

Regulations on papers & boards in Germany

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Germany

- Resolution of the Council of Europe with its adopted parts exists in parallel with national law.
- BfR-Recommendation XXXVI paper and board for food contact.

BfR-Recommendations

Issued by BfR since 1958 ("Plastic Recommendations")

They are not legal norms

They are based on German and European law

They represent the current state of the scientific and technical knowledge

Access via the BfR website is free of charge (http://bfr.ble.de/kse/faces/DBEmpfehlung_en.jsp)



Database BfR Recommendations on Food Contact Materials (formerly "Plastics Recommendations")

Recommendations

Id 💤	Recommendation 14	Recommendation(s) Announcement(s) Substance(s)
010	I. High Polymers Containing Plasticizers	> • •
020	II. Plasticizer-free polyvinyl chloride, plasticizer-free copolymers of vinyl chloride and mixtures of these polymers with other copolymers and chlorinated polyolefins containing mainly vinyl chloride in the total mixture	⋝ 👨 👨
030	III. Polyethylene	🔀 🔄 🔄
050	V. Polystyrene Produced exclusively from the Polymerisation of Styrene	> 👨
060	VI. Styrene Copolymers and Graft Polymers, and Mixtures of Polystyrene with other Polymers	🔀 🔄 🔄
070	VII. Polypropylen	🔀 🔄 🔄
090	IX. Colorants for Plastics and other Polymers Used in Commodities	> 🖳
100	X. Polyamides	X 👨 👨
110	XI. Polycarbonates and Mixtures of Polycarbonates with other Polymers or Copolymers	> • •
120	XII. Unsaturated Polyester Resins	X 🗟 🗟
140	XIV. Plastics Dispersions	> • •
150	XV. Silicones	X 👨 💽
160	XVI. Polywinyl Ethers	> • •
170	XVII. Poly(terephthalic acid diol esters)	X 🗟 🗟
200	XX. Polyisobutylene, Isobutylene Copolymers and Mixtures of Polyisobutylene with other Polymers	> • •
210	XXI. Commodities based on Natural and Synthetic Rubber	
220	XXII. Polymers Based on Esters of Acrylic and Methacrylic Acids, their Copolymers, and Mixtures of these with other Polymers	⊼ 😇 👨
250	XXV. Hard Paraffins, Microcrystalline Waxes and Mixtures of these with Waxes, Resins and Plastics	🔀 🔄 🔄
280	XXVIII. Cross-Linked Polyurethanes as Adhesive Layers for Food Packaging Materials	🔀 🔄 🔄
300	XXX. Conveyor Belts Made from Gutta-Percha and Balata	🔀 🔄 😇
330	XXXIII. Acetal resins	> • •
340	XXXIV. Vinylidene Chloride Copolymers with a Predominant Content of Polyvinylidene Chloride	X 👨 👨
350	XXXV. Copolymers of Ethylene, Propylene, Butylene, Vinyl Esters and Unsaturated Aliphatic Acids, and their Salts and Esters	I
360	XXXVI. Paper and board for food contact	J 🗑 👨
361	XXXVI/1. Cooking Papers, Hot Filter Papers and Filter Layers	入 图 图

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	Deutsche Version		

XXXVI Paper and board for food contact

(food packaging, kitchen towels, napkins)

XXXVI/1 Cooking Papers, Hot Filter Papers and Filter Layers

(hot filter papers, tea bags, boil-in-bag packages etc.)

XXXVI/2 Paper and Paperboard for Baking Purposes

(baking paper, etc.)

XXXVI/3 Absorber pads based on cellulosic fibres for food

packaging

These Recommendations apply to

- Raw materials, production aids, and special paper refining agents used in the production process for paper, paperboard and board that comes into contact with foodstuffs
- Preservatives that are used to prevent microbial spoilage of formulations and slimicides

These Recommendations do not apply to

- Substances are used to keep manufacturing devices clean and to protect them from corrosion
- Substances that are used for manufacturing of paper raw materials or substances that are used for formulation of active ingredients (e.g. emulsifiers, solvents, set-up chemicals, stabilizer, pH modifiers)

For these substances the manufacturer or distributor of the paper is responsible to comply to food regulations (especially Regulation (EU) No. 1935/2004).

