

FCM MS WG Group Ceramic

27 November 2017

Agenda

Ceramics – discussion with Member States

focus on limits, additional metals, glass and enamel

Ceramics – discussion open to stakeholders

- you can take a 30 minutes break
- please be back at 11:30 (quietly)

~13:30 Lunch

Ceramics - discussion with Member States

views on different topics

Other agenda points (if time)

- Amendment to R 10/2011 (short → written position)
- Regulation 284/2011



Revision of Directive 84/500/EC

CERAMIC MATERIALS



Welcome

Please find an unoccupied seat

at the front

Interpretation

- French, German, Italian, Spanish
- Please don't speak too fast (But not unnaturally slow either)
- Please speak in your own language (if French, German, Italian or Spanish)



Who are we?

DG SANTE, Health and Food Safety

SANTE.E.2; food processing technologies

Food Contact Materials

• Including Ceramic FCM

Bastiaan Schupp

- printed FCM, Recycling, Ceramics
- Since 2011 on Food Contact Materials
- Since 2005 in Commission
- Chemical engineer

Chemical risk management Process engineering Inorganic Chemistry

Jonathan Briggs

Evaluation, BPA, ...

Angele Aquilina

Our assistant – your first point of contact



EU legislation - rationale

Ensuring Food safety

Food contact materials must not

- endanger human health
- bring about an unacceptable change in the composition of the food
- bring about a deterioration in the organoleptic characteristics

Internal market; effective functioning

- no barriers to trade
- equal and fair competition
- impartiallity





What is a food contact material?

Any material:

- Intended to be brought into contact with food
- Already in contact with food and intended for that purpose
- Can reasonably be expected to be brought into contact with food or to transfer constituents to food under normal or foreseeable conditions of use









Framework Regulation

(Regulation (EC) No 1935/2004)

Fully harmonises FCM

- Article 3: Must not endanger human health!
- Commission can adopt specific measures on materials
- Member States can otherwise adopt national provisions

Sets out general procedures and rules

- requirements on specific measures, e.g. Declaration of Compliance
- definitions, traceability and labelling requirements
- ...

Requires Good Manufacturing Practices for all FCM

Implemented via Regulation (EC) No 2023/2006



legislative overview

AII FCM

Framework Regulation

(EC) No 1935/2004

General requirements for all FCM + Mandate for specific measures



(EC) No 2023/2006

requirements for Good Manufacturing Practices

Applicable to all FCM



SPECIFIC MEASURES



Materials

- Ceramics
- Regenerated cellulose film
- Plastics
- Recycled plastics
- Active and intelligent Materials

Substances

- Vinyl chloride monomer
- Nitrosamines
- BADGE, BFDGE & NOGE

Part 0:

INTRODUCING CERAMICS



A short history of the ceramic file

Directive 84/500/EEC in place since 1984

2011: clear that limits are not sufficiently protective

2012: consultation with MS and IND finished

- required reduction big impact to artisanal and traditional production
- no certainty on appropriate testing methods
- DSVs: 400 and 60 fold reduction of Pb and Cd

2013-2017: JRC study on basis of DSVs

2017: restart of discussions



The difficulty

Trade-off between health protection and businesses

Estimate

- 10 ppb lead limit ~25% articles affected (EU, 2012)
- 100 ppb lead limit ~5% articles affected (DE, 2017)

traditional and artisanal production particularly affected

- traditional uses 'old' techniques
- artisanal 'less' GMP
- (remaining) European industry mostly tradional and artisanal

SANTE focus is strongly on health protection

potential impact to business well understood



Ceramics – objectives of this meeting

Today is informative

In order of importance:

- 1: We inform you on how we approach the issue
- 2: You can ask questions to clarify
- 3: You inform us on your views

Detailed technical consultation in 2018

- prepared on basis of todays discussion
- first step towards a serious regulatory package

Commission: No decisions, No commitment yet



Programme MS

- 1. presentation of all issues to MS
- 2. brief discussion of all issues one-by-one
- 3. welcome to stakeholders
- 4. presentation of all issues to stakeholders
- 5. discussion with stakeholders
- 6. lunch
- 7. discussion of all issues with MS only

Consequently:

- MS will see this presentation 5x
- Time for coffee and discussion outside during point 4



Contents







Part IV:

SCOPE AND PROCEDURE

This presentation does not reflect the official position of the Commission; it is meant to facilitate discussion and understanding of existing and Ostential new legislation, but should not in anyway be seen as giving a final interpretation of existing legislation or a proposal of new legislation.





