

Compliance in food labelling — simplified

Avery Dennison
Labels and Packaging Materials +
Eurofins

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Presenters



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Compliance in food labelling — simplified



Avery Dennison and Eurofins — a valuable partnership



Compliance in Food Labeling, Simplified

YOUR PRODUCTS DELIVER WHAT WE PROMISE

Labelexpo 2019 - Avery Dennison seminar
Brian Jensen, Senior Consultant - Eurofins Product Testing



Compliance in food labelling — simplified

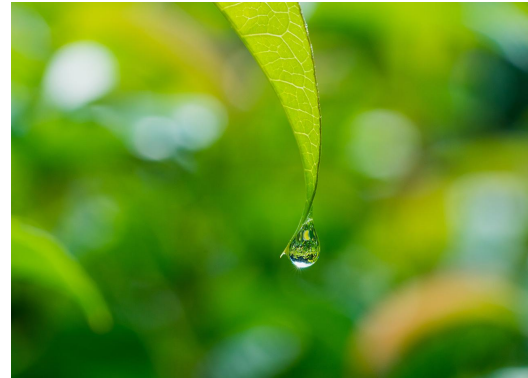
Eurofins Scientific

- Independent third party testing laboratory
- Founded in 1987
- 800 laboratories across 47 countries
- 45,000 employees

Food contact
materials consultancy
and testing



Food



Environment



Pharmaceuticals



Consumer products

Why focus on FCM?

- ITX, benzophenone, 4-methylbenzophenone — printing inks
- Mineral oil — recycled paper
- Fluorinated substances in coated paper
- Phthalates — plastic
- Bisphenol A — plastic
- NIAS

Contaminated chocolate Easter bunnies sold in Netherlands

Posted: March 25, 2016 — Author: Janene Pieters

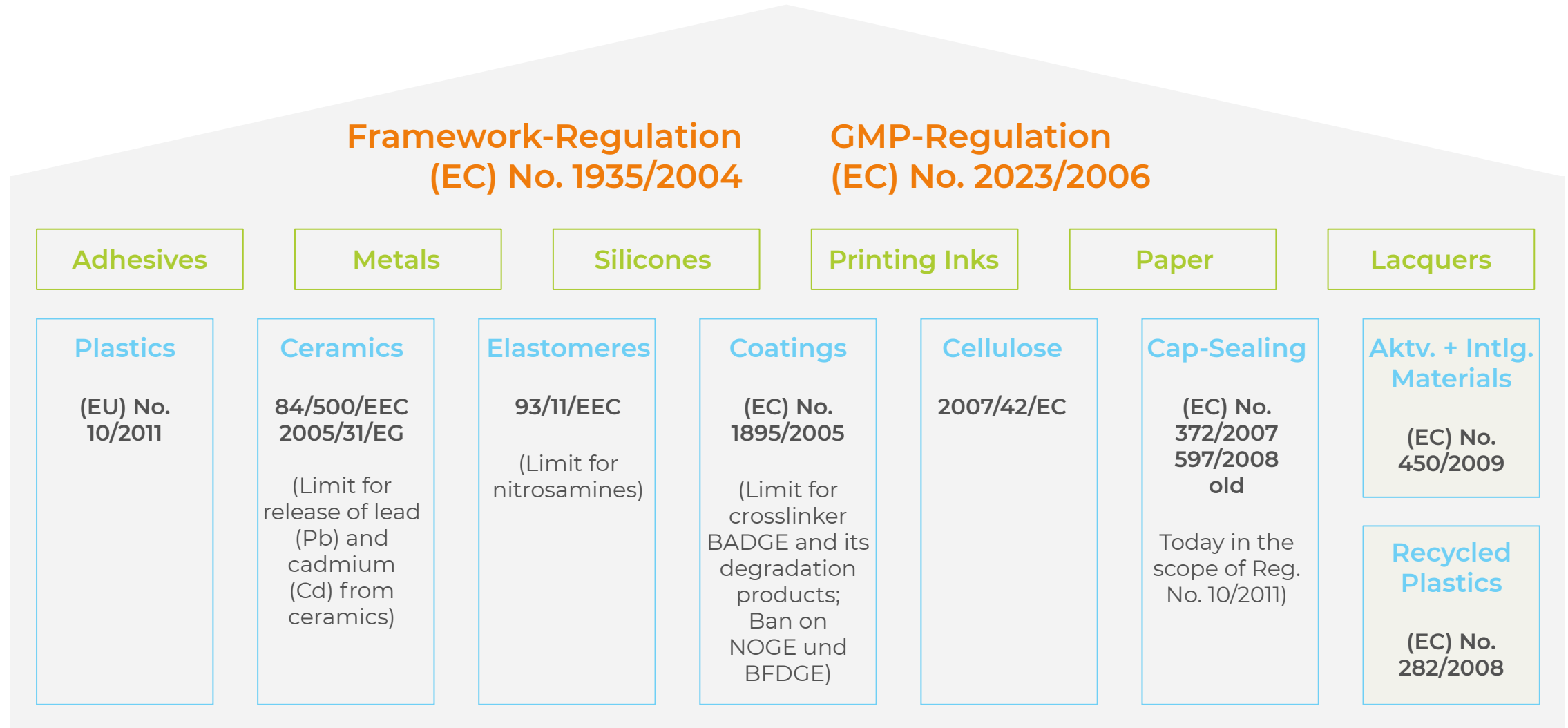
Denmark just became the first country to ban PFAS 'forever chemicals' from food packaging

