19 October 2006

Information sheet

Ökotest 10/2006 / Strawberry Preserves “Spreads – A Critical Look”

The test of strawberry preserves in glass jars with metal screw caps is published in the current issue of the periodical “Öko-Test” on p. 22 ff. In addition to the search for pesticide residues in the preserves themselves, particular attention was paid to the composition of the closure lining compound. A brief summary of the results, and an evaluation follow below.

Test results, general

- As was to be expected, ALL of the metal caps inspected were fitted with sealant lining compounds with PVC material. This fact resulted in a remark in the column "Test results - Other deficits” (German: Testergebnis Weitere Mängel), but not in a general devaluation of the product in the “Overall evaluation”..

- Values in excess of the threshold levels defined arbitrarily by “Öko-Test” for content of the PVC plasticizers diethylhexyl adipate (DEHA) and diisodecyl phthalate (DIDP) in the analysis of the closure lining compounds resulted in a significant devaluation in "Test results - Other deficits”, with a negative effect on the “Overall evaluation” of the product (see explanations in the test, bottom of p. 26). This was the case with 10 of the 19 fruit preserves / spreads tested.

- According to the test results, NONE of the products tested were found to contain detectable migration of substances from the packaging material into the food product. This generally confirmed conformity with food laws as regards the packaging material used.

Test results, Silgan White Cap closures

- NONE of the fillers who use the Silgan White Cap closures were affected by a devaluation in the “Overall evaluation” of their product due to the PVC plasticizer system used. This positive comparison with the other closure competitors is due to the fact that Silgan White Cap has voluntarily banned phthalates and adipates from the formulae of its lining compounds for some time.

Remark

- Even though “Öko-Test” did not evaluate levels below 10.000 mg DEHA / DIDP per kg of cap lining compound, questions posed by the fillers prior to publication of the article caused a great deal unease regarding much lower levels and resulted in calls for 100% elimination of these substances. In this context it must be mentioned that the values detected here, some in the ppm range, are due to unavoidable contaminations resulting from the processing of raw materials to manufacture jar closures, as determined by current state-of-the-art science.

As a manufacturer of closures, Silgan White Cap is well aware of the continuing obligation to its customers and will continue to maximize closure performance as far as is technically feasible.

In summary, it can be stated that Ökotest analysis has confirmed the leading position of Silgan White Cap and the validity of the production of metal closures for the food-processing industry using state-of-the-art technology.

Reference: Öko-Test 10/2006, http://www.oeko-test.de/cgi/ot/otgs.cgi?suchtext=&doc=40886

Further information can be obtained from silganwhitecap.com