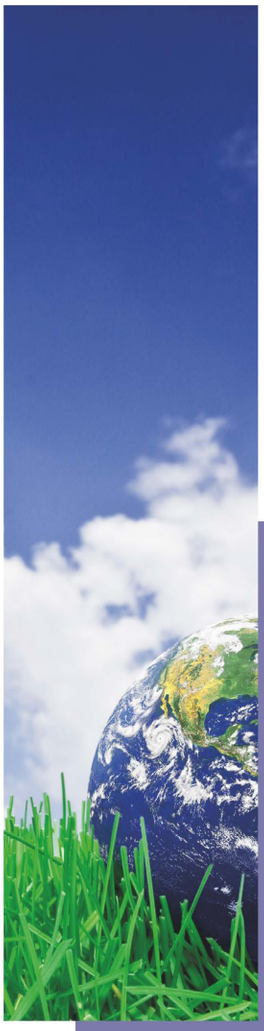
European Parliament

DIRECTORATE-GENERAL FOR INTERNAL POLICIES

POLICY DEPARTMENT A
ECONOMIC AND SCIENTIFIC POLICY



Economic and Monetary Affairs

Employment and Social Affairs

Environment, Public Health and Food Safety

Industry, Research and Energy

Internal Market and Consumer Protection

Workshop on Food Contact Materials- How to Ensure Food Safety and Technological Innovation in the Future?

Meeting Document

EN

2016

Workshop on Food Contact Materials- How to Ensure Food Safety and Technological Innovation in the Future?

European Parliament

DIRECTORATE GENERAL FOR INTERNAL POLICIES

POLICY DEPARTMENT A: ECONOMIC AND SCIENTIFIC POLICY

WORKSHOP

Food Contact Materials- How to Ensure Food Safety and Technological Innovation in the Future?

Brussels, Tuesday 26 January 2016

MEETING DOCUMENT

CONTENTS

AGENDA 4

SHORT BIOGRAPHIES OF EXPERTS 6

PRESENTATIONS 9

Presentation by Emma Bradley 9

Presentation by Lisette van Vliet 15

Presentation by Jori Ringman 19

Presentation by Malene Teller Blume 27

Organised by the Policy Department A Economic & Scientific Policy for the Committee on the Environment, Public Health and Food Safety (ENVI)

WORKSHOP

Food Contact Materials - How to Ensure Food Safety and Technological Innovation in the Future?

Tuesday, 26 January 2016 from 12h30 to 15h00
European Parliament, Room ASP5G3, Brussels

AGENDA

Co-chairs: **Ms Christel Schaldemose MEP, ENVI Committee**
Ms Birgit Collin-Langen MEP, ENVI Committee
Mr Marcus Pretzell MEP, ENVI Committee
Ms Anneli Jäätteenmäki MEP, ENVI Committee
Mr Martin Häusling MEP, ENVI Committee

Part 1 - State of play of FCM on the EU market and stumbling blocks for implementation

12:30-12:35 **Opening and welcome by the Chairs**

12:35-12:45 **Outline of EU policy on Food Contact Materials**
Ms Chantal BRUETSCHY, Head of Unit Innovation and Sustainability, DG SANTE, European Commission

12:45-12:55 **Introduction to FCM and general concepts for ensuring safety**
Ms Catherine SIMONEAU, Head of European Union Reference Laboratory for Food Contact Materials, European Commission Joint Research Center (JRC)

12:55-13:05 **Requirements and challenges in implementing existing legislation**
Ms Emma BRADLEY, Head of Programme – Food Quality and Safety, UK Food and Environment Research Agency (FERA)

13:05-13:15 **Q & A**

Part 2 - Control methods, exposure and risk assessment

13:15-13:25 **Compliance methods and determination of exposure as input to risk assessment**
Mr Gregor McCOMBIE, Head of Department, Food contact materials and gas chromatography, Food Safety Authority Zürich, Switzerland

13:25-13:35 **Toxicological evaluations and risk of human exposure to mixture of chemicals**
Ms Anne Marie VINGGAARD, Professor and Head of Research Group for Molecular Toxicology, National Food Institute, Danish Technical University (DTU)

13:35-13:45 **Gaps in legislation and risk assessment: view from an NGO**
Ms Lisette VAN VLIET, Senior Policy advisor, Chemicals and Chronic Disease Prevention, Health & Environment Alliance (HEAL)

13:45-14:00 **Q & A**

Part 3 – Research and innovation

14:00-14:10 **Research and innovation of FCM in a circular economy**
Mr Jori RINGMAN-BECK, Sustainability Director, Confederation of European Paper Industries (CEPI)

14:10-14:20 **Demand-driven innovation in FCM: COOP's work with food packaging and chemicals**
Ms Malene T BLUME, Compliance Manager, COOP Nordic

Part 4 - The way ahead

14:20-14:30 **Key conclusions and recommendations for policy makers**
Ms Xenia TRIER, Research Chemist, National Food Institute, Danish Technical University (DTU)

14:30-14:55 **Q & A**

14:55-15:00 **Closing remarks by the Chairs**

SHORT BIOGRAPHIES OF EXPERTS

Chantal Bruetschy, Head of Unit Innovation and Sustainability, DG SANTE, European Commission

Chantal Bruetschy is at DG “Health and Food Safety" in the European Commission as Head of Unit for "Innovation and sustainability". She has the responsibility of various legislative and policy files, such as novel foods, nanomaterials in food, prevention of food losses and food contact materials; in this context, she also contributes to policy on circular economy. Prior to this, she was Head of Unit in DG Environment, responsible for Biotechnology (GMOs, Pesticides use), Environment and Health issues as well as Urban policy. She has also worked on internal market, competition, transport and industrial policy issues in the Commission. She worked in a private law office as well as with Air France in Paris prior to joining the Commission.

