



EFIBCA

European Flexible Intermediate Bulk Container Association

**New EU Regulation No. 10/2011 on Food Contact (PIM Regulation)
Comparison of simulants for migration testing**

abbr.	NEW	OLD	General Assignment	Comments
A	Ethanol 10 % (v/v)	Dest. Water	Foods with hydrophilic character and pH > 4,5	Dest. water underestimates the migration. Low alcohol content provides some wetting power and mimics solubilisation power of certain food constituents in aq. Food.
B	Acetic Acid 3 % (w/v)	Acetic Acid 3 % (w/v)	Foods with hydrophilic character and pH < 4,5	Unchanged
C	Ethanol 20 % (v/v)	Ethanol 10 % (v/v)	Foods with hydrophilic character and with an alcohol content of < 20 % and foods which contain a relevant amount of organic ingredients	Higher alcohol content gives simulant more appropriate solubilisation properties as occurring in foods caused by proteins, sugars etc.
D1	Ethanol 50 % (v/v)	D, with indication to Ethanol 50 % (v/v)	Foods with lipophilic character and with an alcohol content of > 20% and for oil in water emulsions	Implemented with the amending directive 2007/19/EG
D2	Vegetable oil		Foods with lipophilic character and with free fats at the surface	This may be any vegetable oil with a fatty acid distribution indicated in Annex III Table 1. Formerly the options of oil were considerably more limited.
E	poly(2,6-diphenyl-p-phenylene oxid), particle size 60-80 mesh, pore size 200 nm	NEW	Dry foods	Trivial name TENAX (only for testing of specific migration into dry foods. ⇒ also alternate for OM 7)