

## Food Contact Materialschallenges and achievements

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# FCM: a technologically driven sector



# FCM = packaging + food machinery + kitchenware

#### **Conventional** :

- Plastics, including multilayers
- Regenerated cellulose, Paper and board,
- Glass and ceramics,
- Elastomers, Metals, Wood, textile, waxes etc.

Sustainable (biobased, recycled, etc) Innovative (active, intelligent, nano)



### Role as JRC and EU Reference Laboratory



As FCM activities since 1995 Serving sectorial policies on release of substances from food contact materials

#### Work

migration testing, scientific support for FCM legislation

Ad-hoc contributions to EFSA for exposure assessment

### **Official controls**

Member State Authorities and Enforcement Laboratories As EU Reference Laboratory nominated in 2004





# \*\*\*\* \*\*\*\* \*\*\*\* European Commission

# **EURL role: challenges and limitations**

#### Official controls in support to EU legislations

- FCM: 17 materials framework- only 3 are EU harmonised
- Main area for EURL : plastics (materials and articles)
- Others: various national legislations -> JRC policy work

#### Limits: as Specific Migration limits (SMLs)

- Need to simulate migration + quantification (polymers)
- 6 simulants, 4 testing modes, >1000 substances
- Test materials are polymers back engineered to reach SML
- Need also be homogeneous and pass stability (antioxidants..)

#### Limitations => if it could be done, it would have been done....

Commercial PT rounds NEVER been offered for SM on materials





# Challenges: gaps in enforceability of plastics for test methods for compliance

Plastics: >1000 substances regulated relying on:

- Having the correct calibrants and access to them
- Having methods of analysis

There are only 28 CEN methods (no Codex, no ISO,...) Petitions go back to 1970s with no methods (about 260 OK) Only about 300 substances available as calibrants Tip of the iceberg: non harmonised areas represent> 9,000 substances

Work of JRC as link EFSA-COM since 1996 for methods and substances petitioned can feed into support to the EURL







# **JRC strategy as EURL**

#### **Overarching principles:**

New topics since so much to cover and NO control plans

European Commission

- Priorities are decided by the network of NRLs
- Collaborations with professional associations
- Combine exercises to serve also as "validation" precision criteria over flexible method descriptions
- In cycle of 3 yrs (pilot/precision- confirmation PT yr1-2)
- Use EURL platform to develop guidances (year3)

#### In practice:

• ILCs (2-4/yr since 2005)





# A wide coverage of ILCs

#### Cannot test on every food: "simulants"

 $\Rightarrow$ new inception of PPPO as simulant for dry foods in 2011  $\Rightarrow$ JRC validated methods to use PPPO in testing  $\Rightarrow$ Conducted PT to derive precision criteria for 6 surrogates  $\Rightarrow$ First time ever validation of <u>migration</u> + quantification  $\Rightarrow$  Developed a protocol for polymer surrogate

Commission

#### Compliance testing without experiments: Modelling

 $\Rightarrow$  Diffusion modelling accepted for compliance  $\Rightarrow$  JRC guidance on applicability of models  $\Rightarrow$ Trainings to NRLs (2002, 2006, 2010) and PTs on 3 softwares  $\Rightarrow$ Now used also by NRLs/ OC for checks for screening purposes t2 = t1 \* Exp ((-Ea/R) \* (1/T1-1/T2))





# Practical enforceability: harmonising correct interpretation of EU law for testing

Commission

#### Technical guidelines = bridge legislation and lab work

- Sampling and test conditions for kitchenware (2009)
- Sampling and testing of polyamide and melamine kitchen utensils subjected to a specific measure on imports in 2011 imposing random controls of 10% consignments

#### Worldwide use and effect:

- ⇒ILCs showed improvement from 63% to 100% (both NRLs and OCLs up to 66 participants)
- ⇒3rd countries imports non-compliant to safety limits decreased from 11% to 1%









# Mixing JRC and EURL towards development of policies: example of ceramics

- Ceramics: 1985, only 2 metals (release Pb and Cd)
- New: rim, crystal, bakeware, 10 metals, lower limit (by 400)
- Solve technical questions BEFORE policy discussions:
  - What can migrate? New testing approaches?
  - Simulations at room temperature possible for bakeware?
- Key= collaborations with stakeholders (>4500 tests samples)
- Goal: pragmatic options (food safety, trade, feasibility)
- 2015: ILC on 8 metals and 55 participants fed into ISO TC 166
- 2016: migration ILC, rim tests, crystalware, bakeware.
- Mixed stakeholder open group







## Scientific and technical capacity building

#### **Trainings for NRLs**

- Third countries, e.g. Thailand, China, Vietnam, Singapore, Indonesia, Turkey, etc
- DG SANTE Food and Veterinary Office,
- EU China Trade Project (China) since 2008







### Keeping up: always different topics!



Inks, UV curing agents



epoxy resins



baby bottles



dry foods, multilayers materials



plasticisers



**Kitchenware (China** imports)





# Ensuring FCM safety in innovation based on "science with a purpose"

**Consumer** Demands convenience, quality, protection Industry Innovation - (functional, safe, smart/intelligent, sustainable), compliant in a global market

Consumer groups, media Acceptance, public perception

> Official Controls Enforcement compliance

=unique positioning

European Food Safety Authority Risk assessment

DG SANTE Member State Competent authorities Risk Management, EU harmonisation

**CEN/ISO** Standardisation

Council of Europe Input in nonharmonised areas





