RESIDUES OF FOOD CONTACT MATERIALS IN FOOD

16 and 17 June 2016 in Cologne/Germany

HIGHLIGHTS:

The regulatory background
- European Union update on food contact materials (FCM) in foodstuffs
- EFSA's activities in the area of FCM
- BfR recommendation on rubber for FCM
- Revision of the Dutch regulation on FCM

Test methods for FCM
- Current technical challenges and developments
- Compliance work vs analysis of polyolefin granulates
- How to proof functional barriers?
- Swiss Packaging Institute (SVI) Guideline

Toxicological aspects
- Relevant test methods for endocrine disrupting chemicals

Risk assessment of NIAS/IAS
- ILSI recommendations on how to deal with NIAS – industry experience
- How to deal with oligomers?
- Migration potential of nanoparticles

THE EXPERTS:

Get-Together on Wednesday, 15 June 2016

Will you arrive on Wednesday? Come into the hotel bar at 8 p.m. and meet other participants and experts in a relaxed atmosphere.

Thursday, 16 June 2016

8.30 Registration & coffee

9.00 Welcoming speech by the organisers and the Chair

Peter K.T. Oldring, Valspar Corporation, UK

The regulatory background

9.10 European Union update on FCM in foodstuffs

Representative of the European Commission or a Member State authority (confirmed)

9.50 EFSA’s activities in the area of FCM

- Update on FCM Guidelines
- Some information on the uncertainty and variability

Claudia Roncancio-Peña, European Food Safety Authority (EFSA), Italy

10.20 Panel discussion

10.50 Coffee break

Update on the national regulation

11.20 Revision of the BfR recommendation XXI on rubber for FCM

- Regulatory framework for the use of rubber materials in food contact applications
- Structure of BfR recommendation XXI, risk assessment of substances
- Explanation on the new approach, state of the draft, envisaged transitional provisions

Karla Pfaff, Federal Institute for Risk Assessment (BfR), Germany

11.50 Update on the revision of the Dutch regulation on FCM

- Introduction to the actual regulation on FCM
- Focus on the Chapter X on coatings
- Summary of guidance on NIAS based on the TTC principle

Rinus Rijk, AdFoPack, The Netherlands

12.20 Panel discussion

12.50 Lunch

Test methods for FCM

14.30 Current technical challenges and developments

- Testing for tableware and crystalware in support to an update of current EU legislation on ceramics
- Coverage of test methods in the already harmonised field of plastics: where are we and what do we need?
- Implications for other materials – what do we face?

Catherine Simoneau, European Commission – Joint Research Centre (JRC), Italy

15.00 Compliance work vs analysis of polyolefin granulates

- Information obtained from manufacturers by an official control of compliance work
- Comparison to analytical data

Gregor McCombie, Official Food Control Authority of the Canton of Zurich, Switzerland

15.30 Hydrocarbons from polyolefins and adhesives as FCM related food contaminants

- Which migrating components can falsely be quantified as MOSH or MOAH, respectively?
- What are the different substance classes in the polyolefin oligomers and to what extent do they migrate?
- Which hydrocarbons migrate from hotmelts and pressure sensitive adhesives, respectively?

Thomas Simat, Technische Universität Dresden (TUD), Germany

16.00 Panel discussion

16.30 Coffee break

17.00 Recent advances for the determination of NIAS as part of safety by design

Malcolm Driffield, Fera Science, UK

17.30 Advances in exploring the migration potential of nanoparticles from food contact polymers

- Overview of potential nanoparticles release mechanisms
- Potential pitfalls and artefacts in migration testing
- Is migration according to Fickian diffusion possible at all? Is surficial mechanical release a potential exposure source?

Roland Franz, Fraunhofer Institute for Process Engineering and Packaging (IVV), Germany

18.00 Panel Discussion

18.20 End of the first conference day

19.10 Departure time for the evening event

After the first conference day Akademie Fresenius would like to invite you to a leisurely evening in Cologne. You have the opportunity of better getting to know other participants you met during the day over a relaxed meal.
Friday, 17 June 2016

8.30 Welcoming speech by the Chair
Dieter Schrenk, University of Kaiserslautern, Germany

8.40 How to prove functional barriers?
■ Testing methods
■ Compliance evaluation
Frank Welle, Fraunhofer Institute for Process Engineering and Packaging (IVV), Germany

9.10 Sustainable use of recycled board for food packaging: Swiss Packaging Institute (SVI)
Guideline for barrier efficiency of internal bags
Konrad Grob, Official Food Control Authority of the Canton of Zurich, Switzerland

9.40 Panel discussion
10.10 Coffee break

Toxicological aspects

10.40 Relevant test methods for endocrine disrupting chemicals
■ In vivo tests and in vitro alternatives
■ Role of ADME (absorption, distribution, metabolism and excretion)
■ Hazard or risk based toxicological evaluation
Ivonne Rietjens, Wageningen University, The Netherlands

11.10 Relationship between reproductive failure and toxic compounds released from plastic bags
■ Packaging materials in different applications
■ Identification of NIAS
■ Reprotoxicity studies carried out with several compounds found in the packaging materials
Cristina Nerín, University of Zaragoza, Spain

11.40 Panel discussion
12.10 Lunch

Risk assessment of NIAS/IAS

13.20 ILSI recommendations on how to deal with NIAS (experience with the implementation of the NIAS report) and activities at Nestlé
Sander Koster, Nestlé, Switzerland

13.50 How to deal with oligomers? – chemical analysis and safety related issues
■ Is it possible to detect all oligomers with standard techniques like GC/MS or LC/MS?
■ What is the best simulant to study migration of oligomers? When detected, how to identify?
■ Are the oligomers stable enough during analysis? Do oligomers migrate into food or only into simulants?
Thomas Gude, SQTS – Swiss Quality Testing Services, Switzerland

14.20 Update on using the FACET tool
■ The use of exposure in risk assessment
■ Estimating exposure to a known substance
■ Estimating exposure to NIAS
Peter K. T. Oldring, Valspar Corporation, UK

14.50 Panel discussion
15.20 End of the conference

Save the Date!

