

Food Contact Materials

Legislation, Control, Science and Good Practices

20 November 2014
8.30h – 17h



VENUE

FPS Public Health,
Eurostation, Victor Horta Square
40, 1060 Brussels
(nearby midi train station)

REGISTRATION

Registration at <http://voeding.kvcv.be>

REGISTRATION FEE

Members KVCV/ie-net/ Pack4Food/
SENSNET : 175€
Non-members : 200€
Government/Academics : 125€
(prices are VAT included)

CONTACT

Joris Van Loco
Symposium.FCM@wiv-isp.be
Christine Mortelmans
christine.mortelmans@ie-net.be

We are **daily confronted** with materials in contact with food. One might think of the packaging of food but also kitchen utensils and even tubing of your coffee machine are to be considered as food contact materials.

The use of inappropriate materials during the manufacturing or incorrect use of these food contact materials **may lead to the migration** of components from the material towards the food. At this moment approximately **ten thousand substances are known to be used** in food contact materials. Some of these compounds as well as some **non-intentionally added substances (NIAS)** may cause **health risk to the consumer** in case of migration into the food.

On the other hand, migration of volatile substances can also **change organoleptic properties of packaged food** products. Food contact materials and articles are regulated by the **Framework Regulation EC 1935/2004** through legislation on specific materials and individual substances or groups of substances used during the manufacturing of food contact materials, as well as by national legislation. **Food inspection services are daily controlling** food contact material producers, as well as the use of these materials on the level of food industry and retail. Samples of food contact materials are analysed in laboratories and **migration tests** are carried out.

During this seminar we will focus specifically on the European and Belgian legislation and on control procedures. Furthermore we will tackle the risks associated with the migration of components into food. Moreover the latest developments and hot topics in the area of materials in contact with food will be put forward. This **seminar is intended for** people from industry, universities, research institutions and government.

PRELIMINARY PROGRAM

- ◆ Session 1: Legislation & Control
 - ◇ Food Contact Material Legislation
 - ◇ Control Procedures of Federal Agency of the Safety of the Food Chain
- ◆ Session 2: Good Practices in the Industry
- ◆ Session 3: Exposure and Risk Assessment
 - ◇ Exposure and Risk Assessment: the FACET exposure tool
 - ◇ The alternatives for polycarbonate in baby bottles. What are the risks?
- ◆ Session 4: Hot Topics
- ◆ Poster presentations

SCIENTIFIC AND R&D POSTERS

Scientists have the opportunity to present their research findings during this symposium. We welcome scientific and R&D posters that cover the whole range of Food Contact Materials: new analytical techniques, innovative food packaging, risk assessment or other research topics in the area of FCM. Guidelines and submission can be found on <http://voeding.kvcv.be>

With the support of