

## Press release

Polar adhesion meets fatty foods

Waldkraiburg, October 2025

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### **New TPE with adhesion to polar thermoplastics for applications involving contact with fatty foods**

With its new FC/CM3/AD1 compound series, KRAIBURG TPE meets the requirements of the two most important regulations for food contact applications: European Regulation (EU) No. 10/2011 and Title 21 Code of Federal Regulations (21CFR §177.2600) of the US Food and Drug Administration (FDA). The new series was developed specifically for contact with fatty foods and is also characterized by a pleasant feel and improved organoleptic properties. Target applications include reusable food packaging, cosmetic applications, and hoses and conveyor belts in food processing.

Increased consumer awareness of environmental and sustainability issues has led to steadily rising demand for reusable products in many areas. Typical examples include food containers such as lunch boxes, mixing bowls, and sealable bowls, where the seals in the lids are often made of thermoplastic elastomers.

However, the use of these end products requires reliable materials to ensure long-term physiological safety. The relevant regulations for plastic applications that come into direct contact with food—Regulation (EU) No. 10/2011 and Title 21 Code of Federal Regulations (21 CFR §177. 2600) of the Food and Drug Administration (FDA) in the USA – define strict limits for the permissible migration of ingredients from the materials in this context. In addition, KRAIBURG TPE meets the requirements that both regulations place on compound compositions. The prerequisites for complying with the legal migration limits are the combination of the new formulation of the FC/CM3/AD1 series with a well-thought-out design of the end product.

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"We have been working intensively on this topic in recent years and have invested heavily in the development of new TPS compounds for safe applications in food contact," says Dirk Olberding, Market Manager Consumer at KRAIBURG TPE. "Through comprehensive analyses and migration studies, we have succeeded in determining precise calculation bases for migration properties and transferring them to the formulation of commercial TPS types."

Olberding also points out in this context that TPE compounds can exhibit very complex migration behavior due to their variable combinability. "The ideal solution is therefore to tailor the TPE formulation of the individual series as precisely as possible to the expected contact media – usually high-fat foods such as meat, cooking oils, dressings, or sauces. To ensure this, we took two different approaches when formulating the materials, examining the individual raw materials and their interaction on the one hand, but also keeping an eye on the end product in terms of its migration potential on the other."

Thanks to their resistant surface and outstanding mechanical properties, the new materials from KRAIBURG TPE significantly increase the service life of reusable containers and lids. Adhesion to various polar thermoplastics such as Tritan (PCT-G), PET, SAN, PC, ABS, PA6, and PA12 has been successfully tested across the board. Due to their very good resilience – proven by hysteresis tests – and excellent tear strength and tear resistance values, they are also ideal for cosmetics and food packaging. The new range can be processed thermoplastically with excellent results, allowing for a great deal of freedom in component design. The compounds are produced at the KRAIBURG TPE site in Waldkraiburg and are now available worldwide.

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In accordance with the aforementioned regulatory guidelines, the newly developed THERMOLAST® K compounds of the FC/CM3/AD1 series offer significantly improved migration control compared to conventional TPS. Their minimized migration potential makes them particularly suitable for applications involving direct contact with fatty foods.

KRAIBURG TPE will be presenting the new TPE series from the THERMOLAST® K family at K 2025 in Hall 6, Booth C58-03.



**Image:** Behind the new TPE there is intensive development work and a deep understanding of the interplay between formulations and the design of end products. (Image: KRAIBURG TPE)

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### Information for press representatives



[Images](#)

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### About KRAIBURG TPE

KRAIBURG TPE ([www.kraiburg-tpe.com](http://www.kraiburg-tpe.com)) is a global manufacturer of custom thermoplastic elastomers. KRAIBURG TPE was founded in 2001 as an independent business unit of the KRAIBURG Group and is now the industry's competence leader in the field of TPE compounds. The company's goal is to provide safe, reliable and sustainable products for customer applications. With more than 700 employees worldwide and production sites in Germany, the USA and Malaysia, the company offers a large product portfolio for applications in the automotive, industrial and consumer goods industries, as well as for the strictly regulated medical sector. The established THERMOLAST®, COPEC®, HIPEX® and For Tec E® product lines are processed by injection molding or extrusion and offer manufacturers numerous advantages not only in processing but also in product design. KRAIBURG TPE is characterized by its innovative strength, global customer orientation, customized product solutions and reliable service. The company is ISO 50001 certified at its headquarters in Germany and holds ISO 9001 and ISO 14001 certifications at all its sites worldwide.