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

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 catalyst.

(2) Aldehydes:

Acetaldehyde. Formaldehyde. Paraldehyde.

Diatomaceous earth

(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 Calcium stearate Carbon black (channel proc-	
ess)	

Glass fiber.	
Hexamethylenetetramine	For use as curing agent.
Mica.	
Oxalic acid	For use as catalyst.
Zinc stearate	For use as lubricant.

- (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 food-contact surface.
- (2) Extracted phenol not to exceed 0.005 milligram per square inch of foodcontact 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 are polv(p-oxyphenylene oxyphenylene 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: