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

Contents		Page
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