



## PLEXIGLAS® XT COLORLESS SEMI-FINISHED PRODUCTS

### 1 FOOD CONTACT REGULATIONS

Version 1.0

#### 1.1 Manufacturer:

POLYVANTIS GmbH  
Riedbahnstraße 70  
64331 Weiterstadt  
Germany

#### 1.2 Identity of Products\*:

PLEXIGLAS® XT colorless 0A000 Semi-finished products  
PLEXIGLAS® XT colorless 0A070 Semi-finished products  
PLEXIGLAS® XT colorless 0RA00 Semi-finished products  
PLEXIGLAS® XT colorless 0RA45 Semi-finished products  
PLEXIGLAS® XT colorless 0RA65 Semi-finished products  
PLEXIGLAS® XT colorless 0RA75 Semi-finished products

\*Food Contact Regulations are valid for the above listed products.  
PLEXIGLAS® XT colorless semi-finished products HC (hard coated) are not Food Contact compliant!

#### 1.3 Conformity with EU-Regulations – Food contact statement (EU) 10/2011 Regulation on plastic materials and articles intended to come into contact with food:

This document delivers an evaluation of the use of this product in contact with foodstuffs with regard to the legislation in the European Union.

We hereby confirm that the above mentioned **PLEXIGLAS® XT colorless semi-finished products** fulfil the requirements of the European Regulation (EU) 10/2011 (and related amendments 2023/1627; 2023/1442) on plastic materials and articles intended to come into contact with food.

This regulation is a specific measure within the meaning of Article 5(1) of Regulation (EC) 1935/2004. This regulation establishes the specific rules for plastic materials and articles to be applied for their safe use.

**PLEXIGLAS® XT colorless semi-finished products** like above-mentioned were tested with respect to its monomers and additives in the Regulation (EU) 10/2011 and its amendments, implementing Regulation (EC) 1935/2004 for plastics. The cumulative total Specific Migration Limit (SML(T)) for methacrylates and Specific Migration Limits (SML) for other components are below the respective thresholds.

The cumulative SML (T) for esters of methacrylates and acrylates are below 6 mg/kg. Further contained ingredients with SML were below migration limit.

**DUAL USE – (EU) 1334/2008:**

CAS: 57-10-3 Palmitic acid / Flavouring JECFA no. 115, CoE no. 14

**NIAS:** The above-mentioned **PLEXIGLAS® colorless semi-finished products** were tested as part of migration tests. The screening tests did not reveal any harmful contamination. For further information on the migration behavior of PMMA, please refer to the studies of Franz and Brandsch from 2012\*.

**PLEXIGLAS®XT colorless semi-finished products** are intended to be used as reusable article. It can be used for the production of covers, windows, plates, sheets, protection devices or comparable uses which are used in food processing plants.

**PLEXIGLAS®XT colorless semi-finished products** can be used in contact with dry, watery, acidic and oily food according to food simulants A, B and D2 in a wide range of uses according to test number OM2 (test time period and condition 10 days at 40°C), corresponding long term storage at room temperature or below, storage under refrigerated and frozen conditions including hot-fill conditions and/or heating up to 80°C for a short time.

For **PLEXIGLAS® XT colorless 0RA00**, **PLEXIGLAS® XT colorless 0RA45**, **PLEXIGLAS® XT colorless 0RA65** and **PLEXIGLAS® XT colorless 0RA75** a surface-to-food ratio of 1 dm<sup>2</sup>/kg may not be exceeded.

For **PLEXIGLAS® XT colorless 0A000** and **PLEXIGLAS® XT colorless 0A070** a surface-to-food ratio of 2,5 dm<sup>2</sup>/kg may not be exceeded.

Due to technical reasons we only recommend **PLEXIGLAS® Products** applications up to 70°C for a short time in permanent uses.

**PLEXIGLAS® XT colorless semi-finished products** are technically not suitable for the contact with ethanol >20 % (swelling, crack formation). By the selection of food simulants in migration tests this property should be considered. Food containing > 20% Ethanol is not recommended to use for **PLEXIGLAS® Products**. Migration tests with > 20 % Ethanol food simulant will fail. Please ask our technical service for chemical resistance.

This confirmation is valid for the above-mentioned conditions. The use of the product under other conditions (temperature, duration, food) has to be tested on the final product from the customer itself in migration tests according to the (EU) 10/2011 regulation.

## 1.4 Conformity with US Regulations – Food Contact statement

The qualities correspond to the requirements of the 21CFR §177.1010 of Code of Federal Regulations, Food and Drugs (FDA) for contact with food for contact with food category except category VI-C under the use conditions D, like cited in §176.170.

## 1.5 Conformity with (EU) 2023/2006 GMP-Regulation

The production of **PLEXIGLAS®XT colorless semi-finished products**, is in accordance (EC) Regulation No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with foodstuffs ("GMP Regulation").

For the production process a HACCP process was implemented.

Please see for further information about the product our

- technical datasheet
- SDS and
- chemical resistance list.

### **Please note:**

Finished food contact materials or articles containing this product as a component, need to comply inter alia with Overall Migration Limit (OML) requirements – as specified in EU-Regulation 10/2011 and/or similar laws in other jurisdictions. Verification of compliance with migration limits (OML and SML) should be carried out in accordance with the rules laid down there.

We would like to point out that it is in the sole responsibility of the manufacturer of the final material or article to assure the compliance with the OML requirements under actual and foreseeable conditions of use, and to check it on a regular basis.

The manufacturer of food contact materials or articles, containing this product as a component, must in particular ascertain that these finished materials or articles meet the general regulatory requirement that they do not endanger human health, or bring about an unacceptable change in the composition of the food or deterioration in the organoleptic characteristics thereof.

All information and further technical advice are based on our present knowledge and experience. We reserve the right to make changes, in particular in response to technical and scientific advances, business developments, or as required by law. Use or application of such information is at your sole responsibility and risk, without any liability on our part, including with regard to third-party intellectual property rights.

It is your sole responsibility to verify whether the information is fit for a particular purpose and suitable for the intended method of use or application. The evaluation of the information provided should be carried out only by qualified personnel.

\* Literature: Franz und Brandsch, Migration of Acrylic Monomers from Methacrylate Polymers – Establishing Parameters for Migration Modelling, 2012 in Packaging and Technology and Science 2013, 26, 435-451

Weiterstadt, 27.06.2024