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

SN/T 3389-2012

**Food contact materials. Polymeric coatings on metal
substrates. Guide to the selection of conditions and test
methods for overall migration**

食品接触材料 金属基聚合物涂层 总迁移试验条件和方法选择指南

(English Translation)

Issued on: December 12, 2012

Implemented on: July 1, 2013

Issued by: General Administration of Customs

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Foreword

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

Please note that some of the content of this document may involve patents. Release mechanism of the present document does not assume responsibility for the identification of these patents.

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

This standard was drafted. People's Republic of China Jiangsu Entry-Exit Inspection and Quarantine Bureau, Changzhou import and export of industrial and consumer safety testing center.

1 Scope

This standard specifies the metal-based polymer coating intended for contact with food by the total amount of migration in food simulants and test medium Test side Assays and suitable conditions Selection Guide, as well as food and beverage cans filling method and the non-stick coating polymer coating aqueous food simulants total Test methods for the migration.

This standard applies to the proposed metal-based polymer coating in contact with food to food simulants and migration test medium overall migration test Determination of selection methods and appropriate conditions, as well as food and beverage cans filling method and the non-stick coating polymer coating aqueous food simulants total migration Shift amount of the test.

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.

Laboratory use specifications and test methods GB/T 6682 Analysis GB/T 12808
Laboratory glassware single marking pipette SN/T 2198 plastic food contact materials watery overall migration food simulants Test Method bag method SN/T 2199 plastic food contact materials watery overall migration food simulants Standard Test Method for filling method SN/T 2334 Food contact materials - Polymer Test Method for olive oil in the total migration of total immersion Test methods for overall migration SN/T 2335 Food contact materials - Polymer aqueous food simulants by total immersion method SN/T 2735 Food contact materials - Polymer olive oil simulants overall migration test methods for a pouch Test method SN/T 2809 Food contact materials under high temperature polymer materials overall migration Test method SN/T under the 2816 food contact materials - Polymer low overall migration SN/T 2817 Food contact materials - Polymer olive oil simulants overall migration test method to test cell method SN/T 2818 Food contact materials - Polymer olive oil simulants overall migration test methods for filling method SN/T 2820 Food contact materials - Polymer water-based simulants overall migration test method to test cell method Test method SN/T 3182 Food contact materials - Polymer olive oil simulants overall migration into olive oil is not completely smoke Improved methods mentioned when SN/T 3386 Food contact materials - Polymer migrated to the total migration 14C-labeled synthetic triglycerides mixture again Test method

3 Terms and Definitions

The following terms and definitions apply to this document.

Polymer coating polymericcoatings to form a continuous film coating on a substrate, thereby forming the substrate between the food and the protective layer and (or) functional barrier layer has Machine materials. They can be solutions, dispersions, powders or in the form of solvent-free paint coating on the substrate.