



3rd International Akademie Fresenius Conference

Sustainable Food Contact Materials

+++ ONLINE CONFERENCE +++

26 September 2023

Highlights

Recyclability of PET and further packaging materials

- Overview of the current challenges in the safety assessment of FCM in the circular economy
- How the retail sector delivers on sustainability
- Sustainability in printing inks
- Conformity work for articles in direct contact with food
- Food packaging and the quest for circularity
- Toxicology and bioassays – update on the determination of DNA-reactive genotoxic substances in migrates of FCM



The Experts

Andrey Charkovskiy Siegwark | **Martin Engelmann** IK Industry Association
Plastics Packaging | **Robert Geser** Alpla-Werke Lehner | **Dagmar Glatz**
dm-drogerie markt | **Thomas Gude** SQTS Swiss Quality Testing Services |
Christian Kirchnawy OFI – Austrian Research Institute for Chemistry and
Technology | **Thomas Simat** Technische Universität Dresden | **Ulphard**
Thoden van Velzen Wageningen Food & Biobased Research

Tuesday, 26 September 2023

Timings are in
Central European Summer Time CEST.

 **Morning Session | 09:45 – 12:45 CEST**

Welcome address by Akademie Fresenius and introduction by the Chairs

Thomas Gude, SQTS Swiss Quality Testing Services, Switzerland
Thomas Simat, Technische Universität Dresden (TUD), Germany

Recyclability of PET and further packaging materials

Overview of the current challenges in the safety assessment of FCM in the circular economy

Martin Engelmann, IK Industry Association Plastics Packaging, Germany

Walk the talk – the dm packaging strategy

- How dm-drogerie markt fosters the integration of recycled plastic in their own brand product packaging and the development of the circular economy via co-competition

Dagmar Glatz, dm-drogerie markt, Germany

Achieving high quality recyclates from printed packaging

- Recycling of plastic packaging – aspiration and reality
- Role of printing inks in recyclate quality
- Towards establishing deinking as a standard in the plastic recycling industry

Andrey Charkovskiy, Siegwerk, Germany

 **Afternoon Session | 13:45 – 16:15 CEST**

Conformity work for articles in direct contact with food – starting with the recycler in order to represent this ultimately in connection with the finished article

Robert Geser, Alpla-Werke Lehner, Germany

Food packaging and the quest for circularity

- Ramifications of new legislation (Single-Use Plastics SUP, FCM and Post-Consumer Plastic Waste Recycling PPWR) on packaging and food industries
- What does circularity really mean?
- The barriers towards more circularity for food packaging and the roles of all stakeholders

Ulphard Thoden van Velzen, Wageningen Food & Biobased Research, The Netherlands

Toxicology and bioassays – update on the determination of DNA-reactive genotoxic substances in migrates of FCM

- Recent results of the identification of DNA-reactive genotoxic substances
- Comparison of results in different virgin and recycled plastics
- Identification of sources for DNA-reactive contaminants: Degradation products from some printing inks as risk factor?

Christian Kirchnawy, OFI – Austrian Research Institute for Chemistry and Technology, Austria



12th International Conference

Residues of Food Contact Materials in Food

5 and 6 October 2023,
Cologne/Germany and via Live Stream

www.akademie-fresenius.com/fcm

How will this online conference work?

Our online conference will be live – with interactive participation – and will be held in the English language. Prior to the conference, we will provide you with your login details which will allow you to participate and ask questions from your preferred location. All you need is a stable internet connection and an audio hardware system – and away you go!

 **Book now**



Information available online at:
www.akademie-fresenius.com/3286

Registration

By web www.akademie-fresenius.com/3286
By email registration@akademie-fresenius.com

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Participation Fee: € 795.00 plus VAT

Representatives of an authority or a public university are eligible for a reduced fee of € 495.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

If you are unable to attend the online event, you can order the event documentation for € 295.00 plus VAT. It will be available after the online event through the download area of our website where you will find the latest versions of the presentations as pdf files.

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Do you have any questions?



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The Organisers

For more than 25 years, Akademie Fresenius has been your partner for practice-orientated training on all the latest topics surrounding the safety and quality of food, consumer goods and chemical products along the whole production chain. Our portfolio not only includes international conferences but also offers national trade meetings, intensive practical seminars and training in small work groups.

Our events are designed to promote an active exchange amongst our participants and offer the perfect platform for bringing the industry, the scientific sector, the authorities and the consulting field together. Excellent service, all-inclusive. Our wide-ranging advanced training opportunities contribute to giving our customers the competitive edge in all quality assurance, risk assessment, legal, production and technical questions.

Akademie Fresenius is a joint venture between Cognos, one of the largest private and independent education groups in Germany, and SGS Institut Fresenius, one of the leading German providers of chemical laboratory analysis.

You can find details on upcoming and new events at www.akademie-fresenius.com

Who will benefit from this conference?

Professionals working in the fields of:

- Quality assurance & control
- Product safety
- Raw material control
- Regulatory affairs & support
- Analysis
- Research & development
- Toxicology

Sectors that should take part:

- Food and beverage industry
- Food retailers
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

Terms of Participation and Purchase: The registration fee includes the participation in the online event and the event documentation for download. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

Group Reductions: For joint bookings received from one company we grant a 15% discount from the third participant onwards.

Terms of Cancellation: Cancellations or rebookings to another event are possible in writing without giving reasons and free of charge up to one week before the start of the online event. In the event of later cancellations or non-login to the online event, no participation fees can be refunded. In this case, however, you will receive access to the documentation download after the event. Please note that you can name a substitute participant free of charge at any time.

General Terms and Conditions: By registering, you agree to our General Terms and

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Personal Data: The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. By registering for this online event, you consent to our occasionally contacting you by mail, email or phone in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. During this online event, image and sound content is transmitted, which may originate from the speakers and from the participants. By registering, you agree that this content may be transmitted within the virtual event space. All participants are prohibited from recording this content. Further information can be found at: www.akademie-fresenius.com/dataprotection.

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