



# **PLAYING IT SAFE!** Plastics for contact with foodstuffs

The majority of our food today is produced using industrial equipment. Foodstuffs pass through various manufacturing steps in production facilities and thus also come into contact with machine parts. Which is why construction materials must meet strict requirements. They may

- not change the composition, taste, aroma and appearance of the food
- not contaminate foodstuffs through contact with foreign substances.

We provide an extensive range of plastics for direct contact with food, which meet these requirements.

### Suitability for foodstuffs

We offer you an extensive range of plastics for direct contact with foodstuffs, which, depending upon the material, meet these requirements:

- **10/2011/EC**
- **1935/2004/EC**
- **2023/2006/EC**
- **FDA**

All our plastics intended for contact with foodstuffs have undergone rigorous testing. We would be happy to send you the respective **Declarations of Conformity.** 

#### Protection against foreign substance contamination

To prevent contamination by foreign substances, food manufacturers use **metal or X-ray detectors** in their production lines. Our special metal and X-ray detectable plastics make it possible to easily detect impurities.

## Metal detectable plastics

Polystone<sup>®</sup> M MDT I UHMW-PE SUSTARIN<sup>®</sup> C MDT I POM-C

#### X-ray detectable plastics

Polystone<sup>®</sup> M XDT I UHMW-PE SUSTARIN<sup>®</sup> C XDT I POM-C



Protection against foreign substances: Contaminants can easily be detected with our metal and X-ray detectable materials.

#### Your advantages

- Use of existing control systems, no additional controls for plastic components necessary
- Increased food safety and increased consumer protection
- Prevention of costly and reputation-damaging product recalls



#### **Product Range- Food Grades**

PE, PP, PVC, PA, POM, PC, PET, PVDF PSU, PES, PPSU, PEI, PPS, PEEK

#### **Migration tests**

In the EU, suitability for foodstuffs is verified by means of migration tests. The migration of substances from a material into the foodstuff is simulated by means of test media, so-called simulants. Depending upon the type of foodstuff (1.) suitable simulants such as e.g. ethanol or acetic acid must be used. Distilled water is not sufficient for this! Every test is performed with the maximum possible contact temperature (2.) and contact duration for the intended purpose (3.) between the foodstuff and the food contact material.

For this reason **every Declaration** of **Conformity** must always contain these three details:

- 1.) The type of permitted foodstuff
- 2.) Max. contact temperature
- **3.)** Max. duration of contact

**Contact:** We would be delighted to provide you with detailed information about the properties and potential applications of our metal and X-ray detectable plastics as well as our materials for direct contact with foodstuffs. Simply write to:

flash@roechling-plastics.com