

# CHEMICALS IN FOOD WRAPPINGS CAN IMPACT PEOPLE'S HEALTH: WE NEED MORE PROTECTIVE REGULATION



## WHICH HARMFUL CHEMICALS ARE USED IN FOOD CONTACT ARTICLES AND MATERIALS?

! In Europe, some 8,000 chemicals can be used in articles packaging our food. Not all have been tested for toxicity.

! At least 63 substances that are used in plastic packaging are toxic for health, including endocrine disruptors.

! Consumer tests have found bisphenols, phthalates, or fluorinated compounds in various food packages.

! Scientific studies show how chemicals can move from packaging materials into our food.

! Paper, cardboard and printing inks used for food packaging are not regulated at the European level.



## CHEMICALS USED IN THE PROCESSING AND PACKAGING OF OUR FOOD CAN:



Cause cancer



Harm reproduction



Build up in our bodies



Persist in the environment



Affect DNA



Disrupt hormones

#HealthNotToxics

## GLOSSARY: FOOD CONTACT...

### ...ARTICLES:

the actual articles that contain or wrap our food, e.g. a yogurt cup, a juice bottle...

### ...MATERIALS:

the materials used in the articles, e.g. plastics, inks, paper, cardboard, coatings...

### ...CHEMICALS:

the chemicals entering in the composition of the food contact materials, e.g. monomers such as bisphenol A, additives such as phthalates, or fillers such as titanium dioxide.



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