

Suitability for contact with food in papers



Date : 24-oct.-13

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Numéro de Fiche : IC 04 - version 2

What is "suitability for contact with food"?

It is defined as a feature of a container, of a wrapping, of a product which - by its contact with a food - does not change, the organoleptic properties of the former (odour, taste, texture) and does not transfer any chemical components to it. Several types of food contacts have been recorded, each of them being submitted to specific regulations :

- **dry** food contact : contact with dry starchy food/pulses (such as rice, lentils), dry fruit (apples, cherries,...)
- **Humid and/or fat** food contact : contact with meat products, peeled fruit, chips, ...
- **Hot** food contact : contact with some foodstuffs at a temperature being superior to 40°C (cooking in an oven, microwave, ...)

European regulation and regulations in Europe

There is no unified regulation in Europe concerning the suitability of products to food contact, even if one regulation (CE n° 1935-2004) defines great principles valid throughout the Union. Only France, Italy and Germany have a specific regulation. Moreover, there is a principal of mutual recognition between states of the Union stipulating that « when a product is suitable for food contact according to the regulations of the country where it is produced, the country where it is sold recognises this aptitude ».

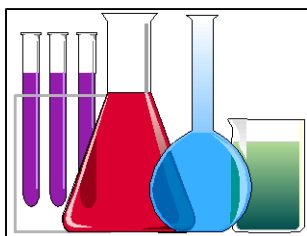


This means for example that a paper produced in Italy, apt to food contact according to Italian regulation, can be sold in France with the mention "apt to food contact" (even if French regulation differs from Italian one in this field).

Detail of the French regulations...

France defines the criteria of aptitude to food contact in several texts : decree n°2008- 1469 of 30th December 2008, modifying decree n°2007-766 of 10th May 2007 (reshaping part of European Regulation CE n°1935-2004) and the information note n° 2004-64 of DGCCRF (Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes / department of competition, consumer affairs and repression of fraud, part of Ministry of Economy and Finances). These criteria are different when food contact is dry, humid/fat or hot. France makes no differences, in respecting these criteria, between virgin papers (made from virgin cellulose) or recycled papers (made from papers derived from selective waste sorting).

A paper suitable for dry food contact has a maximal content in PCP (pentachlorophenol), PCB (polychlorinated biphenyls), formaldehyde and glyoxal. Moreover, during a direct contact between paper and food, there is no alteration of the taste of this food.. finally, paper does not contain any biocidal (derived from the process of paper manufacturing) in big quantity.

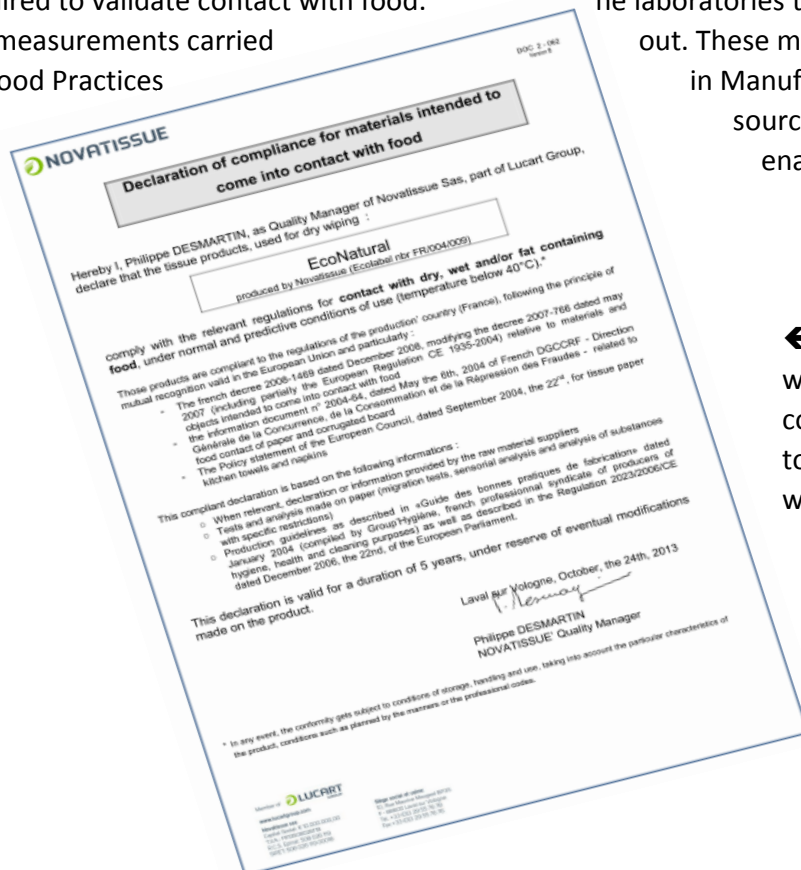


A paper suitable for dry/humid and/or fat food contact respects the same criteria than for a dry contact. But it also has a content of heavy metals not going beyond certain levels (lead Pb, cadmium Cd, mercury Hg et hexavalent Chromium CrVI). Finally, optical brighteners (used sometimes in some factories to make paper whiter) or colourings (if paper has shades/hues) must not migrate on food.

Suitability for contact with food in Lucart cellulose fibre-based papers...

Lucart papers are tested according to the criteria of dry, humid and/or fat contact.

Samples are sent regularly to independent laboratories, accredited for measuring different elements required to validate contact with food. the measurements carried of Good Practices



The laboratories then compile a document detailing out. These measurements, as well as the respect in Manufacturing (follow-up of our supplying sources, mastering of paper recipes,...) enables the production of a certificate valid for 5 years.

← All these measures are finalised with issuing a declaration of conformity to the regulations relative to suitability of products to contact with foodstuffs.

How can you recognise a paper which is suitable for contact with food?

Only the apposition of the food logo on the wrapping or the label of a paper enables you to make the distinction between a paper suitable for contact with food from another. This logo is applied by the producer and indicates that, except otherwise mentioned, the product is suitable for dry, humid and/or fat contact with food, according to the enforced norms in the country where it is being manufactured.



And what else?...

A **wrapping paper** is set to wrap foodstuff (papers for cheese, fish, meat,...)

Papers sold by Lucart are **wiping products**, which can be put in contact with foodstuffs on an ad hoc basis: they are therefore suitable for contact with foods.

A coloured paper can be suitable for contact with foods, when a “white” paper may not be!

A paper **suitable for contact with dry food only** must precise “dry food contact” on its wrapping, if it shows the food logo.

Beyond regulations constraints which stipulate maximum ceilings for some chemical compounds (PCP, PCB, formaldehyde,...), Lucart self-imposes the regular measurement of compounds which are not submitted to restrictions such as: DIPN (2,6, disopropylnaphtalene), BPA (bisphenol A), DCP (1,3 – dichloro-2-propanol) and MCPD (3-monochloro-1,2 – propanediol) to verify the innocuousness of its papers.