

New European Directive 2007/19/CE for plastics in contact with food products

From the 1st of July 2008, the new European Directive 2007/19/CE enforces all state members of the E.U. into the restriction of the production or importation in the Union, of products for food contacts that could spread phtalates.

The 2007/19/CE goes further than the previous 2002/72/CE, adding new formal requirements :

- Specific migration limits (SML) for phtalates
- Use of ethanol 50% as simulating liquid for migration tests of products to be in contact with milk and milky food

Any hose for food contact shall then, from the 1st of July 2008, fulfill the three following criteria :

1. Be made exclusively of substances present in the positive list of the Directive
2. Have a global migration lower than 10 mg/dm² of contact surface, tested with the following simulants of foodstuffs :

- Simulant A : Distilled water ▶ for aqueous food liquids and non alcoholic beverages
- Simulant B : Acetic acid 3 % ▶ for alcoholic beverages with less than 5% alcohol
- Simulant C : Ethanol 15 % ▶ for alcoholic beverages with minimum 5% alcohol
- Simulant D : Olive oil or its substitutes ▶ for fats and oils
- Simulant D(b) : Ethanol 50 % ▶ for milk products

3. Justify of a phtalate rate per kg of foodstuffs simulant, lower than :

- 9 mg/kg ▶ for DiNP and DiDP
- 1,5 mg/kg ▶ for DEHP (or DOP)

PVC hose manufacturers and importers have now to demonstrate that their products respect the migration limits specified in point 3 (in addition with point 2) if their hoses content phtalates. This proof shall be establish with the simulating liquid relative to the application considered and measured on the hose : any certificate for the material is indeed insufficient as it only can confirm the compliance with point 1.

Further to the analysis and tests that we made, we warns you that it is now impossible to guarantee with security the respect of the migration limits - i.e. the compliance with the new 2007/19/CE Directive - on hoses made of PVC that contents phtalates, in the range of 2 mm to 151 mm inner diameter. Considering this situation HOZELOCK TRICOFLEX has decided to remove all phtalates from its food quality hoses from the 1st of July 2008.

Note : You will also notice that productions made with phtalates before the 1st of July, can still be sold after this date and without any time limit.

FOOD QUALITY COMPLIANCE CERTIFICATE TO EUROPEAN FOOD CONTACT DIRECTIVE 2007/19/CE

HOZELOCK TRICOFLEX hereby certifies that all the following food quality hoses produced from the 1st of July, comply with the new European Directive 2007/19/CE and are free of phtalates.

Substituent	A Distilled water	B Acetic acid 3%	C Ethanol 15 %	D Olive oil (b = Ethanol 50%)
Tricoclair AL	X	X	X	X(b)
Tubclair AL	X	X	X	X(b)
Prisme AL	X	X	X	
Cristal Armé AL ref 163xxx	X	X	X	
Tublait	X	X	X	X(b)
Technobel AL Soft	X	X	X	X(b)
Profiline Aqua Plus	X	X	X	X and X(b)
Thermoclean 100	X	X	X	
Thermoclean AL 20	X	X	X	
Super Thermoclean 40	X	X	X	
Spirabel SISF	X	X	X	
Spirabel SNT & SNT-S	X	X	X	X(b)
Spirable MDSF AL	X	X	X	X(b)
Spirabel Vendanges SF	X	X	X	X(b)
Spiraqu Plus	X	X	X	X(b)
Spirabel SNT-A		dried foodstuffs only		
Spirabel PUA1		dried foodstuffs only		
Spirabel PUA2		dried foodstuffs only		
Spire Acier		dried foodstuffs only		

According to the European Regulation 1935/2004, those hoses are identified with the glass + fork logo.

For an easier identification, the number of the new Directive is joined to the glass + fork logo, both on the marking of the hose and on the label of the coil.



A new logo "phtalate free" is also now printed on the labels :



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Quality director

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Food compatibility chart of hoses

according with 2007/19/CE and 85/572/CE Europeans Directives



2007/19/CE

Tricoclair AL
Tubclair AL
Cristal Armé AL
Tublait
Technobel AL Soft
Profiline Aqua Plus
Thermoclean 100
Thermoclean AL 20
Super Thermoclean 40
Spirabel SISF
Spirabel SNT & SNT-S
Spirabel MDSF AL
Spiracqua Plus
Spirabel SNT-A
Spirabel PUA1
Spirabel PUA2
Spire Acier

Non-alcoholic beverages

Mineral Waters	x	x	x	x	x	x	x	x	x	x	x	x	x				
Fruit juices	x	x	x	x	x	x	x	x	x	x	x	x	x				
Nectars	x	x	x	x	x	x	x	x	x	x	x	x	x				
Lemonades	x	x	x	x	x	x	x	x	x	x	x	x	x				
Syrups	x	x	x	x	x	x	x	x	x	x	x	x	x				
Vegetable juices	x	x	x	x	x	x	x	x	x	x	x	x	x				
Liquid chocolate	x	x	x	x	x	x	x	x	x	x	x	x	x				
Coffee	x	x	x	x	x	x	x	x	x	x	x	x	x				
Tea	x	x	x	x	x	x	x	x	x	x	x	x	x				
Infusions	x	x	x	x	x	x	x	x	x	x	x	x	x				

Alcoholic beverages of a strength lower than 5%

Ciders	x	x	x	x	x	x	x	x	x	x	x	x	x				
Musts	x	x	x	x	x	x	x	x	x	x	x	x	x				
Beers	x	x	x	x	x	x	x	x	x	x	x	x	x				
Bitters	x	x	x	x	x	x	x	x	x	x	x	x	x				

Alcoholic beverages of a strength equal or exceeding 5%

Wines	x	x	x	x	x	x	x	x	x	x	x	x	x				
Spirits	x	x	x	x	x	x	x	x	x	x	x	x	x				
Liqueurs	x	x	x	x	x	x	x	x	x	x	x	x	x				

Baker's wares

Cereals, flour and yeasts	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Yeasts in paste form	x	x	x	x	x	x	x	x	x	x	x	x	x				
Pastry with fatty substances					x								x				
Other pastries	x	x	x	x	x	x	x	x	x	x	x	x	x				

Confectionery products

with fatty substances					x								x				
Moist confectionery products in paste form	x	x	x	x	x	x	x	x	x	x	x	x	x				
Dried confectionery products	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Sugar and solid sugar products	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Jam, molasses and sugar syrups	x	x	x	x	x	x	x	x	x	x	x	x	x				
Honey	x	x	x	x	x	x	x	x	x	x	x	x	x				

Fruits and vegetables

fresh or chilled	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Processed fruit or vegetable in dry form	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Chunks, cuts, purée or paste	x	x	x	x	x	x	x	x	x	x	x	x	x				
Processed fruit or vegetable in water	x	x	x	x	x	x	x	x	x	x	x	x	x				
Processed fruit or vegetable in oil					x								x				
Processed fr. or veg. in alcohol (5% and more)	x	x	x	x	x	x	x	x	x	x	x	x	x				

Nuts

in shell, dried	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Nuts shelled and roasted	x	x	x	x	x	x	x	x	x	x	x	x	x				
Nuts in paste or cream form	x	x	x	x	x	x	x	x	x	x	x	x	x				

