

CONTENTS

Chapter 1	Types of Polymers used in food packaging	1
Chapter 2	Non-plastics components of plastics	11
Chapter 3	Principles of extractability testing of plastics	20
Chapter 4	Determination of additives in aqueous, alcoholic spectroscopy hydrocarbon extractants	47
	4.1 Application of ultraviolet and fluorescence spectroscopy	47
	4.2 Analysis of polymer extractants containing more than one migrant	55
Chapter 5	Determination of specific types of additives in aqueous and alcoholic extractants	71
	5.1 PVC plasticizers in food	71
	5.2 Organic volatiles and monomers in British Plastics Federation	71
	5.3 Determination of organotin stabilizers in non-fatty simulents and foods, and in sunflower seed cooking oil	81
	5.4 determination of additives in extraction liquids via elemental analysis	86
	5.5 Use of labelled additives in extractability tests	87
Chapter 6	Determination of additives in edible oils and fatty foodstuffs extractants	91
	6.1 Introductory discussion of extraction test	91
	6.2 Effect of extraction time and temperature on extractability of additives from plastic into fats	115
	6.3 Determination of antioxidants and ultraviolet absorbers, heat stabilizers and plasticizers in fats	126
	6.4 Determination of organotin stabilizers in fats	139
	6.5 The concept of total migration of additives from plastics into edible fats	144
Chapter 7	Determination of additives and their degradation products in aqueous and in simple hydrocarbon extractants	157
Chapter 8	Determination of antioxidants in foods	193
Chapter 9	Legislative aspects of the use of additives in foodgrade plastics	201
References		219
Index		225