



Our reference: 03/C20/LTR/Y400

3<sup>rd</sup> March 2020

**Dear Valued Customer / Business Partners,**

**RE: "ALSEAL" AS-205 High Performance Silicone Sealant - 21 CFR 175.300 Compliant**

This letter is to confirm that **"ALSEAL" AS-205 High Performance Silicone Sealant** has been tested by an independent third party testing lab according to the 21 CFR 175.300 - Resinous and polymeric coatings. This is a regulation covering most types of adhesives and coatings used on food-contact surfaces. Said regulation also covers certain specific polymers, pigments, additives and the maximum percentage of certain materials in a formulation. It should also be known that FDA does not approve or endorse any coatings or adhesive to be used for food-contact surfaces. The coating or adhesive to be used for these surfaces shall be tested according to the testing conditions specified in 21 CFR 175.300.

Based on page 185 and 186 of the regulation, the total extractives (mg/in<sup>2</sup>) shall not exceed the below according to the container volume and repeated or one time use is as follows:

<b>Intended for or employed as a component of container</b>	<b>Container size</b>	<b>One time or repeated use</b>	<b>Total extractive (mg/in<sup>2</sup>)</b>
Yes	> 1 gallon	One time use	<1.8
Yes	> 1 gallon	Repeated use	<18
No	> 1 gallon	Repeated use	<18

As for the extraction conditions, each is to simulate the storage of different types of food.

<b>Testing condition</b>	<b>To simulate</b>
Water (120°F for 24 hours)	Room temperature filling and storage
n-heptane (70°F for 30 minutes)	Room temperature filling and storage of fatty foods only
8% Alcohol (120°F for 24 hours)	Room temperature filling and storage of alcoholic beverages only
Water (70°F for 48 hours)	Refrigerated storage
8% Alcohol (70°F for 48 hours)	Refrigerated storage of alcoholic beverages only

### Conclusion

Based on the test result for AS-205 (Test Report: 7191114689-CHM15-TSL and 7191232249-CHM20-TSL\_AD2), AS-205 is suitable for **room temperature and refrigerated filling and storage in one time and repeated use container of > 1 gallon size** for the following food types:

1. Non-acid (pH above 5.0), aqueous products; may contain salt or sugar or both, and including oil-in-water emulsions of low- or high-fat content.
2. Acidic (pH 5.0 or below), aqueous products; may contain salt or sugar or both, and including oil-in-water emulsions of low- or high-fat content.
3. Aqueous, acid or nonacid products containing free oil or fat; may contain salt, and including water-in-oil emulsions of low- or high-fat content.
4. Dairy products and modifications:
  - a. Water-in-oil emulsion, high- or low-fat.
  - b. Oil-in-water emulsion, high- or low-fat.
5. Low moisture fats and oils.
6. Beverages:
  - a. Containing alcohol.
  - b. Nonalcoholic.
7. Bakery products.
8. Dry solids (no end test required).

Should you require further information concerning the above product, please do not hesitate to contact us.

Thank you.

Yours sincerely,  
For Alseal Marketing Sdn. Bhd.



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