September 4, 2019

Compliance in food labelling — simplified

Importance of compliance for each FCM





Framework regulation

EU 10/2011 article 14 on ‘Multi-material multi-layer materials and articles’

- Composition of each plastic layer shall comply with regulation (EU) 10/2011:
 - plastic layers not in direct contact **and** behind a functional barrier may contain substances not listed in the positive list
 - such ‘not listed substances’ may not be in nanoform or be categorized as CMR substances
- Overall and specific migration limits do not apply to individual plastic layers:
 - can however be established for plastic layers and for the final material or article by national law

Framework Regulation (EC) No. 1935/2004

FCM should NOT:

- A.** Endanger human health
- B.** Bring about an unacceptable change in the composition of the food
- C.** Bring about a deterioration in the organoleptic characteristics thereof

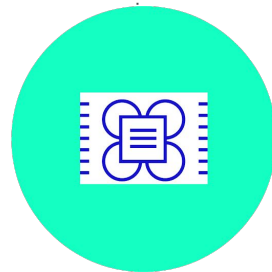
Risk assessment — barrier properties

Within packaging:

Nutrition information			
Typical values	Per 100g	Per 1/2 pot	Reference Intake
Energy	256 kJ 61 kcal	128 kJ 30 kcal	840 kJ 200 kcal
Protein	4.3g	2.1g	46g
Carbohydrate	6.3g	3.1g	260g
of which sugars	6.3g	3.1g	105g
of which starch	nil	nil	-
Fat	1.5g	0.7g	66g
of which saturates	0.3g	0.1g	20g
Monounsaturates	0.1g	0.0g	-
polyunsaturates	nil	nil	-
Fibre	nil	nil	18g
Salt	0.1g	0.0g	5g
of which sodium	0.0g	0.0g	0.4g
Fibres & minerals			
Calcium	160mg	80mg	1300mg



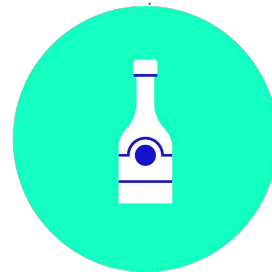
Directly on food



PE



PET



Glass

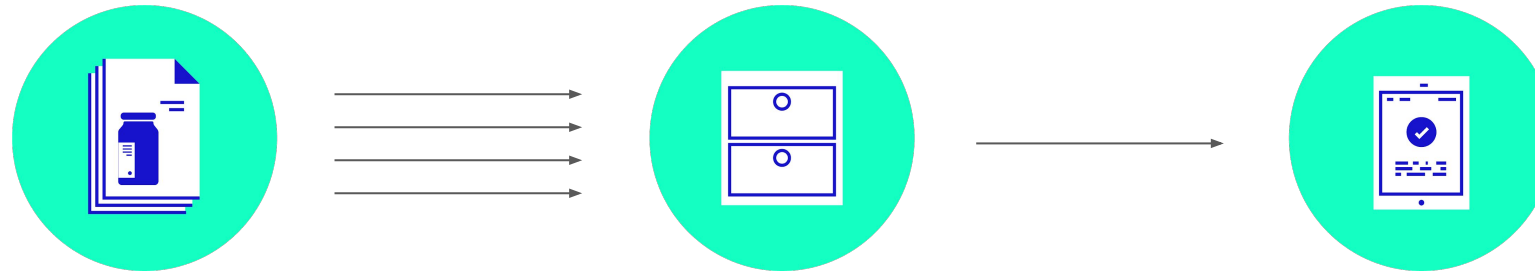
Within label:



(Possible) Functional barrier

Consider a possible set-off by stacking or rolls

What is a DoC?



Suppliers:

- Raw material info
- Test reports
- DoC´s
- Toxicological info

You:

- What is relevant?
- What is required?
- What can you guarantee?

Customers:

- Can they actually use the product?

Compliance in food labelling — simplified

Why do we need a DoC?

