Food contact materials as source of chemical food contaminants

All foodstuffs come into contact with food contact materials (FCMs) during various stages of storage, processing, filling, packaging, preparation and/or consumption. While FCMs are essential, especially for improving shelf-life and enabling transport, they can also be a source of chemical food contamination. In this presentation, I will review current regulation on FCMs in Europe, discuss the types of chemicals that are present in and migrate from different FCMs and highlight an analysis of chemicals of concern used in the manufacture of FCMs. I will further discuss challenges to chemical analysis and hazard characterization of migrating substances, thereby highlighting toxicological assessment of overall migrate, mixture toxicity and the concept of endocrine disruption.

Biography

Jane Muncke holds a Doctorate degree in Environmental Toxicology and an MSc in Environmental Science from the Swiss Federal Institute of Technology Zurich (ETHZ). During her graduate and postgraduate work, she was trained in Analytical Chemistry and Ecotoxicology at Eawag, the Swiss Federal Institute of Aquatic Science and Technology. She worked in the project management team of Novaquatis, an interdisciplinary research project on urban water management aiming at reducing chemical pollutants in the aquatic environment. After post-doctoral work at Eawag in the area of endocrine disruption screening in zebrafish, she joined Emhart Glass, a supplier company to the container glass industry. In this position she analysed scientific information on food contact materials, migration, and impacts on human and environmental health. Since August 2012, she is working for the Food Packaging Forum as Managing Director and Chief Scientific Officer. She is a full scientific member of the Society of Toxicology (SOT), the American Chemical Society (ACS), the Society of Environmental Toxicology and Chemistry (SETAC), and the Endocrine Society.

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