



Siloxanes in silicone products intended for food contact

Selected samples from the Norwegian market in 2016

Cederberg, Tommy Licht; Jensen, Lisbeth Krüger

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Tommy Licht Cederberg and Lisbeth Krüger Jensen

August 2017

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Report August 2017

By Tommy Licht Cederberg and Lisbeth Krüger Jensen

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Preface

This investigation was planned in cooperation with Julie Tesdal Håland, Norwegian Food Safety Authority (Mattilsynet), Chemical Safety and EEA Section.

The laboratory work and chemical analyses were performed by laboratory technician Marianne E. Jensen and laboratory engineer Lisbeth Krüger Jensen in cooperation with senior advisor Tommy Licht Cederberg.

The DTU DOC-number was 16/02186 and Mattilsynets ePhortenummer was 2015/259836

Lyngby, Denmark, August 24, 2017

Tommy Licht Cederberg
Senior Advisor

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Summary

Silicone is used in food contact materials due to its excellent physical and chemical properties. It is thermostable and flexible and is used in bakeware and kitchen utensils. Silicone is also used to coat paper to make it water and fat resistant.

There is no specific regulation in EU which covers silicone as food contact materials, but in Regulation 1935/2004 on materials intended to come into contact with food it is stated that materials should be manufactured so it do not transfer their constituents to food in quantities which could endanger human health.

Silicone may contain residual siloxane oligomers which might migrate to the food when the product is being used. DTU has proposed two action limits for low molecular weight siloxanes in food contact materials. For the sum of cyclic siloxanes D3 to D8 the limits are 12 mg/kg food for adults and 2 mg/kg food for children. For the sum of cyclic siloxanes D3 to D13 and linear siloxanes L3-L13 the limit is 60 mg/kg food.

In 49 samples of silicone products intended for food contact from the Norwegian markets content of siloxanes has been measured.

Coated paper for baking constituted 8 of the samples and in none of those samples siloxanes were found above the detection limits. In all of the 41 remaining samples siloxanes were found in content above the quantification limits. The siloxanes were predominately cyclic siloxanes. The types of products were baking moulds and mats, muffin cups, kitchen utensils, boxes and teats.

Compared to the proposed actions limits for the sum of D3 to D8 and for the sum of D3 to D13 plus L3 to L13, 24 of the samples exceeded these limits. However, the contents were determined by extraction of the total amount of the analysed siloxanes. After migration test to evaluate the migration of siloxanes into a food simulant it could be concluded, that none of the samples would exceed the action limits based on migration estimation.

The silicone product exhibited a wide range of siloxane concentrations and a hypothesis could be that the products with the highest siloxane content were not properly cured. Based on the available sample documentation obtained from the producers it was not possible to draw any conclusion about this aspect.

1. Background

Silicone is used to an increasing extent in food contact materials. Examples are baking moulds, kitchen utensils, teats and surface coating on baking and food paper. In bakeware silicone products can be made flexible and yet still able to retain their shape. Silicone is thermostable and chemically resistant. Paper for food contact can be coated with silicone in order to produce a surface which is water and fat resistant.

In contrast to plastic polymers that consist of carbon chains, silicone polymer has a skeleton of silicon and oxygen atoms. The individual building blocks (oligomers) are called siloxanes and the polymer is called silicones or polysiloxanes. The terms “siloxanes” and “silicones” are often used synonymously. The silicon and oxygen atoms can be arranged in linear or cyclic chains and siloxanes are characterised as being linear or cyclic.

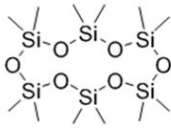
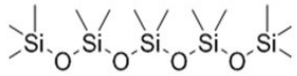
In silicones there may be a content of oligomers (siloxanes) which are residual content after polymerisation or chemical reaction compounds formed during the process. There is also the possibility that siloxanes are formed during the use of silicone products e.g. by repeated use of baking mould at high temperatures.

In this project samples of various types of consumer products of silicone were analysed for content of 11 linear and 11 cyclic siloxanes.