Catherine Simoneau, Head of European Union Reference Laboratory for Food Contact Materials, European Commission Joint Research Center (JRC)

Catherine Simoneau got her BSc in Biology applied to Nutrition and Food from Univ. Dijon (FR), a MSc in Food Science and a Ph.D. in in food chemistry from University California Davis, (USA). She started working for the European Commission Joint Research Centre in 1995 to launch an activity on food contact materials. She is currently senior expert and group leader for food ingredients and technologies. Under this umbrella she also heads the European Reference Laboratory for Food Contact Materials. Her work focuses on the development of methods and tools for the release, identification, quantification of food chemicals and investigating potential interactions between food and chemicals to better protect the consumer while fostering innovation and free trade. She is active at the regulatory level in the EU as well as in foresight studies, risk assessment, experimental testing approaches and in RTD foresight projects. She has published more than 130 publications and 200 contributions worldwide.

Emma Bradley, Head of Programme Food Quality and Safety, Fera Science Ltd

Dr Emma Bradley studied at the University of Leeds for a BSc in chemistry and a PhD in bio-organic chemistry. She then worked for Brewing Research International, during which time she was involved in research projects investigating beer and cider flavour and stability. Since 1999 she has worked at Fera (formerly Central Science Laboratory - CSL) in York. She is an analytical chemist and heads the Food Quality and Safety Programme at Fera where she leads the team working on food chemistry. She has more than 15 years of experience in the analysis of food contaminants and chemical migration from food contact materials and articles. She is an active participant in the European Union Reference Laboratory – National Reference Laboratory (NRL) network for food contact materials as Fera is the UK NRL in this area, and has also participated as scientific expert on the International Life Science Institute (ILSI) packaging materials task force.

Gregor McCombie, Head of Department Food contact material and gas chromatography, Food Safety Authority, Zürich

Gregor McCombie has been working for the food safety authority of the canton of Zurich in Switzerland for the past 6 years, where he is the lab head of the food contact material and gas chromatography group. Aside from the analytical aspects of his job, he also enforces legislation and accompanies inspections of FCM businesses as an expert. He is a guest in the EURL-FCM network and an active member of national working groups. Before getting into food safety, Gregor completed his PhD in analytical chemistry from the ETH Zurich and Novartis and then continued his research at the Universityof Cambridge in the Department of Biochemistry.

Anne Marie Vinggaard, Professor and Head of Research Group for Molecular Toxicology, National Food Institute, Danish Technical University (DTU)

Anne Marie Vinggaard is a professor at the National Food Institute, Technical University of Denmark and has more than 20 years of experience within developmental and predictive toxicology. The special field of expertise of Anne Marie's team is endocrine activity of chemicals, mechanisms of toxicant action, cocktail effects of chemicals, obesity development, development of computational tools to predict toxicity and strategies to evaluate food contact materials. Presently, Anne Marie heads a large project for the Danish Food Ministry aiming at developing tools for the authorities for risk assessment of chemical cocktails in food. She also has four years of experience from a pharmaceutical company, developing a strategy for early toxicity testing of drug candidates. Anne Marie has published 96 peer-reviewed international papers and has got a H index of 35 (WoS Jan 2016).

Lisette van Vliet, Senior Advisor, Chemicals & Chronic Disease Prevention, Health & Environment Alliance (HEAL)

Lisette van Vliet is HEAL's Senior Policy Adviser for Chemicals and Chronic Disease Prevention. She covers REACH, and other EU chemicals legislation, focusing on Endocrine Disruptors, phthalates such as DEHP, and mercury. Lisette joined the Health and Environment Alliance in 2005, initially working jointly with the International Chemical Secretariat (ChemSec) and Health Care Without Harm Europe.

Prior to working on Toxics, she was active in international forest politics, mainly on forestry and timber certification and wood purchasing policy. She conducted research for environmental NGOs such as Greenpeace and Co-op America, Save the Rainforest and Robin Wood (Germany), and for environmental management consultants. She holds a Ph.D. in International Relations and Environmental Studies from the Australian National University in Canberra.

Jori Ringman, Director for Sustainability, Confederation of European Paper Industries (CEPI)

Jori Ringman has a background in Economics (Helsinki University) and Business Management (Helsinki School of Economics) and broad experience in communications, public administration and politics. He also has an MSc in Environmental Decision-making (Open University, Milton Keynes).

As Director for Sustainability in the Confederation of European Paper Industries (CEPI), Mr Ringman is responsible for issues relating to environment, consumer protection (with particular concern for packaging and food contact issues) and sustainable consumption and production policy. Environmental issues and policies are central to all CEPI's activities, as the industry continuously works to minimise its impact across the EU; the issues covered range from the revision of pulp and paper BREF (Best Available Techniques Reference Document) and environmental footprinting (PEF) to advancing circular thinking and industrial symbiosis in the sector.

Prior to his appointment in CEPI in February 2005, he was a civil servant at the European Commission. He has also worked in the European Parliament Environment Committee as a political advisor (1999 – 2004), as a journalist and editor in Finland, and as Secretary General of a parliamentary group in the Finnish National Parliament in Helsinki.