A way to ensure that your product is being used as intended

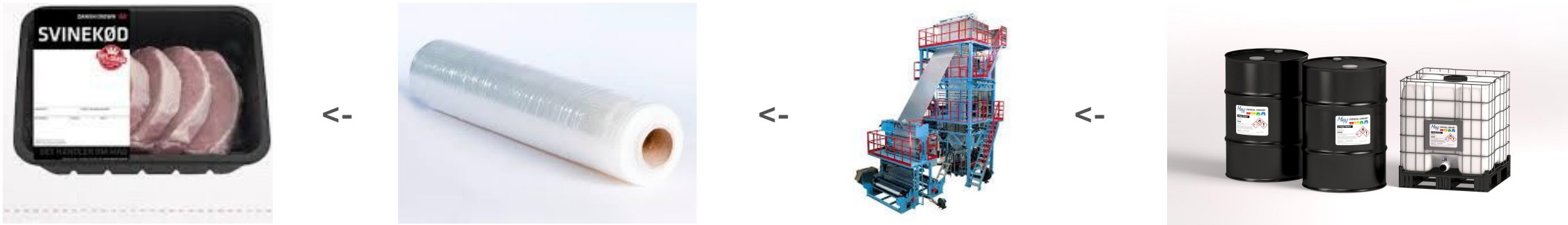


Compliance in food labelling — simplified

Flow of information — declaration of compliance (DoC)

Applies to all parts of the supply chain
Different types of information in the different parts
of the chain

Chain of business operators



Increasing knowledge of materials in use

Decreasing responsibility for food

Test plan — make it simple!

- Group products
- Type of food and choice of food simulants
- Storage time and temperature
- Substances with specific restrictions
- Identify calculation possibilities instead of testing.
- Can the product physically stand the test conditions?
- Is consultancy from a third party needed or even an advantage?