Part I

HEALTH



Assumptions used to derive limits

Limits based on health based guidance values

- derived on basis of toxicology by
- conservative



- usually based on no observed adverse effect level
- usually expressed as Tolerable Weekly or Daily Intake
- TWI or TDI expressed in amount per kg of body weight
- indicates the amount of a chemical in food water that a person can consume on a regular basis over a lifetime without any significant risk to health



FCM specific assumption

a 60 kg adult consumes during lifetime each day 1 kg of food in contact with a material containing the substance of concern

 not taken into account: children consume more on basis of body weight



1 kg is about two meals from the same tableware



Further Assumptions

Allocation factor

- When exposure originates from multiple sources, we use an allocation factor
- based on known exposure if detailed information available
- based on conventional assumption without such info
- 20% if exposure in the range of tolerable intake
- 10% if exposure above the tolerable intake

Food often based on more refined exposure approach

- limits in the food not representative for limits in FCM
- set for specific foods



FCM exposure limit for lead

Metal	l DSV	Toxicological Basis		
Pb	3 μg/kg food	BMDL ₀₁ of 0.5 μg / kg (EFSA 2010)		
Indicative Risk		The opinion states that no health based guidance value can be derived		
Management:		(e.g. TWI). For a number of end points $BMDL_{01}$ is calcultated, of		
		which the lowest is set at 0,5 µg / kg bw / day meaning that 1 % of the		
		affected population would be adversely affected at this level (see 8.6.2		
		of the opinion). Since no NOAEL is reported and the BMDL $_{01}$ is		
[:	a thoraid	considered sufficiently conservative as a management value, the value		
i.e. there is		of 30 μg/day is taken as a substitute for the TDI.		
	no lower	The high exposure to Pb from dietary sources is around 2.43 µg/kg		
safe		bw/day (146 µg/day). Given that this exceeds the management value an		
Sale		allocation factor is used. At 10%, a daily intake from ceramics of 3 µg/		
	day follows. Given an assumption of 1 kg of food from these ceramics,			
_	•	a DSV of 3 μg / kg food could serve as an indicative limit for adults.		
		This is a reduction by a factor 1333 of the current limit.		
EFSA opinion required:		No, available risk assessment is sufficient		

No apparent reason to change this reasoning

- DSV of 10 μ g / kg food was based on testing considerations
- JRC study confirms this



FCM exposure limit for cadmium

Metal	DSV	Toxicological Basis			
Cd	2 μg/kg food	TWI of 2.5 µg / kg (EFSA 2009/2011)			
Indicat Manag	ive Risk ement:	In an EFSA opinion of 2009 which was reconfirmed in 2011 a TWI of 2.5 μg / kg b.w. is proposed. This results in a daily intake limit of 21.4 μg for 60 kg adults. The high exposure from food sources is according to the 2009 opinion 3 μg/kg b.w. per week. Given that exposure is in the range of the TWI, the allocation factor of 10% is used, and a daily intake from ceramics of 2 μg would be allowable. Given the assumption of 1 kg of food from these ceramics, an DSV of 2 μg / kg food could serve as an indicative limit. This lowers the current limit by a factor 150.			
EFSA o	ppinion required:	No, available risk assessment is sufficient			

No apparent reason to change this reasoning

- DSV of 5 μg / kg food was based on testing considerations
- JRC study confirms this



Include metals other than Pb, Cd?

