

Appendix 8.

Specifications for Metal Cans

Test items	Elution conditions			Maximum limits	
	Foods	Solvents	Temp. and Time		
Arsenic	Foods over pH 5	Water	60° 30 min.*	0.2 ppm (as As ₂ O ₃)	
Cadmium	Foods of pH 5 or less	0.5% citric acid solution	60° 30min.	0.1 ppm	
Lead				0.4 ppm	
Phenol		Water	60° 30 min.*	5 ppm**	
Formaldehyde				N.D.**	
Residue on Evaporate	Fats/oils & fatty foods	n-heptane	25° 1hrs.	30 ppm** (90 ppm, when the inside of a can is coated with an agent made mainly of a natural fat/oil, which contains zinc oxide exceeding 3% in the coat applied. 30 ppm as chloroform-soluble matter, when a sample can is coated in similar manner to the above sample and the residue exceeds 30 ppm.	
	Alcoholic beverages	20% ethanol	60° 30min.		
	Other Foods	Foods over pH 5	Water		60° 30min.*
		Foods of pH 5 or less	4% acetic acid		
Epichlorohydrin		n-heptane	25° 2hrs.	0.5 ppm**	
Vinyl chloride		Ethanol	5° or low 24hrs.	0.05 ppm**	

Notes: * 90° 30min., when the product is used at 100° or more
 ** Confined to cans coated with a synthetic resin