CALIPACK

MIGRATION CELL C type



APPLICATION

Food industry relies modern packaging for preserving its products throughout storage, distribution and sales.

Food contamination arising from packaging is a major concern, specially when non-inert & recycled materials like paper, board and plastics are used and chemical food contamination may occur.

The CALIPACK Migration Cell allows user to accurately evaluate in the laboratory the specific global migration from packaging materials to food, contacting one side, according to European Standard CEN - EN 1186.

DESIGN

The Calipack Migration Cell is fully manufactured with inert materials :

- two rugged AISI 304L stainless steel smoothly machined plates
- one rugged AISI 304L cylindrical ring with internal area of 100cm², volume of 200ml and two access ports one for filling and another for air exhaust.
- two FDA approved teflonned silicone O'ring type seals resistant up to 180°C
- set of four AISI 304L studs and bakelite handle nuts for simple & quick assembly & disassembly of the Calipack Migration Cell
- available also in AISI 316L stainless steel version

METHOD OF USE

Prepare two samples of your sheeted packaging material, place first sheet on the base plate, place the cylindrical ring over it, place the second sheet over the ring, place the cover plate and lock the assembly using the bakelite handle nuts.

Once assembled remove the two caps from the access ports, fill the internal volume with proper liquid food simulator and tap them.

Determine time and temperature conditions required for your test and apply it to the prepared cells; once the test time has been achieved proceed into analyzing the liquid food simulator for eventual chemical contamination (migration).

A set of ten migration cells is usually recommended for each test.

EUROPEAN STANDARDIZATION

The Migration Cell C type meets standard CEN EN 1186 : 2002 and has been designed by C.A.L.I.-PACK - Group gathering the C.T.P., the A.D.R.I.A.C., the L.N.E. and the I.A.N.E.S.C.O. on the subject of materials in contact with food.





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