



PACKALL

PackAlliance:
European alliance for innovation training
& collaboration towards future packaging

Linking **Academy** to **Industry**.

Program: Nowe materiały I biomateriały

Temat: Materiały do produkcji opakowań żywności – wymogi prawne, właściwości oraz ich wpływ na materiały

Dr inż. Agnieszka Kawecka



Co-funded by the
Erasmus+ Programme
of the European Union

This project has been funded with support from the European Commission.
This publication [communication] reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.

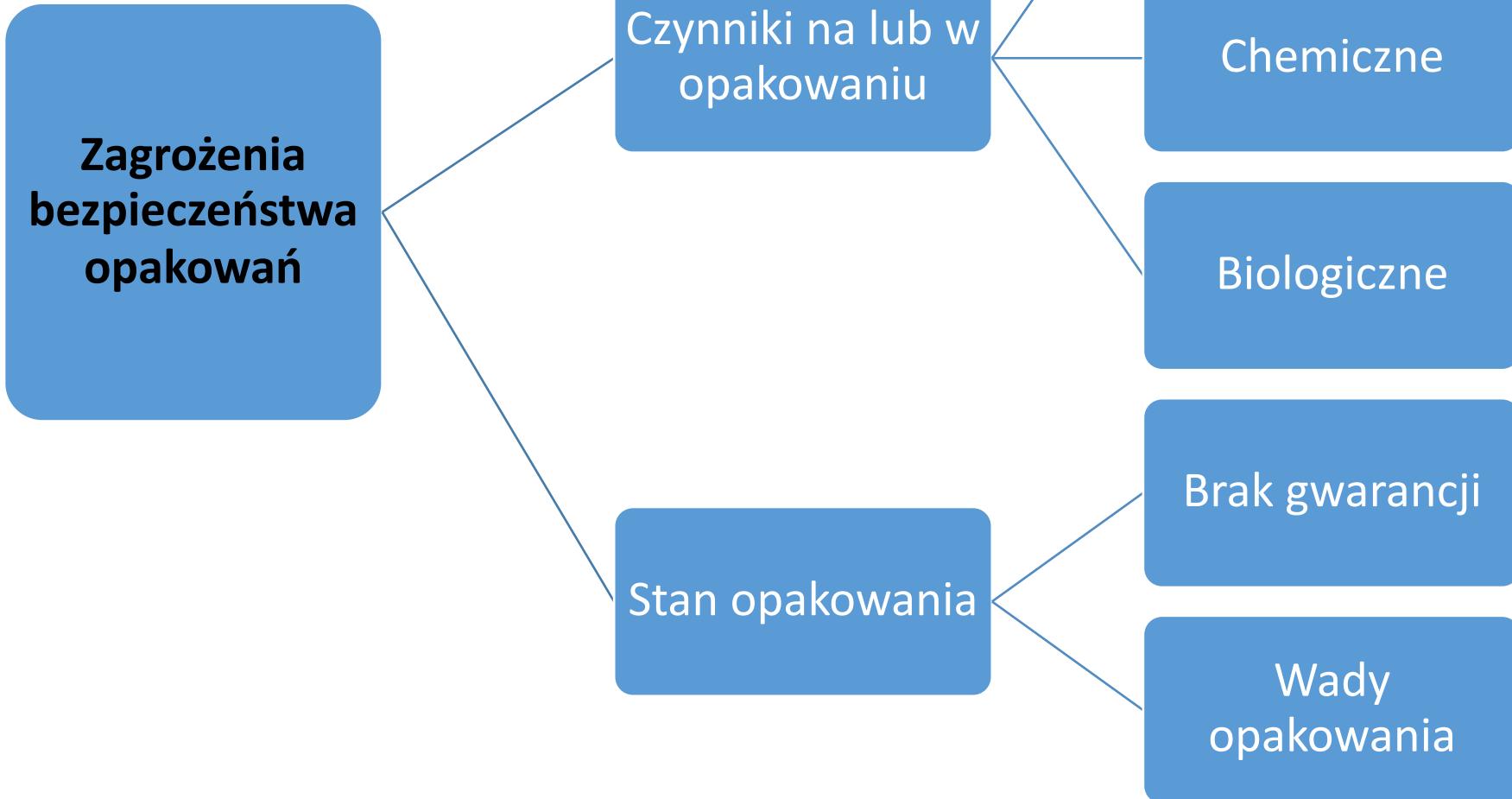
Analiza opakowania pod kątem jego bezpieczeństwa powinna uwzględniać:

