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subject to any limitations prescribed therein.

(4) Substances identified in this paragraph (b)(4) subject to such limitations as are provided:

Substances	Limitations
Carbon black (channel proc- ess of furnace combustion process) (CAS Reg. No. 1333–86–4).	Not to exceed 15 parts per 100 parts of the terpolymer.
Magnesium oxide (CAS Reg. No. 1309-48-4).	Not to exceed 5 parts per 100 parts of the terpolymer.

(c) Specifications-(1) Infrared identification. Perfluorocarbon cured elastomers may be identified by the characteristic infrared spectra of the pyrolysate breakdown product that is obtained by heating and decomposing the elastomer using the method entitled "Qualitative Identification of Kalrez<sup>®</sup> by Infrared Examination of Pyrolysate." This method is incorporated by reference. Copies of the method are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or to: http://www.archives.gov/ go federal\_register/

code of federal regulations/ locations.html. ibr

(2) Thermogravimetry. Perfluorocarbon cured elastomers have a major decomposition peak occurring at 490 ° ±15 °C (914 °F). Less than 1.5 percent of the elastomers will volatilize below 400 °C  $(752 \ ^{\circ}F)$  when run under nitrogen at a 10 °C or 18 °F per minute heating rate using a Du Pont Thermal Analyzer Model 1099 with Model 951 TGA unit or the equivalent.

(d) Extractive limitations. Articles fabricated from perfluorocarbon cured elastomers having a thickness of at least 1.0 millimeter (0.039 inch) when extracted at reflux temperatures for 2 hours separately with distilled water, 50 percent ethanol, and n-heptane. shall meet the following extractability limits:

(1) Total extractives not to exceed 3.1 milligrams per square decimeter (0.2 milligrams per square inch).

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(2) Fluoride extractives calculated as fluorine not to exceed 0.47 milligram per square decimeter (0.03 milligram per square inch).

(e) Conditions of use. In accordance with current good manufacturing practice, finished food contact articles containing the perfluorocarbon cured elastomers shall be thoroughly cleaned prior to their first use in contact with food.

[49 FR 43050, Oct. 26, 1984]

### §177.2410 Phenolic resins in molded articles.

Phenolic resins identified in this section may be safely used as the foodcontact surface of molded articles intended for repeated use in contact with nonacid food (pH above 5.0), in accordance with the following prescribed conditions:

(a) For the purpose of this section, the phenolic resins are those produced when one or more of the phenols listed in paragraph (a)(1) of this section are made to react with one or more of the aldehydes listed in paragraph (a)(2) of this section, with or without aniline and/or anhydro-formaldehyde aniline (hexahydro-1, 3,5-triphenyl-s-triazine): (1) Phenols:

*p*-*tert*-Amvlphenol. *p-tert*-Butylphenol.

o-, m-, and p-Cresol.

p-Octylphenol.

Phenol.

o- and p-Phenylethylphenol mixture produced when phenol is made to react with styrene in the presence of sulfuric acid catalvst.

(2) Aldehydes:

Acetaldehvde. Formaldehyde. Paraldehvde.

(b) Optional adjuvant substances employed in the production of the phenolic resins or added thereto to impart desired technical or physical properties include the following:

Asbestos fiber.	
Barium hydroxide	For use as catalyst.
Calcium stearate	For use as lubricant.
Carbon black (channel proc-	
ess).	
Diatomaceous earth.	
Glass fiber.	
Hexamethylenetetramine	For use as curing agent.
Mica.	
Oxalic acid	For use as catalyst

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Zinc stearate   For use as I	lubricant.	
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(c) The finished food-contact article, when extracted with distilled water at reflux temperature for 2 hours, using a volume-to-surface ratio of 2 milliliters of distilled water per square inch of surface tested, shall meet the following extractives limitations:

(1) Total extractives not to exceed 0.15 milligram per square inch of foodcontact surface.

(2) Extracted phenol not to exceed 0.005 milligram per square inch of food-contact surface.

(3) No extracted aniline when tested by a spectrophotometric method sensitive to 0.006 milligram of aniline persquare inch of food-contact surface.

(d) In accordance with good manufacturing practice, finished molded articles containing the phenolic resins shall be thoroughly cleansed prior to their first use in contact with food.

### §177.2415 Poly(aryletherketone) resins.

Poly(aryletherketone) resins identified in paragraph (a) of this section may be safely used as articles or components of articles intended for repeated use in contact with food subject to the provisions of this section.

(a) *Identity*. For the purposes of this section, poly(aryletherketone) resins poly(*p*-oxyphenylene are poxyphenylene p-carboxyphenylene) resins (CAS Reg. No. 29658-26-2) produced by the polymerization of hydroquinone and 4,4'-difluorobenzophenone, and have a minimum weight-average molecular weight of 12,000, as determined by gel permeation chromatography in comparison with polystyrene standards, and a minimum mid-point glass transition temperature of 142 °C, as determined by differential scanning calorimetry.

(b) Optional adjuvant substances. The basic resins identified in paragraph (a) may contain optional adjuvant substances used in their production. These adjuvants may include substances described in §174.5(d) of this chapter and the following:

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Substance	Limitations
Diphenyl sulfone	Not to exceed 0.2 percent by weight as a residual sol- vent in the finished basic resin.

(c) Extractive limitations. The finished food contact article, when extracted at reflux temperatures for 2 hours with the following four solvents, yields in each extracting solvent net chloroform soluble extractives not to exceed 0.05 milligrams per square inch of food contact surface: Distilled water, 50 percent (by volume) ethanol in distilled water, 3 percent acetic acid in distilled water, 3 percent acetic acid in distilled water, and *n*-heptane. In testing the final food contact article, a separate test sample shall be used for each extracting solvent.

[63 FR 20315, Apr. 24, 1998]

### §177.2420 Polyester resins, crosslinked.

Cross-linked polyester resins may be safely used as articles or components of articles intended for repeated use in contact with food, in accordance with the following prescribed conditions:

(a) The cross-linked polyester resins are produced by the condensation of one or more of the acids listed in paragraph (a)(1) of this section with one or more of the alcohols or epoxides listed in paragraph (a)(2) of this section, followed by copolymerization with one or more of the cross-linking agents listed in paragraph (a)(3) of this section:

(1) Acids:

Adipic

- Fatty acids, and dimers thereof, from natural sources.
- Fumaric. Isophthalic. Maleic. Methacrylic. Orthophthalic. Sebacic. Terephthalic. Trimellitic.

#### (2) Polyols and polyepoxides:

Butylene glycol.

Diethylene glycol.

2,2-Dimethyl-1,3-propanediol.

Dipropylene glycol.

- Ethylene glycol. Glycerol.
- $4,4'\mbox{-} Is opropylide ned iphenol-epichlorohydrin.$

Mannitol.

a-Methyl glucoside.