



11th International Akademie Fresenius Conference

Residues of Food Contact Materials in Food

+++ HYBRID EDITION! +++

5 and 6 October 2022
in Dusseldorf/Germany
and via Live Stream

Highlights

Risk management and risk assessment updates

- European Union update on food contact materials (FCM) in foodstuffs
- EFSA's recent activities in the area of FCM
- Toxicology and risk assessment
- The German Printing Inks Ordinance
- Compliance work – functioning of and expectations from FCM-enforcement

Perfluoro compounds

- BfR recommendations
- Analysis of PFAS

Toxicological test and bioassay method

- Determination of DNA-reactive genotoxic substances in migrates of FCM
- Application of the HPTLC-Umu-C test to identify genotoxic chemicals in FCM

Sustainability aspects

- Dissolution-based recycling and risk assessment of rPlastic
- Chemical recycling of FCM
- Use of rPlastics

Safety and analytical aspects

- Analysis of microplastics in food and FCM
- Strategies for analysing NIAS
- Activities of the EC Joint Research Centre in the field of mineral oil in food



The Experts

Katharina Adler German Federal Ministry of Food and Agriculture (BMEL) | **Nadine Bohni** Office of Consumer Protection and Veterinary Affairs St. Gallen | **Alan Boobis** Imperial College London | **Stefanka Bratinova** European Commission Joint Research Centre (JRC) | **Thomas Gude** SQTS Swiss Quality Testing Services | **Leonard John** German Federal Institute for Risk Assessment (BfR) | **Christian Kirchnawy** OFI – Austrian Research Institute for Chemistry and Technology | **Maricel Marin-Kuan** Nestlé Research | **Cristina Nerin** University of Zaragoza | **Peter K.T. Oldring** Sherwin Williams | **Martin Schlummer** Fraunhofer Institute for Process Engineering and Packaging (IVV) | **Dieter Schrenk** University of Kaiserslautern | **Darena Schymanski** Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL) | **Thomas Simat** Universität Dresden (TUD) | **Lionel Spack** Nestlé | **Katharina Volk** European Food Safety Authority (EFSA) | **Koen Weel** The Coca-Cola Company

Wednesday, 5 October 2022

Timings are in
Central European Summer Time [CEST](#).

Morning Session 09:00 – 12:25 CEST

08:30 On-site registration & opening of the virtual meeting room
09:00 Welcoming speech by the organisers and the Chair
Dieter Schrenk, University of Kaiserslautern, Germany

The presentation slots include sufficient time for questions and answers.

Risk management and risk assessment updates

09:10 **European Union update on FCM in foodstuffs: Update on the REFIT exercise and other activities**
Representative of the European Commission or a Member State authority

10:10 **The German Printing Inks Ordinance**

- Reasons for a national 'printing inks' measure
- Key elements of the German Ordinance
- Outlook – EU legislation?

Katharina Adler, German Federal Ministry of Food and Agriculture (BMEL), Germany

10:45 Coffee break

11:15 **Compliance work – functioning of and expectations from FCM-enforcement**

- Legal obligations on FCM compliance work for business operators and competent authorities
- Enforcement: Different options and examples to control FCM compliance work
- Strengthening enforcement through support and network of authorities throughout Europe and beyond

Nadine Bohni, Office of Consumer Protection and Veterinary Affairs St. Gallen, Switzerland

Safety and analytical aspects

11.50 **How real are migration simulation tests for non-plastic materials?**

Thomas Gude, SQTS Swiss Quality Testing Services, Switzerland

12:25 Lunch break

Afternoon Session 14:00 – 17:00 CEST

Risk management and risk assessment updates

14:00 **EFSA's activities in the area of FCM**
Katharina Volk, European Food Safety Authority (EFSA), Italy

14:45 **Toxicology and risk assessment – quo vadis?**
Alan Boobis, Imperial College London, UK

15:20 Coffee break

Perfluoro compounds

15:50 **Perfluoro substances and the BfR recommendations**
Leonard John, German Federal Institute for Risk Assessment (BfR), Germany

15:50 **Analysis of PFAS from non-stick coated metal kitchen utensils**

Thomas Simat, Technische Universität Dresden (TUD), Germany

17:00 End of the first conference day

18:00 Joint evening event



After the first conference day you are most welcome to attend our evening event for an unhurried evening of good food and leisure time. Please join us to continue the day's interesting discussions in a relaxed and comfortable atmosphere.

 [Book now](#)



Information available online at:
www.akademie-fresenius.com/FCM

Thursday, 6 October 2022

Timings are in
Central European Summer Time [CEST](#).

