QUESTIONS RELATING TO PROPOSED FDA
PCB REGULATIONS

1. How were proposed levels in food, feed and packaging materials developed?

2. What sampling and analytical procedures are proposed? Samples range from heat transfer fluid to milk to stretch film packaging.

3. What corrective actions are permissable to reach acceptable PCB levels? Barriers in packaging, trimming of fat from poultry, skimming of milk, etc.?

4. How much PCB will be tolerated in converted units?

5. What is meant by "harmful and deleterious" as it applies to heat transfer fluids?

6. Is proposal intended to apply to capacitors or transformers?