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

SN/T 3386-2012

**Food contact materials. Polymers. Test methods for overall
migration into mixtures of 14C-labelled synthetic triglycerides**

食品接触材料 高分子材料 迁移到14C标记合成甘油三酯混合物的总迁移量试验方
法

(English Translation)

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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules.

This standard is equivalent to using BSEN1186-11:2002 "migrate from the plastic into the C-labeled synthetic triglycerides mixture overall migration Test Method "(in English).

The standard of editorial changes, the main differences are as follows.

--- Because regardless of the technical content of this standard, delete BSEN1186-11:2002 in the previous page, directory, foreword, introduction, references, Appendix E and the following pages;

--- The original 3.2,4.2,5.2,6.2 bar at the beginning of the "note" to Lead to meet our national standards for chemical analysis of series Write requests;

--- For the description of the test procedure more organized resistance, the original text of Article 3.5.3,3.5.5,4.5.3,5.5.3,6.5.3,6.5.5 Content subdivided into several one provision;

--- The original warnings to note, in accordance with the provisions of the note number of national standards for the preparation of requirements for adjustment;

--- Use the "standard" instead EN1186-11:2002 "The European Standard";

--- Instead of numbers with decimal point as the decimal comma ",", ". ", ";

--- "mL" changed to "mL" representation.

This standard is proposed and managed by the National Certification and Accreditation Administration Committee.

This standard was drafted. People's Republic of China Hubei Exit Inspection and Quarantine.

1 Scope

This standard specifies the food contact material at the selected time is greater than 20 °C and no higher than 121 °C temperature conditions --- polymer material Determination of four kinds of material or article in fatty food simulants 14C-labeled synthetic triglycerides mixture overall migration, including full immersion We can not test cell method, a pouch, the product filling method.

This standard applies to food contact materials --- or sheets of polymer materials, also apply to Most can be cut to the appropriate size specimen or can Filled container or article.

This standard is applicable to all types of food contact materials --- polymer materials.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

SN/T 2824-2011 the export of food contact materials - Polymer overall migration test conditions and methods Selection Guide (SN/T 2824-2011, idtEN1186-1.2002) ISO 8442-2 and food contact materials and articles cutlery and tableware concave Part 2. requirements for stainless steel and silver-plated cutlery EN10088-1 stainless steel - Part 1. List of stainless steel

3.1 Principle

Determination of food contact materials intended for food contact --- sample mass loss per unit surface area of polymer materials, food contact material obtained the total amount of material --- Migration polymer material samples.

According to the conditions of use determines whether the selected test conditions, see SN/T 2824-2011 in Chapters 6 and 7.

At greater than 20 °C not higher than 121 deg.] C temperature range, in a sample of known mass of 14C-labeled synthetic triglycerides to soak After the exposure time, from the 14C-labeled synthetic triglycerides removed, attached to the surface of the specimen was removed 14C-labeled synthetic triglycerides, and again Weighing.

Sample usually remains absorbed 14C-labeled synthetic triglycerides. Extracting the adsorbed 14C-labeled synthetic triglycerides, and by liquid Scintillation counter quantitatively.

For some polymer material samples by Soxhlet extraction it is not completely absorbed 14C-labeled synthetic triglycerides. in this standard after Soxhlet extraction still remains of 14C-labeled synthetic triglycerides may be released by dissolution method or a combustion

method. Burn method applicable to all types of polymer materials, while the dissolution method applies only to energy in a suitable solvent (such as. tetrahydrofuran) dissolved high molecular weight polyethylene Compound materials.

Note 1: 14C labeling substance use and handling practices should comply with the relevant regulatory requirements.

Note 2: This standard applies to food contact materials --- polymer material films or sheets, but also for most of the container can be cut to the appropriate size specimen or