## Risk Analysis of

## Food Packaging Materials in Dubai

## By

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## Food and Environment Section Activities

The F\&E Section is conducting the following tasks:

1. Physical, chemical and microbiological analysis of food since 1975.
2. Analysis of environmental samples since 1988.
3. Revision, updating and development of food National standards
4. Conducting surveys, research and offering consultations to private sector as well as government agencies.

5. Training services

What is 'food contact material'?
It is any material coming into contact with food during, pretransportation, processing, manufacturing, packaging, storing
 and transportation.



What is "food Packaging Material"?

Food packaging materials (What we keep our food in) which are the most important, and the most obvious, examples of 'Food Contact Materials'.



Examples of 'Food Packaging Materials'.


Plastic


Glass



Metal


1 - Protect the sensory and other quality characteristics of the food.

2 - Protect the product against dehydration.
3 - Protect the food against microbial and other contamination.

4 - Not to add to the food any substances which may influence the quality of the food.

Risk analysis as a general definition:
It is a science - based process used to evaluate risks



## Risk Assessment - Food Packaging

The Risk Assessment shown that components migration is the potential adverse health effects on human.

This migration could be from the material components, as well as additives used in the composition of
 the final food packaging material or article.


1- Hazard Identification

Chemicals used in making food contact materials such as:

- Monomers \& starting substances
- Solvents
- Antioxidants
- Plasticisers
- Dyes \& pigments


DM used internationally established list of chemicals


## 2- Hazard Characterization

It is the MIGRATION OF CHEMICALS used in making food packaging materials
There is No Absolute Chemical ZERO.
Since no material is completely inert, so the issue becomes:
(a) What chemical (s) migrate?
(b) How much migrates?



Types of Migration from Packaging Materials to Food


Is the total amount of all substances transferred int $o$ the foodst uff from packaging

Relates to the migration of identified, individual compounds, which usually have toxicological pr operties


Now food contact materials must comply with national and international regulations and to ensure this compliance testing of food packaging material is required


3- Exposure Assessment:
From the preliminary local market study, survey and Gathered information, we found the Plastic packaging materials Represents about $70 \%$ of usage, including:

- Bottled Water. $\longleftarrow$
- Milk and Milk Products .
- Vegetable oils.
- Juice and drinks.
- Soft drinks.
- Sauces and ketchups.


Plastic Material Surveys and work


- Labeling compliance, Plastic Type (code plus availability of food grade and certificate)
- Awareness
- Suitability of the usage
- Storage
- Bottled water factories
- food manufacturers Milk, Juice and Soft drinks)
- Super markets ( 300 Samples)
- Groceries (medium and small)
-Food packaging processors





## Case Study (1): Bottled water survey

## The survey aimed to:

$>$ Protection of consumer from exposure to undesirable substances in water, which may migrate from water packaging.
$>$ Support and assist legislation on materials used in water packaging.
$>$ Help the locals water bottling industry and trade to get harmonized with the National and International Food and water Quality and Safety Laws.



Case Study (1): Bottled water survey

## Survey covered:

$>18$ water bottlers in Dubai
$>35$ brands ( 5 gallon water bottles)
$>59$ brands (Small water bottles, 5 liters and less)

Checked Points:
$>$ Plastic material type and identification.
$>$ Labeling (Plastic Code, Food Grade).
$>$ Availability of food grade certificates from original polymer manufacturer.
$>$ Manufacturing process steps.
>Staff awareness (Food packaging Materials)

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## 5 Gallon Bottled Drinking Water




Material Identifications


Label Identification



Material Identifications


Label Identification


4- Risk characterization - case study (1)
5 Gallons Bottled Drinking Water $91 \%$ was polycarbonate

| Plastic Type | Monomer | SML |
| :---: | :---: | :---: |
| PC | BPA | Not exceed $0.6 \mathrm{mg} / \mathrm{kg}$ |



Factors affecting migration rate:
-Temperature/Time (during cleaning process)

- Chemicals used in disinfection process (e.g. Ozone, chlorine)
- Cleaning agents (detergents)
- Improper treatment (e.g, Organic Solvents



## Safety Assessment of BPA in PC

## Polycarbonate contact with water

Migration
Probability

> Factors affecting migration rate

| Bis Phenol A <br> level in <br> Polycarbonate | Consumer Exposure <br> $(\mu \mathrm{H} / \text { day })^{*}$ |
| :---: | :---: |

Is this bottle safe??

| Toxicity of Bis <br> Phenol A* | "Safe" Exposure <br> (Risk Models) |
| :---: | :---: |