**Be as
realistic as
possible —
always think
worst case!**

Test plan — a multi-layer material

Folie 1	SML-stof	SML-grænse	DU
Topfolie	Cas no. 107-21-1, Ethylene glycol	30 mg/kg (SML(T))	Bedt om info
Topfolie	Cas no. 100-21-0, Terephthalic acid	7.5 mg/kg	
Topfolie	Cas no. 121-91-5, Isophthalic acid	5 mg/kg	
Topfolie	Cas no. 75-07-0, Acetaldehyde	6 mg/kg	
Topfolie	Cas no. 1309-64-4, antimon	0,04 mg/kg	
Topfolie	Primary aromatic amines		
Indvendig folie	Cas no. 2082-79-3, octadecyl 3-(3,5-di-tert-butyl-4- hydroxyphenyl)propionate	6 mg/kg	5 stk listet i DoC
Indvendig folie	Ref no. 39090, N,N-bis(2-hydroxyethyl)alkyl(C 8- C 18)amine	1,2 mg/kg	
Indvendig folie	Cas no. 38613-77-3, tetrakis(2,4-di-tert-butyl-phenyl)- 4,4'-biphenylene diphosphonite	18 mg/kg	
Indvendig folie	Cas no. 128-37-0, 2,6-di-tert-butyl-p-cresol	3 mg/kg	
Indvendig folie	Cas no. 40601-76-1, 1,3,5-tris(4-tert-butyl-3-hydroxy- 2,6-dimethylbenzyl)-1,3,5- triazine-2,4,6(1H,3H,5H)-trione	6 mg/kg	
Indvendig folie	Cas no. 27676-62-6, 1,3,5-tris(3,5-di-tert-butyl-4- hydroxybenzyl)-1,3,5-triazine- 2,4,6(1H,3H,5H)-trione	5 mg/kg	
Indvendig folie	Cas no. 122-20-3, Triisopropanolamine	5 mg/kg	
Indvendig folie	Cas no. 26741-93-7, bis(2,4-di-tert-butylphenyl) pentaerythritol diphosphite	0,6 mg/kg	
Indvendig folie	Zink - fanges i Annex II metaller		
Farver	Cas no. 128-37-0, 2,6-di-tert-butyl-p-cresol	3 mg/kg	
Farver	Cas no. 119327-83-2, Modified polyetherpolyol acrylate	0,01 mg/kg	Ikke vurd.
Farver	Cas no. 51827-26-8, Pentaerythritol, ethoxylated, esters with acrylic acid	0,01 mg/kg	SR - not assessed
Farver	Cas no. 28961-43-5, Ethoxylated Trimethylolpropane triacrylate	0,01 mg/kg	SR - not assessed
Farver	Cas no. 188012-57-9, Tetrafunctional polyether acrylate	0,01 mg/kg	SR - not assessed
Farver	Benzoylbenzoate, esters with branched polyols	0,01 mg/kg	
Farver	Cas no. 272460-97-6, 1-(4-(4-benzoylphenylsulfonyl)phenyl)-2-methyl-2-(4-methylphenylsulfonyl)propan-1-one	0,05 mg/kg	SR
Farver	Cas no. 68458-48-0, Polyphosphoric acids, esters with polyethylene glycol decyl ether	0,01 mg/kg	SR - not assessed
Farver	Cas no. 162881-26-7, Phenylbis (2,4,6-trimethylbenzoyl)phosphinoxide	3,3 mg/kg	SR
Farver	Cas no. 141-43-5, 2-aminoethanol	0,05 mg/kg	10/2011/EC
Farver	Cas no. 150-76-5, 4-methoxyphenol	0,01 mg/kg	SR - not assessed
Farver	Cas no. 92-84-2, Phenothiazine	0,01 mg/kg	SR - not assessed
Farver	Cas no. 15625-89-5, Trimethylolpropane triacrylate	0,05 mg/kg	SR
Farver	Cas no. 101-02-0, Triphenyl phosphite	0,01 mg/kg	SR - not assessed
Farver	Cas no. 606-28-0, Methyl-2-benzoylbenzoate	0,05 mg/kg	SR
Farver	Cas no. 15305-07-4, Tris(N-hydroxy-N-nitrosophenylamino-O,O')aluminium	0,01 mg/kg	SR - not assessed
Farver	Cas no. 480-63-7, 2,4,6-Trimethylbenzoic acid	NIAS	
Farver	Cas no. 487-68-3, 2,4,6-Trimethylbenzaldehyde	NIAS	
Farver	Cas no. 85-52-9, 2-Benzoylbenzoic acid	NIAS	
Farver	Polymeric aminobenzoate derivative		
Farver	Cas no. 21245-02-3, 2-ethylhexyl 4-(dimethylamino)benzoate	2,4 mg/kg	SR
Farver	Cas no. 64194-22-5, Acrylic acid, 3-methyl-1,5-pentanediy ester		SR - not assessed
Farver	Cas no. 119313-12-1, 2-benzyl-2-dimethylamino-4'-morpholino-butyrophenone	0,15 mg/kg	SR
Farver	Cas no. 174254-24-1, 2-propenoic acid, methyl ester, telomer with 1-dodecanethiol, C16-18-alkenyl esters (3% below 1000 Da)		SR - not assessed
Farver	Cas no. 10287-53-3, Ethyl-4-dimethylaminobenzoate	0,05 mg/kg	SR
Farver	Cas no. 1204-86-0, 4-morpholinobenzaldehyde	NIAS	SR - not assessed
Farver	Cas no. 1007-32-5, 1-phenyl-2-butanone	NIAS	SR - not assessed
Lim	Cas no. 101-68-8, Diphenylmethane-4,4'-diisocyanate	ND or QM 1 mg/kg	
Lim	Cas no. 584-84-9, 2,4-Tolylene diisocyanate	ND or QM 1 mg/kg	
Lim	Cas no. 91-08-7, 2,6-Toluene diisocyanate	ND or QM 1 mg/kg	
Lim	Cas no. 2082-79-3, octadecyl 3-(3,5-di-tert-butyl-4- hydroxyphenyl)propionate	6 mg/kg	

..... Already tested by the supplier

..... Would it make sense to check for another ink with fewer SMLs?

Testing — overall migration

Definition:

(11) 'overall migration limit' (OML) means the maximum permitted amount of non-volatile substances released from a material or article into food simulants;

**Hygienic parameter limit value =
10 mg/dm²**



Testing according to EN 1186:2002:

- Immersion
- Cell
- Pouch
- Filling



Aqueous food simulants: Evaporation residue
Vegetable oil: Weight loss of sample

Testing — specific migration

Definition:

(13) 'specific migration limit' (SML) means the maximum permitted amount of given substance released from a material or article into food or food simulants;

Toxicological parameter limit value depending on specific restriction (0.01 – 60 mg/kg of food)

Testing according to EN 13130:2004:

- Worst case food simulant
- Use of replacement simulants (LOD vs. limit value)
- Specific analysis — eg. GC/MS, LC/MS, ICP/MS etc.
- Quantification against calibration curve with reference chemical

Summary



1. Be aware of 1935/2004

- Framework Regulation for all FCM
- Requires flow of information on compliance



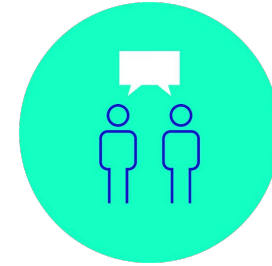
2. Gain Knowledge

- Collecte data
- Consider actual use product (type of food, barrier properties, storage and temperature)



3. Assess & test

- Assess Data collected
- Perform risk assessments
- Group products when possible
- Carry out necessary testing



4. Document & Communicate

- Combine all data in a DoC
- Clearly communicate intended use to customers

Simplify by making the right plan with the right partner

Thank You

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