

ICS 83.120
CCS Q 23



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 14354-2008

Replacing GB/T 14354-1993

**Food containers of glass fiber reinforced unsaturated polyester
resin**

(English Translation)

Issued on: June 30, 2008

Implemented on: April 1, 2009

Issued by: Standardization Administration of China

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Foreword

This standard replaces GB/T 14354-1993 "glass fiber reinforced unsaturated polyester resin food containers." this standard and GB/T 14354-1993 compared to the main changes are as follows.

- Increasing portion normative references (see Chapter 2);
 - Raw materials, structure, process specific requirements as a separate chapter (see Chapter 3);
 - Raw materials to increase the use of rubber must be food grade requirements (see 3.1.3);
 - Health requirements of heavy metals index to 1.0% (GB/T 14354-1993 in 3.2.1, 4.1 of this standard);
- Determination of residual styrene --- health indicators by the test method GB 13117 to GB/T 5009.98 (GB/T 14354-1993 4.1, 5.1 of this standard);
- Modify the inspection rules (GB/T 14354 - 1993 Edition, Chapter 6, Section 6 of this standard).

Appendix A of this standard is a normative appendix.

The standard proposed by China Building Materials Federation.

This standard by the national fiber-reinforced plastic Standardization Technical Committee.

Drafting of this standard. Shanghai FRP Research Institute.

1 Scope

This standard specifies the hand lay glass fiber reinforced unsaturated polyester resin food containers (referred to as polyester fiberglass food containers) of raw material Materials, structures and processes, requirements, test methods, inspection rules and signs packaging and transportation.

This standard applies to the production of glass fiber reinforced polyester costumes food (meat, vegetables, aquatic products and beverages, etc.) containers, tanks and cold storage. its Polyester fiberglass molded food containers His methods may also refer to adopt.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

Plastic bending performance test method GB/T 1449 fiber reinforced GB/T 2576 non-fiber-reinforced plastic resin content test methods for melting points Plastic resin content test method GB/T 2577 glass fiber reinforced Plastic Barcol hardness test GB/T 3854 enhancements GB/T 5009.98 food containers and packaging materials used unsaturated polyester resin and fiberglass products hygiene standard analytical methods GB/T 8237-2005 fiber reinforced plastic with a liquid unsaturated polyester resin GB 9685 food containers and packaging materials additives health standards Plastic water resistance accelerated test method GB/T 10703 glass fiber reinforced GB 13115 food containers and packaging materials unsaturated polyester resin and fiberglass products hygiene standards

3.1.1 Unsaturated polyester resins and gel coat resin

It should meet the requirements specified in GB 13115, and in line with GB/T 8237-2005 General technical requirements IG type resin.

3.1.2 Reinforcements

With enhanced wetting agents alkali or alkali glass fiber products, such as surface mat, glass mat, roving and woven roving and so on.

3.1.3 Auxiliary Materials

The crosslinking agent, initiator, accelerator and pigments should comply with the requirements specified in GB 9685. Use of rubber should be eating grade.

3.2 Structure and Process

Polyester fiberglass structure and process food containers are specified in Annex A.

4.1 Health requirements

Polyester fiberglass containers of food hygiene requirements should meet the requirements in Table 1.