Testing of metals can be done simultaneously

multiple results in one test

we can only set limits if adequate scientific information is available on toxicology

we also need a relevant reason



Metal	DV μg/kg	source	high migration	remark	possible to include
Li	600	1416/2016	some @48	CoE 48	yes + evaluate
Al	1000	1416/2016	yes	CoE 5000 ALARA	yes
Ti	-			high NOAEL	no
V	-		some @10	oE 10	no, evaluate?
Cr	250	EFSA/CoE			yes
Mn	600	1416/2016	xe.:	CoE 1800	yes + evaluate
Fe	48000	EFSA/CoE 1416/2016 1416/2016 1416/2016 752	omplee	E172; limited data; CoE 40000	yes + evaluate??
Со	50	1416/2016	yes	CoE 20; RIVM; EFSA no data	yes + evaluate?
Ni	20	752 0		CoE 140	yes
Cu	5000	016		1.5 mg essential CoE 4000	yes
Zn	5000	1416/2016			yes
As	2	EFSA/CoE	some		yes
Мо	120	EFSA/CoE			yes
Sn	50000	1881/2006		CoE 100,000	yes
Ва	1000	1416/2016	some	CoE 1200	yes

Include metals other than Pb, Cd?

Table requires some verification

First consultation with Member States

- EFSA: general observations, need for evaluation
- JRC: confirmation of feasibility
- Note all limits are for hollowware, cat 2 under D 84/500



Part II

TESTING AND EXPOSURE



Testing

Two types of testing

- conventional limit → severe testing, extraction
- health based limit → testing representative for exposure

the Directive uses limit based on extractable quantities

i.e. a conventional limit

new limits based on health based guidance value testing must be representative for exposure



1: Link the limit to usage via testing

Main category is tableware including servingware

- ceramic tableware foreseeably used with hot foods
- · coffee, tea, soup
- hot-foods

"hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

Conservative approach

- hot-fill condition is simulated by 2 hours at 70 °C
- acidic food

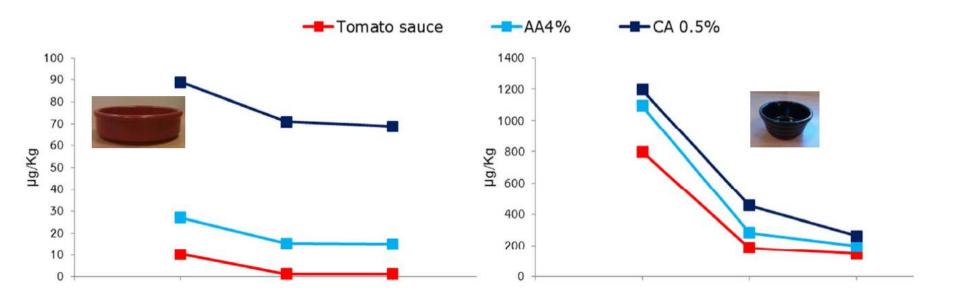
Other categories include

- bakeware (more severe)
- rim (different)
- glass drinkware (less severe)



2: Simulant representative of food

Figure 5: Typical types of migration profiles for migration of Pb from tableware into acetic acid 4 % (22 °C, 24 h), citric acid 0.5 % (70 °C, 2 h) and acidified tomato sauce. The successive three points on the graph represent migration I, II, III.

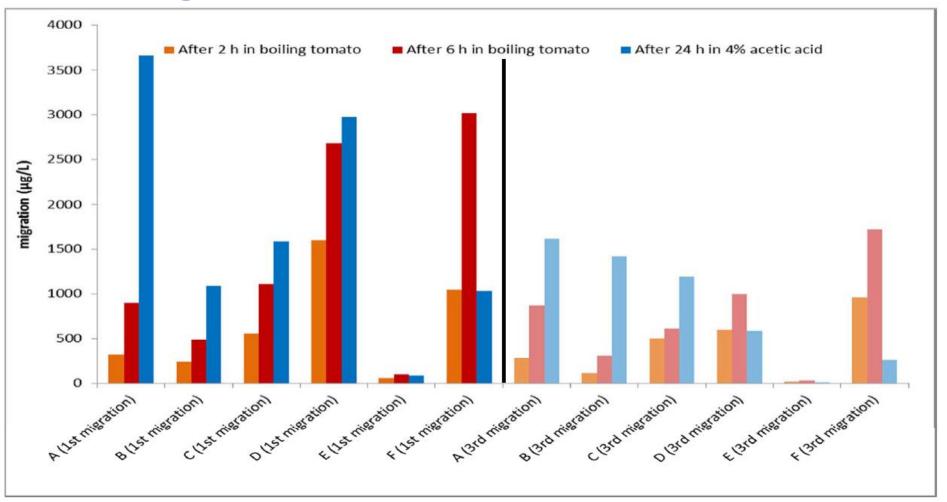


Conservative:

