EU: Regulation 10/2011
TEGO® Wet 280 is not in compliance with EU–Regulation 10/2011 on plastic materials and articles intended to come into contact with food and its amendments.

Germany: BfR Recommendations
The active compound of TEGO® Wet 280 is listed in BfR–Recommendation XV and therefore may be used up to 0.04 % as a defoaming agent according to BfR–Recommendation XIV, Part A, No. 2.h. (Productions aids).

Switzerland: SR 817.023.21
TEGO® Wet 280 is in compliance with the “Ordinance of the FDHA on Materials and Articles (SR 817.023.21)” – status 1 May 2017. All components (additives and / or monomers) are listed in Annex 10 in the lists for evaluated (A) substances.

Please note that TEGO® Wet 280 contains one component w= < 0.1%, which is listed in Annex 10 in the lists for evaluated (A) substances (CAS: 122–20–3 , 2–Propanol, 1,1′,1″–nitrilotris–) with SML=5 mg/kg food.

The other components of TEGO® Wet 280 are listed in Annex 10 in the lists for evaluated (A) substances without any SML or restriction/ specification.

China: GB 9685 – 2016
TEGO® Wet 280 is in compliance with the GB 9685 for coatings applications with respect of SML for one component (CAS: 122–20–3 , 2–Propanol, 1,1′,1″–nitrilotris–) w= < 0.1%.

USA: FDA Regulations
TEGO® Wet 280 may be used in compliance with the following section(s) and may be subject to any applicable limitations:

21 CFR 175.105
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.