

TEGO® Glide 407

Food Contact Information

Silicone polyester resins represent a special type of chemistry used for heat-stable, decorative and functional coatings, e.g. applied for cook and bakeware, and for which specific food contact regulations neither exist nor existing legislation does apply. In order to archieve compliance with Food Contact Framework Regulations, for example Art. 3 of EC 1935/2004, existing positive lists may be used as supporting evidence, however, final compliance can only be verified by testing the finished food contact article. The only applicable regulation for food contact silicone polyesters may be the BfR Recommendation XV.

Germany: BfR Recommendation XV

The active ingredient of TEGO® Glide 407 is listed in BfR Recommendation XV (silicone).

TEGO® Glide 407 may be used in compliance with BfR Recommendation XV (silicone) under the following provisions:

- a. Proper curing of the resin system,
- b. Complete evaporation of the solvent

EU: Regulation 10/2011

Switzerland: SR 817.023.21

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

Nestlé Guidance Note on Packaging Inks

TEGO® Glide 407 is not in compliance with the above mentioned regulations which are not applicable for the intended use of the product.

China: GB 9685 - 2016 (GB 4806.10-2016)

The active polymer ingredient of TEGO® Glide 407 is included in GB 4806.10-2016 National Food Safety Standard Paint and Coating for Food Contact -Annex A.1 Basic Resin Allowed to be used in Paint and Coating for Food Contact and Relevant Use Requirement with a generic listing only applies to silicone coating on aluminum,

tinplate and other metal surface, the natural play dry, high temperature baking curing film.

Therefore, according to GB 9685-2016 National Food Safety Standard for Uses of Additives in Food Contact Materials and Products-Appendix A , the active polymer ingredient of TEGO® Glide 407 can be used as additives in food contact materials and products in paint and coating application because the molecular weight is more than 1000 Dalton.

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 requirements according to GB 4806.1–2016 National Food Safety Standard General Safety Requirements for Food Contact Materials and Articles. Finished food contact materials or articles containing this product as a component, need to comply inter alia with Overall Migration Limit (OML) requirements and other requirements—as specified in GB 4806.10–2016. Verification of compliance with migration limits (OML and SML) and other requirements 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.

Japan: Japanese Positive List (PL) for Direct Food Contact

The Japanese positive list of substances used in synthetic resins for utensils, containers and packaging (UCP) in accordance with the implementation of the amended Food Sanitation Act came into force on 1 June 2020. Since then, Japan's Ministry of Health, Labour and Welfare (MHLW) published several draft versions of revised and restructured lists and continues to amend the lists and provisions during the granted five-year grace period. Therefore, the status of our products varies with the activities of MHLW and cannot be confirmed finally. Please, do not hesitate to ask for a temporary status in urgent cases.

USA: FDA

TEGO® Glide 407 may be used in compliance with 21 CFR 175.105 in the manufacture of adhesives intended for use as components of articles in contact with food when used as intended and in concentrations not to exceed 775 mg/m2 food contact area.

TEGO® Glide 407 may be used in compliance with 21 CFR 175.300 in the manufacture of resinous and polymeric coatings intended for use as articles or components of articles in contact with food when used as intended, in concentrations not to exceed 775 mg/m2 food contact area and if properly cured.

TEGO® Glide 407 may be used in compliance with FDA 177.2600, if used up to max. 775 mg/sqm food contact area and if proper cured.

All components of TEGO® Glide 407 are either listed in applicable sections of 21 CFR according to their intended use, are considered GRAS and/or it is not reasonable to expect that a substance would become a component of or otherwise effect the characteristics of food when used in concentration not to exceed 775 mg/m2 food contact area.

Mercosur:

TEGO® Glide 407 has not yet been evaluated regarding Mercosur regulation.

EUPIA EXCLUSION LIST FOR PRINTING INKS AND RELATED PRODUCTS* (6th Edition of March 2024)

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

We would like to confirm that 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 TEGO® Glide 407.

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

EUPIA Exclusion List for Printing Inks

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 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.

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 Operations 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.

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

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