RECOMMENDATIONS

Recommendations to DG SANCO

The food contact properties of PBS were studied on the basis of the R 10 / 2011, looking at monomer composition, identification of NIAS, screening the additive classically used and looking for frequent substances submitted to restrictions, determining the parameters of Piringer equation for specific migration prediction, measuring overall migration properties, and measuring organoleptic potential deviations after food packaging contact. Critical uses of PBS material were then defined on the basis of contact properties measured on the **unaged** material.

The issue is that official contact tests do not reproduce the material real degradation during its shelf life. When during a food contact test (10 days 40°C) the material can be poorly degraded, it can be highly hydrolysed during the real shelf life (1 year 20°C).
Consequently, as migration strongly increases after degradation, **the official test performed on the unaged material can be too optimistic.**

An alternative route for the migration testing of materials sensible to hydrolytic degradation was proposed in deliverable D3.5. It is based on a migration test performed at half time of the material shelf life; artificial aging approaches should be proposed for quick testing.

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Coordinator ACTIA