Circular food packaging: focus on hazardous chemicals and microplastics in reuse and recycling

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Key Points

- Chemicals migrate from plastic packaging into food, including some hazardous chemicals
- Reusing and recycling plastic food packaging leads to increased migration of hazardous chemicals
- The normal and intended use of plastic food packaging leads to the generation of micro- and nanoplastics

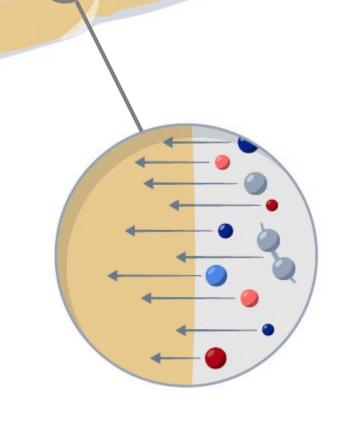


Chemicals migrate from plastic packaging into foodstuffs, including some hazardous chemicals



chemical migration

chemicals transfer into food from food packaging chemicals in food packaging are called food contact chemicals







~16′000 food contact

chemicals are known

for at least

1'822

chemicals evidence for migration exists

100'000 chemicals could potentially be migrating into foodstuffs – huge data gaps exist





Food Contact Materials (FCMs)



How many chemical s in FCMs are of concern?

What are their hazards?

388 Food Contact Chemicals of Concern (harmful according to the Chemicals Strategy for Sustainability) **352 CMRs** 32 Persistent, (carcinogenic, bioaccumulative mutagenic, or toxic to reproduction) 3 STOT (specific target 22 EDCs organ toxicity) (endocrine-disrupting chemicals)

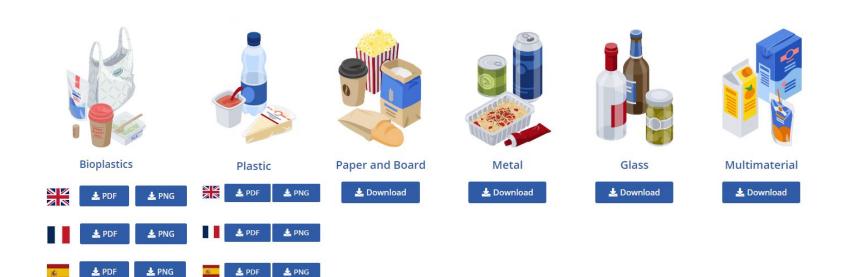
Evidence for migration: 127 chemicals



Reusing and recycling plastic food packaging leads to increased migration of hazardous chemicals



Fact sheets





FoodPackagingForum.org/packaging-fact-sheet s



Recycled and reused food contact plastics contain hazardous chemicals – new study by Food Packaging Forum

Recycled and reused food contact plastics are 'vectors' for toxins - study

Research provides a unique review of contact chemicals in packaging, utensils, plates, etc and how they contaminate food



⚠ The study comes amid a debate over how to reduce the amount of plastic waste filling up the globe. Photograph: DutchScenery/Getty Images/iStockphoto

Recycled and reused food contact plastics are "vectors for spreading chemicals of concern" because they accumulate and release hundreds of dangerous toxins like styrene, benzene, bisphenol, heavy metals, formaldehyde and phthalates, new research finds.





The normal and intended use of plastic food packaging leads to the generation of micro- and nanoplastics





recent studies



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