Malene Teller Blume, Nonfood Quality and CSR Manager, Coop Danmark

Malene has worked in Coop DK for almost 15 years and is currently responsible for Coop's quality and safety program for nonfood consumer products. In her work, she is also closely involved with chemicals in consumer goods, and develops Coop's approach and requirements in this important area.

Coop has a long and proud tradition of concern about harmful chemicals, and for many years it has set up requirements which go beyond the legislation. Malene´s responsibility is therefore not only to ensure that Coop meets legal requirements but also to secure that Coop takes the necessary responsibility and covers known risks for chemicals in consumer products. This applies to both environmental and health issues. Coop has especially focused on using the precautionary principle. For example, endocrine disruptors in chemicals have a very high priority at Coop, because there is a need for high attention and action on this risk.

Malene is also responsible for Coop's work and efforts in regards to social compliance (CSR).

Xenia TRIER, Research Chemist, National Food Institute, Danish Technical University (DTU)

Xenia Trier is a research scientist at the National Food Institute, Technical University of Denmark and has more than 20 years of experience within the analysis of chemicals in food, food contact materials (FCM), humans and the environment. Her main expertise is the development of quantitative and screening methods for the enforcement of EU and national regulations of FCM plastics and paper and board containing toxic organic chemical contaminants, such as primary aromatic amines and fluorinated compounds. Other areas of her work include strategies to evaluate FCM, bio-directed analysis of cocktail effects in FCM, sources of fluorocarbon contaminants in consumer products, soil and drinking water.

Xenia is part of the EC task force on mathematical modelling of migration in plastics, a member of CEN groups on FCM, member of the board and the scientific board of the Food Packaging Forum and is currently the head of the Danish Society of Analytical Chemistry. She gives advice on technical regulation to national authorities of food and environment in Europe, the US and China, to the EC and UNEP.

PRESENTATIONS

Presentation by Emma Bradley

Current approaches to enforcement and compliance

Emma Bradley, Fera, York, UK

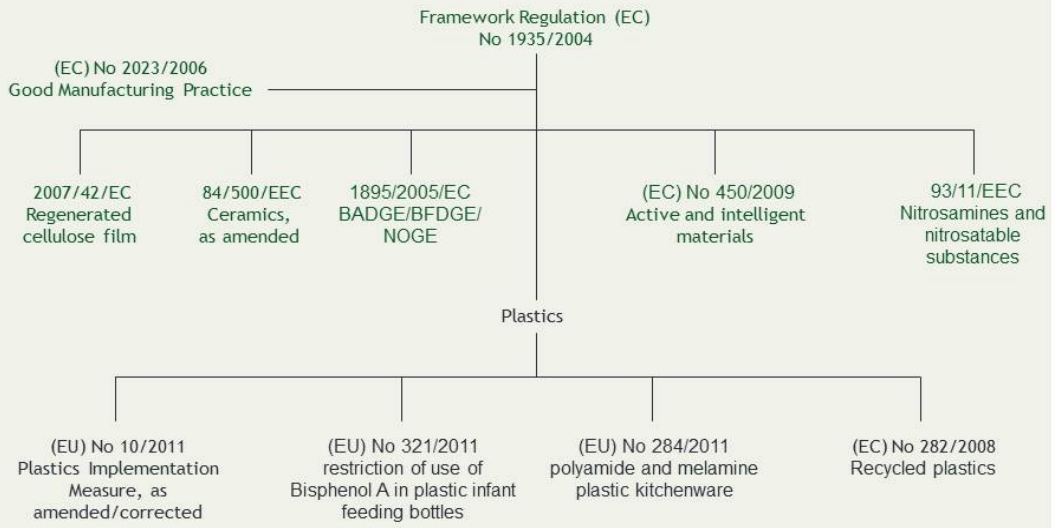
1

Fera Science Ltd – translating science

- New technologies to identify and counteract emerging threats
- Risk analysis and customer assurance, for regulatory and business needs
- Integrating detection, diagnostic and surveillance capabilities
- Fera is the UK National Reference laboratory for Materials and Articles in Contact with Food

2

EU legislation



Reproduced with the kind permission of Annette Schaefer (European Commission)

3

What can migrate?

- Positive lists or inventory lists of all the known ingredients needed to make the food contact material - monomers, additives, processing aids, solvents, etc

Acrylonitrile

Butadiene

↓

Xylene

Zinc oxide

Plastics	Paper/board	Inks	Adhesives	Coatings on metal
862	285	5721	370	592

Number of substances in the inventory lists for difference food packaging materials (European industrial sectors)

4

What can migrate?

fera

PLUS

NIAS – Non-intentionally added substances

- Isomers and impurities of the known ingredients
- Reaction products and breakdown products of these ingredients (formed during polymerisation, thermal processing, action of heat, light etc on the FCM)
- Other impurities, especially those coming from recycling

