

## Eawag Seminar Invitation

# Substances of (Very High) Concern in Food Packaging? Challenges for Risk Assessment

Speaker

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[www.foodpackagingforum.org](http://www.foodpackagingforum.org)

When

**March 23, 11.00 – 12.00 a.m.**

Where

**Forum Chriesbach, room C20, Eawag Dübendorf**

Abstract

Food packaging protects food and enables the transport and storage of foodstuffs. Collectively known as food contact articles, food packaging and other containers or equipment also contact food during processing and preparation. Many materials in direct contact with food are not inert, implying that chemicals partition from food contact articles into food and drinking water. This process is known as migration. It is noteworthy that permissible levels of food contact chemicals in foodstuffs are up to 1000 higher than for pesticide residues. With over 8'000 substances used for the manufacture of food contact articles, and an estimated additional 40'000 to 100'000 non-intentionally added substances in the finished articles, assessing migration as well as human and environmental exposure to food contact chemicals is difficult and burdened by many knowledge gaps. In addition, toxicological data are limited and available only for some food contact chemicals. In this presentation, I will focus on the scientific challenges in the risk assessment of food contact chemicals and highlight research needs. In addition, I will discuss how the circular economy concept relates to food packaging, provide an aquatic science context, and share some examples, like bisphenol A, triclosan, nonylphenol, mineral oil hydrocarbons and nanoplastics.