

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/BVI-IBE: 175€

Non-members: 200€

Government/Academics : 125€

(prices are VAT included)

**Employees of the food industry (PC/CP 220) might receive a reimbursement of 120€ (www.ipv.be)*

CONTACT

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We are **daily confronted** with materials in contact with food (FCM). 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.

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.

PROGRAM

Session 1: Legislation & Control

- EU Regulations on FCM, mainly on plastics and its developments (*Luigi Rossi, independent consultant*)
- Control procedures FASFC (*Caroline De Praeter and Katrien Erven, FAVV-AFSCA*)

Session 2: Good Practices in the Industry

- Ensuring the safety of packaged foods; the Nestlé approach (*Sander Coster, Nestlé*)
- Interpretation of EU 2023/2006: GMP in carton packaging (*Pieter Geers, Graphic Packaging*)

Session 3: Exposure and Risk Assessment

- FACET exposure tool - its use in risk assessment for migrants from FCM (*Peter Oldring, Valspar Europe*)
- Plastic baby bottles used as substitutes for polycarbonate: Evaluation of the migration and associated risks. (*Els Van Hoeck, WIV-ISP*)

Session 4: Hot Topics

- How to conduct the safety assessment of NIAS? Review of recent experts' proposals (*Leonor Garcia, Coca Cola*)
- Packaging-related taints of food products (*Inge Dirinck, SENSTECH*)
- Update on the Draft German Printing Inks Ordinance (*Hazel O'Keeffe, Keller and Heckman*)
- GMP in the packaging industry. Where to start? (*An Vermeulen, Pack4Food*)

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 FCM: new analytical techniques, innovative food packaging, risk assessment or other research topics in the area of FCM. Abstracts should be submitted **before 10 October**. Guidelines can be found on <http://voeding.kvcv.be>