

Use of biobased plastics in food packaging is expanding as food and beverage companies set goals to reduce their environmental footprint and find sustainable alternatives to fossil fuel-based plastics.

Biobased materials for food packaging are subjected to strict regulatory requirements as the concerns in the raw materials such as cellulose, PLA and 2nd generation materials eg agriwaste, food-by-products is that these materials come with a wide range of compositional variability and a set of impurities that are more difficult to quantify and qualify.

When preparing a submission to obtain clearance of the material, what are the appropriate food simulants to be used to estimate the potential for migration? As a producer, how do you prove that the substance is stable for an intended application that involves a specific type of food or temperature range?

What possible contamination may occur and how do you demonstrate the suitable purity of a product with respect to the potential presence of organic matter?

Since its exit from EU, the UK Food Standards Agency has published several new guidelines for authorization of novel FCMs including biobased materials placed on the market in GB.

How much of these guidelines are different from those developed by the European Food Safety Authority (EFSA)?

Get the latest updates and clearance from **CMT's Biobased Packaging for Food Contact** virtual event conducted on CMT Meet Platform.

Connect with industry peers to share more on the developments and also organise group discussions to clarify issues.

Email hafizah@cmtp.com.sg if you require more information and/or wish to register.



Virtual Networking Interactions



Live Q&A with Speakers

More info on webinar

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SUPPLEMENTARY Webinar:

[Upcycling Food Waste to Packaging \(25 May\)](#)

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BIOBASED PACKAGING FOR FOOD CONTACT

Regulatory Update, NIAS Challenges & Risk Assessment

18 MAY 2021 14:00 CEST (GMT +2)

SPEAKERS



(Moderator)

ENRICO MICELI

Product Manager - Sustainability
Din Certco



MARCO SCIALPI

Food Contact Material & Food Safety
Global Business Development Head
& Technical Senior Expert
TÜV Rheinland Schweiz



DR. EMMA BRADLEY

Head of Food Quality and Safety
Fera Science



ELISA MAYRHOFFER

Safety Assessment
- Food Packaging Migrates
OFI - Österreichisches
Forschungsinstitut für Chemie und Technik



TIMOTHY CHANDLER

Senior Scientific Officer
- Food Contact Materials
Food Standards Agency



VINCENT GREENWOOD

Policy Advisor
Food Standards Agency

18 MAY 2021, TUESDAY

13:00 - 14:00 **PRE-NETWORKING**

(Participants are strongly encouraged to Log on to get acquainted with CMT MEET Platform)

14:00 Welcome Remarks by Chairman
Enrico Miceli
Product Manager - Sustainability
Din Certco

14:05 **Food contact material safety regulatory framework for EU, China and Mercosur including natural, bio based degradable FCM Materials & relative challenges**
Marco Scialpi
Food Contact Material & Food Safety
Global Business Development Head
& Technical Senior Expert
TÜV Rheinland Schweiz GmbH

14:35 **Application of bioassays for safety assessment of bioplastics**
Ms. Elisa Mayrhofer
Safety Assessment
- Food Packaging Migrates
OFI - Österreichisches Forschungsinstitut für Chemie und Technik

15:00 **Networking Break**
Participants are encouraged to connect with each other on CMT Connect or visit Networking Rooms

15:15 **UK legislative perspective on biobased packaging for food contact applications**
Timothy Chandler, Senior Scientific Officer - Food Contact Materials
Food Standards Agency

Vincent Greenwood, Policy Advisor
Food Standards Agency

15:50 **Food safety and migration testing of new materials including NIAS (non-intentionally added substances)**
Dr. Emma Bradley
Head of Food Quality and Safety
Fera Science Ltd

16:10 Final Discussion

16:15 Closing Remarks. End of Watch Live. CMT Meet will continue to remain open for the next 24 hours to allow participants to enjoy extended networking time.