TEGO® Dispers 1010
Food Contact Information

EU: Regulation 10/2011
TEGO® Dispers 1010 is in compliance with EU-Regulation 10/2011 on plastic materials and articles intended to come into contact with food and its amendments if used as an additive in plastics up to 0.1 % w/w.

Germany: BfR Recommendations XIV
TEGO® Dispers 1010 is in compliance with BfR Recommendation XIV (polymer dispersions).
Please note that some of the components do not have any SML or restriction/specification, while others do.

Switzerland: SR 817.023.21
TEGO® Dispers 1010 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 some of the components do not have any SML or restriction/specification, while others do.

China GB 9685 – 2016
TEGO® Dispers 1010 is in compliance with China GB 9685 for certain plastics only up to max–level of 0.1 %.

USA: FDA
TEGO® Dispers 1010 may be used in compliance with FDA 21 CFR 175.105, 21 CFR 176.170 and 21 CFR 176.180.
TEGO® Dispers 1010 is formally not in compliance with 21 CFR 175.300. However, low exposure exemptions may be possible.
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.