

GUIDANCE ON FOOD CONTACT CONDITIONS

TEST NUMBER	CONTACT TIME IN DAYS (D) OR HOURS (H) AT CONTACT TEMPERATURE (°C)	INTENDED FOOD CONTACT CONDITIONS
OM1	10 d at 20°C	Any food contact at frozen and refrigerated conditions.
OM2*	10 d at 40°C	Any long term storage at room temperature or below, including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes.
OM3	2 h at 70°C	Any contact conditions that include heating up to 70°C for up to 2 hours, or up to 100°C for up to 15 minutes which are not followed by long term room or refrigerated storage.
OM4	1 h at 100°C	High temperature applications for all food simulants at temperatures up to 100°C
OM5	2 h at 100°C or at reflux or alternatively 1 h at 121°C (including microwave usage)	High temperature applications up to 121°C
OM6	4 h at 100°C or at reflux	Any food contact conditions with food simulants A, B or C, at temperatures exceeding 40°C.
OM7**	2 h at 175°C	High temperature applications with fatty foods exceeding the conditions in OM5.

*OM2 Film will be 35% PCR content

**OM7 Film will be 50% PCR content

Please speak to Wrapid for further information and help in making the right choice of film for your packaging requirement.