

## SCHEDULE 3

### Overall and Specific Migration Testing Using Food Simulants

## PART 2

### Food Simulants to be used in Migration Testing

3. The characteristics of rectified olive oil referred to in the Table are—
  - (a) Iodine value (Wijs) = 80 to 88
  - (b) Refractive index at 25°C = 1.4665 to 1.4679
  - (c) Acidity (expressed as % of oleic acid) = 0.5% maximum
  - (d) Peroxide number (expressed as oxygen milli equivalents per kg of oil) = 10 maximum