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Materials and articles in contact with foodstuffs

Plastics substances subject to limitation

Part 1: Guide to test methods for the specific migration of substances from plastics to food and food simulants and the determination of substances in plastics and the selection of conditions of exposure to food simulants

English version of DIN EN 13130-1

Werkstoffe und Gegenstände in Kontakt mit Lebensmitteln – Substanzen in Kunststoffen, die Beschränkungen unterliegen – Teil 1: Leitfaden für die Prüfverfahren für die spezifische Migration von Substanzen aus Kunststoffen in Lebensmittel und Prüflebensmittel, die Bestimmung von Substanzen in Kunststoffen und die Auswahl der Kontaktbedingungen mit Prüflebensmitteln

European Standard EN 13130-1 : 2004 has the status of a DIN Standard.*A comma is used as the decimal marker.***National foreword**

This standard has been prepared by CEN/TC 194 'Utensils in contact with food' (Secretariat: United Kingdom).

The DIN Standards corresponding to the International Standards referred to in clause 2 of the EN are as follows:

ISO 648 DIN 12690
ISO 5725 series DIN ISO 5725 series

Amendments

The standard now has full status.

Previous edition

DIN V ENV 13130-1: 1999-05.

National Annex NA**Standard referred to**

(and not included in **Normative references**)

DIN 12690 Classes A and B one-mark bulb pipettes for laboratory use

Document comprises 63 pages.

English version

Materials and articles in contact with foodstuffs

Plastics substances subject to limitation

Part 1: Guide to test methods for the specific migration of substances from plastics to food and food simulants and the determination of substances in plastics and the selection of conditions of exposure to food simulants

Matériaux et objets en contact avec des denrées alimentaires – Substances dans les matières plastiques soumises à des limitations – Partie 1: Guide des méthodes d'essai pour la migration spécifique dans les denrées alimentaires et les simulants d'aliments de substances contenues dans les matières plastiques, la détermination des substances dans les matières plastiques et la choix des conditions d'exposition aux simulants d'aliments

Werkstoffe und Gegenstände in Kontakt mit Lebensmitteln – Substanzen in Kunststoffen, die Beschränkungen unterliegen – Teil 1: Leitfaden für die Prüfverfahren für die spezifische Migration von Substanzen aus Kunststoffen in Lebensmittel und Prüflebensmittel, die Bestimmung von Substanzen in Kunststoffen und die Auswahl der Kontaktbedingungen mit Prüflebensmitteln

This European Standard was approved by CEN on 2004-03-24.

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Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the Management Centre or to any CEN member.

The European Standards exist in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

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CEN

European Committee for Standardization
Comité Européen de Normalisation
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Foreword

This document (EN 13130-1:2004) has been prepared by Technical Committee CEN/TC 194 "Utensils in contact with food", the secretariat of which is held by BSI.

This document was prepared by Subcommittee SC1 of TC 194 to provide guidance in the preparation of samples for testing in a series of test methods contained in other parts of this standard.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by November 2004, and conflicting national standards shall be withdrawn at the latest by November 2004.

This document has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association.

Informative annex E details the relationship of this standard with the European Union Directives.

At the time of preparation and publication of this standard the European Union legislation relating to plastics materials and articles intended to come into contact with foodstuffs is incomplete. Further Directives and amendments to existing Directives are expected which could change the legislative requirements which this standard supports. It is therefore strongly recommended that users of this standard refer to the latest relevant published Directive(s) before commencement of a test or tests described in this standard.

Further parts of EN 13130, under the general title *Materials and articles in contact with foodstuffs - Plastics substances subject to limitation*, have been prepared, and others are in preparation, concerned with the determination of specific migration from plastics materials into foodstuffs and food simulants and the determination of specific monomers and additives in plastics. The other parts of EN 13130 are as follows.

Part 2: *Determination of terephthalic acid in food simulants*

Part 3: *Determination of acrylonitrile in food and food simulants*

Part 4: *Determination of 1,3-butadiene in plastics*

Part 5: *Determination of vinylidene chloride in food simulants*

Part 6: *Determination of vinylidene chloride in plastics*

Part 7: *Determination of monoethylene glycol and diethylene glycol in food simulants*

Part 8: *Determination of isocyanates in plastics*

Part 9: *Determination of acetic acid, vinyl ester in food simulants*

Part 10: *Determination of acrylamide in food simulants*

Part 11: *Determination of 11-aminoundecanoic acid in food simulants*

Part 12: *Determination of 1,3-benzenedimethanamine in food simulants*

Part 13: *Determination of 2,2-bis(4-hydroxyphenyl)propane (Bisphenol A) in food simulants*

Part 14: *Determination of 3,3-bis(3-methyl-4-hydroxyphenyl)-2-indoline in food simulants*

Part 15: *Determination of 1,3-butadiene in food simulants*

Part 16: *Determination of caprolactam and caprolactam salt in food simulants*

Part 17: *Determination of carbonyl chloride in plastics*

Part 18: *Determination of 1,2-dihydroxybenzene, 1,3- dihydroxybenzene, 1,4- dihydroxybenzene, 4,4'-dihydroxybenzophenone and 4,4'dihydroxybiphenyl in food simulants*

Part 19: *Determination of dimethylaminoethanol in food simulants*

Part 20: *Determination of epichlorohydrin in plastics*

Part 21: *Determination of ethylenediamine and hexamethylenediamine in food simulants*

Part 22: *Determination of ethylene oxide and propylene oxide in plastics*

Part 23: *Determination of formaldehyde and hexamethylenetetramine in food simulants*

Part 24: *Determination of maleic acid and maleic anhydride in food simulants*

Part 25: *Determination of 4-methyl-pentene in food simulants*

Part 26: *Determination of 1-octene and tetrahydrofuran in food simulants*

Part 27: *Determination of 2,4,6-triamino-1,3,5-triazine in food simulants*

Part 28: *Determination of 1,1,1-trimethylopropane in food simulants*

Parts 2 to 8 are European Standards.

Parts 9 to 28 are Technical Specifications, prepared within the Standards, Measurement and Testing project, MAT1-CT92-0006, "Development of Methods of Analysis for Monomers" ¹⁾ .

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

¹⁾ Franz R. and Rijk.R; Development of methods of analysis for monomers and other starting substances with SML and/or QM limits in Directives 2002/72/EC and 92/39/EEC. European Commission, BCR information: Chemical analysis, EU report 17610 EN, ECSC-EC-EAEC. Brussels - Luxembourg 1997.