- Acidified tomato sauce as reference for food (Ph 3.5)
- Simulants (acidic acid and citric acid always overestimate)



Testing Conditions Bakeware



Bakeware gives inconclusive results

food may be more severe in some cases (D, E, F)



Suggested Representative Conditions

For tableware (hollowware):

- maintain 24 hrs, 22°C, 4% Acetic Acid
- 3 consecutive migrations, 3rd migration counts
- 3rd migration in practice 2-12 times less severe (~6.5 average)

Rim test

- tableware conditions
- ISO 6486-1 and EN 1388-2
- using wax on the non-tested portion of article

For Bakeware - no change!

- no clearly confirmed conservative testing condition
- maintain 24 hrs, 22°C, 4% Acetic Acid, 1st migration
- maintain category 3 Directive (i.e. 3x more severe)
- confirmation in food? (acidified tomato sauce?)

Glass drinkware

2 hrs, 22°C, 4% Acetic Acid, 3rd migration



Frequency for verification of compliance

How often should business operators test?

No obligatory testing for business operators

Authorities can always verify compliance by means of testing

testing burden under control of business operators

- e.g. when changing of composition
- never if not using problematic materials

when tested, samples should be compliant



Are the test conditions realistic?

Do the conditions correctly represent actual exposure?

hot-fill condition: overestimation

regular food @pH 3.5: overestimation

acetic acid: overestimation

usage (1kg/day): about right (high-users)

children: underestimation?

the conditions likely overestimate!

- by how much is not really clear
- they must overestimate, because of conservativeness



Visible damage after testing



the same plate looks still OK after 4 years home use



Conclusion on conditions vs exposure

Conditions possibly too severe to represent exposure

However large uncertainty

- Big variation between different samples
- Interaction with foods not well understood
- Aging/cracks
- Usage by high users

Nevertheless correction factor suggested

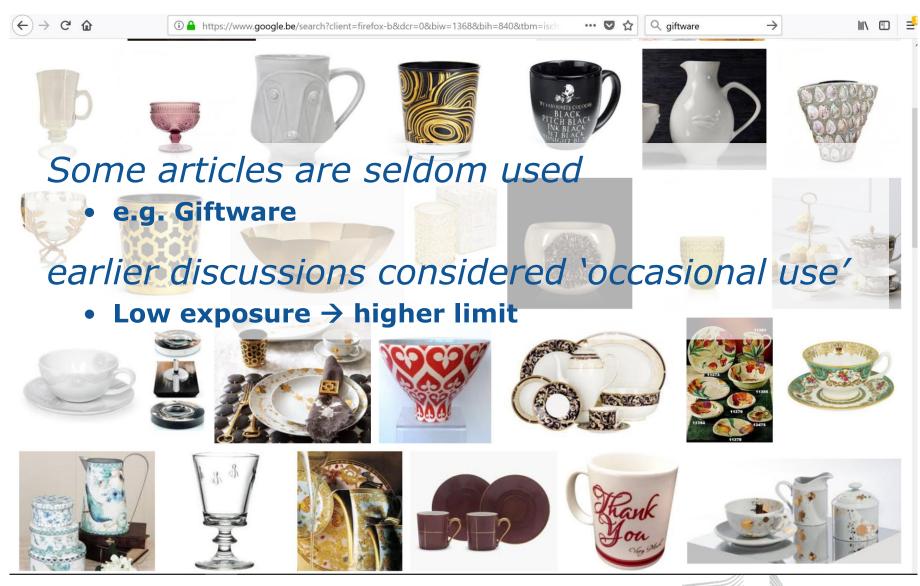
- presently conventionally set at factor 10
- thus assumes an overestimation of 10
- still conservative?

