

## ABOUT THE TASK FORCE

European citizens discard on average 157 kg of packaging per person every year, of which more than two thirds come from food. It is important to find a good balance between the benefits of packaging in terms of food protection and its impact on the environment.

Recent improvements in food production and distribution have led to an increased sophistication of food packaging. A careful evaluation of food contact materials and their interactions with food is needed to ensure consumers' safety at minimal environmental impact and the Packaging Materials Task Force explores this.

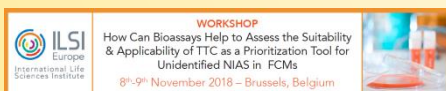


## WHAT'S NEW?

## ACTIVITIES

### WORKSHOPS

- **'in Vitro Bioassays for Food Contact Materials Safety'**, 8-9 November 2018, Brussels, Belgium, discussed the most relevant bioassays, their limitations and relevance in the context of packaging safety.



- **Mineral Oil Risk Assessment: Knowledge Gaps and Roadmap'**, jointly organised with the Process-Related Compounds and Natural Toxins Task Force on 6-7 February 2019 in Brussels, Belgium. It will address issues related to occurrence, analytical methods and health risks across different sectors.



**NEW ACTIVITY** on 'Best Practices for Identifying and Quantifying Unknown Migrants from Food Contact Materials', start in March 2019.

### Report Series: Adhesives for Food Packaging Applications **NEW**

This report aims to give an overview over the different types of adhesives used as specific food contact materials in various packaging, and increase the knowledge

around adhesives in food contact applications. The reports target the supply chain for food packaging and packed foodstuffs and guide stakeholders in their safe use.

### Roles and Applications of *In Vitro* Bioassays in Safety Evaluation of Food Contact Materials

There is an urgent need to better understand the actual safety significance of food contact materials (FCM) as a source of chemical exposure in human. *In vitro* bioassays may play a role in the assessment of complex mixtures of chemicals migrating from FCM. However, none of

these have been specifically assessed for their suitability to address the safety of non-intentionally added substances (NIAS). Thus, the expert group will clarify the roles, availability and reliability of bioassays for packaging safety assessment.

### 7<sup>th</sup> International Symposium on Food Packaging **NEW**

The ILSI Europe International Symposia on Food Packaging are held every four years and are internationally recognised as scientific fora to discuss the science that ensures the safety and quality of food packaging. The 6<sup>th</sup> symposium was held in

November 2016 emphasizing again the innovations in the area of food packaging. The proceedings were published in October 2017. The 7<sup>th</sup> Symposium will be organised in November 2020.

# Packaging Materials Task Force

## MEMBER COMPANIES

- Danone
- Dow Deutschland Vertrieb
- Mayr-Melnhof Karton
- Mondelēz International
- Nestlé Research Center
- Omya International
- PepsiCo International
- PPG Industries
- Südzucker Group
- Swiss Quality Testing Services
- Tetra Pak
- The Coca-Cola Company
- The Valspar Corporation

## RECENT PUBLICATIONS

M. Toenniessen. **Packaging Materials 10: Adhesives for Food Packaging Applications.** *ILSI Europe Report Series 2018: 1-37.*

C. Block, B. Brands and T. Gude. **Packaging Materials 2: Polystyrene for Food Packaging Applications. Updated version.** *ILSI Europe Report Series 2017: 1-36.*

S. De Cort, F. Godts and A. Moreau. **Packaging Materials 1: Polyethylene Terephthalate (PET) for Food Packaging Applications. Updated version.** *ILSI Europe Report Series 2017: 1-24.*

A. Ariosti *et al.* **Food Packaging: Scientific Developments supporting Safety and Innovation.** *Food Additives and Contaminants.* 2017; 34(10):1661-1830 (Proceedings).

Y. Wyser, M. Adams, M. Avella, D. Carlander, L. Garcia, G. Pieper, M. Rennen, J. Schuermans and J. Weiss. **Outlook and Challenges of Nanotechnologies for Food Packaging.** *Packaging Technology and Science* 2016.

S. Koster, M.H. Bani-Estivals, M. Bonuomo, E. Bradley, M.C. Chagnon, M.L. Garcia, F. Godts, T. Gude, R. Helling, P. Paseiro-Losada, G. Pieper, M. Rennen, T. Simat, L. Spack. **Guidance on Best Practices on the Risk Assessment of Non Intentionally Added Substances (NIAS) in Food Contact Materials and Articles.** *ILSI Europe Report Series 2015: 1-70.*

All publications commissioned by this task force are available on our website: [www.ils.eu](http://www.ils.eu).

For more information on ILSI Europe's activities, don't forget to follow us on Twitter [@ILSI\\_Europe](https://twitter.com/ILSI_Europe) and connect with us on [LinkedIn](https://www.linkedin.com/company/ils-europe).

## CONTACT

Dr Lucie Geurts  
Scientific Project Manager  
[lgeurts@ilsieurope.be](mailto:lgeurts@ilsieurope.be)  
Tel. (+32) 2 771 00 14

ILSI Europe  
Avenue E. Mounier 83, Box 6  
BE – 1200 Brussels  
BELGIUM

Scan the QR code  
for more information  
on ILSI Europe

