

Materials and articles in contact with foodstuffs – Plastics
 Part 10: Test methods for overall migration into olive oil (modified
 method for use in cases where incomplete extraction of olive oil occurs)
 English version of DIN EN 1186-10

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Werkstoffe und Gegenstände in Kontakt mit Lebensmitteln –
 Kunststoffe – Teil 10: Prüfverfahren für die Gesamtmigration in
 Olivenöl (Modifiziertes Verfahren für die Anwendung bei unvoll-
 ständiger Extraktion von Olivenöl)

European Standard EN 1186-10 : 2002 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 responsible German body involved in its preparation was the *Normenausschuss Materialprüfung* (Materials Testing Standards Committee), Technical Committee *Bedarfsgegenstände aus Kunststoff in Kontakt mit Lebensmitteln – Prüfung der Migration aus Kunststoffen*.

Amendments

The status of the standard is now that of a full standard.

Previous edition

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EN comprises 12 pages.

English version

Materials and articles in contact with foodstuffs – Plastics

Part 10: Test methods for overall migration into olive oil (modified method for use in cases where incomplete extraction of olive oil occurs)

Matériaux et objets en contact avec les denrées alimentaires – Matières plastiques – Partie 10: Méthodes d'essai pour la migration globale dans l'huile d'olive (méthode modifiée à utiliser en cas d'extraction incomplète de l'huile d'olive)

Werkstoffe und Gegenstände in Kontakt mit Lebensmitteln – Kunststoffe – Teil 10: Prüfverfahren für die Gesamtmigration in Olivenöl (Modifiziertes Verfahren für die Anwendung bei unvollständiger Extraktion von Olivenöl)

This European Standard was approved by CEN on 2002-05-02.

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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.

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Comité Européen de Normalisation
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