

Food safety of Protact®

Approach to current and future food contact legislation

Why food contact legislation?

Food contact legislation is made to ensure protection of human health (consumer). Other important issues are:

- No influence on food composition
- No organoleptic deterioration



Food contact legislation to protect the consumers health

EU and US regulations for Protact®

EU specific:

- Basis Framework regulation 1935/2004/EC:
 - Dutch packaging and food utensils regulation
 - Regulation 1895/2005/EC (epoxy derivatives)
 - GMP regulation 2023/2006
 - 2007/72/EC and amendments (plastics directive)
- Evaluation based on:
 - Positive lists
 - Overall and specific migration data

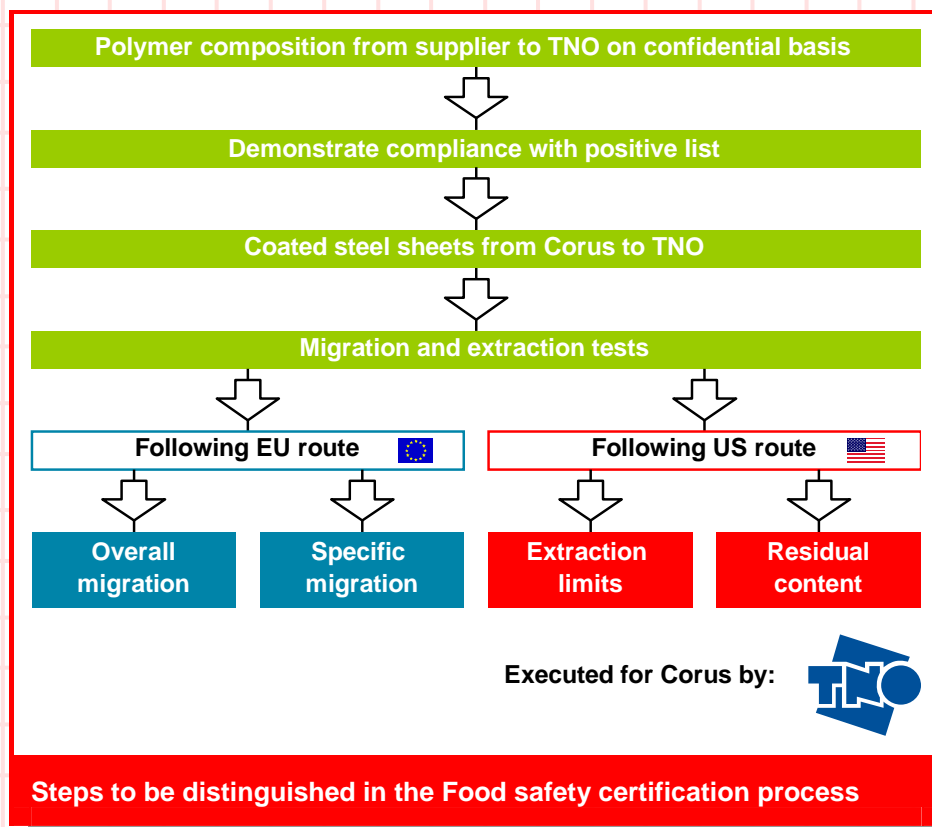
US specific:

- Basis - FDA 21CFR175.300 (polymeric coatings):
 - Tests based on positive lists and extraction tests
- Many ways to clear ingredient/material:
 - e.g. CFR, FCN, GRAS, ToR

Food safety certification

Corus has asked TNO Nutrition & Food Research as an independent research institute to evaluate Protact® and declare food safety of Protact®.

