

March 8, 2024

ADDID® 900

Food Contact Information

Food Contact legislation pertains to the end product, such as food packaging and kitchen utensils. While information on raw materials can aid in compliance, ultimate legal adherence can only be confirmed upon completion of the finished product. The following conformities are contingent upon the product being utilized in accordance with technical data sheet specifications, such as its use as an additive or co-binder, and at the designated usage level.

EU: Regulation 10/2011

ADDID® 900 is not in compliance with above mentioned regulation.

Germany: BfR Recommendations

ADDID® 900 complies with the Recommendation of the BfR (former BgVV) LII. Fillers for commodities made of plastic when used as a coating for fillers at a maximum use level of 0.5%.

Switzerland: SR 817.023.21 (Amended by Version from 08. December 2023)

ADDID® 900 may be used for the manufacturing of printing inks for packaging according to Swiss Ordinance 817.023.21.

The main component(s) (non CMR) of this product is/are not listed in ANNEX 10 or 2 and can only be used under the very strict migration limit of 0.01 mg/kg Food.

To conduct an preliminary compliance check, we suggest using our

COATINO® SML Calculator.

German Ink Ordinance (GIO) / Consumer Goods Regulation (BedGgstV)

ADDID® 900 complies with the compositional requirements for printing inks not intended for direct contact with food as defined in the German BedGgstV. Migration of single components must not exceed 10 µg/kg food.

USA: FDA Regulations

ADDID® 900 may be used in compliance with FDA 21 CFR 175.105, when separated from food by a functional barrier or used in compliance with GMP such that it does not become a component of food at de minimus levels.

ADDID® 900 may be used in compliance with FDA 21 CFR §175.300 for use in coatings at a level not to exceed 1.3% by weight of the resin when such coatings are intended for repeated use in contact with nonacid aqueous products, acid aqueous products or aqueous, acid or nonacid products containing free fat or oil that are hot filled or pasteurized above or below 150°F or room temperature filled and stored or refrigerated stored with no thermal treatment in the container or when such coatings are intended for repeated use in contact with low-moisture fats and oils; nonalcoholic beverages, beverages containing up to 8% alcohol or beverages containing more than 8% alcohol; bakery products or dry solids with the surface containing no fat or oil that are room temperature filled and stored or refrigerated stored with no thermal treatment in the container. Use is limited to coatings for tanks with a capacity greater than 530,000 gallons. Furthermore, the extraction limit of 18 mg/inch² given in §175.300 has to be met by the final coating in which it is to contact food.

ADDID® 900 may be used in compliance with FDA 21 CFR §176.170 and 176.180, provided that the limitations under 175.300 are followed.

§ 177.1390 LAMINATE STRUCTURES FOR USE AT 250°F AND ABOVE (max. 3% in polymer)

§ 177.1395 LAMINATE STRUCTURES FOR USE BETWEEN 120°F AND 250°F (max. 3% in polymer)

China: GB 9685 – 2016

ADDID® 900 is not in compliance with GB9685.

Mercosur:

ADDID® 900 may be used in compliance with MERCOSUR/GMC/RES.N° 02/12 for coatings, if used in epoxy based resins, with restrictions.

Specific Migration Limits (SML) or restrictions apply.

Only for use in coatings for containers with a capacity greater than 2,000,000 l.
For use as coating in contact with:

a) non-acidic aqueous foods, including low or high fat content oil-in-water emulsions; acidic aqueous foods, including low or high fat content oil-in-water emulsions; and acidic and non-acidic aqueous foods containing fat or oil, including

low or high fat content water-in-oil emulsions; under the following manufacture and storage conditions: hot fill, pasteurization, filling and storage at room temperature, and storage under refrigeration conditions.

b) fats and oils with low moisture content, alcoholic and nonalcoholic beverages, bakery products and dry solid foods, under the following conditions: filling and storage at room temperature and storage under refrigeration conditions (in all cases without heat treatment inside the container).

The product must not be used in amounts greater than 1.3% by mass of the resin.

EUPIA EXCLUSION LIST FOR PRINTING INKS AND RELATED PRODUCTS* (5th Edition of June 2023)

For Selection Criteria A and B: Please refer to Safety Data Sheet (Chapter 3).

We would like to confirm that, except of one substance, we do not expect the presence of substances listed in the EUPIA "Exclusion List for Printing Inks and Related Products", in Selection Criteria C and Substances Lists D to G in ADDID® 900.

Detailed information of the guidance can be found under the following Link:

[EUPIA Exclusion List for printing inks](#)

Please note, that ADDID® 900 contains <0.2% Methanol (CAS#67-56-1) as impurity.

Nestlé Guidance Note on Packaging Inks* (Version October 2018)

We would like to confirm that, except of one substance, we do not expect the presence of substances listed in the **[Nestlé Guidance Note on Packaging Inks](#)** in ADDID® 900.

Please note, that ADDID® 900 contains <0.2% Methanol (CAS#67-56-1) as impurity.

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 given information 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.

In case of any questions concerning the provided information or if you need additional advice you are welcome to contact us:

Evonik Operations GmbH
Goldschmidtstraße 100
45127 Essen
Germany
www.evonik.de
www.coating-additives.com

Please contact for region Europe, Middle East, Russia and Afrika
regulatory-coating-additives-europe@evonik.com

Please contact for region Americas
regulatory-coating-additives-americas@evonik.com

Please contact for region Asia, Australia and New Zealand
regulatory-coating-additives-asia@evonik.com