

**PRODUCT REGULATORY INFORMATION SHEET**

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71070313

*Eastman Tritan(TM) Copolyester TX2001***EASTMAN**

<b>PRODUCT NAME</b>	
Eastman Tritan(TM) Copolyester TX2001	
<b>COMPANY INFORMATION</b>	
Address	Eastman Chemical Company P. O. Box 511 Kingsport, TN 37662
<b>FOOD CONTACT / FOOD ADDITIVE INFORMATION</b>	
<b>Asia Pacific Region</b>	
China	This polymer is listed as No. 94 (CAS No. 261716-94-3) on the official "List of 107 Resin Types Used for Food Packaging Materials" published by the Chinese Ministry of Health in November 2011. This product contains a proprietary additive, and a petition was approved by the China National Health and Family Commission on January 6, 2013, to permit use of the additive for all food-contact plastics approved in China, which includes Tritan polymers.
Japan	A JHOSPA certificate is available upon request.
<b>EMEA Region</b>	
<b>European Union</b>	
Declaration of Compliance for Food Contact: Commission Regulation (EU) No. 10/2011 (and amendments)	This product is a polymer of dimethyl terephthalate (FCM 288, Ref No. 24970, listed as terephthalic acid, dimethyl ester), 1,4-cyclohexanedimethanol (FCM 210, Ref No. 13390, listed as 1,4-bis(hydroxymethyl) cyclohexane), and 2,2,4,4-tetramethylcyclobutane-1,3-diol (TMCD)(FCM 881, Ref No. 25187), and a proprietary additive. The additive and the monomers listed above, except TMCD, are listed without specific migration limits. TMCD has a specific migration limit of 5 mg/kg of food for repeated use articles for long term storage at room temperature or below and hotfill conditions. Specific migration of TMCD from a representative copolymer was tested using a protocol for repeated use applications under test conditions of both 10 days at 40°C and 2 hours at 100°C at a ratio of 10 dm <sup>2</sup> per 1 kg food using 3% acetic acid, 10% ethanol and olive oil as food simulants. Under these conditions, no migration of TMCD was detected with a detection limit of 25 micrograms/kg for aqueous food simulants and 1.3 microgram/kg for olive oil. Regarding the dual use additives provision in the Regulation, there are no additives subject to restrictions on concentrations in food as a food additive. This product is intended for use to manufacture materials and articles in compliance with the general requirements of the Framework Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food. This product is produced under good manufacturing practices in compliance with EU Regulation 2023/2006.
<b>North America Region</b>	
<b>United States</b>	
Food Law Compliance	Under regulations administered by the U.S. Food and Drug

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