Cechy opakowania

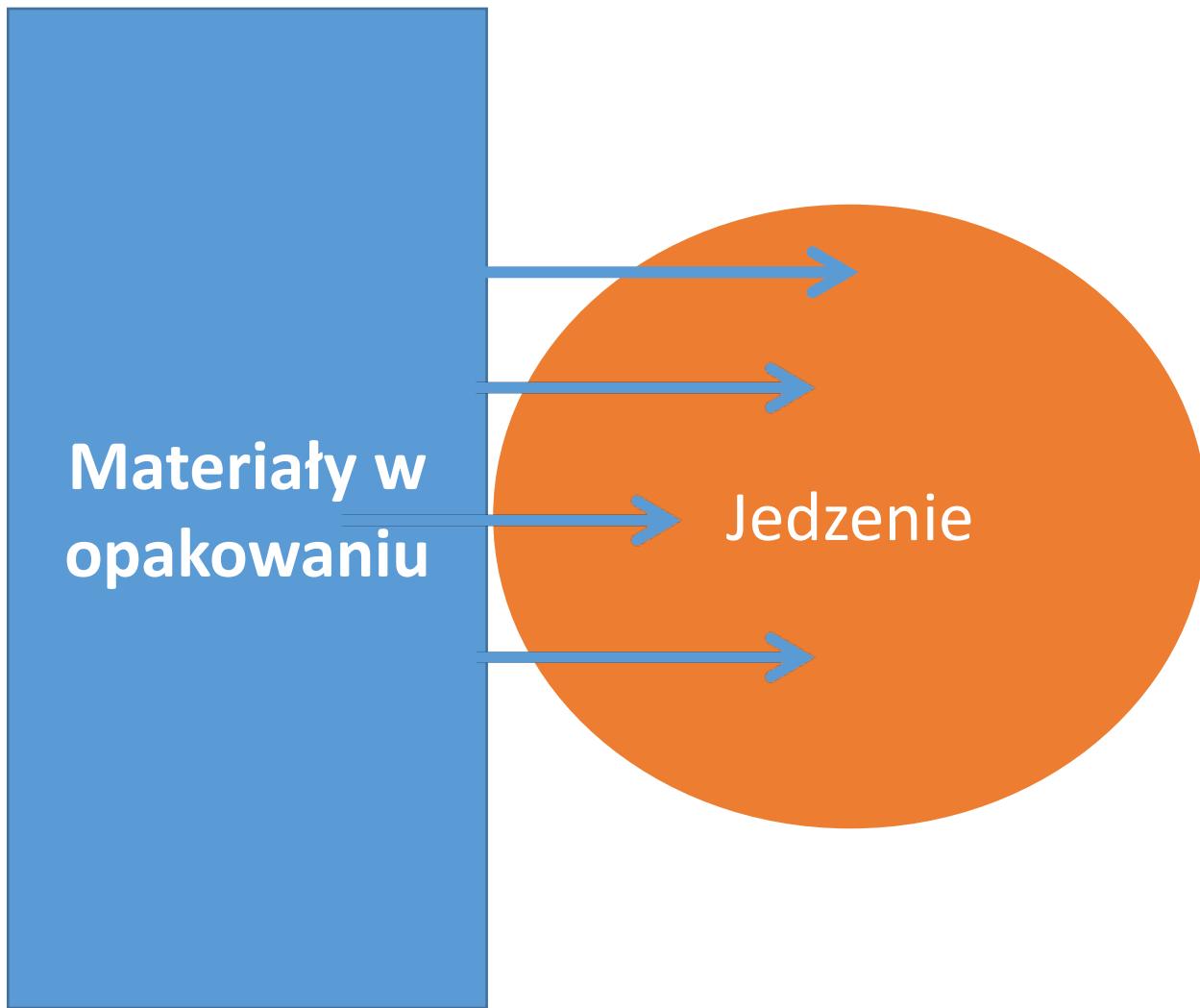
Interakcja z zapakowanym produktem

Oznakowanie, ostrzeżenia i instrukcje

Kategorie użytkowników



Migracja



Całkowity limit migracji

Materiały i wyroby z tworzyw sztucznych nie mogą przenosić swoich składników na płyny modelowe imitujące żywność w ilościach przekraczających 10 miligramów uwolnionych składników na dm^2 powierzchni kontaktu z żywością (mg/dm^2) lub 60 miligramów uwolnionych składników na kg płynu modelowego.

