

## 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.   |

\*All films will be 30% PCR content

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