If applied: Lead 30 μg/kg, Cadmium 20 μg/kg

same approach to other metals



Occasional use





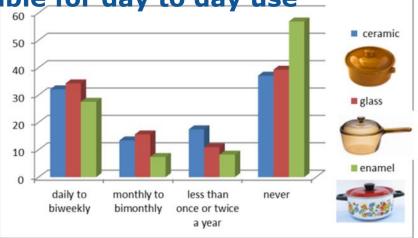
Occasional use

However,

- No clear scientific proof
 (migration behaviour and use by consumers → JRC report)
- what happens after a couple of years?
- very difficult to explain to consumers
- arguments over compliance
- would work only for very specific articles

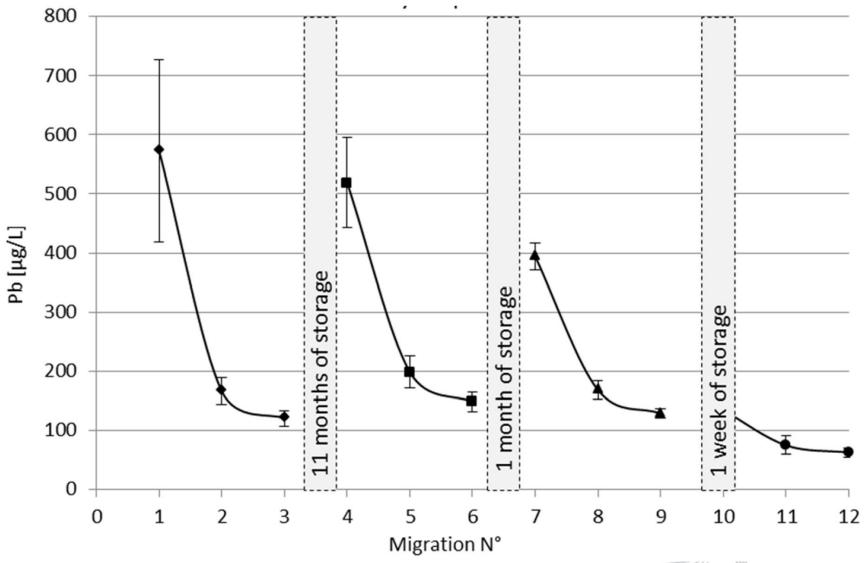
No intention to continue this concept

kitchen and tableware suitable for day to day use





Occasional use > not for crystal



This presentation does not reflect the official position of the Commission; it is meant to facilitate discussion and understanding of existing and potential new legislation, but should not in anyway be seen as giving a final interpretation of existing legislation or a proposal of new legislation.



Effect realistic exposure on compliance

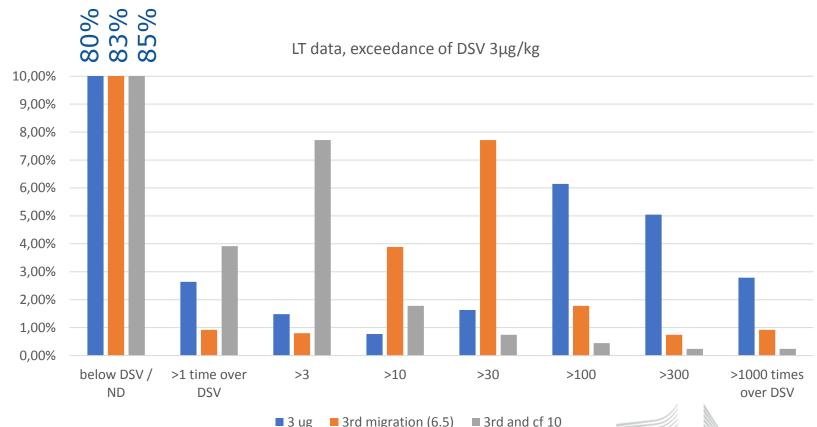
Compliance:

