



FACT SHEET FOLDING CARTONS AND THE GERMAN VERPACKUNGSGEZETS (VerpackG)

At the Technical Committee meeting (31/10) Christian Schiffers (FFI) presented the essence of the new German Packaging Act which will come into force the 1 January 2019.

Compared to the existing German Packaging Ordinance, the new legislation has a larger scope. Outer packaging and transport e-commerce packaging will now also have to fulfil the requirements. The packer fillers remain responsible for participating in one of the nine EPR schemes currently existing in Germany. Service packaging is the exception. For this type of packaging the filler can ask the upstream supplier to participate in a system and license the delivered service packaging.

New also is the creation of a central institution which will control what has been licenced via the nine schemes and the introduction of an eco-modulation of the fees. The tariffs will from 2019 on even better reflect the recycling rates and the recyclability of the different materials.

FFI shared in between also a detailed fact sheet. (26 pages - Annexed)
The management summary, the objectives of the VerpackG, a clarification on the different types of packaging and the future licencing fee calculation based on the environmental performance, are in English. The other chapters haven't been translated, but are still included in German.

ANALYSIS OF MINERAL OIL IN FOOD: RESULTS OF THE BELGIAN MARKET SURVEY

In the update mail the 6/07/18 we shared already an indication on the outcome of the MO monitoring by the Belgian Institute (Sciensano).

The outcome has now been published in Food Additives & Contaminants.

<https://www.tandfonline.com/doi/full/10.1080/19440049.2018.1512758>

198 food samples were tested with for MOSH, 1 sample in the category "Sugar and similar, confectionery and desserts" exceeding the action threshold of 30 mg/ kg of food. (detected level: 84,82 mg, probably due to an allowed food additive)

For MOAH 23 food samples were exceeding the 0,5 mg limit, ranging from 0,6 to 2,24 mg per kg of food.

MOSH	SciCom		
	Action threshold	<	>
	mg/kg		
Animal and vegetal fats and oils	100	9	0
Grains and grain-based products	15	99	0
Vegetables and vegetable products	20	13	0
Legumes, nuts and oilseeds	150	29	0
Snacks, desserts and others	20	10	0
Sugar and confectionary	30	24	1
Fish and fish products	60	7	0
Meat and meat products	30	6	0
Total		197	1

Source: Annelies Van Heyst (Sciensano)



MOAH	Analytical		
	Detection limit	<	>
	mg/kg		
Animal and vegetal fats and oils	0,5	5	8
Grains and grain-based products	0,5	95	7
Vegetables and vegetable products	0,5	11	1
Legumes, nuts and oilseeds	0,5	31	0
Snacks, desserts and others	0,5	3	2
Sugar and confectionary	0,5	17	5
Fish and fish products	0,5	7	0
Meat and meat products	0,5	6	0
Total		175	23

Although the article clearly stipulates further investigation is needed to identify the different contamination sources, for certain product categories a rough evaluation is made if packaging may be contributing to the contamination.

All pudding powder samples contained MOSH (ranging from 1,71 to 11,40 mg/kg), and all are in direct contact with the paper and board packaging.

For the grain and vegetable categories no link can be established with the type of packaging, with both involved, cardboard and plastic.

Leaving out the category “animal and vegetal fats and oils”, 15 food samples were tested above the 0,5 mg limit for MOAH.

The contamination of the used ingredients via the jute bags is still ongoing for cacao (chocolate/chocolate flakes), coffee and tea.

The other samples above the 0,5 mg limit of detection comprise pudding powder, lasagne sheets, oat meals, couscous, wholemeal and white rice, all packed in direct contact with cardboard.

It needs to be explained, action threshold (as defined by the Scientific Committee of the Federal Agency for the safety of the food chain - See update mail 03/11/17) aren't directly enforced by the Belgian food safety authorities. In case food samples are tested above the action thresholds the involved food manufacturer needs to take the necessary measures to identify the contamination sources and to avoid the contamination.

FOOD SAFETY CONGRESSES 2019

31 January (Grenoble)

CTP Contact alimentaire réglementation.

<http://www.webctp.com/fr/centre-technique-du-papier-formations.cfm?idTheme=9#>

6-7 February (Brussels)

ILSI Workshop “Mineral oil Risk Assessment: Knowledge Gaps and Roadmap.”

20-21 February (Dresden)

PTS Fachtagung “Papier und Karton im Lebensmittelkontakt”

https://www.ptspaper.de/fileadmin/PTS/PTSPAPER/05_Weiterbildung/Dokumente/Programm_190220_FT_LMK.pdf

25-28 February (Nice)

GFSI Conference 2019

https://www.mygfsi.com/files/Flyer_GFSI_Conference_2019_A5.pdf



13-14 March (Brussels)

Keller and Heckman "Food Packaging Law Seminar"

<https://www.khlaw.com/Brussels-Food-Packaging-Law-Seminar-and-China-Packaging-Pre-Conference-Workshop>

14 March (Grenoble)

CTP Chromatogénie Papiers Hydrophobes du futur.

http://www.webctp.com/fr/_telechargement-ok.cfm?docname=A0158364%2DCE77%2D6A05%2D5A4041D21EB94981%2Epdf&rubrique=formation&clientfilename=INN19%2D01%2DChromatog%C3%A9nie%2DFR%2Epdf&id=1283420

14-16 May (Lisbon)

Smithers PIRA Global Food Contact

<https://www.food-contact.com/global-food-contact>

13-14 June (Dusseldorf)

8th International Fresenius Conference "Residues of food contact materials in food"

<https://www.akademie-fresenius.com/events/detail/produkt/8th-international-fresenius-conference-residues-of-food-contact-materials-in-food/>

