



FCM

HCT-202610-06

EU Issues Amending Regulation on Plastic Materials and Articles Intended to Come into Contact with Foods

On 29 October 2026, the European Commission issued Regulation (EU) 2026/2412, amending Annex I of the Regulation (EU) 10/2011 on plastic materials and articles intended to come into contact with food. Annex I lists EU-approved monomers, other starting substances, macromolecules obtained by microbial fermentation, additives, and polymer production aids. The revision includes the following contents:

Annex I to Regulation (EU) No 10/2011 is amended as follows:

1. the following entries are inserted at the end of Table 1 in numerical order:

FCM substance No	Ref No	CAS No	Substance name	Use as additive or polymer production aid(yes/no)	Use as monomer or other starting substance or macromolecule obtained from microbial fermentation(yes/no)	FRF applicable(yes/no)	SML [mg /kg]	SML(T)[mg/kg] (Group restriction No)	Restrictions and specifications	Notes on verification of compliance
1086			chopped carbon fibres, from carbonised polyacrylonitrile	yes	no	no			Only to be used at up to 40 % w/w for polyether ether ketone (PEEK) polymer. The fibres shall be manufactured from polyacrylonitrile, have a minimum carbon content of 95 % w/w, and at sizes not at a nanoscale at any	





									dimension (diameter > 100 nm).	
1087			nano precipitated calcium carbonate, uncoated	yes	no	no			Not to be used in the manufacture of materials and articles intended for contact with infant formula	(32)
1088			poly(2-hydroxypropionic acid), n-octyl/n-decyl esters	yes	no	no	0.05		Only to be used as an additive up to 15 % w/w in materials and articles made from polylactic acid (PLA) which do not contain starch (FCM No 564) or other additives with a function similar to starch that could increase migration, and which are intended to be in contact up to 40 °C for up to 10 days at with water included in food category 01.01, or with food included in categories 04.01 (fruit, fresh or chilled), 04.04 (vegetables, fresh or chilled) and 08.01 (vinegar), as specified in Table 2 of Annex III.	(33)
1090		646-24-2 and 148528-05-	mixture of 1,9-nonanediamine (NMDA) and 2-methyl-1,8-octaned	no	yes	no	0,05		Only to be used as a co-monomer with terephthalic acid, to manufacture polyamide materials and articles. Not to be used in the manufacture of materials	





		6	ia mine (MODA)						and articles intended for contact with infant formula (7) and human milk. The migration of the fraction with molecular weight below 1 000 Da consisting of NMDA/MODA-related species shall not exceed 5 mg/kg food.	
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2. in point 3, table 3, the following entries are added:

Note No	Notes on verification of compliance
(32)	There is a risk that the OML could be exceeded in contact with acidic foods.
(33)	There is a risk that the SML could be exceeded in contact with the use of food simulants other than food simulant B.

Original Link:[\(EU\) 2026/2412](#)

HCT SOLUTION:

In response to the latest updates on EU food contact material regulations, we provide one-stop compliance solutions. Waltek HCT keeps track of and interprets the latest international and domestic regulatory developments on an ongoing basis, equipped with a wide range of high-end testing instruments, a professional and efficient operation team and extensive inspection and testing experience.