Imitacje żywności

Imitacje żywności	Abbreviation
Etanol 10 % (v/v)	Płyn modelowy A
Acetic acid 3 % (w/v)	Płyn modelowy B
Ethanol 20 % (v/v)	Płyn modelowy C
Ethanol 50 % (v/v)	Płyn modelowy D1
Vegetable oil	Płyn modelowy D2
poly(2,6-diphenyl-p-phenylene oxide), particle size 60-80 mesh, pore size 200 nm	Płyn modelowy E

For testing migration from materials and articles not yet in contact with food the food simulants that corresponds to a certain food category shall be chosen according Table from Commission Regulation 10/2011.

Contact time

Contact time in worst foreseeable use	Test time
$t \leq 5 \text{ min}$	5 min
$5 \text{ min} < t \leq 0,5 \text{ hour}$	0,5 hour
$0,5 \text{ hours} < t \leq 1 \text{ hour}$	1 hour
$1 \text{ hour} < t \leq 2 \text{ hours}$	2 hours
$2 \text{ hours} < t \leq 6 \text{ hours}$	6 hours
$6 \text{ hours} < t \leq 24 \text{ hours}$	24 hours
$1 \text{ day} < t \leq 3 \text{ days}$	3 days
$3 \text{ days} < t \leq 30 \text{ days}$	10 days
Above 30 days	See specific conditions

Contact temperature

Conditions of contact in worst foreseeable use	Test conditions
Contact temperature	Test temperature
$T \leq 5^\circ\text{C}$	5°C
$5^\circ\text{C} < T \leq 20^\circ\text{C}$	20°C
$20^\circ\text{C} < T \leq 40^\circ\text{C}$	40°C
$40^\circ\text{C} < T \leq 70^\circ\text{C}$	70°C
$70^\circ\text{C} < T \leq 100^\circ\text{C}$	100°C or reflux temperature
$100^\circ\text{C} < T \leq 121^\circ\text{C}$	121°C
$121^\circ\text{C} < T \leq 130^\circ\text{C}$	130°C
$130^\circ\text{C} < T \leq 150^\circ\text{C}$	150°C
$150^\circ\text{C} < T < 175^\circ\text{C}$	175°C
$T > 175^\circ\text{C}$	Adjust the temperature to the real temperature at the interface with the food

Specific migration limits

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

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

Barium = 1 mg/kg food or food simulant.

Cobalt = 0,05 mg/kg food or food simulant.

Copper = 5 mg/kg food or food simulant.

Iron = 48 mg/kg food or food simulant.

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

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

Zinc = 25 mg/kg food or food simulant.

Summary

Packaging that under normal or other reasonably foreseeable conditions of its use, taking into account the time of use of the packaging, and depending on the type of packaging and the type of the packed product, does not pose any risk to the consumer or poses a negligible risk. accept its ordinary use and take into account the high level of requirements for the protection of human health and life.



PACKALL

PackAlliance:
European alliance for innovation training
& collaboration towards future packaging

Linking **Academy** to **Industry**.



UNIVERSITÀ DEGLI STUDI
DI SALERNO



Copyright: CC BY-NC-SA 4.0: <https://creativecommons.org/licenses/by-nc-sa/4.0/>

With this license, you are free to share the copy and redistribute the material in any medium or format. You can also adapt, remix, transform and build upon the material.

However only under the following terms:

Attribution — you must give appropriate credit, provide a link to the license, and indicate if changes were made. You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use.

NonCommercial — you may not use the material for commercial purposes.

ShareAlike — if you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original.

No additional restrictions — you may not apply legal terms or technological measures that legally restrict others from doing anything the license permits.



Co-funded by the
Erasmus+ Programme
of the European Union

This project has been funded with support from the European Commission.
This publication [communication] reflects the views only of the author, and the Commission cannot be held responsible for any use which may be made of the information contained therein.