1.1 Nomenclature of siloxanes

The systematic names and chemical structures of the siloxanes analysed in this project are listed in Appendix B. In order to describe complicated siloxane polymers structures the silicon industry is using an abbreviated nomenclature based on structural units. Cyclic siloxanes are composed of a number of difunctional $\text{-O-SiR}_2\text{-O}$ units and dodecamethyl-cyclohexasiloxane as an example is formed by the use of six of these units and is named D6 in a short hand notation (Table 1). Linear siloxanes is terminated by monofunctional $\text{R}_3\text{-Si-O-}$ units and dodecamethyl-pentasiloxane as an example is formed by three D units and two M units and the proper short hand notation is MD3M. However, simple low molecular weight linear siloxanes is commonly named by capital letter L followed by the number of silicon atoms in the compound, i.e. L5 in this example.

Table 1. Example of short hand names of a cyclic and a linear siloxane.

Systematic chemical name	Structure	Molecular formula	Functional units	Short hand name
Dodecamethyl-cyclohexasiloxane		$\text{C}_{12}\text{H}_{36}\text{O}_6\text{Si}_6$	D6	D6
Dodecamethyl-pentasiloxane		$\text{C}_{12}\text{H}_{36}\text{O}_4\text{Si}_5$	MD3M	L5

2. Regulation and action limits of siloxanes

2.1 Regulation

There is no specific EU legislation for food contact materials of silicone but Regulation 1935/2004 on materials and articles intended to come into contact with food covers all type of chemical materials (European Commission 2004). In article 3 in this Regulation it is stated that materials and articles shall be manufactured in compliance with good manufacturing practice so that, under normal and foreseeable conditions of use, they do not transfer their constituents to food in quantities which could endanger human health.

2.2 Action limits

No specific maximum limits exist for migration of chemical compounds from silicone products to food but DTU Food, National Food Institute has proposed action limits for low molecular weight siloxanes in food contact materials (DTU Food 2016b).

Table 2. Proposal for action limit for siloxanes in food contact materials with silicone.

Siloxanes	Action limit mg/kg food
Sum of cyclic siloxanes D3-D8	12 (adult 70 kg) 2 (child 12 kg)
Sum of cyclic and linear siloxanes D3-D8 and L3-L13	60

The action limit for the sum of D3 to D8 is based on a toxicological 90 day dose-response study with D5 on rats, which showed an increased liver weight. It is estimated that the effect of D5 can be extended to include D3 to D8.

For low molecular linear siloxanes there is no available toxicological data to propose an action limit. It is estimated that linear siloxanes are not genotoxic and hence a lower limit for health effects exist.

In order to reduce any risk for exposure to other siloxanes than included in the sum of D3 to D8 in is proposed to use the total migration limit from EU Regulation 10/2011 of 60 mg/kg food to cover all the cyclic and linear siloxanes up to L13 and D13. L13 and D13 are just below the 1000 Dalton limit, which is the general limit for absorption of molecules in the gastrointestinal tract.

3. Sampling and analytical testing

3.1 Procedures for sampling

Samples of silicone food contact materials were taken at importers or at retail shops in Norway. The relevant types of samples were described as bakeware (e.g. for bread, pizza and muffins), silicone coated paper for baking, cakes or wrapping of food, kitchen utensils and teats for bottles. Sampling was distributed across three Norwegian Food Safety Authority regions: “Stor-Oslo”, “Øst” and “Sør og Vest”, and followed procedures by the Norwegian Food Safety Authority. The food inspectors from the regions forwarded the samples to DTU with the accompanying documentation.

3.2 Sampling period

The samples were taken out between March 31, 2016 and September 23, 2016 sent to DTU during the period May 30, 2016 and October 5, 2016.

3.3 Sample types

DTU received in total 50 samples. One sample of a box was made of polypropylene and was not analysed. The remaining 49 samples distributed between 6 types of food contact materials as shown in Table 3.

Table 3. Overview of type of samples taken for this project.

Sample type	Number of samples
Baking paper	8
Baking mats	3
Baking moulds	11
Muffin cups (reusable)	4
Kitchen utensils	11
Boxes	3
Teats	9
Total	49

3.4 Analytical results

Analytical certificates with results and assessment of results were sent to the Norwegian Food Safety Authority.

