

| Styrene-maleic copolymers | Molecular weight (minimum number average) | Residual styrene monomer | Residual maleic anhydride monomer | Maximum extractable fraction in distilled water at specified temperatures, times, and particle size | Maximum extractable fraction in <i>n</i> -heptane at specified temperatures, times, and particle size |
|--|---|--------------------------|-----------------------------------|---|---|
| 1. Styrene-maleic anhydride copolymers containing not more than 15 pct maleic anhydride units by weight; for use as articles or as components of articles that contact food of Types I, II, III, IV-A, IV-B, V, VI-B (except carbonated beverages), VII-A, VII-B, VIII, and IX identified in table 1 in § 176.170(c) of this chapter under conditions of use B, C, D, E, F, G, and H described in table 2 in § 176.170(c) of this chapter. | 70,000 | 0.3 weight percent. | 0.1 weight percent. | 0.006 weight percent at reflux temperature for 1 hr utilizing particles of a size that will pass through a U.S. standard sieve No. 10 and will be held on a U.S. standard sieve No. 20. | 0.02 weight percent at 73 °F for 2 hr utilizing particles of a size that will pass through a U.S. standard sieve No. 10 and will be held on a U.S. standard sieve No. 20. |
| 2. Styrene-maleic anhydride copolymer modified with butadiene, (CAS Reg. No. 27288-99-9) containing not more than 15 percent maleic anhydride units by weight and not more than 20 percent styrene-butadiene and/or butadiene rubber units by weight; for use (except carbonated beverage bottles) as articles or as components of articles that contact food of Types I, II, III, IV-A, IV-B, V, VI, VII-A, VII-B, VIII, and IX identified in table 1 in § 176.170(c) of this chapter under conditions of use B, C, D, E, F, G, and H described in table 2 in § 176.170(c) of this chapter. | | 0.3 | 0.1 | 0.015 weight percent at reflux temperature for 1 hour utilizing particles of a size that will pass through a U.S. standard sieve No. 10 and will be held on a U.S. standard sieve No. 20. | 1.0 weight percent at 23 °C (73 °F) for 2 hours utilizing particles of a size that will pass through a U.S. standard sieve No. 10 and will be held on a U.S. standard sieve No. 20. |

(c) The analytical methods for determining conformance with specifications for styrene-maleic anhydride copolymers prescribed in this section are as follows:

(1) *Molecular weight.* Molecular weight shall be determined by membrane osmometry.

(2) *Residual styrene monomer content.* Residual styrene monomer content shall be determined by the method described in § 177.1640(d).

(3) *Residual maleic anhydride monomer content.* Residual maleic anhydride monomer content shall be determined by a gas chromatographic method titled "Determination of Residual Maleic Anhydride in Polymers by Gas Chromatography," which is incorporated by reference. Copies are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(d) The provisions of this section are not applicable to styrene-maleic anhy-

dride copolymers listed in other sections of this subpart.

[42 FR 14572, Mar. 15, 1977, as amended at 47 FR 11844, Mar. 19, 1982; 47 FR 14698, Apr. 6, 1982; 54 FR 24898, June 12, 1989]

§ 177.1830 Styrene-methyl methacrylate copolymers.

Styrene-methyl methacrylate copolymers identified in this section may be safely used as components of plastic articles intended for use in contact with food, subject to the provisions of this section.

(a) For the purpose of this section, styrene-methyl methacrylate copolymers consist of basic copolymers produced by the copolymerization of styrene and methyl methacrylate such that the finished basic copolymers contain more than 50 weight percent of polymer units derived from styrene.

(b) The finished plastic food-contact article, when extracted with the solvent or solvents characterizing the type of food and under the conditions of time and temperature characterizing the conditions of intended use as determined from tables 1 and 2 of § 176.170(c)

of this chapter, yields extractives not to exceed the following when tested by the methods prescribed in §177.1010(c);

(1) Total nonvolatile extractives not to exceed 0.3 milligram per square inch of surface tested.

(2) Potassium permanganate oxidizable distilled water and 8 and 50 percent alcohol extractives not to exceed an absorbance of 0.15.

(3) Ultraviolet-absorbing distilled water and 8 and 50 percent alcohol extractives not to exceed an absorbance of 0.30.

(4) Ultraviolet-absorbing *n*-heptane extractives not to exceed an absorbance of 0.40.

§ 177.1850 Textryls.

Textryls identified in this section may be safely used as articles or components of articles, intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting or holding food, subject to the provisions of this section.

(a) Textryls are nonwoven sheets prepared from natural or synthetic fibers, bonded with fibryl (Fibryl consists of a polymeric resin in fibrous form commingled with fiber to facilitate sheet formation and subsequently heat cured to fuse the fibryl and effect bonding).

(b) Textryls are prepared from the fibers, fibryls, and adjuvants identified in paragraph (c) of this section, and subject to limitations prescribed in that paragraph, provided that any substance that is the subject of a regulation in parts 174, 175, 176, 177, 178 and §179.45 of this chapter conforms with any specifications in such regulation for that substance as a component of polymeric resins used as food contact surfaces.

(c) The fibers, fibryls, and adjuvants permitted are as follows:

| Substances | Limitations |
|---|--|
| (1) Fibers prepared from polyethylene terephthalate resins. | Conforming with § 177.1630. |
| (2) Fibryls prepared from vinyl chloride-vinyl acetate copolymer. | As the basic polymer. |
| (3) Adjuvant substance, dimethylformamide. | As a solvent in the preparation of fibryl. |

(d) Textryls meeting the conditions of test prescribed in paragraph (d)(1) of

this section are used as prescribed in paragraph (d)(2) of this section.

(1) *Conditions of test.* Textryls, when extracted with distilled water at reflux temperature for 1 hour, yield total extractives not to exceed 1 percent.

(2) *Uses.* Textryls are used for packaging or holding food at ordinary temperatures and in the brewing of hot beverages.

§ 177.1900 Urea-formaldehyde resins in molded articles.

Urea-formaldehyde resins may be safely used as the food-contact surface of molded articles intended for use in contact with food, in accordance with the following prescribed conditions:

(a) For the purpose of this section, urea-formaldehyde resins are those produced when 1 mole of urea is made to react with not more than 2 moles of formaldehyde in water solution.

(b) The resins may be mixed with refined wood pulp and the mixture may contain other optional adjuvant substances which may include the following:

| List of substances | Limitations |
|-------------------------------------|--|
| Hexamethylenetetramine | For use only as polymerization-control agent. Do. |
| Tetrachlorophthalic acid anhydride. | |
| Zinc stearate | For use as lubricant. |

(c) The finished food-contact article, when extracted with the solvent or solvents characterizing the type of food and under the conditions of time and temperature characterizing the conditions of its intended use as determined from tables 1 and 2 of §175.300(d) of this chapter, yields total extractives in each extracting solvent not to exceed 0.5 milligram per square inch of food-contact surface as determined by the methods described in §175.300(e) of this chapter.

NOTE: In testing the finished food-contact article, use a separate test sample for each required extracting solvent.

§ 177.1950 Vinyl chloride-ethylene copolymers.

The vinyl chloride-ethylene copolymers identified in paragraph (a) of this section may be safely used as components of articles intended for contact with food, under conditions of use D, E,