EU: Regulation 10/2011

The components of TEGO® Foamex 844 are listed in EU–Regulation 10/2011 on plastic materials and articles intended to come into contact with food and its amendments and do not have any SML or restriction/specification.

BfR Recommendation XIV

The components of TEGO® Foamex 844 are listed in BfR–Recommendation XIV (polymer dispersions) and do not have any SML or restriction/specification.

Switzerland: SR 817.023.21

TEGO® Foamex 844 is in compliance with the “Ordinance of the FDHA on Materials and Articles (SR 817.023.21)” – status 1 December 2019. All components (additives and/or monomers) are listed in Annex 10 in the lists for evaluated (A) substances and do not have any SML or restriction/specification.

China: GB 9685–2016

TEGO® Foamex 844 is in compliance with China GB 9685–2016, only for use in Coatings with no restrictions.

USA: FDA

Based on the “no–migration principle” TEGO® Foamex 844 can be used in compliance with FDA’s regulations on food contact materials (21 CFR 175.300 and 21 CFR 175.105) if used at a maximum level of 0.05 % for 30µm food contact coating or at maximum area concentration of 17.5 mg/sqm food contact area.
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 the regulations. 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/SML 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.

The information given above is based on and represents our current compositional knowledge (based on the knowledge of the production process, supplier information for raw materials and analytical data where applicable).

In case of provided values these are considered to be typical concentrations and are not part of product specification.

All provided information is based on our present knowledge and experience and is true and complete to the best of our knowledge and belief. However, no warranty, whether expressed or implied, or guarantee of product properties in the legal sense is intended or implied.