7th International Fresenius Conference
„Health Claims and Functional Ingredients“
14 to 15 June 2016 in Mainz (near Frankfurt)/Germany
www.akademie-fresenius.com/2327
Malcolm Driffield is Senior Analytical Chemist at Fera Science and has over 12 years experience working in the area of analysis of FCM and packaging migration. He is currently Leader of the Food Packaging and Migration Section.

Roland Franz is Head of the Department „Product Safety and Analytical Chemistry“ at the Fraunhofer IVV. He joined Fraunhofer in 1987. Since then his work has been related to physical-chemical interactions between packagings and foodstuffs.

Konrad Grob is Chemical Analyst at the Official Food Control Authority of the Canton of Zurich in Switzerland and member of EFSA’s CEF Panel.

Thomas Gude has been Deputy Head of SQTS, Switzerland, for 13 years. He is heading the laboratories dealing with food and non-food analysis as well as with risk assessments.

Sander Koster has been Food Safety Scientist at TNO for 7 years. Since 2014 he is Group Leader Packaging Food Safety at Nestlé Research Centre in Lausanne. He was also 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.

Cristina Nerín is Full Professor at the University of Zaragoza in Spain and Director of the University Analytical Research Group (GUIA). She is Member of the WG Recycling in CEF Panel at EFSA since 2010.

Peter K.T. Oldring is Regulatory Affairs Manager Europe, based at The Valspar Corporation in UK and actively involved in activities to support the can coating business.

Karla Pfaff has been Head of the Unit ‘Analytic and Exposure Assessment’ in the Department ‘Safety of Consumer Products’ of the BfR in Berlin since 2006.

Ivonne Rietjens is Professor in Toxicology and 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.

Rinus Rijk worked for over 40 years at TNO in the field of food packaging and its legislation. He is an advisor to the EU Commission, the SCF, EFSA and the Dutch authorities. Since 2006 he is owner of the advisory bureau AdFoPack.

Claudia Roncancio-Peña is currently working at EFSA. She was Head of the FEED Unit and since 2015 she is Head of the FIP Unit.

Dieter Schrenk has been 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 Professor and Chair of Food Science and FCM at the Technische Universität Dresden (TUD) with research on FCM since 2003. He is member of the ‘BfR Committee on Consumer Products’ and the ‘GDCh Working Group Consumer Products’.

Catherine Simoneau is currently Group Leader for food ingredients and technologies and also heads the EU Reference Laboratory for FCM. She started working for the Joint Research Centre in 1995.

Frank Welle is Business Development Manager at the Fraunhofer IVV since 2003. In 1997 he joined the Fraunhofer IVV.
WHOM 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

THE ORGANISERS

AKADEMIE FRESENIUS is a joint venture of SGS Institut Fresenius and Cognos, one of the leading private educational institutes in Germany. Akademie Fresenius organises national and international conferences and congresses on current topics from the economic and scientific sectors for both specialists and the industry. You can find details on upcoming and new events at www.akademie-fresenius.com

Consumer protection is becoming increasingly important and the legal requirements in regard to quality assurance in the production and use of food have become much more stringent. As an accredited partner, SGS INSTITUT FRESENIUS offers fast and competent assistance in all analytical and hygiene-relevant issues concerning food. Vast experience in analytical sciences and most recent analytical equipment is used to develop and validate methods relevant for the quality assessment of pesticide products and monitoring of pesticide/metabolites residues and other contaminants at trace levels. Customers also benefit from many years of experience in the assessment of legal issues in this field.

www.institut-fresenius.de

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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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PARTICIPATION

☐ Yes! I would like to take part in the 5th International Fresenius Conference „Residues of Food Contact Materials in Food“, 16 to 17 June 2016 in Cologne/Germany. Fee: € 1,895.00 plus VAT.

☐ Yes! 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 16 June 2016 (included in the above prices).

☐ Yes ☐ No

CONFERENCE DOCUMENTATION

☐ No! Unfortunately, I am unable to attend. Please send me the complete conference documentation for € 295.00 plus VAT (hard copy and electronic version).

TERMS OF PARTICIPATION AND PURCHASE

The registration fee includes the conference participation, complete conference documentation, lunch, coffee breaks, conference beverages as well as the evening event on 16 June 2016.

You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the conference begins.

The price of the conference documentation includes a hard copy of the documentation as well an access code to the secure Akademie Fresenius download area where you can download the complete conference documentation, including any subsequent updates, in electronic form – subject to the approval of the respective speakers. 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.

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You can find our General Terms and Conditions on the internet (www.akademie-fresenius.com/general-terms) or receive them on request.

PERSONAL DATA

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VENUE/CONFERENCE HOTEL

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