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

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.

#HealthNotToxics

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