3.5 Analytical method used

An accredited analytical method developed at DTU was used (DTU Food 2016a). In this method an extraction of the total content of the analysed siloxanes in the sample is determined. The analytical principle is in brief that representative parts of the sample are cut into suitable pieces

with a total area of 6 cm², an internal analytical standard is added and the sample is extracted by the use of ethyl acetate in reflux for 1 hour. The content of siloxanes is determined by gas chromatography with mass spectrometric detection (GC-MS) and the use of electron ionisation (EI). The quantification is done by data collected in selection ions monitoring mode. GC-MS conditions are described in Appendix D. Analytical results are expressed in mg/food by applying the conventional surface to volume factor of 6 (1 kg of food is surrounded by 6 dm²). For samples of teats the actual surface to volume factor is much lower and the results in mg/kg food are in this case calculated by using the measured food contact surface area of the individual teats and a volume of milk of either 150 ml for infants or 250 ml for toddlers in accordance to the intended use of the product.

Authentic analytical standards are only commercial available for a limited number of siloxanes. For this project seven standards were purchased from Sigma Aldrich. Four cyclic siloxanes: D3, D4, D5 and D6; and three linear siloxanes: L3, L4 and L5. For these seven siloxanes the mass spectrometric determination were done by monitoring of one quantification ion fragment and two verification fragments (see Appendix D, table D.1).

For siloxanes without authentic analytical standard tests were performed to show, that the mass spectrometric response factors were comparable for L5 compared to L6-L13 and for D6 compared to D7-D13. Thus it is possible to use the calibration curves and response factors obtained for L5 and D6, respectively, for the quantification of the linear and cyclic siloxanes without authentic standards. The masses of the ion fragments monitored for quantification of D7-D13 and L6-L13 is shown in Appendix D, table D2.

The analytical detection limit, LOD, and quantification limit, LOQ obtained for the individual cyclic and linear siloxanes determined in the method are listed in Appendix C.

The method is validated for determination of selected siloxanes in samples of silicones (e.g. bakeware and teats) and samples of paper coated with silicone (e.g. baking paper and paper used for wrapping of food).

3.6 Quality assurance

The Danish accreditation body (DANAK) supervises the chemical methods applied at the DTU Food – National Food Institute. Routines are established for daily quality control of the methods taken into consideration a suitable composition of the analytical batch with respect to number of samples that are analysed in multiplicity, laboratory and solvent blanks and control charts.

4. Results and discussion

Sample information and analytical results of content of siloxanes is shown in Appendix A.

In total 49 samples were analysed. Eight of the samples were different types of baking paper, all of which is paper coated with a thin layer of silicone. Countries of origin of these samples were Denmark, Germany, Norway and Sweden. In none of the samples siloxanes were found above the analytical detection limits. The remaining 41 samples were diverse types of silicone products that have a varying degree of material (silicone) thickness. The categories are baking moulds, reusable muffin cups, kitchen utensils, boxes and teats. Most of the samples originated from China but also from Austria, Germany, Italy, Spain, Thailand, Taiwan, UK and USA. Nine samples were of unknown origin. In all of these samples siloxanes were detected above the analytical quantification limits. For 22 samples the content significantly exceed the proposed action limits for the sum of cyclic and linear siloxanes D3-D13 and L3-L13 (60 mg/kg food) and 18 of these samples also exceed the action limit for the sum of cyclic siloxanes D3-D8 (12 mg/kg food). For samples of teats it is relevant to compare the content of the sum of cyclic siloxanes D3-D8 with the action limit calculated for children of 2 mg/kg food and two samples exceed this limit with a content of 2.9 and 5.3 mg/kg food respectively (assessed by using results calculated with real food contact condition).

In samples with detectable amount of siloxanes it is predominately cyclic siloxanes that are found and generally with increasing content from D3 to D13. Only a few samples had, in addition to cyclic siloxanes, a low amount of linear siloxanes.

The wall thickness of the silicone products was quite different but there is no obvious relation to the measured amount of siloxanes.

The samples were analysed by extraction of the total content of siloxanes from the silicone products and compliance assessment in relation to the action limits should be done with regards to the amount of siloxanes that migrates from the food contact material to the food at normal use of the product.

In order to evaluate to what extent siloxanes migrate from silicone products to food migration tests have been conducted on two selected samples with content of siloxanes above the action limits. The selected samples were a baking mould and a kitchen utensil (spoon) with content of siloxanes among the highest measured. Migration conditions were chosen from Regulation 10/2011 on plastic materials (European Commission 2011), that describes temperature and time parameters for use with migration test of food contact materials of plastic. In the absence of specific rules for silicone it is considered to be a reasonable choice. The food simulant was 95% ethanol which is generally a choice for simulation of migration of siloxanes to fatty foods and oils (Zhang, 2012; Helling, 2010). For articles intended for repeated use the migration test is conducted three times and the third migration result is to be used. The obtained results are listed in Table 4.