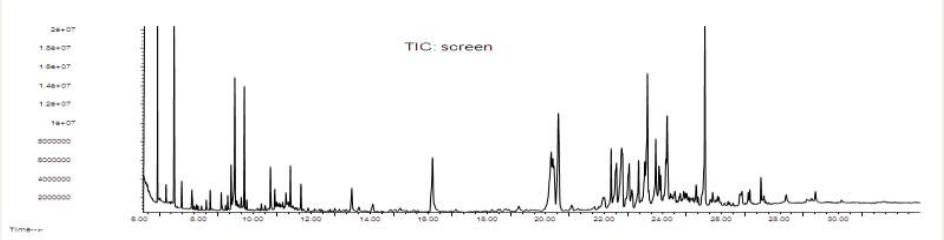


5

Challenges for enforcement

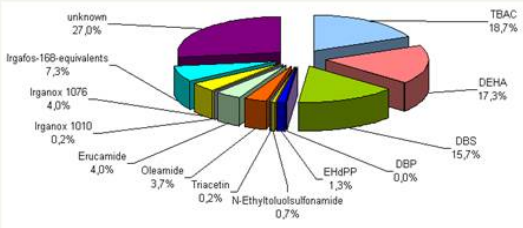
fera

- What materials to test?
- What substances to determine?
- Is the material safe?
- Where to start?
  - Declaration of Compliance
  - Supporting documentation
  - Limited product information available to inspectors
- Enforcement campaigns - determined by each Member State



6

Mass balance: SM versus OM



Professor Thomas Simat, ILSI, 2008

Mass balance for a plastic laminate

Evaluation of the total migrate
(4h 60°C, 95% EtOH)

Comment: This is an unusually good case and the migration is dominated by plasticisers and additives and only a relatively small proportion (27%) remains unknown.

In some FCMs, more than 80% may be unknown or at least not-studied.

7

Example - Printing inks

- Swiss Ordinance - list of substances
- How to know what is used?
  - Literature review
  - Screen FCM using state of the art analytical instrumentation (not always available in official control laboratories)
  - Liaise with other National Reference Laboratories
  - Consider RASFF's
- Targeted analysis of identified compounds

8

Challenges for compliance?

- What materials to test ✓
- What substances to determine ✓
- Where to start ✓
  - Legislative guidance
  - National regs
  - EFSA guidance
- NIAS?
  - Database generation
  - Analysis using state of the art instrumentation

