Section A of EC Directive 90/128/EEC, UK Statutory Instrument 1376(1998) and their amendments. Additionally, all of the additives used in this resin are either listed without specific migration restrictions in Annex II Section A of this legislation, or are not subject to regulation.

The above resin can therefore be used to manufacture products which fully meet the requirements of EC Directive 90/128/EEC, UK Statutory Instrument 1376(1998) and their amendments for use with all classes of foodstuff for;

- (a) any period of time at temperatures up to and including 40°C and/or
- (b) periods up to 2 hours at temperatures up to 70°C, and/or
- (c) periods up to 15 minutes at temperatures up to 100°C,

as specified in EC Directive 97/48/EC and UK Statutory Instrument 1376(1998).

Users are reminded that EC Directive 90/128/EEC and UK Statutory Instrument 1376(1998) relate to finished articles/materials manufactured from plastics. Users of the above resin are therefore responsible for ensuring that their finished products comply with the overall migration limit and the specific migration limits given above, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EC Directive 97/48/EC. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as required by EC Directive 89/109/EEC.

Certified by: **Dr A M L Irvine**
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