The migration tests showed that the contents of siloxanes migrating to the food simulant in both cases are reduced to a level which is not exceeding the action limits.

Based on the migration tests it has been predicted that none of the samples in the project exceeds the proposed action limits when judged in relation to content capable of migrating to the food.

Table 4. Results of migration test.

Sample type	Sample ID	Test type	Sum of D3-D8 (mg/kg food)	Sum of D3-D8 and L3-L13 (mg/kg food)
Baking mould	K16-0818	Total extraction	350 ^c	700 ^c
Baking mould	K16-0818	Migration ^a	0.41 ^d	1.3 ^d
Kitchen utensil	K16-0813	Total extraction	570	1700
Kitchen utensil	K16-0813	Migration ^b	13 ^d	37 ^d

^a migration conditions: 95% ethanol, 100°C, 4 hours, result of third migration test

^b migration conditions: 95% ethanol, 100°C, 0.5 hours, result of third migration test

^c triple measurement

^d double measurement

In the documentation accompanying the samples several of the producers are referring to that the silicone products have been cured at high temperature, e.g. in 4 hour at 200°C. The curing is done in order to enhance the property of the silicone material but it will also decrease the amount of residual siloxane oligomers etc. References to the German recommendation XV on silicones are frequent as well (BfR 2014). In this recommendation on food contact materials a maximum of 0.5% volatile organic and 0.5% extractable compounds are allowed to be released from silicone elastomers. This should also secure that the products have been cured (Lund and Petersen 2002).

The measured content of extractable siloxanes in the collected samples for this project has a very wide range. A hypothesis could be that the products with the highest levels of siloxanes have not been properly cured. However, it has not been possible to make any judgement on this based on the available accompanying sample documentation.

5. Assessment and conclusion

In 49 samples of silicone products intended for food contact from the Norwegian markets content of siloxanes has been measured.

Coated paper for baking constituted 8 of the samples and in none of those samples siloxanes were found above the detection limits. In all of the 41 remaining samples siloxanes were found in content above the quantification limits. The siloxanes were predominately cyclic siloxanes.

Compared to proposed actions limits from DTU for sum of D3 to D8 and for sum of D3 to D13 plus L3 to L13, 24 of the collected samples exceeded these limits. However, the contents were determined by extraction of the total amount of the analysed siloxanes. After migration test to evaluate the migration of siloxanes into a food simulant it could be concluded, that none of the samples would exceed the action limits based on migration estimation.

The silicone product exhibited a wide range of siloxane concentrations and a hypothesis could be that the products with the highest siloxane content were not properly cured. Based on the available sample documentation obtained from the producers it was not possible to draw any conclusion about this aspect.

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Lund, K.L.; Petersen, J.H. 2002. Safety of food contact silicone rubber: Liberation of volatile compounds from soothers and teats. Eur. Food Res. Technol. 214, 429-434.

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Appendix A Samples of silicone products