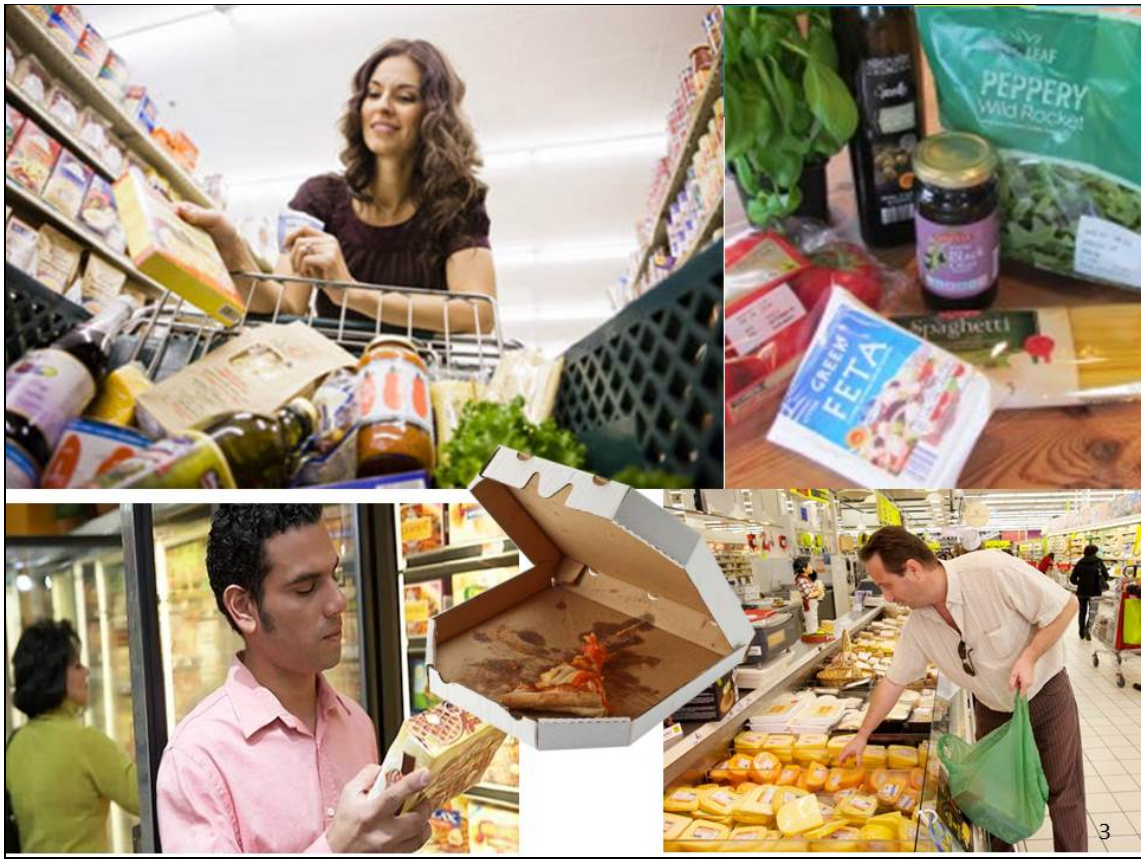
9

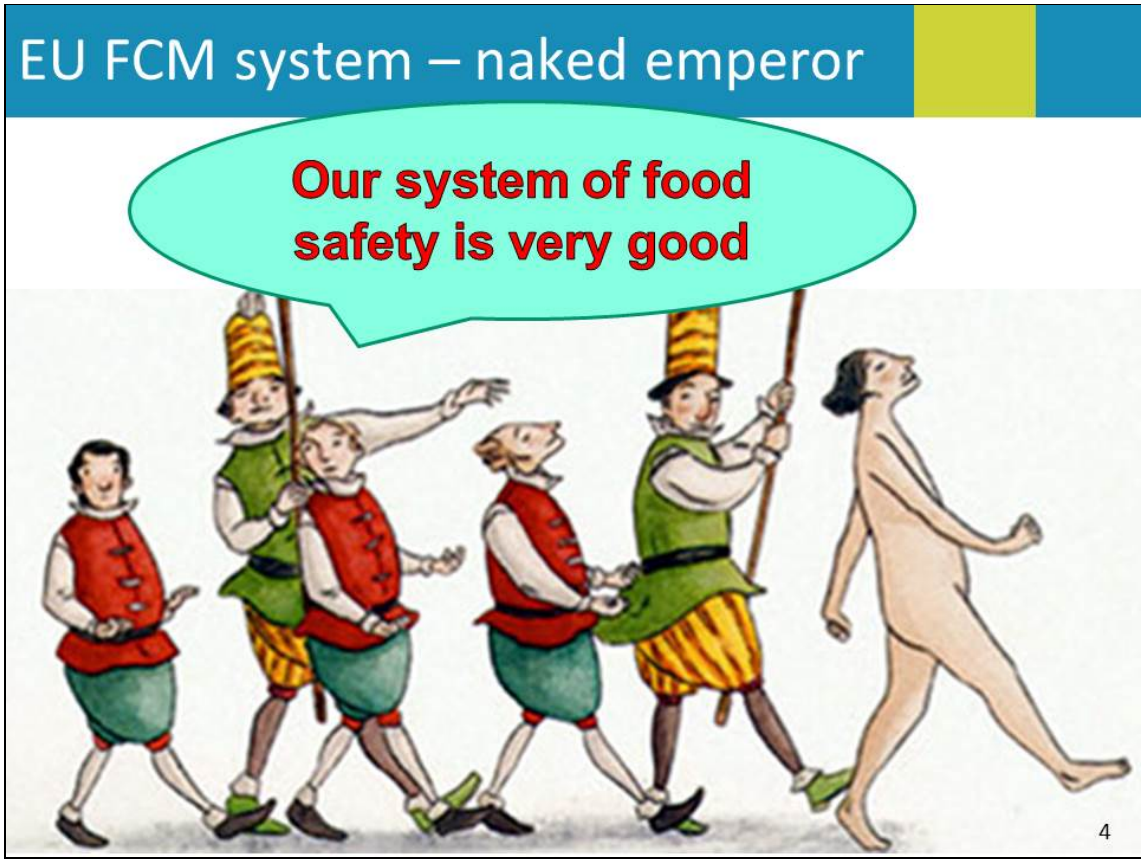
Summary

- Challenges for both enforcement and industry (compliance)
- Analysis will never detect and identify everything
- Safety of a FCM needs to be based on all available information
- Compliance with migration limits (where available)
- Consideration of exposure

10

Presentation by Lisette van Vliet


PEPPERY
Wild Rocket
Spaghetti
GREEK
FETA
3


EU FCM system – naked emperor
Our system of food safety is very good
4

What's invisible?

Starter chemicals in most FCMs:
Inks, paper/board, coatings, silicones, adhesives

Most FCM not Harmonised

Accidentally appearing chemicals

NIAS

Hormone disrupting properties (no testing)

Global threat

Reality of multiple chemicals

- In single food contact article
- Between food contact articles

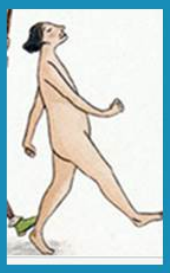
Cocktail effect

LET ALONE the reality of people's exposures

Cocktail effect x

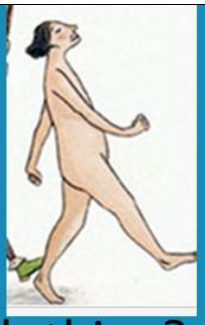
between FCM & other sources

consumer items, air quality, etc



5

The bigger picture



Better Regulation

coherence between laws?

is a global threat a big enough thing?

Circular Economy

Resource efficiency: recycling

But toxics in = toxics out

Mutual Recognition

Race to the bottom?

6

What should we do?

URGENTLY ADDRESS in EU LAW:

Regulation for all FCM:

- No 'REACH SVHCs'
- No hormone disruptors (EDCs)
- Test finished food contact articles
- Address the cocktail effect
- Innovation to safer materials / services

*See resources from **HEAL,** CHEMTrust, Danish Consumer Council, Food Packaging Forum*

7

THANK YOU!

Questions? Comments?

lisette@env-health.org
Health and Environment Alliance (HEAL)
28 Blvd Charlemagne B-1000 Brussels
www.env-health.org

HEAL
Promoting environmental policy that contributes to good health

8

Presentation by Jori Ringman

Research and Innovation of FCM in a Circular Economy

Perspective:
FIBRE-BASED PACKAGING MATERIAL

European Parliament
Brussels, 26 January 2016

Jori Ringman
Sustainability Director,
Confederation of European Paper Industry (CEPI)

cepi

Contents

1. Introduction: why packaging?
2. Research on safer, alternative materials
3. Incremental substitution vs. different product design
4. Recycling and circular economy – stay away from PBT chemicals?
5. Innovation in risk assessment

cepi

Without packaging no internal market

Without packaging, free flow of goods would not be possible.

