





d kaging um



- CO₂ emissions production, use

 → climate change, impacts of fossil fuel extraction
- Intensive agriculture for feedstock

 → biodiversity loss, soil fertility
 loss, disrupted nutrient cycles
- Waste generation
 → plastic pollution, land use for landfill, chemical pollution, CO₂
- Water use
 → declining water resources
- and more...





Keep oxygen out: preserve flavor

Keep CO_2 = "fizz" in

Keep pests out

Keep moisture out

Enable traceability

Keep light out: *
preserve vitamins
and taste

Enable "experience"

Food packaging functions

Enable long term storage

Enable

convenience

Convey information to consumer

Enable highthroughput production

Enable retail selling

Advertise the product

Prevent spoilage

of complex global supply chains

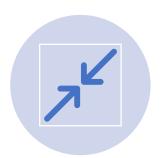
General conclusions on environmental impacts of FCMs



Integrative assessment, no single-issue focus



Align with local situation



Less is... less:
REDUCE & REUSE main focus



FCM strategy as part of all environmental and human health considerations:

food production, procurement, processing, food packaging and service ware



WHAT IS FOOD PACKAGING MADE OF?

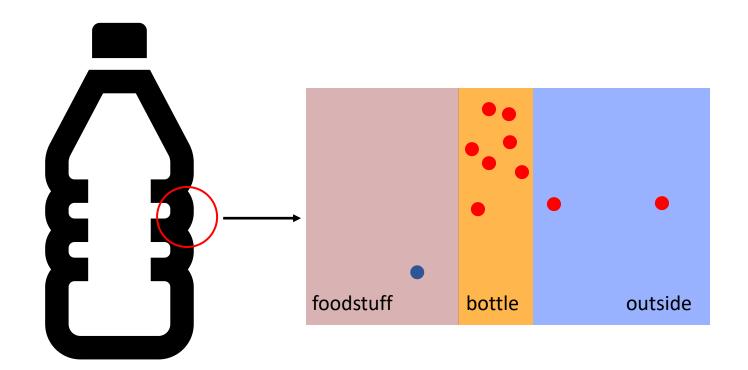
- Food packaging can be made of many different materials in many different combinations.
- Thousands of different chemicals are used to produce food packaging.
- Some of these chemicals migrate from the packaging into the food.



Find out more: bit.ly/fpf-factsheet



Migration: chemicals transfer into food



- small molecule food contact chemical
- small molecule food ingredient



WHAT INFLUENCES MIGRATION OF CHEMICALS INTO FOOD?



...at high temperature



...after long contact times





...when using small portion sizes

...of fat-soluble chemicals into fatty foods



Find out more: bit.ly/fpf-factsheet





low levels ≠ safe levels

Learn more:

<u>Unwrapping</u>

<u>Food</u>

<u>Packaging</u>

<u>Video Blog</u>

What *types* of chemicals are in food contact materials?

How do they affect health?