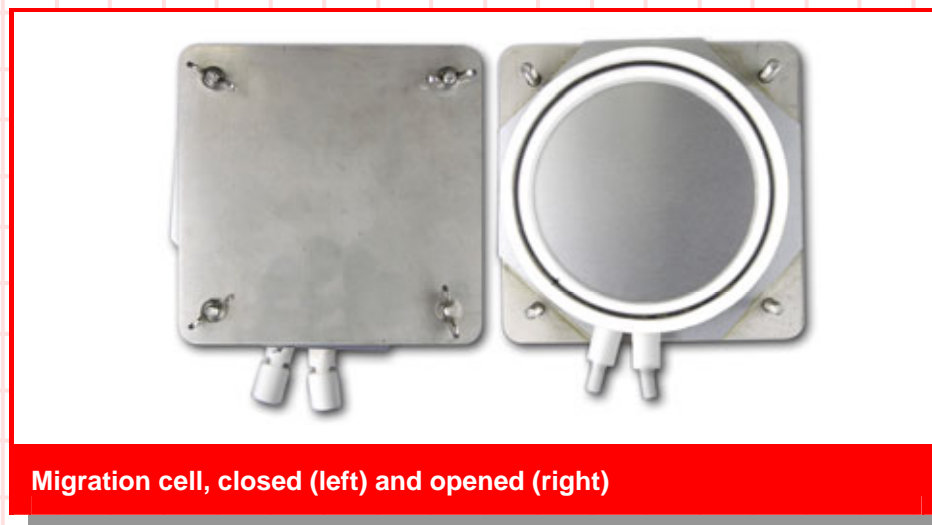
If components are on the positive list and migration and extraction limits are met, a material is considered suitable for food contact.



Steps to be distinguished in the Food safety certification process

Migration cells

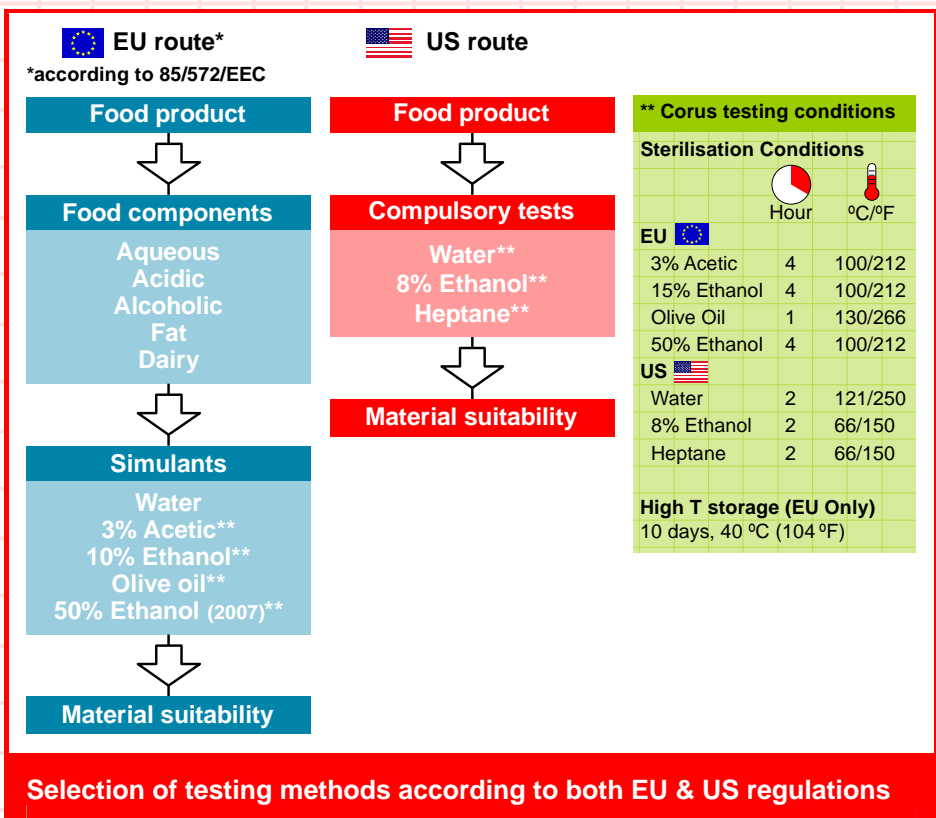
- Used to determine migration and extraction
- Described in EU food contact legislation:
 - Inert
 - Fixed test surface areas
 - Fixed volume



Migration cell, closed (left) and opened (right)

Food safety of Protact®

- Protact® is food safe
- Complies with European and US legislation for food contact materials
- Contains no BADGE NOGE BPA BFDGE
- Anticipates developments in food contact legislation



Selection of testing methods according to both EU & US regulations