A large home market helps improve efficiency and build capacity to compete globally.

This is best ensured with harmonisation.

3

Political assessment and market reality

"The EU has a well-developed food safety policy with a rather complete and mature legal framework."
– Mission letter to Andriukaitis

- **Growing trend of non-EU regulation is increasing compliance costs and cost to consumers**
- **One harmonised measure would simplify the fragmented European regulatory framework**
- **The paper industry already utilises self-regulation supporting consumer protection but wants to see a world-class standard across the EU**
  - Consumers not exposed to health risks related to paper and board packaging

4

Cellulose fibre is…
probably the best material in the world

The **Green Fiber Bottle** Project
Better World in the Making

KNOCK ON WOOD
A biobased bottle made from sustainably sourced wood-fiber.

AS GOOD AS GREEN
Strong, durable material, 100% compliant with the strictest food and beverage regulations.

IN THE NAME OF BEER LOVE
Will contribute to spreading sustainable beer love everywhere in partnership with ecoXpac.

ZERO WASTE
Will be 100% biodegradable and generate 0% waste.

5

Pictures by Carlsberg Group 2015

CEPI Research for Low Carbon Breakthroughs

Mimicking Nature

Provides

Deep Eutectic Solvents (DES)

DESs are used by plants to operate even during drought or frost periods.

Composed of natural products
- Amides
- Sugars
- Alcohols
- (amino) acids

Chemical characteristics
- Bio degradable
- Miscible with H2O
- Non toxic

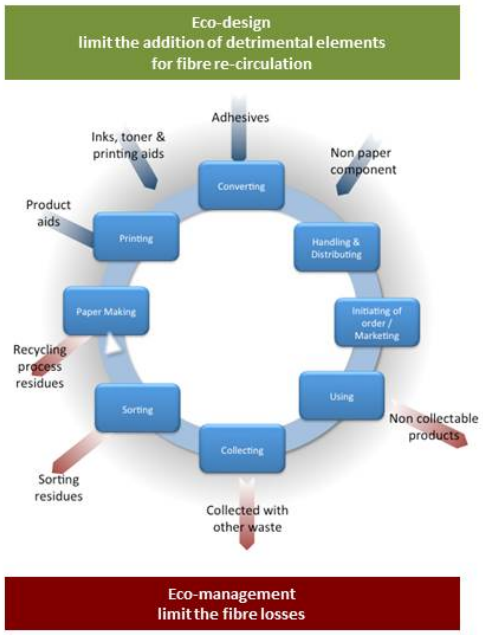
Physical characteristics
- Low vapour pressure
- Low flammability
- Non volatile

DESs are a sustainable and cheap alternative to far more cumbersome solvents used today.

6

This project has received funding from the Bio-Based Industries Joint Undertaking under the European Union's Horizon 2020 research and innovation programme under grant agreement No 668970. Slide by Grussenmeyer, Stora Enso, 2015.

Paper: Design and Management for Circularity



- **Eco-Design** : what to do or avoid doing to the fibre in order to optimize its lifetime, and make it easier and safer to recycle it.
- **Eco-management recommendations**: how to handle or manage the paper product in order to limit fibre losses.

7 *CEPI with World Economic Forum, Ellen MacArthur Foundation, McKinsey, Ecofolio and several multinationals, 2015*

Paper: Design and Management for Circularity

- **To move into a circular economy scheme**, an actor should understand, but also have an interest to act
  - Long term interest: Environmental & climate change interest
  - Mid-term interest: My downstream is coming back in my upstream
  - Short term interest: Market
- Give priority to substances with an environmentally preferable profile, for example, lower toxicity, and lower persistency.
- Substitute substances that are carcinogenic, mutagenic and toxic for reproduction (CMR) with non-CMR substances, as well as substances that are persistent, bioaccumulative and toxic (PBT) with non-PBT substances

8 *CEPI with World Economic Forum, Ellen MacArthur Foundation, McKinsey, Ecofolio and several multinationals, 2015*

CEPI Research into Risk Assessment

Biosafe project
Fast, reliable bioassays including unknown substances and mixtures

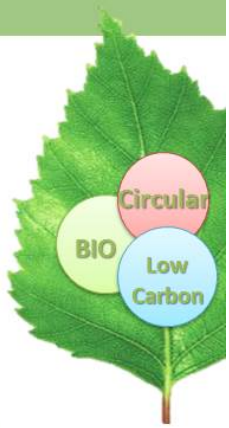
Correction Factor project
Taking into consideration the real impact of storage time, temperature, type of food etc.

With multiple materials:

FACET project
Considering the real total exposure.

9

Thank you!