Morning Session 09:00 – 12:35 CEST

09:00 Welcoming address and opening remarks by the Chair
Peter K.T. Oldring, Sherwin Williams, UK

Toxicological tests and bioassay method

09:10 Determination of DNA-reactive genotoxic substances in migrates of FCM

- Safety assessment of unidentified NIAS based on the TTC
- Value and limitations of in-vitro bioassays to support the safety assessment of unidentified NIAS
- Results from screening >100 market samples for DNA-reactive genotoxic substances
- Possible sources for DNA-reactive contaminants in FCM

Christian Kirchnawy, OFI – Austrian Research Institute for Chemistry and Technology, Austria

09:45 New approach methodology to assess safety of packaging material

- Breakthrough solutions to assess the safety of FCM
- Advantages of a new approach using high-performance thin layer chromatography coupled to biological testing
- Proof-of-concept of qualified method to detect and identify compounds of toxicological concern potentially present in packaging materials
- Potential contribution to the risk assessment of FCM

Maricel Marin-Kuan, Nestlé Research, Switzerland

10:20 Coffee break

Sustainability aspects

10:50 Update on dissolution-based recycling and risk assessment of rPlastic issued from this technology

Martin Schlummer, Fraunhofer Institute for Process Engineering and Packaging (IVV), Germany

11:25 Update on recycling for food contact materials – an industry position

- Chemical recycling technologies
- Framework for plastic beverage packaging recycling
- The bottle of the future

Koen Weel, The Coca-Cola Company, Belgium

12:00 Use of rPlastics

- Chemical data and scientific topics related to rPlastics

Lionel Spack, Nestlé, Switzerland

12:35 Lunch break

Afternoon Session 13:30 – 15:20 CEST

Safety and analytical aspects

13:30 Activity of the EC Joint Research Centre in the field of mineral oil in food

- Outcome from 5 collaborative trials on MOAH in infant formula, organized by the JRC during the last 3 years (2020 – 2022) with the aim to harmonise a standard operating procedure (SOP)

Stefanka Bratinova, European Commission Joint Research Centre (JRC), Belgium

14:10 Update on strategies for analysing NIAS

Cristina Nerín, University of Zaragoza, Spain

14:45 Update on analysis of microplastics in food and FCM

Darena Schymanski, Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL), Germany

15:20 End of the conference

On-site and in person or digitally via our Live Stream – the choice is yours!

Reconnect with your clients and partners, network with old and new acquaintances – and just enjoy the on-site event in Dusseldorf.

Should you have missed the opportunity to secure one of our on-site places or prefer not to travel, you can follow the contributions and discussions from the location of your choice: via our Live Stream!

Did you know? Our flexibility guarantee allows you to rebook for another date or another event at any time or to switch your booking from on-site to live stream (and vice versa).

 [Book now](#)



Information available online at:
www.akademie-fresenius.com/FCM

Registration

By web www.akademie-fresenius.com/FCM
By email registration@akademie-fresenius.com

Participation Fee:

€ 1,895.00 plus VAT* on-site in Dusseldorf

Representatives of an authority or a public university are eligible for a reduced fee of **€ 795.00 plus VAT** per person (please provide evidence). The reduced fee cannot be combined with other rebates.

€ 995.00 plus VAT* Live Stream

Representatives of an authority or a public university are eligible for a reduced fee of **€ 495.00 plus VAT** per person (please provide evidence). The reduced fee cannot be combined with other rebates.

If you are unable to attend, you can order the event documentation for **€ 295.00 plus VAT**.

* To benefit from our discount offers, please make sure to use the discount codes mentioned above during your booking.

Your discount codes!

20% off* before 8 July 2022
with code **30SB10SMU54**

10% off* before 5 August 2022
with code **32FB10SMU05**



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→ [Book now](#)

Do you have any questions?



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The Organisers

For more than 25 years, Akademie Fresenius has been your partner for practice-orientated training on all the latest topics surrounding the safety and quality of food, consumer goods and chemical products along the whole production chain. Our portfolio not only includes international conferences but also offers national trade meetings, intensive practical seminars and training in small work groups.

Our events are designed to promote an active exchange amongst our participants and offer the perfect platform for bringing the industry, the scientific sector, the authorities and the consulting field together. Excellent service, all-inclusive. Our wide-ranging advanced training opportunities contribute to giving our customers the competitive edge in all quality assurance, risk assessment, legal, production and technical questions.

Akademie Fresenius is a joint venture between Cognos, one of the largest private and independent education groups in Germany, and SGS Institut Fresenius, one of the leading German providers of chemical laboratory analysis.

You can find details on upcoming and new events at www.akademie-fresenius.com

Terms of Participation and Purchase: The registration fee includes the participation in the event, event documentation, and, in the case of on-site events, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins. The price of the event documentation includes the conference proceedings as well as the access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks after the event and as soon as advance payment has been received.

Group Reductions: For joint bookings received from one company we grant a 15% discount from the third participant onwards.

Terms of Cancellation: For our on-site events, written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. For our online events, cancellations or rebookings to another event will be accepted free of charge up to one week before the start of the event. In the event of later cancellations or non-login to the online event, no participation fees can be refunded. In this case, however, you will receive access to the documentation download after the event. Please note that you can name a substitute participant free of charge at any time.

Who should attend this conference?

Professionals of the following sectors:

- Food and beverage industry
- Food retail
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

Conference Venue

Novotel Düsseldorf City West
Niederkaßeler Lohweg 179, 40547 Düsseldorf
Phone: +49 211 52060-0, h3279@accor.com
www.accor.com

We have reserved a limited number of rooms for our participants at reduced rates at the hotel. These rooms can be booked up to six weeks prior to the start of the event. Please book early and directly through the hotel quoting "Akademie Fresenius" as reference.

Of course, participation via our Live Stream is also possible.

For changes of plans at short notice, you benefit from our **flexibility guarantee**: You can rebook for another date or another event at the same price at any time without additional costs. For our hybrid events, you can change your booking from on-site to live stream (and vice versa) at any time.

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