Residues of Food Contact Materials in Food

20 and 21 June 2018 in Cologne/Germany

Highlights

Risk management and risk assessment
- European Union update on food contact materials (FCM) in foodstuffs
- EFSA’s recent activities in the area of FCM
- Chinese legislation for FCM

Enforcement landscape
- Official control and inspection of FCM establishments – Danish experiences
- Control of the compliance work by big manufacturers of polyolefin

Per- and poly-fluorinated substances
- The toxicology of fluorinated substances
- Natural greaseproof – alternative to PFAS containing papers

Toxicological tests / bioassay methods
- Use of bioassays in a tiered approach
- Bioassays for testing FCM for release of endocrine-active substances

Migration from non-harmonised FCM
- Advances in using recycled paperboard
- Comprehensive analysis of the total migrate from can coatings
- Test methods for FCM
- Update on European monitoring on MOH

Oligomers and nano
- Migrating oligomers from FCM – scientific view and the example of polyamide kitchen utensils from the perspective of the food surveillance authorities
- Measuring the migration of nanoparticles from food contact polymers

The Experts

The Programme

Get-Together on Tuesday,
19 June 2018
Will you arrive on Tuesday?
Come into the hotel bar at 8 p.m. and meet other participants and experts in a relaxed atmosphere

Wednesday, 20. June 2018

8.30  Registration and coffee

9.00  Welcoming speech by Akademie Fresenius and the Chair
Peter K. T. Oldring, Sherwin Williams, UK

Risk management and risk assessment updates

9.10  European Union update on FCM in foodstuffs
Jonathan Briggs, European Commission, Belgium

9.50  EFSA’s recent activities in the area of FCM
Laurence Castle, on behalf of the EFSA CEF Panel

10.20  The implementation of new Chinese legislation for FCM and the compliance
• The reform of Chinese legislations for FCM
• The existing control measures taken by competent authority
• How to demonstrate compliance?
Marco Zhong, National Reference Laboratory for Food Contact Materials (IQTC), China

10.50  Panel discussion
11.20  Coffee break

Enforcement landscape

11.50  Official control and inspection of FCM establishments – Danish experiences of organising and performing the inspection
• The Danish experience of inspection with FCM
• Focus on documentation from importers and producers
• Analytical control
• Inspection of the use of FCM in food establishments
Mette Holm, The Danish Veterinary and Food Administration, Denmark

12.20  Control of the compliance work by big manufacturers of polyolefin
• Documentation of the risk assessment for polyolefin granulates through the chain of manufacturers, starting at the local converters
• Performance of an assessment: Whether the document-ment was in-line with „internationally recognised scientific principles“ (Art. 19 EU Regulation 10/2011)?
Gregor McCombie, Official Food Control Authority of the Canton of Zurich, Switzerland

12.50  Panel discussion
13.20  Lunch

Migration from non-harmonised FCM

14.50  Advances in using recycled paperboard for food contact
• Unknown and unpredictable migrants: The consequence for regulations
• Required efficiency of barriers to reduce migration
• Effects of set-off and flaps of closures for boxes with barriers on the internal surface
• Adsorbents to bind contaminants into the paperboard
Konrad Grob, Official Food Control Authority of the Canton of Zurich, Switzerland

15.20  Comprehensive analysis of the total migrate from can coatings: Solvents vs. simulants vs. foods
Malcolm Driffield, Fera Science, UK

15.50  Coffee break

16.20  Safety of can coatings – food industry view on the analytical challenges
Sander Koster, Nestlé Research Centre, Switzerland

16.50  Test methods for FCM: Current technical challenges and developments and update on European monitoring on MOH
Eddo Hoekstra, European Commission Joint Research Centre (JRC), Italy
10.10 Panel discussion
10.40 Coffee break

**Per- and poly-fluorinated substances and their alternatives**

11.10 **Toxicology of fluorinated substances**
Ivonne Rietjens, Wageningen University, The Netherlands

11.40 **Natural greaseproof – alternative to PFAS containing papers**
- Natural barrier
- Mechanical fibre treatment
- Low porous paper structure
- Comparison of PFAS levels in food packaging papers

Henrik Kjellgren, Nordic Paper, Sweden

12.10 Panel discussion
12.30 Lunch

**Toxicological tests / bioassay methods**

13.30 **Use of bioassays in a tiered approach**
Ivonne Rietjens, Wageningen University, The Netherlands

14.00 **Bioassays for testing FCM for release of endocrine-active substances**
- In-vitro test systems for determination of endocrine activity
- Endocrine activity of different FCM
- Identification of endocrine active substances in FCM

Manfred Tacker, University of Applied Sciences, Austria

14.30 **How to use chemical analysis, biotesting, experimental and predictive toxicology as well as risk assessment to establish safety of new food packaging materials**
Benoît Schilter, Nestlé Research Centre, Switzerland

15.00 Panel discussion
15.30 End of the conference
The Experts

Jonathan Briggs is a Policy Officer at DG SANTE at the European Commission. His previous work experience includes employment as Senior Scientific Officer at the Food Standards Agency (FSA) in the UK. He has worked there for over 10 years and was leading on policy issues relating to food contact materials.

Laurence Castle has been active in the field of FCM for many years. He is a member of the EFSA CEF Panel and the Chair of the EFSA Working Group on FCM and of the ad-hoc WG on Phthalates.

Malcolm Driffield is the Manager of the Packaging and Mass Spec Solutions team at Fera Science and has over 15 years’ experience working in the area of analysis of FCM and packaging migration. He specialises in the use and development of high resolution mass spectrometry methods for the determination of NIAS.

