

塑膠以外常用於嬰兒奶瓶和兒童餐具的材料概覽

材料	用途	一般特性 ^a	主要關注的遷移物	該遷移物對健康構成的影響	相關法規 ^b
玻璃和陶瓷	嬰兒奶瓶、餐具、微波爐器皿	耐熱度高和耐化學腐蝕性，耐衝擊性低，耐受溫度達~400°C	鉛（釉或彩色裝飾的污染物）	長期接觸對人體發育中的神經有毒性。 ¹² 作用國際癌症研究機構（2006）分類無機鉛化合物為第 2A 組（可能對人類致癌） ²	-84/500/EEC 指令 - 美國食品和藥物管理局（FDA） CPG Sec. 545.450 - 美國食品和藥物管理局（FDA） CPG Sec.545.400
			鎘（釉上彩裝飾的污染物）	長期接觸可影響人體的腎臟。 ¹³ 國際癌症研究機構（準備中）分類鎘和鎘化合物為第 1 組 ²	- GB 13121-91 -GB 9685-2008

材料	用途	一般特性 ^a	主要關注的遷移物	該遷移物對健康構成的影響	相關法規 ^b
不銹鋼	嬰兒奶瓶、餐具、保溫瓶	高耐熱和耐化學腐蝕性、高耐衝擊，堅固耐用，融化於~1300°C	鎳（成分）	少量的話不會中毒，但能挑起人對鎳過敏的反應。 ¹⁴ 國際癌症研究機構（準備中）分類鎳化合物為第 1 組，並在 1990 年分類鎳金屬為第 2B 組 ²	-GB 9684-88 -GB 9685-2008
			鉻（成分）	長期過度接觸於鉻（VI）對實驗動物有發育毒性。 ¹⁵ 有些人會對鉻（VI）和（III）過敏。 ¹⁵ 國際癌症研究機構（準備中）分類鉻（VI）為第 1 組，而在 1990 分類金屬鉻和鉻（III）為第 3 組 ²	
鋁	飲料瓶	高耐衝擊性和耐熱性，耐用，融化於~660°C	鋁（成分）	長期接觸會影響實驗動物的生殖系統和發育中的神經系統 ¹⁶	-GB11333-1989 -GB 9685-2008

材料	用途	一般特性 ^a	主要關注的遷移物	該遷移物對健康構成的影響	相關法規 ^b
橡膠	餵養奶嘴和安撫奶嘴	有彈性，耐受溫度達~100°C	亞硝胺	增加人類患癌症的風險。 ¹⁷ 國際癌症研究機構分類一些亞硝胺化合物在第 2A 或 2B 組 ²	- 93/11/EEC 指令, -21CFR177.2600 -GB 4806.2-1994 -GB 9685-2008
硅(矽膠)	嬰兒奶瓶、餵養奶嘴和安撫、奶嘴、餐具、飲管	有彈性、高耐熱性、耐受溫度達~200°C	揮發性有機化合物 (VOC)，例如：氧硅烷 (單體)	長期接觸高劑量會影響實驗動物的肝臟 ¹⁸	-21CFR177.2600
木材和竹	筷子和其他餐具	高衝擊性和高耐熱性、於~300°C 燃燒	甲醛 (漆和粘合劑的污染物)	動物研究顯示，長期接觸飲用含高劑量甲醛的水，可能會導致胃病理變化和腎臟重量增加。 ¹⁹ 國際癌症研究機構 (準備中) 分類經呼吸攝入的甲醛為第 1 組 ²	-GB 19790.1-2005 -GB 10790.2-2005 -GB 9685-2008

註:^a參照英國不鏽鋼協會、美國陶瓷學會、美國鋁業協會的資料，以及製造商提供的與食物接觸物品說明。以各種塑膠物料製造的與食物接觸物品的特性會因配方、處理方法及技術等的不同而各異。^b參照食物法典委員會、歐盟委員會、美國食品及藥物管理局及中華人民共和國衛生部規定的條例或標準。

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