Chevron Phillips CHEMICAL

Product Regulatory Overview (PRO)
Food Contact
Marlex® HXB C513UV Polyethylene

Company
Chevron Phillips Chemical (CPChem)

Food Contact

It is the responsibility of the packaging converter or food packager to verify that the finished article meets both the technical and regulatory requirements of the intended application

U.S. FDA Food Contact
This product meets the requirements for polyethylene resins intended for food packaging applications as described in the FDA olefin polymer regulations 21 CFR 177.1520 including 21 CFR 177.1520(c) 3.2a and 21 CFR 177.1520(b). This resin is to contact food only under conditions of use B through H described in table 2 of 21 CFR 176.170(c). When contacting fatty foods of Types III, IV-A, V, VII-A, and IX in table 1 of 21 CFR 176.170(c), the finished articles are to have a volume of at least 18.9 liters (5 gallons).

This product is produced in accordance with good manufacturing practices (GMP) as outlined in 21 CFR 174.5.

European Union (EU) Food Contact
As plastic intermediate material, the monomer(s) and the additive(s) of this resin are listed in Tabel 1, Annex I, Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food and all its Amendments including Commission Regulation (EU) 2023/1442, 2023/1627, 2025/351, and 2026/345. The monomer(s) and the additive(s) do not have restriction(s) and specification(s) in Column 10 of Table 1, Annex I of Commission Regulation (EU) No 10/2011.

Bisphenol A (BPA), other bisphenols and bisphenol derivatives are not intentionally used as additives or raw materials in the manufacture of this product. This product complies with Commission Regulation (EU) 2024/3190.

See following link for latest amendment review.
https://www.cpchem.com/who-we-are/environment-health-safety-security/regulatory-information
(SELECT Food Contact Amendment)

This product was tested for the overall and specific migration compliance per Commission Regulation (EU) No 10/2011 as amended. The tested sample thickness was 3.11 mm (122 mils). Ratio is 1 Kg of food in contact with 6 dm^2 of surface area.

For measuring the overall migration levels, this product was tested with 3% acetic acid for 10 days at 40°C, with 10% ethanol for 10 days at 40°C, with 95% ethanol for 10 days at 40°C, and with olive oil for 10 days at 40°C. This product complies with the overall migration limit (OML).

For measuring the specific migration levels, this product was tested with 3% acetic acid for 10 days at 60°C, with 10% ethanol for 10 days at 60°C, with 95% ethanol for 10 days at 60°C, and with olive oil for 10 days at 60°C. This product complies with the specific migration limit (SML).