The customer delivers foods that are kept warm in the tray for "*6 hrs at 75°C*" (actual temperature of the food) Faerch can confirm that from a compliance standpoint the customer is free to choose either CPET Std or PP HI. In either case the customers intended use of the trays is covered by Faerch's Declaration of compliance and in compliance with Article 3 of 1935/2004.

We come to this conclusion based on migration modelling calculations, using commercially available software.
The software is based on the fact that the migration rate of any substance is determined by the combination of contact time and contact temperature (at the food-tray interphase) and therefore can be predicted mathematically.

For this assessment, we first calculated the predicted migration during the customer's intended use of the tray ("6 hrs at 75°C").
We then compared these values with the predicted migration during the time-and-temperature conditions used in Faerch's migration tests on CPET Std and PP HI, respectively. The migration modelling calculations were done using standard surrogate chemicals, with different molecular weights. In addition, the predicted migrations of the most common migrants from PP and CPET, respectively, were included in the comparisons.

The migration modelling results unequivocally show that the time-and-temperature combinations used in Faerch's CPET and PP migration tests for all simulants lead to higher predicted migration than the customers intended use conditions of the tray (see table).
It is therefore concluded that Faerch's compliance studies on CPET Std and PP HI also cover the customer's intended use of the trays.

	Time-and-temperature conditions		Result of migration modelling calculations:
A:	Customers intended use: "6hrs at 75°C"		
	CPET Std Specific migration test conditions:		
B:	Olive oil:	"1 hr at 150°C followed by 10 d at 40°C"	predicted migration at "B" > predicted migration at "A"
C:	3% acetic acid:	"4 hrs at 100°C followed by 10 d at 40°C"	predicted migration at "C" > predicted migration at "A"
D:	10% EtOH:	"4 hrs at 80°C followed by 10 d at 40°C"	predicted migration at "D" > predicted migration at "A"
	PP HI Specific migration test conditions:		
E:	Olive oil:	"1 hr at 121°C followed by 10 d at 60°C"	predicted migration at "E" > predicted migration at "A"
F:	3% acetic acid:	"4 hrs at 100°C followed by 10 d at 60°C"	predicted migration at "F" > predicted migration at "A"
G:	10% EtOH:	"4 hr at 80°C followed by 10 d at 60°C"	predicted migration at "G" > predicted migration at "A"

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