



December 6, 2017

Re: Formolene® Polypropylene Products Approved for Food Contact Applications

Dear Valued Customer:

The following Formolene® polypropylene products qualify for use in food contact applications under requirements set forth by the U.S. Food & Drug Administration (FDA). Please note that some grades may have limitations on their Conditions of Use as described in Table 2 of 21 CFR 176.170(c). These Conditions of Use are for all food types unless otherwise noted.

Resin	FDA Clearance 21 CFR 177.1520	Specifications 21 CFR 177.1520	Conditions of Use 21 CFR 176.170(c)	Comments
1102K	(a)(1)(i)	(c)(1.1a)	A-H	
1102KR	(a)(1)(i)	(c)(1.1a)	A-H	
1102L	(a)(1)(i)	(c)(1.1a)	A-H	
1103K	(a)(1)(i)	(c)(1.1a)	B-H	May be used in contact with aqueous and acidic foods and foods containing <8% alcohol under Conditions of Use A-H and fatty foods and foods containing ≥8% Alcohol under Conditions of Use B-H.
1104KR	(a)(1)(i)	(c)(1.1a)	B-H	
2302E	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2306N	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2315N	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2502A	(a)(3)(i)(c)(1)	(c)(3.2a)	A-H	
2510A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2520A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2520N	(a)(3)(i)(a)(1)	(c)(3.1a)	C-H	
2535A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2550A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2550I	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
2575N	(a)(3)(i)(c)(1)	(c)(3.4)	C-H	May only be used in contact with food types I, II, III, IV-B, VI, VII, VIII and IX
2610A	(a)(3)(i)(c)(1)	(c)(3.4)	C-H	May only be used in contact with food types I, II, III, IV-B, VI, VII, VIII and IX
2613N	(a)(3)(i)(c)(1)	(c)(3.4)	C-H	May only be used in contact with food types I, II, III, IV-B, VI, VII, VIII and IX.
2620A	(a)(3)(i)(c)(1)	(c)(3.4)	C-H	May only be used in contact with food types I, II, III, IV-B, VI, VII, VIII and IX
2706N	(a)(3)(i)(c)(1)	(c)(3.4)	C-H	May only be used in contact with food types I, II, III, IV-B, VI, VII, VIII and IX

Resin	FDA Clearance 21 CFR 177.1520	Specifications 21 CFR 177.1520	Conditions of Use 21 CFR 176.170(c)	Comments
2730N	(a)(3)(i)(c)(1)	(c)(3.4)	C-H	May only be used in contact with food types I, II, III, IV-B, VI, VII, VIII and IX
3302B	(a)(3)(i)	(c)(3.2a)	A-H	
3310Z	(a)(3)(i)	(c)(3.2a)	A-H	
3312B	(a)(3)(i)	(c)(3.2a)	C-H	
3312E	(a)(3)(i)	(c)(3.2a)	C-H	
3312I	(a)(3)(i)	(c)(3.2a)	C-H	
3320B	(a)(3)(i)	(c)(3.2a)	C-H	
3335E	(a)(3)(i)	(c)(3.1a)	C-H	
3355E	(a)(3)(i)	(c)(3.1a)	C-H	
3355O	(a)(3)(i)	(c)(3.1a)	C-H	
3380E	(a)(3)(i)	(c)(3.1a)	C-H	
3380I	(a)(3)(i)	(c)(3.1a)	C-H	
3435E	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
3435I	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
4100N	(a)(3)(i)	(c)(3.2a)	A-H	
4100P	(a)(3)(i)	(c)(3.2a)	A-H	
4100T	(a)(3)(i)	(c)(3.2a)	A-H	
4101M	(a)(1)(i)	(c)(3.2a)	C-G	The finished food article must have a volume of at least 18.9 liters (5 gallons).
4101O	(a)(1)(i)	(c)(1.1a)	B-H	
4111T	(a)(1)(i)	(c)(1.1a)	A-H	
4142N	(a)(3)(i)	(c)(3.2a)	A-H	
4142R	(a)(3)(i)	(c)(3.2a)	A-H	
4142T	(a)(3)(i)	(c)(3.2a)	A-H	
4143T	(a)(3)(i)	(c)(3.2a)	A-H	
4181T	(a)(3)(i)	(c)(3.2a)	A-H	
5100H	(a)(3)(i)	(c)(3.2a)	A-H	
5100I	(a)(3)(i)	(c)(3.2a)	B-H	
5100J	(a)(3)(i)	(c)(3.2a)	B-H	
5101M	(a)(1)(i)	(c)(1.1a)	C-G	The finished food article must have a volume of at least 18.9 liters (5 gallons).
5102KR	(a)(3)(i)	(c)(3.2a)	A-H	
5140H	(a)(3)(i)	(c)(3.2a)	B-H	
5140L	(a)(3)(i)	(c)(3.2a)	A-H	
5140N	(a)(3)(i)	(c)(3.2a)	A-H	
5143C	(a)(3)(i)	(c)(3.2a)	B-H	
5143H	(a)(3)(i)	(c)(3.2a)	B-H	
5143N	(a)(3)(i)	(c)(3.2a)	B-H	
5143S	(a)(1)(i)	(c)(1.1a)	A-H	
5181K	(a)(3)(i)	(c)(3.2a)	A-H	

Resin	FDA Clearance 21 CFR 177.1520	Specifications 21 CFR 177.1520	Conditions of Use 21 CFR 176.170(c)	Comments
6375N	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6501A	(a)(3)(i)(c)(1)	(c)(3.2a)	A-H	
6502A	(a)(3)(i)(c)(1)	(c)(3.2a)	A-H	
6510A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6520A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6520N	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6535A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6550A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6575N	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6600A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6610A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6613N	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	
6620A	(a)(3)(i)(c)(1)	(c)(3.1a)	C-H	

In all food applications, we recommend that the packager or manufacturer of the final product conduct appropriate tests to evaluate the possible contribution of the container to the aroma, taste and color of the food product.

As always, *You expect more. And Formosa delivers*[®]. If you have questions regarding FDA compliance for any Formosa Plastics Corporation, U.S.A. product, please contact your Sales or Customer Service Representative.

Sincerely,



Steve Rice

Senior Manager, Corporate Communications and Product Stewardship

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The information and statements herein are believed to be reliable but are not to be construed as a warranty or representation for which we assume legal responsibility. Users should undertake sufficient verification and testing to determine the suitability for their own particular purpose of any information or products referred to herein. NO WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE IS MADE.