A.1. Sample information and analytical results

Sample type	Trade name	Sampling date	Country of origin	Sample ID DTU	Sample ID NFSA	Surface to volume ratio	Siloxanes Sum of D3-D8 (mg/kg food)	Siloxanes Sum of D3-D13 and L3-L13 (mg/kg food)
Baking paper	Greaseproof pizzapapir	10-05-2016	Norge	K16-0556	100516025937	6	<LOD	<LOD
	Pizza og bakeark	10-05-2016	Norge	K16-0558	100516025892	6	<LOD	<LOD
	Bakepapir rull	10-05-2016	Norge	K16-0559	100516025936	6	<LOD	<LOD
	Bakepapir Silidor	25-04-2016	Sverige	K16-0562	2016/096161 1	6	<LOD	<LOD
	Toppits bakplåtsapper med struktur, 16 ark	11-05-2016	Tyskland	K16-0563	2016/123525 2	6	<LOD	<LOD
	Unik bakepapir	11-05-2016	Danmark	K16-0564	2016/123525 3	6	<LOD	<LOD
Baking mats	Bakepapir, ark	31-03-2016	Danmark	K16-0582	10616029824	6	<LOD	<LOD
	Bakepapir, ark med silikon	05-04-2016	Tyskland	K16-0585	10616029793	6	<LOD	<LOD
	Bakematte	11-05-2016	Thailand	K16-0575	2016/106509 6 - 802.330-72	6	0.14	3.7
	Makronmatte	27-05-2016	Kina	K16-0576	2016/10658 9	6	0.58; 2.2	24; 100
	Silikon bakeunderlag	31-03-2016	Kina	K16-0583	10616029825	6	0.32	17
	Brødbaker i silikon	24-05-2016	Spanien	K16-0560	260516028727	6	6.3	24
Baking moulds	Brødborm, silikon	24-05-2016	Kina	K16-0568	2016/123812 7	6	8.8	110
	Silikonform Ugle	11-05-2016	Kina	K16-0569	2016/105909 1	6	1.5	86
	Kakeform hjerte	11-05-2016	Kina	K16-0570	2016/106509 6	6	4.1	370
	Brødborm	27-05-2016	Kina	K16-0577	2016/10658 10	6	0.31	6.8
	Kakeform	13-05-2016		K16-0579	2016/115459 - 240516028233	6	100	630
	Is form	30-05-2016		K16-0581	2016/117835 - 260516028635	6	0.85	12
Muffin cups (reusable)	Daisy Pops Silicone Mold	11-05-2016	Kina	K16-0586	2016/105812 5	6	580	1300
	Kakeform Happy Love	23-09-2016	Italien	K16-0817	2016/196841 6	6	0.37	11
	Makronmatte Rosa 6 stk	23-09-2016	Kina	K16-0818	2016/196841 7	6	330;340;380	670;690;740
	Skje-form Rød jul	23-09-2016	Kina	K16-0819	2016/196841 8	6	82	570
	Muffinsform, art.85-4903 blomsterkruke/potte silikon	19-05-2016	Kina	K16-0566	2016/123772 5	6	91;96;96	590;640;630
	Muffinsform 12 stk, art.85-4901 blomst rosa farge, silikon	19-05-2016	Kina	K16-0567	2016/123772 6	6	7.8	83
	Muffinsform	11-05-2016	Thailand	K16-0574	2016/106509 6 - 402.566.16	6	1.1	5.5
	Muffinsform 12 stk,	23-09-2016		K16-0815	2016/197249 4	6	7.8	22

Table continued...

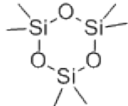
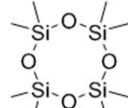
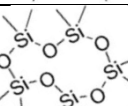
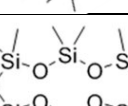
Sample type	Trade name	Sampling date	Country of origin	Sample ID DTU	Sample ID NFSA	Surface to volume ratio	Siloxanes Sum of D3-D8 (mg/kg food)	Siloxanes Sum of D3-D13 and L3-L13 (mg/kg food)
Kitchen utensils	Rørerredskap i silikon	24-05-2016	Kina	K16-0561	260516028683	6	150	670
	Unik rørskje silikon	13-05-2016	Kina	K16-0565	2016/123725 4	6	63	340
	Slikkepott grå	11-05-2016	Kina	K16-0571	2016/105909 2	6	360	1500
	Trakt, sett med 3	11-05-2016	Kina	K16-0572	2016/105909 3	6	1.9	12
	Deigskrape	11-05-2016	Kina	K16-0573	2016/105812 4	6	760	2000
	Måleskje	30-05-2016		K16-0580	2016/117835 - 300516029331	6	64	690
	Suppeøse, silikon	01-04-2016	Kina	K16-0584	10616029802	6	30;33;40	370;400;350
	Silikonepensel	23-09-2016		K16-0812	2016/197249 1	6	100	450
	Røreskje blå indigo	23-09-2016		K16-0813	2016/197249 2	6	570	1700
	Stekespade	23-09-2016		K16-0814	2016/197249 3	6	290	1100
Boxes	Slikkepott	23-09-2016		K16-0816	2016/197249 5	6	100	410
	Matboks i silikon	10-05-2016	Kina	K16-0557	100516025891	6	200	910
	Plastboks m/lokk	13-05-2016		K16-0578	2016/115459 - 240516028199	6	n.a	n.a
Teats	Compleat foodbag matboks	23-09-2016	Kina	K16-0820	2016/197018 9	6	170	410
	Compleat foodskin matboks	23-09-2016	Taiwan	K16-0821	2016/197018 10	6	200	340
	Philips Avent natural	30-08-2016	England	K16-0803	2016/206415 1	0.8	0.86;0.60;0.58	7.1;4.3;4.3
	MAM teat 2	30-08-2016	Østrig	K16-0804	2016/206415 2	1.0	0.14	0.41
	Tommee Tippee	30-08-2016	Kina	K16-0805	2016/206498 3	1.0	5.3	19
	Dr.Brown's natural	30-08-2016	USA	K16-0806	2016/206525 4	0.7	0.92	0.99
	Munchkin Latch	21-09-2016	Kina	K16-0807	2016/206616 5	1.5	2.9	34
	Esska silikon	21-09-2016		K16-0808	2016/206616 6	0.4	0.14	0.88
	Medela smokk	21-09-2016		K16-0809	2016/206616 7	0.7	0.01	0.01
	NUK first choice	21-09-2016	Tyskland	K16-0810	2016/206646 8	0.9	0.05	0.35
	Twistshake antikolikk	21-09-2016	Kina	K16-0811	2016/206646 9	0.8	0.69	8.4

