



According to Art. 3 of the framework regulation 1935/2004/EC and Art. 3 of the GMP regulation 2023/2006/EC food contact materials should not transfer constituents to the packed food that brings about deterioration in the organoleptic characteristics therefor. This selection of an odour library presents some important food contact material related taints and may serve for panel training and quality control purposes.

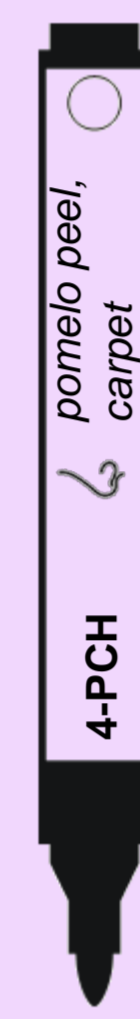
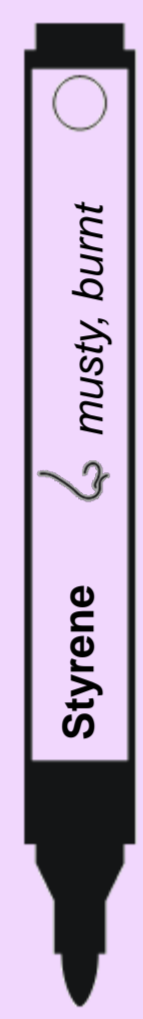
Plastics/Elastomers

Monomer

- Styrene

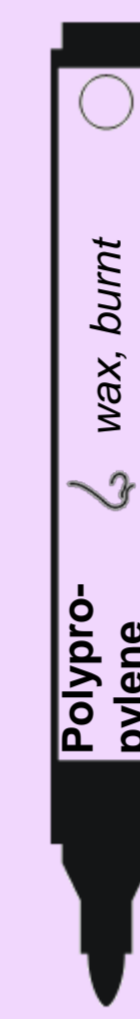
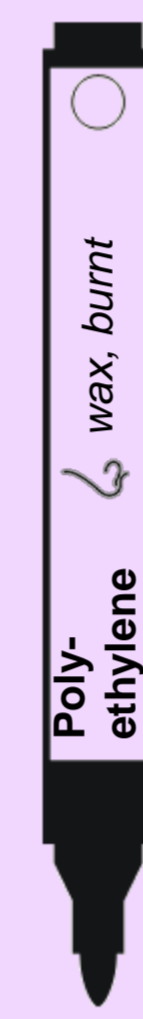
Oligomer

- 4-Phenyl-1-cyclohexene (4-PCH, in styrene butadiene rubber)



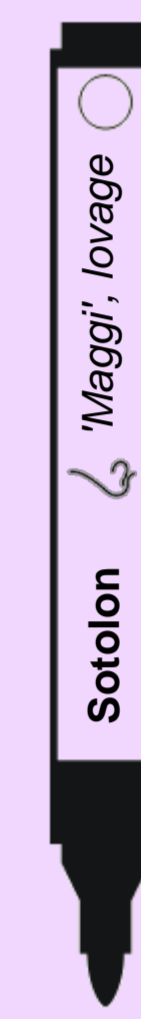
Thermal processing

- Polyamide
- Polyethylene
- Polypropylene



Corona treatment

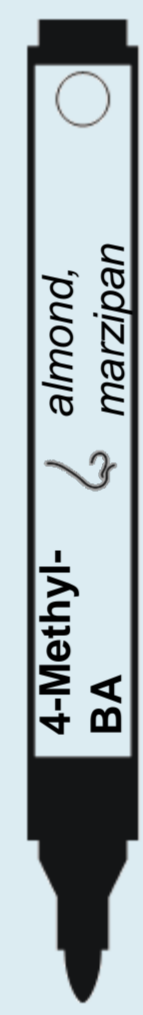
- Polypropylene



Additives and Production Aids

Degradation of nucleating agents (in PP)

- 4-Methylbenzaldehyde
- 4-Propylbenzaldehyde

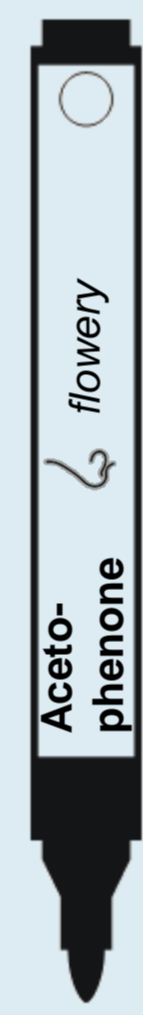
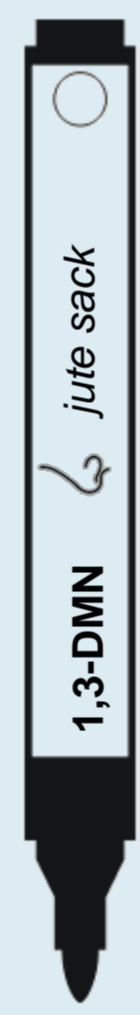


