



# Certificate

Food regulatory assessment of laser sintered  
polyamide PA 2200

**Client:** EOS GmbH, 82152 Krailing, Germany

**Order:** PA/4152/03 and PA/4185/03

The compositional compliance with the EU Plastics Directive 2002/72/EC is stated by the manufacturer of the raw polymer used for the laser sintering process with the restriction for use with non-alcoholic foodstuffs only.

The overall migration and the specific migration of lauro lactam and the used antioxidant into 3 % acetic acid, 10 % ethanol and olive oil at the contact conditions 24 h at 20 °C was in compliance with the overall migration limit 10 mg/dm<sup>2</sup> contact surface of the article and with the respective specific migration limits according to EU-Plastic Directive 2002/72/EC (Fraunhofer IVV test reports PA/4152/03 dated 30.6. and 3.7.2003). The results obtained from testing sticks are valid for articles of all geometrical forms and thicknesses.

Additionally the effect of the laser sintering process on migratable substances was investigated (Fraunhofer IVV test report PA/4185/03 dated 4.7.2003). The results show that the sintering process does not produce any detectable additional substances compared to the raw polymer. Volatile substances are reduced during the sintering process.

From this it can be concluded that articles produced from PA 2200 by the EOS laser sintering process are in compliance with the EU Plastics Directive 2002/72/EC for the use with all types of foods except high alcoholic foodstuffs at contact conditions up to 24 h at 20 °C.

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