- DSV 3 μg/kg 80%
- simulated 3rd migration (6.5x) 83%

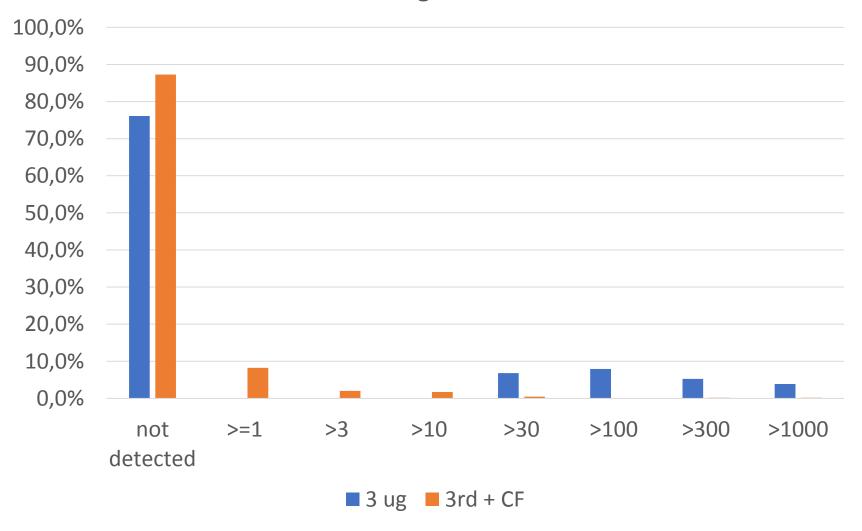
European

Commission

correction factor 10x 85%



Norwegian data



This presentation does not reflect the official position of the Commission; it is meant to facilitate discussion and understanding of existing and potential new legislation, but should not in anyway be seen as giving a final interpretation of existing legislation or a proposal of new legislation.



Part III

MITIGATING PROVISIONS



Reduce impact on business

Need to reduce impact of lower limits to businesses

5-15% expected to be non-compliant

First priority remains health protection

mitigation measures should not lower the level of health protection

Artisanal and Traditional production has limited, if any, possibility to adapt to lower limits



The burden of lower limits

cost for verification of compliance

• testing, ...

administrative burden

more restrictions on creativity

less attractive products

lower consumer trust

non-compliant articles that can no-longer placed on the market

complete loss of business



Possible mitigating provisions

No proposals, just possibilities

Consultation and refinement needed

the eventual provisions need to be acceptable

- health
- market (e.g. too complicated, consumers, trade)
- regulation (e.g. legal, complexity, general policy)

Types of mitigating provisions

- quality control
- labelling
- communication to consumers
- 2nd limit
- derogations



Mitigating provisions

The cure should not be worse than the disease

Subject to intense consultation

Industry is encouraged to think constructively

Everything in this section is optional



I: Specific Good Manufacturing Practices (GMP)

Purpose: to reduce testing frequency

What: specific provisions to ensure constant quality

- Composition of starting materials
- Processing conditions
- Cross contamination (e.g. use clean kilns)
- Documentation

How: Via annex to Regulation (EC) No 2023/2006

- Industry is already subject to this regulation
- requires quality control and assurance systems
- Annex allows to set out specific rules



II: Provisions aimed at supply chain

Purpose: to reduce need for testing

- to facilitate quality control
- to provide adequate <u>materials</u> and <u>instructions</u> in particular to micro enterprises

What: provisions aimed at suppliers of intermediate materials to ensure, e.g.,

- Declaration of compliance + adequate information
- composition of constant quality
- supplies of certain materials, including labels

How: via specific provisions in the Regulation



II: example

Communication to small businesses (and hobbyists):





III: obligatory permanent labelling

Purpose:

to communicate on compliance

- to communicate to consumers
- to facilitate market/import controls

What:

requirement to apply permanent labelling

- e.g. via Decals, Relief, ...
- already common

How:

as part of provisions in the Regulation

- not stand-alone will be used for a specific reason – only if needed
- e.g. dual limits, ornamental, transition
- rules could be specific to materials or type of use



