

# DIN EN 1186-2:2022-10 (E)

## Materials and articles in contact with foodstuffs - Plastics - Part 2: Test methods for overall migration in vegetable oils

---

<b>Contents</b>		<b>Page</b>
European foreword .....		3
1	Scope .....	4
2	Normative references .....	4
3	Terms and definitions .....	4
4	Test methods .....	5
4.1	Principle .....	5
4.2	Reagents .....	6
4.3	Materials and apparatus .....	7
4.4	Preparation of test specimens .....	10
4.5	Procedure .....	13
4.6	Expression of results .....	23
5	Test report .....	25
Annex A (normative) Contact time and temperature tolerances .....		27
Annex B (normative) Determination of the suitability of oil as the fatty food simulant and of triheptadecanoin as the internal standard .....		29
Annex C (normative) Determination of the need for sample conditioning .....		31
Annex D (normative) Determination of the need for sample conditioning and determination of the mass of moisture sensitive and/or with presence of volatiles specimens, by vacuum drying .....		32
Annex E (informative) Typical chromatograms and calibration graph .....		34
Annex F (informative) Precision data .....		37
Bibliography .....		38