CEPI aisbl / Confederation of European Paper Industries
250 Avenue Louise, Box 80, B-1050 Brussels
Tel: +32 2 627 49 11 / Fax: +32 2 624 81 37
mail@cepi.org j.ringman@cepi.org

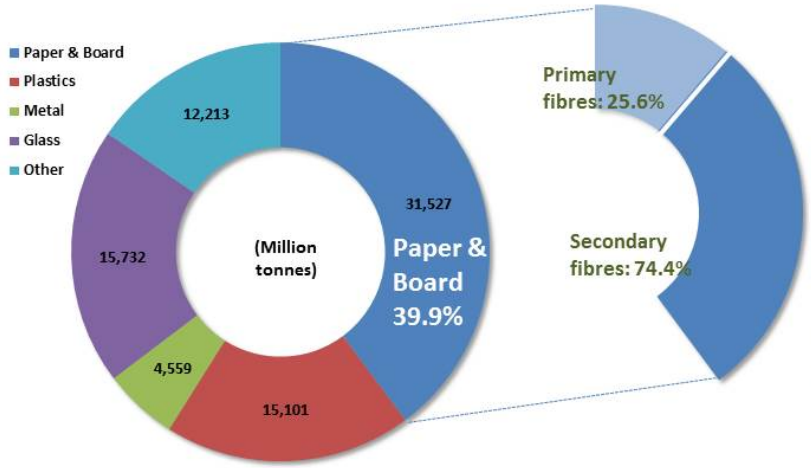
www.cepi.org / www.paperonline.org / www.paperforrecycling.eu

Follow us : @EuropeanPaper @RBJori
http://www.youtube.com/cepi250
http://www.flickr.com/photos/cepiindustry
http://www.linkedin.com/company/cepi
http://www.cepi.org/news-feed.xml

10

Reserve slides

Packaging Generation - EU-28 (2012)



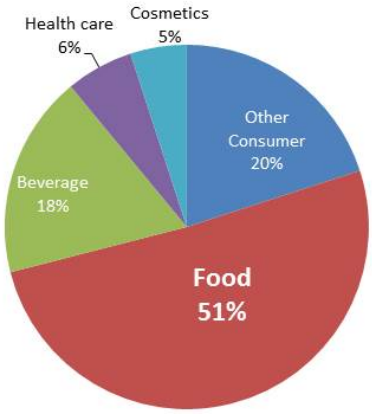
Picture by Metsä Group

Paper and board is

- **the leading packaging material**
- **the most recycled packaging material**

12

EU food and packaging are important global players



Global packaging,
by end market (2012).
Total market size = US$400bn

Source: EY "Unwrapping the packaging industry, Seven factors for success"

The food and drink industry is the largest manufacturing sector in the EU.

- Turnover 14.9%
- Value added 12.9%

It still has growth potential in exporting to the growing global middle-class.

EU rules are often preferred by developing economies as a template.

13

Why a harmonised measure?

Currently, in the absence of a harmonised EU measure

1	Legal uncertainty complicates prompt reactions where issues arise, limiting assurance of consumer safety and increasing reputational risk
2	Paper-based packaging suffers a non-level playing field and a loss of competitiveness compared to already harmonised food contact materials
3	There are negative impacts on recycling activity of the sector, in the absence of clear rules
4	Functioning of the internal market is highly questionable
5	There is a negative impact on many sectors in the EU, notably the food industry

14

Presentation by Malene Teller Blume

Demand-driven innovation in FCM: COOP's work with food packaging and chemicals

Workshop on Food Contact materials

Brussels January 26. 2015

Malene Teller Blume

CSR and Quality Manager

1

Agenda

- Brief introduction to Coop Danmark
- Businesses cases: Fluorinated substances and Bisphenol A
- Coop chemical strategy – the Dirty Dozen
- Advantages and challenges of being first movers

2

Case 1: Fluorinated Substances

- Concerned Scientists – Helsingor statement.
- Increased media focus.
- Urgent action needed.
- In September 2014: Coop decided to ban the substances.
- Phase out and substitution.
- Phase out: One big challenge →
- **Sales ban May 2015!**

3

Case: Fluorinated Substances

4

Case: Oct 2015 –popcorn is back

- In October microwave popcorn was back in Coops shops! Maybe the first in the world !!
- Good and needed action – both from commercial and responsible perspective (massive media exposure, new products success)
- PFAS substitution was finally succeeded for all products !
- *https://www.facebook.com/video.php?v=1015605429316040 8&set=vb.10150141618795408&type=2&theater*

6

Case 2: Bisphenol A - action

- 2016: Änglamark private label cans are free from BPA.
- Substitution and innovation is indeed challenging
  - We need the industry to take more responsibility
  - Suppliers needs more information…
  - Coop need more information
  - Business cases good/bad?
  - No use of other bisphenols, PVC lacquer
  - Need for new packaging?
- Still hard work inside Coop to convince for action!
  - Cans are so much last year... ☺ unfortunately not yet
- Not a full ban yet on cans, but we are getting closer !

7

Consumers: Safe chemicals most important

70%: Retailers needs to take higher responsibility and action against harmful chemicals.
59%: Food waste
46%: Organic food
32%: Animal welfare
28%: Climate issues
24%: Social compliance

Konklusioner på Kemikalier i dagligvarer:

8

Figur 1 Alle deltagere i undersøgelsen (1.010) har besvaret dette spørgsmål.