*: Whorse-case exposure to monomers
**: Chroric effects (Health effects)


## Conclusion:

Bringing together all the information from Survey results, International food contact Materials guidelines \& analytical Studies data of Qualitative Risk Assessment on
Polycarbonate 5 gallons drinking water we could see that the Risk is LOW \& could be minimized by:

1- Use of correctly Specified PC (Food grade)
2-Use of Compatible Chemicals and disinfectants/temperature.
3-Controlling of Re -Use process (number of returns of the bottles).
4- Use of other alternative Plastic Materials e.g. PET

Case Study (2): Disposable Plastic Cups used in serving hot drinks
The study aimed to:
$>$ Protect the consumers from health risk and exposure to undesirable material, which could be caused by using some plastic cups in serving hot drinks.
$>$ Assist manufacturers and food establishments who are making or using
 disposable plastic cups in the selection of suitable cups based on the use.


## 4- Risk characterization - case study (2)

$>$ Deformation in shape of some plastic cups used in serving hot drinks
$>$ Hot drinks measured temperature was $96^{\circ} \mathrm{C}$
$>$ Lab tests (Infrared Finger Print) shown plastic material was Polystyrene (PS), rigid
$>$ According to physical properties of rigid PS the maximum serving temperature is $85^{\circ} \mathrm{C}$,

The cups were not Technically Suitable to be used with hot drinks


Effect of Hot tea on rigid PS disposable plastic cups


## Safety Assessment of Styrene in Polystyrene


*: Worse-case exposure to monomers
**: Crroric effects (Health effects)

## Conclusion:

The overall Risk Characterization of Disposable Plastic Cups used in serving hot beverages, based on the study results was MEDIUM.

We MINIMIZE the Risk to VERY LOW by:

1-DM circular no. PROHIBITING the use of unsuitable plastic cups made from rigid polystyrene in serving hot beverages

2- Guide the consumers to use alternative cups compatible with hot beverages.


Examples of Alternative Cups could be used With Hot Beverages.



Case Study (3): Melamine Tableware
The survey aimed to:
$>$ Compliance of Melamine tableware to current UAE standard.
$>$ Protection of consumer from exposure to a prohibited material urea formaldehyde


4- Risk characterization - case study (3)


Urea Formaldehyde drawback is the potential risk arising from releasing of carcinogenic material 'formaldehyde'' to our food.

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## Risk Management - Food Packaging

Based on risk assessment studies and Food Safety strategy in Dubai, considering:

- Economic Situation.
- Consumers and Food consumption.
- Local Food producers and retails.
- Food Packaging industry.
- Imported Food and trade.

- Availability of international standards and laws.
- Expertise.
- Development in Dubai.

The Risk Managers Decide:





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\& Disposable Plastic cups registration according to usage (Hot or cold) 2006

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Serving Hot Beverages.






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\& Starting preparing necessary DM regulations covering food contact and food packaging materials

\&"Materias and Aricles must be manuractured in compliance with Good Manufacturing Practice (GMP) That is to say in such a way that under nommal conditions of use, they do not transfer their consfituents int foodstuffs in quantifies which could:

## Endanger human health

- Bring about an unaccepatable change in the composition of the foodstuffs or deterioration in the organoleppic c characterisicics thereof."
- Starting water factories product certifications according to the DM specific rules (2 ${ }^{\text {nd }} Q Y$ 2007)



Food Packaging materials Chain of Care (Those affected by Risk and decisions):

## STAKEHOLDERS

(Converters (Who turn the raw material into packaging for food use)
Vendors of the Materials (Retailers, Suppliers)
Food Producers (Users of materials)
Food retailers (Groceries, Stores)
Regulatory authorities and coordinators (ESMA, GSM)
Consumers (End user)


Open information exchange with stakeholders to establish a risk communication:
> Meetings with food producers \& Plastic Food Packing Materials.
> Workshops to exchange and discuss topics related to food packing materials specifications and risk exposure.
> Factories visit to discuss practically
 difficulties in this area.

$>$ Sharing information and results with other municipalities in the country, through National Food Safety Committee, GSM as well as other concerned bodies.
$>$ Sharing technical information with international laboratories who are doing food contact and packaging materials test.
$>$ Making collaboration with regulatory organizations to get updated with recent positive list, food contact notifications, directives,

> Organized consumers awareness press and media (TV and Radio programs, press notes), circulars to food establishments
$>$ Giving awareness lectures to schools students.


Finally!

- Food packaging material will not cause harm (affect our food safety) and quality if used correctly based on its intended use.
- Risk managers can determine if any special measures are needed to control food packaging materials (selection, suitability, safety)



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