<LOD: below detection limits see Appendix C

n.a.: not analysed

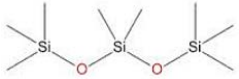
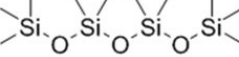
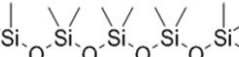
Appendix B Names and chemical information of siloxanes determined

B.1. Cyclic siloxanes

ID	Compound	Structure	Molecular formula	CAS no.	Molecular weight (g/mol)	Boiling point
D3*	Hexamethyl-cyclotrisiloxane		$C_6H_{18}O_3Si_3$	541-05-9	222,06	134 °C
D4*	Octamethyl-cyclotetrasiloxane		$C_8H_{24}O_4Si_4$	556-67-2	296,62	175 °C
D5*	Decamethyl-cyclopentasiloxane		$C_{10}H_{30}O_5Si_5$	541-02-6	370,77	210 °C
D6*	Dodecamethyl-cyclohexasiloxane		$C_{12}H_{36}O_6Si_6$	540-97-6	444,92	245 °C
D7	Tetradecamethyl-cycloheptasiloxane	See above	$C_{14}H_{42}O_7Si_7$	107-50-6	519.08	
D8	Hexadecamethyl-cyclooctasiloxane	See above	$C_{16}H_{48}O_8Si_8$	556-68-3	593.23	
D9	Octadecamethyl-cyclononasiloxane	See above	$C_{18}H_{54}O_9Si_9$	556-71-8	667.39	
D10	Eicosamethyl-cyclodecasiloxane	See above	$C_{20}H_{60}O_{10}Si_{10}$	18772-36-6	741.54	
D11	Docosamethyl-cycloundecasiloxane	See above	$C_{22}H_{66}O_{11}Si_{11}$	18766-38-6	815.69	
D12	Tetracosamethyl-cyclododecasiloxane	See above	$C_{24}H_{72}O_{12}Si_{12}$	18919-94-3	889.85	
D13	Hexacosamethyl-cyclotridecasiloxane	See above	$C_{26}H_{78}O_{13}Si_{13}$	23732-94-7	964.00	

*Compound with authentic standard available

B.2. Linear siloxanes

ID	Compound	Structure	Molecular formula	CAS no.	Molecular weight (g/mol)	Boiling point
L3*	Octamethyl-trisiloxane		$C_8H_{24}O_2Si_3$	107-51-7	236,53	153 °C
L4*	Decamethyl-tetrasiloxane		$C_{10}H_{30}O_3Si_4$	141-62-8	310,69	194 °C
L5*	Dodecamethyl-pentasiloxane		$C_{12}H_{36}O_4Si_5$	141-63-9	384,84	230 °C
L6	Tetradecamethyl-hexasiloxane	See above	$C_{14}H_{42}O_5Si_6$	107-52-8	458.99	
L7	Hexadecamethyl-heptasiloxane	See above	$C_{16}H_{48}O_6Si_7$	541-01-5	533.14	
L8	Octadecamethyl-octasiloxane	See above	$C_{18}H_{54}O_7Si_8$	556-69-4	607.30	
L9	Eicosamethyl-nonasiloxane	See above	$C_{20}H_{60}O_8Si_9$	2652-13-3	681.46	
L10	Docosamethyl-decasiloxane	See above	$C_{22}H_{66}O_9Si_{10}$	556-70-7	755.61	
L11	Tetracosamethyl-undecasiloxane	See above	$C_{24}H_{72}O_{10}Si_{11}$	107-53-9	829.76	
L12	Hexacosamethyl-dodecasiloxane	See above	$C_{26}H_{78}O_{11}Si_{12}$	2471-08-1	903.92	
L13	Octacosamethyl-tridecasiloxane	See above	$C_{28}H_{84}O_{12}Si_{13}$	2471-09-2	978.07	