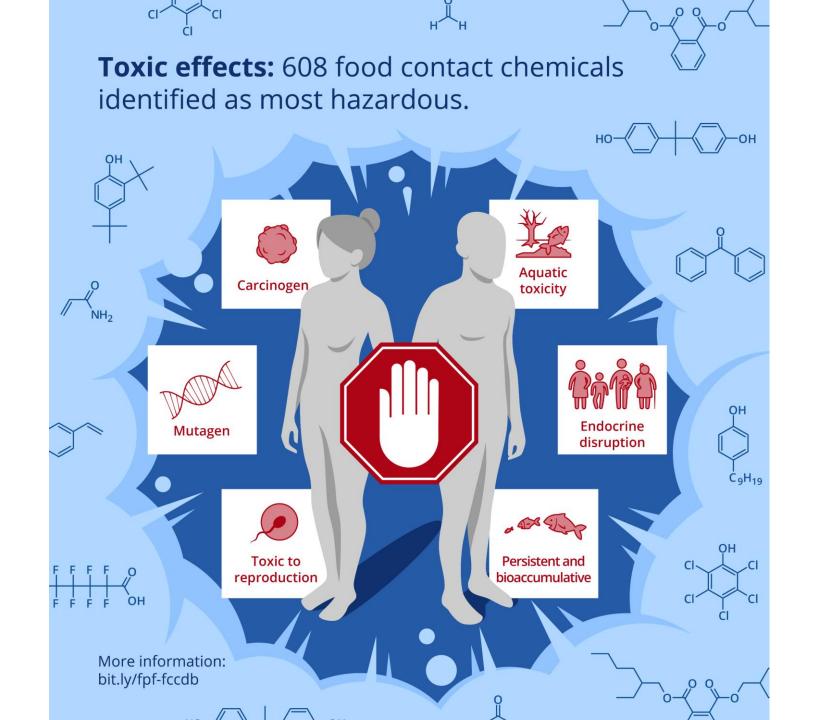




Data gaps: More than 3 500 food contact chemicals lack publicly available toxicity data.

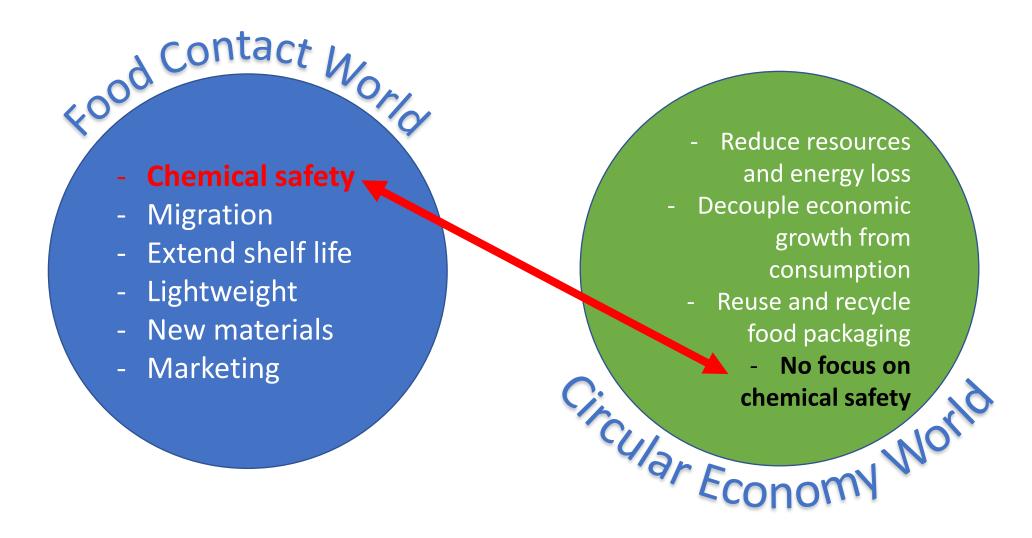








Two disconnected worlds...





HAPPY BIRTHDAY TO OUR SCIENTIFIC CONSENSUS STATEMENT!



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Environmental Health

COMMENTARY

Open Access

Impacts of food contact chemicals on human health: a consensus statement



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Abstract

Food packaging is of high societal value because it conserves and protects food, makes food transportable and conveys information to consumers. It is also relevant for marketing, which is of economic significance. Other types of food contact articles, such as storage containers, processing equipment and filling lines, are also important for food production and food supply. Food contact articles are made up of one or multiple different food contact materials and consist of food contact chemicals. However, food contact chemicals transfer from all types of food contact materials and articles into food and, consequently, are taken up by humans. Here we highlight topics of concern based on scientifications in the showing that food contact materials and articles are a relevant exposure at heavy for key.

Find out why it matters: bit.ly/fcc-statement



Conclusions

- 1. Chemicals migrate from packaging into food, mostly at low levels.
- 2. Low levels of hazardous chemicals are not automatically safe they can matter, and mixtures of chemicals, and timing of exposure also matter.
- 3. Not all materials are suitable for recycling into food packaging!

 Sustainable packaging must not lead to harming human health because of hazardous chemicals migrating from packaging into food.
- 4. Environmental assessment of food packaging should integrate different aspects and focus on local conditions.
- 5. Reducing overall consumption, simplifying materials, using inert FCMs reduces environmental and human health impacts.





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DATABASE FCCs

ALL INFORMATION FREELY AVAILABLE: www.foodpackagingforum.org

VIDEO BLOG

BRAND & RETAILER INITIATIVES DATABASE

