

Characterisation of siloxanes in food contact

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Introduction

Food contact materials made from crosslinked polydimethylsiloxanes (PDMS) have a wide range of applications due to their properties (non-sticking effect, high temperature stability, flexible form) especially as baking moulds as well as coatings on baking paper. Non-crosslinked PDMS can be used in dependence of their molar masses as defoamers, lubricants and releasing agents in certain food production processes. Extractable siloxanes can be cyclic (D4, D5,...)*, linear (L3, L4,...)* or OH-terminated PDMS (* number of Si-O-units).

The aim of the present work was to characterise the composition of siloxanes that are intended for food contact. Investigations on the siloxane distribution pattern by HPLC-ELSD (D14 - D50) and GC-MS (volatile siloxanes) are carried out from two silicone oils (defoamers) and a releasing agent in comparison with extracts of crosslinked silicone elastomers, either from non- or post-cured baking moulds. Further investigations of silicone elastomers show the influence of temperature and time as well as the air flow on the desorption behaviour of siloxanes in a simulated post-curing process.

Summary

The total distribution of siloxanes reflects the potential migrants in direct food contact. Mainly higher-molecular siloxanes can be found in silicone oils, which have no significant absorption in the human GI (worst case calculated limit: D17). The distribution pattern shifts towards high-molecular siloxanes with increasing viscosity of the investigated silicone oils. Cyclic and linear siloxanes \leq D20/L20 have been shown to migrate via gas phase in a simulated baking process (200°C, 1 h). In extracts of the investigated silicone elastomers exclusively cyclic siloxanes were detected. The industrial post-curing process (200°C, 4 h) decreases the amount of low-molecular siloxanes in baking moulds with a significant discrimination of the siloxanes \leq D24. The postcuring is necessary to comply with the requirements for the volatile organic compounds (VOC) of 0.5 % (recommendation VX of the BfR). By this process, the proportion of VOC in the investigated material (layer thickness 1.9 mm) was reduced from 1.03 % to 0.38 %. The VOC-values were shown to decrease with increasing temperature, time and air flow in a simulated post-curing process.



Characterisation



- total distribution of siloxanes from investigated samples:
 - potential migrants in direct food contact
 - major portion in non-crosslinked PDMS: higher-molecular siloxanes > D50
 - siloxanes larger than D17 (worst case calculation): no significant absorption in the human GI
 - with increasing viscosity: shift of the distribution pattern towards higher-molecular siloxanes (extended retention time)



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Fig. 2: HPLC-ELSD-chromatogram: non-crosslinked PDMS dissolved in isooctane (each time 10 g/l), D17 = 1260 Da limit (for silicon chemistry to comply with 1000 Da limit in carbon chemistry)

HPLC-ELSD: total distribution relevant for direct food contact

Elastomers (crosslinked PDMS)



and post-cured baking moulds (layer thickness: 1,9 mm)

- thermodesorbable siloxanes from investigated samples in a simulated baking process (200°C, 1 h):
 - cyclic and linear siloxanes \leq D20/L20 (potential migrants by gas phase transfer) in different amounts and conditions depending on the material

Time [min]

Fig. 3: GC-MS chromatogram: non-crosslinked PDMS after thermodesorption with cryo focussing, each time 1 g material, 200°C, 1 h, N_2 -flow (30 ml/min), cooling agent: EtOH/liquid N_2

- GC-MS: distribution of volatile cyclic and linear siloxanes up to D20 or L20 depending on the thermodesorption conditions
 - relevant for gas phase transfer at baking processes



Fig. 5: GC-MS chromatogram after thermodesorption with cryo focussing: non-post-cured and post-cured baking moulds in a simulated baking process (200°C, 1 h)

function of temperature und time

- n-pentane extracts of the investigated baking moulds (layer thickness 1,9 mm):
 - exclusively cyclic siloxanes
 - by industrial post-curing process (200°C, 4 h, air flow: 120 ml/min/g silicone): significant discrimination of the siloxanes \leq D24
 - compared to non-crosslinked PDMS: no relevant amount of higher-molecular siloxanes > D50 in the extractables
- thermodesorbable siloxanes from investigated samples in a simulated baking process (200°C, 1 h):
 - exclusively cyclic siloxanes (potentially relevant migrants)
 - discrimination of cyclic siloxanes compared to non-post-cured baking moulds (same conditions)

Influence factors on a simulated post-curing process

simulated post-curing process of crosslinked PDMS in the thermodesorption-furnace at an air flow of 15 ml/min/g silicone and variable temperature and time conditions



depending on the conditions

(due to lower air flow), comparable dimension → **applicability** of the simulation