Evonik Resource Efficiency GmbH

ZetaSperse® 3800
Food Contact Statement

EU: Regulation 10/2011

ZetaSperse® 3800 as an additive is not in compliance with EU–Regulation 10/2011 on plastic materials and articles intended to come into contact with food and its amendments, as some components are not included in the Union List as such.

BfR Recommendation XXXVI

The components of ZetaSperse® 3800 are not in compliance with BfR–Recommendation XXXVI 1/2/3 Version 01.07.2016.

Switzerland: SR 817.023.21

ZetaSperse® 3800 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) and not evaluated (B) substances (10 ppb–rule applies).

China: GB 9685

The components of ZetaSperse® 3800 are not in compliance with GB 9685–2016.

USA: FDA

ZetaSperse® 3800 may be used in compliance with the following sections and may be subject to any applicable limitations:

FDA 21 CFR 175.105

Limitations: separated from food by a functional barrier, or has only trace exposure of the adhesive to aqueous or fatty foods at seams or edges of the laminate.
Finished food contact materials or articles containing this product as a component, need to comply inter alia with migration and/or extraction limits or any other restrictions – as specified in the applicable regulations. Verification of compliance with above mentioned limits/restrictions should be carried out in accordance with the respective rules. 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 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.

Furthermore, the given information is intended for persons having the required skill and know–how and it does not relieve you from verifying the suitability of the information given for a specific purpose prior to use by testing, which should be carried out only by qualified experts. Use or application of such information is at your sole responsibility and risk, without any liability on the part of Evonik Resource Efficiency GmbH.

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.