*Compound with authentic standard available

Appendix C Analytical detection limits (LOD) and quantification limits (LOQ)

Cyclic (D) and linear (L) siloxanes	LOD	LOQ
Hexamethylcyclotrisiloxane (D3)	<0.17	<0.58
Octamethylcyclotetrasiloxane (D4)	<0.056	<0.19
Decamethylcyclopentasiloxane (D5)	<0.026	<0.088
Dodecamethylcyclohexasiloxane (D6)	<0.007	<0.025
Tetradecamethyl-cycloheptasiloxane (D7)	<0.036	<0.12
Hexadecamethyl-cyclooctasiloxane (D8)	<0.036	<0.12
Octadecamethyl-cyclononasiloxane (D9)	<0.036	<0.12
Eicosamethyl-cyclodecasiloxane (D10)	<0.036	<0.12
Docosamethyl-cycloundecasiloxane (D11)	<0.036	<0.12
Tetracosamethyl-cyclododecasiloxane (D12)	<0.036	<0.12
Hexacosamethyl-cyclotridecasiloxane (D13)	<0.036	<0.12
Octamethyltrisiloxane (L3)	<0.10	<0.35
Decamethyltetrasiloxane (L4)	<0.009	<0.030
Dodecamethylpentasiloxane (L5)	<0.006	<0.022
Tetradecamethyl-hexasiloxane (L6)	<0.006	<0.022
Hexadecamethyl-heptasiloxane (L7)	<0.006	<0.022
Octadecamethyl-octasiloxane (L8)	<0.006	<0.022
Eicosamethyl-nonasiloxane (L9)	<0.006	<0.022
Docosamethyl-decasiloxane (L10)	<0.006	<0.022
Tetracosamethyl-undecasiloxane (L11)	<0.006	<0.022
Hexacosamethyl-dodecasiloxane (L12)	<0.006	<0.022
Octacosamethyl-tridecasiloxane (L13)	<0.006	<0.022

Unit: mg/kg food

Appendix D Analytical GC-MS conditions

D.1. GC-MS setup

GC-MS: Agilent 6890A Plus.

GC-column: DB5-MS, 30 meter, i.d. 0.25 mm, film thickness 0.25 µm.

Injection: 1 µl splitless, split time 1 min.

Carrier gas: Helium with constant flow 37 cm/sec.

Oven program: 50°C for 3 min., 10°C/min. until 140°C, holding time 0 min, 40°C/min. until 300°C.

D.2. Monitored ion fragments for siloxanes with authentic standards: D3-D6 and L3-L5

Compound	RT (min)	Quantification mass (m/z)	Verification Q1 (m/z)	Verification Q2 (m/z)
D3	5.6	207	191	133
L3	6.6	221	222	205
D4	8.6	281	282	283
L4	9.7	207	208	295
D5	11.1	355	267	356
Internal std.	11.5	281	147	369
L5	12.3	281	147	369
D6	13.5	341	429	325

D.3. Monitored ion fragments for quantification of D7-D13 and L6-L13

Compound	RT (min)	Masses for calculation of sum areas
L6	14.5	73,147,221
D7	15.2	73,147,327,415
L7	15.7	73,147,221,295
D8	16.1	73,147,221,355
L8	16.4	73,147,221,295
D9	16.8	73,147,221,355
L9	16.9	73,147,221,295
D10	17.2	73,147,221,355
L10	17.4	73,147,221,295
D11	17.6	73,147,221,355
L11	17.9	73,147,221,295
D12	18.0	73,147,221,355
L12	18.2	73,147,221,295
D13	18.4	73,147,221,355
L13	18.6	73,147,221,295

National Food Institute
Technical University of Denmark
Kemitorvet
Building 202
2800 Kgs. Lyngby
Denmark

T: 35 88 70 00
F: 35 88 70 01
www.food.dtu.dk

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