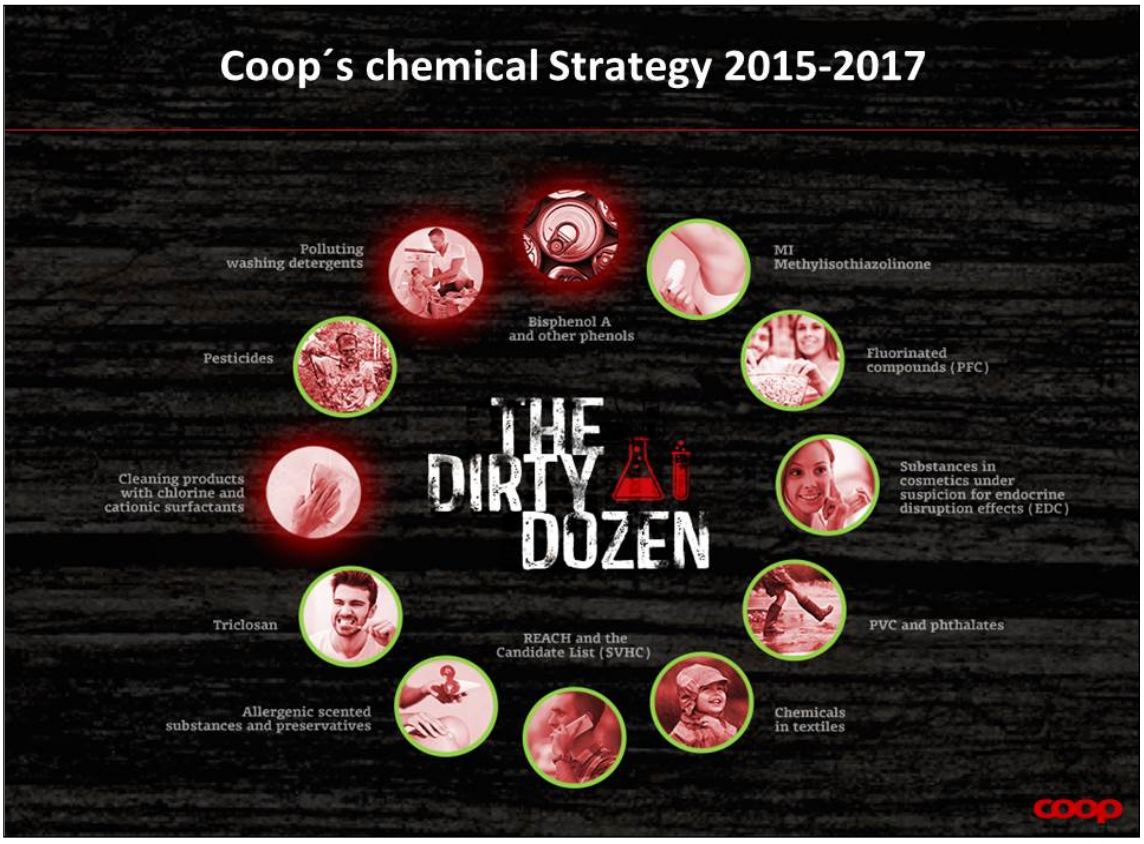
Coops chemical strategy: The Dirty Dozen

1. Coop has identified the 12 kinds of chemicals in everyday products, which is the biggest threat to the Danish population's health and the environment - the dirty dozen.

2. By the end of 2017, Coop will work for the ban of all 12 chemical in our private label products.

3. Coop will also make a great effort to influence/challenge suppliers of branded (famous) products to phase out the substances in their products.

9



coop

Advantages and challenges

Challenges:

- When do we need to take the free choice away from our consumers?
- To align with commercial strategy. CSR action is not a goal for the commercial team
- Substitution indeed challenging. Supply chain is often complex
- Action needs good communication
- The right and safe solution?
- The right timing – move from passive to pro-active!

Advantages:

- High attention.
- Higher loyalty and credibility from consumers
- Microwave popcorn and BPA free Änglamark cans were good business cases
- Reputation and brand protection
- Valuable and deep collaboration in network – NGO, Ecolabels, stakeholders and authorities → Goodwill and information are important, support to choose the right action/solution and decision.

12

MANY THANKS FOR LISTENING!

Malene.teller.blume@coop.dk

13

Appendix: About Coop

Coop is Denmark's largest retail chain

Owned by 1.4 million members

Coop has approximately 38,000 employees in total and approximately 1200 shops.

Coop is a cooperative and can trace its roots back to the cooperative movement in the late 19th century.

14

Appendix: Examples for Coop requirements on TOP on legislation

1976: first allergy friendly brand in the world??
1991: Ban PVC in all packaging (and many products categories)
1995: ban all allergenic perfume and preservatives in personal care and cleaning – cover all private label.
2004: First mover: Ban of hormone disruptions – parabens, sun screens etc.
2005: no use of anti bacterial ingredients like Triclosan
2005: Candles – soothing test and no added scents

2008: No SVHC
2009: No harmful phthalates – counts today a list of 16P
2010: No biocides in consumer products
2010: Ban BPA in baby bottles
2012: No use nano and micro pearls in personal care
2014: No more pesticides in Coops shops
2014: Ban all fluorinated compounds in food contact materials
2014: Ban of allergenic preservative Methylisothializone (MI) in branded goods and 3 perfumes
2016: All detergents are eco labelled.
2016: Strong action and possible ban Bisphenol A (cans and thermal paper)

15

NOTES

DIRECTORATE-GENERAL FOR INTERNAL POLICIES

POLICY DEPARTMENT A
ECONOMIC AND SCIENTIFIC POLICY

Role

Policy departments are research units that provide specialised advice to committees, inter-parliamentary delegations and other parliamentary bodies.

Policy Areas

- Economic and Monetary Affairs
- Employment and Social Affairs
- Environment, Public Health and Food Safety
- Industry, Research and Energy
- Internal Market and Consumer Protection

Documents

Visit the European Parliament website:
http://www.europarl.europa.eu/supporting-analyses

PHOTO CREDIT:
iStockphoto.com; Shutterstock/beboy