

Ensuring Food Safety: The Role of Packaging and Food Contact Materials

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Food Packaging & Food Contact Materials



• Food contact material (FCMs): is any specific

material or article that directly touches the food or is expected to. While the inner layer of food packaging is often an FCM, this category also includes things like kitchen utensils, plates, and processing equipment.

The key concern with FCMs is ensuring that no harmful substances migrate into the food.



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Food Contact Materials (FCMs) and Consumer Safety



FOOD GRADE

ATERIAL IS SAFE

FOR FOOD USE

FOOD SAFE

• Direct Contact

Chemicals or particles from the FCM have a direct pathway to enter the food consumed by the consumer

Migration Limits

- Regulations specify "maximum allowable amounts of substances that can transfer to food".
- These limits are based on toxicology data to ensure human health safety.

Positive Lists

- lists of approved substances for use
- Only rigorously safety-assessed substances are permitted.
- Testing
 - FCMs undergo extensive testing (e.g., migration testing) under various conditions to simulate real-world use and ensure compliance



Types Of Food Contact Material



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Migration



Process of compounds leaching from the food contact material into the food or beverage

Overall migration limit	Specific migration limits
(OML)	(SML)
Max. total quantity of all substances that may migrate from the material into food	Max. permitted quantity of a specific substance that may migrate into food

- The <u>EU 10/2011 listing for plastics</u> specifies over 1000 compounds that are permitted to be used in food contact material,
- No packaging material is entirely inert
- Due to the size of the pores in various packaging materials the analytes of interest are either volatile or semi-volatile (<1000 Da) in nature



IAS & NIAS



IAS: Intentionally Added Substances

Known and permitted added substances

- Monomer & other starting substances
- Additives
- Polymer production aids
- Aids to polymerization
- Colorants
- Solvents
- Pre-polymers

NIAS: Non-intentionally Added Substances

Inadvertent migration

- Impurities
- Degradation products
- Oligomers
- Reaction
- Byproduct
- Contaminants



Overall Migration Limit (OML) Test



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Specific Migration Limits (SML) Test





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- Heavy metals: Lead, Cadmium
- Plasticizers: Phthalates, Bisphenol A
- Monomers and additives: Styrene, Acrylonitrile, Formaldehyde
- Printing inks and photoinitiators: ITX, Benzophenone
- **Residuals solvents:** Toluene, xylene
- Fluorinated substance (PFAS)

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Require analytical instrument

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Primary Aromatic Amines (PAAs)



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- Organic compounds containing one or more amino groups (-NH₂) attached directly to an aromatic ring
- Starting materials for **azo dye** manufacture and can be added to plastics during production
- Denoted as carcinogens
- Often appear as NIAS: Degradation of polyurethane (PU) adhesives, impurities or by-products in dyes and printing Inks, monomers in polyamide plastics (nylon), recycled plastics







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Bisphenol A (BPA)



- Primary monomer used in the intentional synthesis of polycarbonate (PC) plastics and a key component in the production of epoxy resins, which are deliberately applied as internal coatings for food and beverage cans.
- Classified as an IAS
- Classified as an Endocrine Disrupting Chemical (EDC) disrupts the function of sex hormones and thyroid hormones.
- Significantly associated with heart disease, diabetes, and certain cancers

ประกาศกระทรวงสาธารณสุข ฉบับที่ 435 พ.ศ.2565 ภาชนะบรรจุที่ทำจากพลาสติก Polycarbonate ต้องมีปริมาณ BPA ที่แพร่กระจายสู่อาหารไม่เกิน 0.05 mg/kg

Regulation (EU) 2024/3190, adopted by the European Commission on December 19, 2024, bans the use of Bisphenol A (BPA) and its salts, along with other hazardous bisphenols and bisphenol derivatives, in food contact materials across the EU



Heavy metal



- Primarily from the raw materials (impurities), manufacturing processes, and sometimes even through recycling
- Primarily treated as NIAS
- Exposure to heavy metals from FCMs, even at low levels over time, can contribute to a range of non-communicable diseases, developmental problems, and organ damage.

