



January 9, 2019

**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 have limitations on the 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.

Further, this declaration is applicable only to products produced by us and sold under the product tradename indicated above; it is not applicable to any generic, non-branded, rebranded, wide-spec or developmental/experimental resins sold by us or others.

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	
1203K	(a)(1)(i)	(c)(1.1a)	A-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

<b>Resin</b>	<b>FDA Clearance 21 CFR 177.1520</b>	<b>Specifications 21 CFR 177.1520</b>	<b>Conditions of Use 21 CFR 176.170(c)</b>	<b>Comments</b>
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
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)	C-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	

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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	
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*<sup>®</sup>. 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

**IMPORTANT NOTICE:**

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.