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I. High Polymers Containing Plasticizers

As of 01.01.2012

To the extent that they are included in it, substances added as plasticizers to high polymers used in the production of commodities (articles, materials), made of plastic, in the sense of § 2, Para. 6, No. 1 of the Food and Feed Code (Lebensmittel- und Futtermittelgesetzbuch) must comply with the requirements of the Commission Regulation (EU) No 10/2011.

The following notes must be complied with:

- a) Organic tin stabilizers (e.g. di-n-octyl tin compounds, butylthiostannoic acid) may not be added because of their high tendency to migrate from plasticized PVC.
- b) Especially concerning the contact with foodstuffs belonging to the following groups great care has to be bestowed on compliance with the specific migration limits:
- Foodstuffs in powder and fine-grain form (max. 3 mm in diameter)
 - Fatty foodstuffs containing fat in such a form that it would come into direct contact with films, coatings or tubes
 - Waxed or paraffin-coated foodstuffs
 - Milk and dairy products, including cheese
 - Foodstuffs which contain alcohol or essential oils

c) Films which are specially made for packaging fresh meat have to be labelled with the following note:

"Only for the packaging of fresh meat"

This text has to be placed clearly visible and readable on the packaging of the film, the core on which the film is rolled and in the accompanying goods delivery documents.

This is necessary to avoid the packaging of other foodstuffs by mistake. Because of technical reasons this label can not be placed on the film.