Lubricating oil, Wax

- 1,3-Dimethylnaphthalene

Degradation of peroxide cross-linker

- Acetophenone



Adhesives

Cold Seal

- Latex

Laminating Adhesive

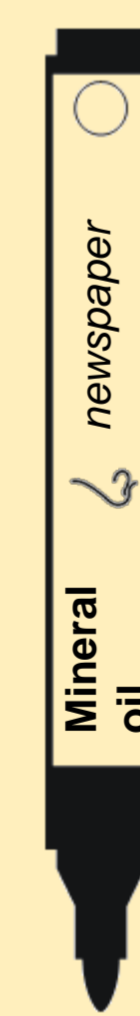
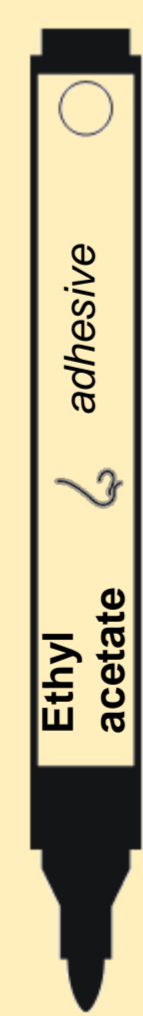
- reaction product: 2-EDD (2-Ethyl-5,5'-dimethyl-1,3-dioxane)



Printing Inks

Solvents

- Ethyl acetate
- Mineral oil

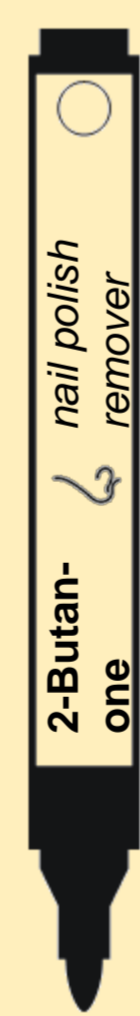


Retardants

- 2-Butanone

Reactive diluters

- Ethyl acrylate (UV ink)



Photoinitiator

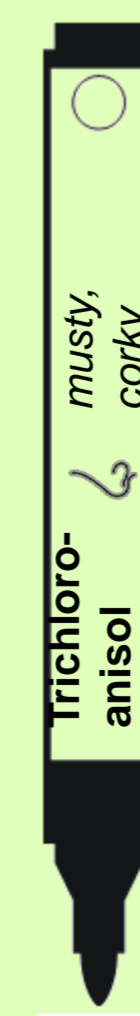
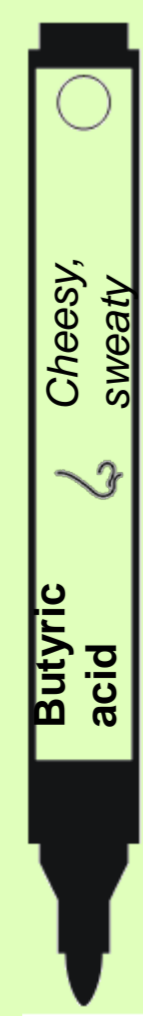
- Benzophenone (UV ink)



Paper and Board

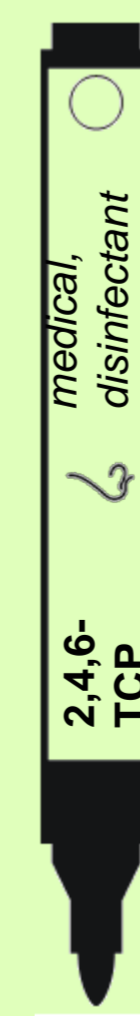
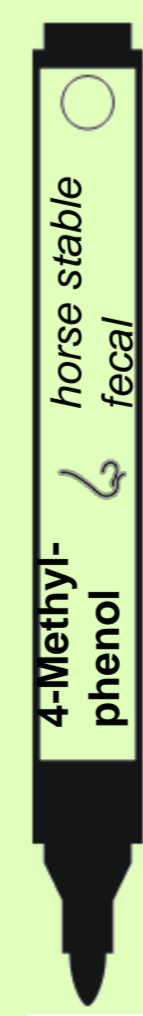
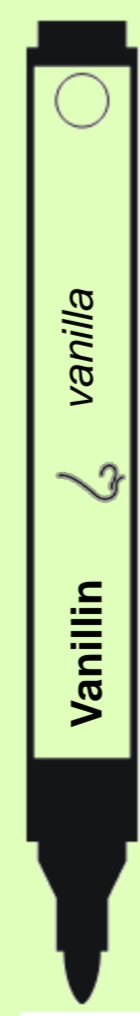
Microbial products

- Butyric acid
- Trichloroanisol



Lignin related compounds

- Vanillin
- 4-Methylphenol
- 2,4,6-Trichlorophenol (2,4,6-TCP)



Lipid oxidation products

- Hexanal
- E-2-Nonenal
- E,E-2,4-Decadienal