European

Commission

frofivoion Studio



IV: Dual limits

Purpose: to provide market access to otherwise not compliant articles

above primary limit still permitted for food contact

What: secondary limit with clear restrictions

- If primary limit would be 30 μ g/kg, the secondary could be 300 μ g/kg
- between primary and secondary limit usage permitted subject to restrictions

e.g. not for acidic foods, developing children, ...

softer variant: no restrictions, just information

 e.g. above 30 until 150 µg/kg still allowed provided information to consumers is given

- additional rules for verification of compliance
- communication to consumers via leaflet, labelling



V: National Derogations

Purpose: to provide market access to otherwise not compliant **culturally valuable** articles

What: variant on dual limit

- Member States may provide derogation to Articles considered culturally valuable
- criteria in legislation
- secondary limit can be tailored and controlled
- leaflet

- provide for derogation by MS on basis of criteria
- communication to consumers via leaflet, labelling



VI: Harmonised information leaflet

Purpose: to communicate to consumers

supplements dual limit approach; possible wider use

What: a harmonised text for a compulsory leaflet

- either in packaging or handed to consumer at point of sale
- provides information on what artisanal and traditional products are; indicates correct usage (e.g. no acidic foods), warns for potential health risk if not used properly

- setting out limits, additional rules for verification of compliance
- communication to consumers



VII: Transition periods

Purpose: to facilitate smooth transition

after entry into force of the Regulation (t=0 months)

What: non-compliant Articles allowed time on market

- production allowed until t = X months
- placing on the market for end-users until t = Y years
- (for replacement until t = Z years Z>>Y)
- also for supply chain

- very common provisions
- labelling



VIII: Ornamental articles

Purpose: to communicate to consumers that an article is not meant for food contact

 some articles could foreseeably be used as FCM while not intended for that purpose

What: labelling indicating 'not for FCM'

Why: to avoid confusion over compliance and use

- burden of proof of suitability for ornamental use only on business operator
- labelling





Overview of labelling

cat.	limit	description		other labelling		restrictions
A	primary	unrestricted use	7		•	unrestricted use
					•	labelling voluntary
R	secondary	Restricted use	∏ _R	- leaflet at point of sale	•	not for everyday use
					•	not to be used in contact with acidic foods
					•	not for small children/pregnant women
Т	present	transition		- leaflet	•	same restrictions as for
			\mathcal{A}_{L}	at point of sale		category R.
				Saic	•	not to be placed on the market after 202X for sale to endusers.
	not tested;	ornamental				not to be used in contact with food
	no GMP;high				•	labelling voluntary
	migration					(becomes discretion of
		-ion do oo not wolloot the o				inspector)

This presentation does not reflect the official position of the Commission; it is meant to facilitate discussion and understanding of existing and potential new legislation, but should not in anyway be seen as giving a final interpretation of existing legislation or a proposal of new legislation.



conclusion mitigating measures

setting appropriate limits is the primary objective

three types of measures for mitigating impact

- to facilitate quality control
- dual limit
- to communicate to authorities and consumers

measures for mitigating impact from lower limits

- optional
- only if acceptable to legislator (health protection, complexity)
- only if not worse than the cure

subject to intense consultation

- alternative approaches, details
- member states + stakeholders



Part IV:

SCOPE AND PROCEDURE



Scope: glass, enamelled metals

Reasons to extend scope

- health protection; why ceramics and not glass, enamel?
- harmonisation of FCM widely requested
- clarity; the same limits will apply (EU and materials)
- glass and enamelled metals similar to ceramics
- harmonised tailoring of provisions (testing, labelling)

Reasons not to extend

- if it would delay the measure
- no clear support from concerned industries
- no political support (Member States, Commission)



next steps

- tentatively on basis of this discussion the next steps:
- 1: We draft a regulatory package
 - Regulation with options
- 2: Written consultation with Member States
 - limits, testing (NRLs), mitigating options, questionnaire
- 3: Written consultation with industry
 - mostly on mitigating options
- 4: Technical meeting
 - finalisation of technical draft

if required!

- 5: Consultation on technical draft
 - support/no support article level
- 6: Political validation, planning
- 7: Draft proposal
- 8: Technical Meeting + Vote in SC
- 9: PRAC (3 months) followed by adoption

