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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 3877-2014

Food contact materials. Polymers. Determination of the 2-aminobenzamide in food simulants. High performance liquid chromatography

食品接触材料 高分子材料 食品模拟物中2-氨基苯甲酰胺的测定 高效液相色谱法

(English Translation)

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Foreword

Accordance with the standards GB/T 1.1-2009 prepared draft rules given.

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

This standard was drafted. Tianjin Entry-Exit Inspection and Quarantine Bureau.

1 Scope

This standard specifies the method of liquid chromatography in food simulants 2-amino benzamide.

This standard applies to water, 3% (mass concentration) of acetic acid, 10% (by volume) ethanol, olive oil Four Food simulants 2-amino Determination of benzoyl amine content.

Water, measured 3% (mass concentration) of acetic acid, 10% (volume fraction) ethanol three kinds of water-based food simulants 2-amino-benzamide Floor was 0.003mg/L, measured floor olive oil aminobenzamide was 0.004mg/kg.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated edition applies to this file. 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 23296.1-2009 plastic food contact materials restricted substances in food and food simulants to specific substances in plastics Migration testing and determination of methods and conditions of exposure to food simulants Guide selection

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3 Method summary

The samples were soaked food simulant, take a certain amount of food simulant test solution (where olive oil was subjected to ultrasonic test solution for an auxiliary liquid-liquid extraction) by liquid chromatography - fluorescence detector, external standard.

4 Reagents and materials

Unless otherwise indicated, the reagents used were of analytical grade, water is more than two-purity water GB/T 6682 regulations.

4.1
glacial acetic acid.

4.2
ethanol.

4.3
acetonitrile. HPLC grade.

4.4
Methanol. HPLC grade.

4.5
food simulant.

On request from the following simulant several migration test.

a) water.

b) 3% (mass - concentration by volume) acetic acid solution. Weigh 30.0 g of (to the nearest 0.1g) in glacial acetic acid (4.1), diluted with water and transferred to a 1L Volumetric flask, and water to volume.

c) 10% (volume fraction) ethanol. Measure 100mL anhydrous ethanol (4.3) in 1L flask, water to volume.

d) Refined olive oil.

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