ประกาศกระทรวงสาธารณสุข ฉบับที่ 435 พ.ศ.2565 ภาชนะบรรจุที่ทำจากพลาสติกแต่ละชนิด ต้องตรวจรายการโลหะหนัก 19 รายการ โดยต้องตรวจไม่พบหรือไม่เกินปริมาณสูงสุดที่ยอมให้ แพร่กระจายสู่อาหาร (ปริมาณแตกต่างกันตามโลหะหนักแต่ละชนิด)







Lead	Pb			
Aluminium	Al			
Barium	Ва			
Cobalt	Со			
Copper	Cu			
Iron	Fe			
Lithium	Li			
Manganese	Mn			
Nickel	Ni			
Zinc	Zn			
Antimony	Sb			
Arsenic	As			
Cadmium	Cd			
Chromium	Cr			
Mercury	Hg			
Europium	EU			
Gadolinium	Gd			
Lanthanun	La			
Terbium	Th			

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Phthalate



- Primarily used as **plasticizers** to make plastics (especially PVC) flexible, soft, and durable.
- Main Sources in food packaging: **PVC** such as cling films/stretch films and plastic gaskets in jar/bottle caps, coatings, printing inks
- Classified as an IAS
- Highly likely to be found in fat containing foods due to their lipophilic nature
- reported to act as endocrine disruptors, and exposure to high levels can cause harmful effects in the human reproductive system



Regulation (EU) No 10/2011 (The Plastics Regulation)

- DEHP (Di-ethylhexyl phthalate): <6.0 mg/kg (in certain cases)
- DBP (Dibutylphthalate): <0.12 mg/kg
- BBP (Benzyl Butyl Phthalate): <6.0 mg/kg (in certain cases)
- DINP (Diisononyl phthalate) and DIDP (Diisodecyl phthalate):

Have combined usage restrictions and SMLs (e.g., combined SML of 9 mg/kg).



Per- and polyfluoroalkyl substances (PFAS)

• Used globally in many industries and comprise thousands of individual compounds.

European Union (EU): Is actively

in FCMs. New legislation (e.g., EU

Packaging and Packaging Waste

pursuing a comprehensive ban on PFAS

Regulation - PPWR) aims to restrict PFAS

levels in food packaging, with new limits

expected to apply from August 2026.

individual PFAS compounds and total

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LC-MS/MS

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These limits include thresholds for

fluorine content.

LC-HRAM

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- Classified as IAS for decades to confer grease and water repellency
- Forever chemicals: Highly persistent, bioaccumulative, and toxic.
- Uses of PFAS in FCM:

Paper/Paperboard Packaging: Used for fast-food wrappers, microwave popcorn bags, pizza boxes, fried chicken boxes, and bakery bags.

Coatings: Applied as non-stick coatings on cookware (e.g., Teflon[™], which is a type of PFAS called PTFE)

Fluorine

Hydrogen

Sulfur

Carbon

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Oxygen

• Health Concerns from PFAS Exposure:

accumulate in the body. Even low-level, long-term exposure is linked to issues like weakened immunity, thyroid problems, liver damage, increased cholesterol, reproductive and developmental harm, and an elevated cancer risk.



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Summary

- Food Contact Materials (FCMs):
 - can be a source of chemical substances that migrate into food, which may pose health risks to consumers.
- **Migration:** Transfer of substances from packaging into food, influenced by temperature, time, food type, and material properties.
 - OML (Overall Migration Limit): Total allowable migration.
 - SML (Specific Migration Limit): Limit for specific substances.
- Selection of appropriate analytical technique for different migration species

Migrants	Instrumental technique								
	GC	HS GC-MS	GC-MS	LC-MS/MS	ICP-MS	LC-Orbitrap	GC-Orbitrap	DART- MS	LC-GC
Monomers	Х	Х	X				Х		
Plasticizers			Х					X	
Additives			Х	Х		Х	Х	X	
Mineral oils	Х								×
Cr, Ni, Mn, Sb					X				
BADGE				Х			Х		
BPA			X	Х					
PAAs				Х				Х	
Untargeted						х	Х	×	

Control Measures:

- Regulatory limits (e.g., EU Regulation 10/2011)
- Routine migration testing
- Safe material selection and compliance checks

