

**AMENDMENT 27**

by Hiltrud Breyer and Didier Rod, on behalf of the Verts/ALE Group

**Report**

**A5-0147/2004**

**Astrid Thors**

Materials and articles intended to come into contact with food

Proposal for a regulation (COM(2003) 689 – C5-0549/2003 – 2003/0272(COD))

Text proposed by the Commission

Amendment by Parliament

Amendment 27

Recital 5

*(5) Active food contact materials and articles are designed to deliberately incorporate “active” components intended to be released into the food or to absorb substances from the food. They should be distinguished from materials and articles which are traditionally used to release their natural ingredients into specific types of food during the process of their manufacture, such as wooden barrels.*

*deleted*

Or. en

*Justification*

*Active food contact materials releasing substances into food should not be authorised. Consumers are already today exposed to a multitude of food additives such as conservation agents or technical processing aids. This exposure should not be increased.*

**AMENDMENT 28**

by Hiltrud Breyer and Didier Rod, on behalf of the Verts/ALE Group

**Report**

**A5-0147/2004**

**Astrid Thors**

Materials and articles intended to come into contact with food

Proposal for a regulation (COM(2003) 689 – C5-0549/2003 – 2003/0272(COD))

Text proposed by the Commission

Amendment by Parliament

Amendment 28

Article 1, paragraph 2, introductory wording

2. This Regulation shall apply to materials and articles (hereinafter referred to as ‘materials and articles’), including **active and** intelligent food contact materials and articles, which in their finished state:

2. This Regulation shall apply to materials and articles (hereinafter referred to as ‘materials and articles’), including intelligent food contact materials and articles, which in their finished state:

Or. en

*Justification*

*Active food contact materials releasing substances into food should not be authorised. Consumers are already today exposed to a multitude of food additives such as conservation agents or technical processing aids. This exposure should not be increased.*

*If this amendment is accepted, active food contact materials will be excluded from the scope of the legislation and the whole text will need to be amended accordingly.*

**AMENDMENT 29**

by Hiltrud Breyer and Didier Rod, on behalf of the Verts/ALE Group

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**A5-0147/2004**

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Materials and articles intended to come into contact with food

Proposal for a regulation (COM(2003) 689 – C5-0549/2003 – 2003/0272(COD))

Text proposed by the Commission

Amendment by Parliament

Amendment 29  
Article 2, point (1)

*(1) “active food contact materials and articles” (hereinafter referred to as “active materials and articles”) means materials and articles that are intended to extend the shelf-life or to maintain or improve the condition of packaged food. They are designed to deliberately incorporate components that would release or absorb substances into or from the packaged food or the environment surrounding the food;*

*deleted*

Or. en

*Justification*

*Active food contact materials releasing substances into food should not be authorised. Consumers are already today exposed to a multitude of food additives such as conservation agents or technical processing aids. This exposure should not be increased.*

25 March 2004

A5-0147/30

**AMENDMENT 30**

by Hiltrud Breyer and Didier Rod, on behalf of the Verts/ALE Group

**Report**

**A5-0147/2004**

**Astrid Thors**

Materials and articles intended to come into contact with food

Proposal for a regulation (COM(2003) 689 – C5-0549/2003 – 2003/0272(COD))

Text proposed by the Commission

Amendment by Parliament

Amendment 30  
Article 3, introductory wording

Materials and articles shall be manufactured in compliance with good manufacturing practice so that, under normal or foreseeable conditions of use, they do not transfer *their* constituents to food *in quantities* which could:

Materials and articles shall be manufactured in compliance with good manufacturing practice so that, under normal or foreseeable conditions of use, they *do not contain toxic constituents and* do not transfer constituents to food which could:

Or. en

*Justification*

*The migration concept is the wrong approach for assessing the toxicology of food contact material. No constituent of food contact material should present any risk to consumers.*