

INSIDE FOOD CONTACT MATERIALS

PlasticsEurope
Association of Plastics Manufacturers

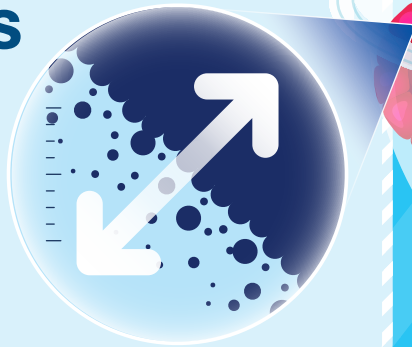
FCA Food Contact Additives
A sector group of Cefic



HOW CAN WE MAKE SURE THAT MIGRATION IS SAFE?

➔ MIGRATION OF SUBSTANCES INTO FOOD OCCURS WITH ALL PACKAGING

Migration is a physical process and happens whenever packaging — of any type — comes into contact with food. It is natural. The key point is ensuring the level of migration remains safe.



➔ PLASTICS ARE RIGOROUSLY TESTED TO MAKE SURE THAT MIGRATION - IF ANY - IS SAFE

Testing conditions are specified legally, and need to be used by all actors performing tests in the value chain (from raw materials to packaging producers and to food packers). The tests are done at several stages in the value chain to ensure that the plastic sample is suitable in its end-use.

Variables can include:



Temperature



Time



Contact surface



Food type

Take a sample of the plastic



Test in contact with a food simulant



Food simulants - as prescribed by law, (e.g. olive oil) - mimic the properties of different food types under typical / worst case conditions.

Monitor migration under standardised conditions



Analyse the results to verify that safety limits are met

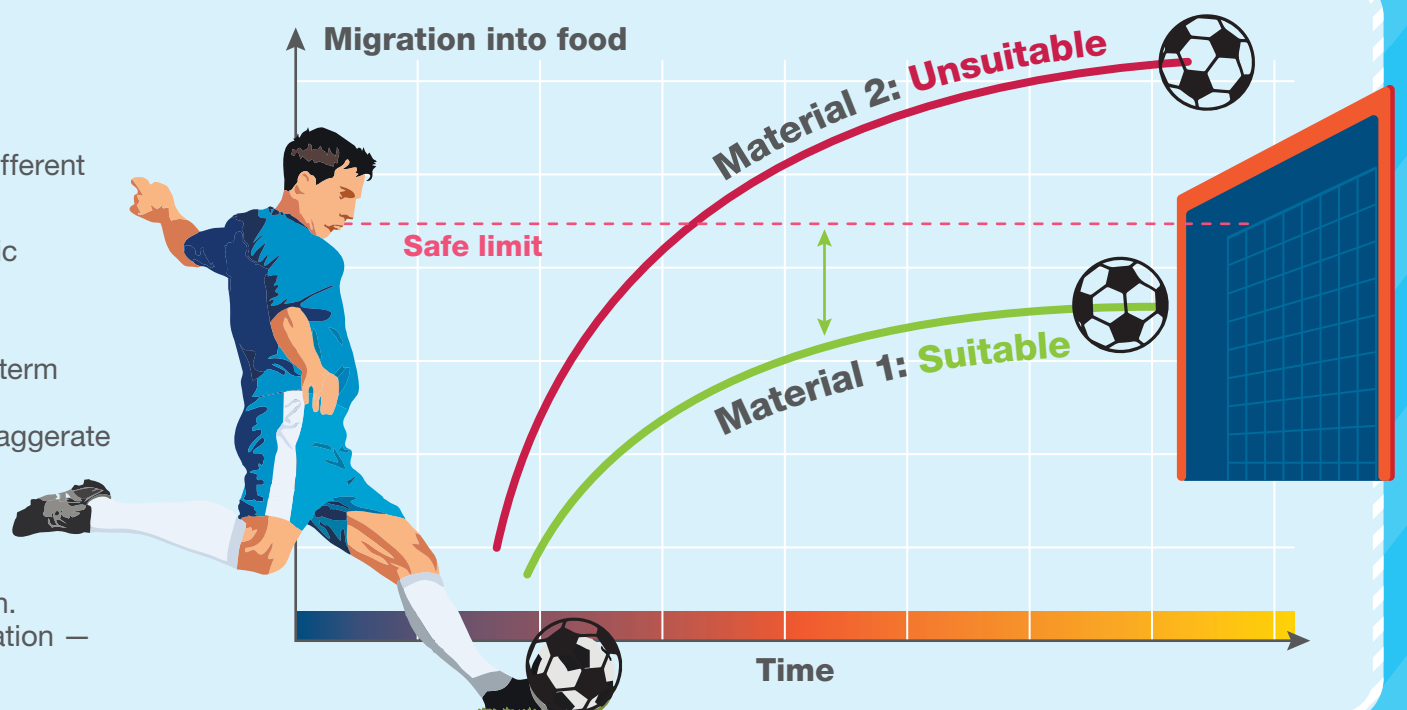


? WHAT DO THE TESTS SHOW?

The tests show how migration occurs in different food types under various conditions.

The tests enable us to determine if a plastic packaging can be used for given food and conditions of use.

For example, it may be beneficial for long-term storage, unless they are suitable for high temperature. The tests are designed to exaggerate the real use scenario and therefore to make sure there is a safety margin, e.g. by assuming that all the food is in contact with the packaging, and by exaggerating levels of consumption. These testing conditions ensure that migration — if any — is far below the safety level.



WITH ALL THESE DATA, WE CAN ENSURE THE SAFE USE OF THE PACKAGING

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HOW CAN WE MAKE SURE THAT MIGRATION IS SAFE?

At all stages of the value chain, materials are produced in a controlled, safe and consistent way.

➔ NINE GOLDEN RULES OF ENSURING SAFETY THROUGHOUT THE SUPPLY CHAIN:



Assign management responsibilities for ensuring product safety, and train all operational personnel.



Implement quality assurance systems and policies to ensure compliance with applicable regulations.



Have procedures in place at production level to prevent contamination.



Adhere to a stringent hygiene policy.



Document all relevant information (e.g. product formulation, operating procedures), ensure correct labelling, and implement traceability procedures.



Conduct internal risk assessment of the quality controls and specifications in order to ensure ongoing effective implementation.



Have a system for complaint handling, product recall and incident management in place.



Regularly carry out internal and supplier audits.



Ensure that procedural changes are managed and implemented properly.

? WHO ENSURES THE SAFETY OF FOOD CONTACT MATERIALS?

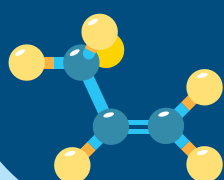
All of the different parties involved are required to issue a declaration of compliance that states product safety.



PROCESS FOLLOWS EFSA'S RISK ASSESSMENT PRINCIPLES



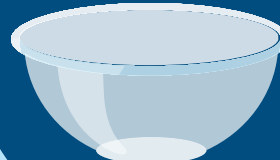
Additives and monomers producers



Intermediate non finished packaging (pellets, sheets, film, preform...)



Packaging producers



Food packers as users of food contact material



Final packed food distribution



ALL THIS ENSURES SAFE FOOD CONTACT MATERIALS