Roland Franz is the Head of the Department „Product Safety and Analytical Chemistry” at the Fraunhofer Institute for Process Engineering and Packaging. He joined Fraunhofer in 1987. Since then his work is related to physical-chemical interactions between packagings and foodstuffs.

Konrad Grob is partially retired scientific consultant at the Official Food Control Authority of the Canton of Zurich and a member of EFSA’s CEF Panel.

Rüdiger Helling worked as Head of the Food Contact Materials and Consumer Goods Section at the Saxony State Laboratory for Public and Veterinary Health for 14 years and is a member of several scientific advisory committees. In his current position as Head of Division at the Saxony State Ministry for Social Affairs and Consumer Protection he is responsible for the whole diversity of not only contaminants in food.

Eddo Hoekstra is an Analytical Chemist and Chemical Engineer and a Scientific Officer in the Food and Feed Compliance Unit at the Health, Consumers and Reference Materials Directorate. He is working in the European Union Reference Laboratory for Food Contact Materials.

Mette Holm is a Senior Scientific Adviser in the Chemicals, Food and Quality Division at the Danish Veterinary and Food Administration in Glostrup. She is responsible for the coordination of risk management of chemical substances in food. She joined the Danish Veterinary and Food Administration in 2006. Since 2010, her main area is FCM.

Henrik Kjellgren has been in the paper industry for 20 years. His positions have been both on the technical side as process and laboratory engineer and on the marketing side as sales director, manager for product development and technical support, leading to his current position as a Product Manager at Nordic Paper in Sweden.

Sander Koster worked as Food Safety Scientist at TNO for seven years. Since 2014, he is the Group Leader of Packaging Food Safety at Nestlé Research Centre in Lausanne. He was also the Chair of the ILSI expert group on NIAS.

Gregor McCombie is Laboratory Head at the Official Food Control Authority of the Canton of Zurich in Switzerland. His laboratory is responsible for the enforcement of all non-food products regulated by the Swiss food legislation.

Peter K. T. Oldring is a Regulatory Affairs Manager at Sherwin Williams, based in UK and is actively involved in activities to support the can coating business.

Ivonne Rietjens is a Professor in Toxicology. She is the Chair of the Division of Toxicology at the Department of Agrotechnology and Food Science at Wageningen University and a member of many national and international advisory committees.

Benoit Schilter is the Head of the Food Safety Research Department at Nestlé Research Center in Lausanne. He is a biologist and joined the Nestlé Research Center as Head of Molecular Toxicology. He has more than 25 years of experience in toxicology and risk assessment and contributed to over 35 international scientific expert groups and task forces.

Dieter Schrenk has been a Professor for Food Chemistry and Environmental Toxicology at the University of Kaiserslautern since 1996. In 2005 he took on the full professorship for Food Chemistry and Toxicology.

Thomas Simat has been a Professor and the Chair of Food Science and FCM at the Technische Universität Dresden with research on FCM since 2003. He is a member of the “BfR Committee on Consumer Products” and the ‘GDCh Working Group Consumer Products’.

Manfred Tacker is the Head of the Department of Packaging Technology and Resource Management at the University of Applied Sciences in Vienna.

Marco Zhong is a Professor and has been involved in safety of FCM for more than 20 years. He is the Director of the National Reference Laboratory for Food Contact Material in Guangzhou and currently leading the teams to draft the specific regulations for a certain type of FCM, which include laminated articles, paper and board, wood and bamboo, printing inks as well as various analytical methods for specific migration.
The Organiser

For over 20 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

Do you have any questions?

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### About

**Who do you meet?**

**Groups that should take part:**
Managing directors, boards of directors, managers, consultants and scientists in the fields of:
- Analysis
- Quality assurance & control
- Product safety
- Raw material control
- Regulatory affairs & support
- Research & development
- Toxicology

**Sectors that should take part:**
- Food and drink industry
- Food trade
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

### Trade Exhibition

Our conference provides you with the opportunity of presenting your company in a trade display. Present your products and services and reach out to your specific target groups. We would be happy to provide you with information on all the various options available – from displaying product information to an exhibition stand – with no further obligation on your part.

Use the attached fax reply sheet to request our information material. Or simply call us. We would be more than pleased to assist you personally.

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📅 12 to 13 November 2018
in Wiesbaden (near Frankfurt)

7th International Fresenius Conference
"Food Allergens"

info@akademie-fresenius.com
www.akademie-fresenius.com/2452
I would like to take part in the 7th International Fresenius Conference „Residues of Food Contact Materials in Food”, 20 and 21 June 2018 in Cologne/Germany. Fee: € 1,895.00 plus VAT.

Unfortunately, I am unable to attend. Please send me the complete documentation for € 295.00 plus VAT.

I am a representative of an authority or a public university and therefore eligible for a reduced fee of € 795.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

I would like to take part in the evening event on 20 June 2018 (included in the above price).

Terms of Participation and Purchase

The registration fee includes the event participation, event documentation, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

The price of the event documentation includes a hard copy of the documentation as well as an access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks after the event and as soon as advance payment has been received.

Group Reductions

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

Terms of Cancellation

Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute free of charge at any time.

General Terms and Conditions

By registering, you agree to our General Terms and Conditions as well as to our Privacy Policy. You can find our GTC on the internet (www.akademie-fresenius.com/general-terms) or receive them on request.

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. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

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**Registration**

By web  www.akademie-fresenius.com/2501
By email  registration@akademie-fresenius.com
By fax  +49 231 75896-53

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**Venue**

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www.leonardo-hotels.com

We have reserved a limited number of rooms for our participants at reduced rates at the hotel. These rooms can be booked up to six weeks prior to the start of the event. Please book early and directly through the hotel quoting “Fresenius” as reference.