According to European Biocide Regulation (EU) No. 528/2012

→ Removal of slimicides and preservatives from BfRRecommendations in 2014

Decommendation	Removal of		
Recommendation	Slimicides	Preservatives	
XXXVI	20	11	
XXXVI/1	4	-	
XXXVI/2	5	4	
XXXVI/3	3	_	

Pagammandation	Ev	No. of listed	
Recommendation	Last 5 years	Pending applications	substances*
XXXVI	27	7	437
XXXVI/1	14	1	152
XXXVI/2	12	3	201
XXXVI/3	4	-	87

^{*}No. includes substances, polymers and monomers

Intended use of newly added substances:

- Surface refining and coating agents
- Slimicides
- Preservatives
- Retention agents
- Sizing agents
- Defoamers
- Dispersion and flotation agents
- Wet-strength agents
- **Fillers**
- **Pigments**

BfR-Recommendations

Applications to add new substances to the Recommendation

According to the EFSA Note for Guidance:

http://www.efsa.europa.eu/de/efsajournal/doc/21r.pdf

- Characterization of the substance
- Intended use of the substance
- Migration data on the substance into food, including the necessary analytical methods
- Toxicological data
- Reference substance

Special requirements for Paper-Recommendations

- Evaluation includes active substances as well as impurities, reaction, degradation products and oligomers
- The convention that 40 g paper come into contact with 1 kg food according to DIN EN 645 and 647 (cold and hot water extract) is used

All assumptions made must be justified in a comprehensible manner.

Methods for determining the transfer of substances from paper

- Theoretical calculation on the assumption of a complete transfer based on the quantity used in the process
- Theoretical calculation on the assumption of a complete transfer based on the content in the paper
- Migration measurement
 - in simulants
 - in foodstuffs

Migration measurement in simulants (finished paper)

Recommendation XXXVI

- Cold water extract according to DIN EN 645
- Organic solvent extract (isooctane/95 % ethanol) in accordance with DIN EN 15519
- Migration tests according to the provisions of Regulation (EU) No. 10/2011
- Where appropriate determination of the transfer from paper and board using modified polyphenylene oxide (MPPO) as a simulant (DIN EN 14338)

Recommendation XXXVI/1

- Hot water extract according to DIN EN 647
- Organic solvent extract (isooctane/95 % ethanol) in accordance with DIN EN 15519

Migration measurement in simulants (finished paper)

Recommendation XXXVI/2

- Hot water extract according to DIN EN 647
- Organic solvent extract (isooctane/95 % ethanol) in accordance with DIN EN 15519

Or migration tests:

 2 hrs at 220 °C using modified polyphenylene oxide (MPPO) as a simulant (DIN EN 14338)

or

 2 hrs at 220 °C with test dough in accordance with DIN 10955, Section 11.2.5.4

For use of paper and board in microwave applications, only, migration test conditions are 30 min at 150 °C.

Thermostability - Recommendation XXXVI/2

Test with the requested substance (without paper matrix)

Thermogravimetric measurement: 220 °C for 2h

250 °C for 10 min

For microwave applications 150 °C for 30 min

Identification and quantification of the released volatile products and decomposition products

BfR-Recommendations: toxicological data

Migration	Required toxicological data*
< 0.05 mg/kg food	2 mutagenicity studies in vitro
0.05 – 5 mg/kg food	additional: 90-day oral toxicity studies, Data to demonstrate the absence of potential for accumulation in man
> 5 – 60 mg/kg food	additional: Studies on absorption, distribution, metabolism and excretion Studies on reproduction in one species, and developmental toxicity Studies on long-term toxicity/carcinogenicity

^{*} EFSA Note for Guidance

Challenges

Intended use of newly added substances:

- Surface refining and coating agents
- Slimicides
- **Preservatives**
- Retention agents -
- Sizing agents -
- **Defoamers**
- Dispersion and flotation agents
- Wet-strength agents
- **Fillers**
- **Pigments**

mostly polymers

Challenges

- Many dossiers for polymeric additives
 - → Oligomers should be identified and quantified
 - First step: Measurement in the trade product calculated migration into food might be high
 - identification of oligomers is needed
 - no toxicological data available
 - substance for toxicological tests not available
 - Second step: Measurement in the cold water extract
 - problems with paper matrix



Thank you for your attention

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