

12th International Akademie Fresenius Conference

Residues of Food Contact Materials in Food

+++ HYBRID EDITION! +++

**5 and 6 October 2023
in Cologne/Germany
and via Live Stream**

Highlights

Risk management and risk assessment updates

- European Union update on food contact materials (FCM) in foodstuffs
- EFSA assessment of mineral oil hydrocarbons in food
- EFSA's re-evaluation of bisphenol A (BPA)

PFAS in plastics and other types of FCM

- PFAS and what entities could migrate from FCM
- PFAS and alternative additives

Waxes used in packaging

- Hydrocarbon waxes

Analytical methods and quantification of BPx and styrene

- Quantification of BPx and styrene at low level

Safety and analytical aspects

- Sensory evaluation of FCM
- Natural materials used as food packaging

Test methods

- Activities of the EC Joint Research Centre

Sustainability aspects

- Dissolution based recycling
- The use of recycled plastics



The Experts

Thomas Behnke Institut Kirchhoff Berlin, a Mérieux NutriSciences company | **Laurence Castle** retired from Fera Science | **James Kevin Chipman** formerly the Birmingham University | **Dirk F. Danneels** European Wax Federation | **Antje Harling** Papiertechnische Stiftung PTS | **Eddo J. Hoekstra** European Commission Joint Research Centre (JRC) | **Mette Holm** Danish Veterinary and Food Administration | **Martin Lommatzsch** Laboratory Lommatzsch & Säger | **Representative of the German Federal Institute for Risk Assessment (BfR)** | **Cristina Nerin** University of Zaragoza | **Peter K.T. Oldring** Sherwin Williams | **Johannes Schneider** Fraunhofer Institute for Process Engineering and Packaging (IVV) | **Dieter Schrenk** University of Kaiserslautern | **Bastiaan Schupp** European Commission | **Thomas Simat** Technische Universität Dresden (TUD) | **Lionel Spack** Nestlé | **Thomas Tietz** German Federal Institute for Risk Assessment (BfR) | **Henk van Loveren** Maastricht University

Thursday, 5 October 2023

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

Morning Session | 09:45 – 13:15 CEST

09:15 On-site registration & opening of the virtual meeting room
09:45 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

09:55 **European Union update on FCM in foodstuffs: Update on the revision of the FCM legislation and other activities**

Bastiaan Schupp, European Commission, Belgium

10:55 **EFSA assessment of mineral oil hydrocarbons in food**

James Kevin Chipman, Birmingham University, UK

11:30 Coffee break

12:00 **EFSA's re-evaluation of bisphenol A**

Henk van Loveren, Maastricht University, The Netherlands

12:25 **BPA – EFSA evaluation and the BfR recommendation**

Thomas Tietz, German Federal Institute for Risk Assessment (BfR), Germany

12:45 **Joint Q&A session for EFSA and German BfR on their findings for BPA**

13:15 Lunch break

Afternoon Session | 14:45 – 17:35 CEST

PFAS in plastics and other types of FCM

14:45 **PFAS and what entities could migrate from FCM**

- What are the substances that should be targeted?
- Restriction proposal under REACH and the impact on FCM

Mette Holm, Danish Veterinary and Food Administration (DVFA), Denmark

15:20 **PFAS and alternative additives in fiber based FCM production and converting**

Antje Harling, Papiertechnische Stiftung PTS, Germany

15:55 Coffee break

Waxes used in packaging

16:25 **Hydrocarbon waxes: From migration testing to tissue analysis, a comprehensive GC x GC supported food contact dossier**

- Migration testing (fat matrix): Polyethylene with incorporated wax (0.5-1.0%)
- Structural elucidation of wax constituents (saturated and aromatic hydrocarbons)
- Analysis of tissue samples obtained from a sub-chronic oral study

Dirk Danneels, European Wax Federation (EWF), Belgium and Martin Lommatzsch, Laboratory Lommatzsch & Säger, Germany

Sustainability aspects

17:00 **Update on dissolution based recycling – a contribution to achieving circularity of packaging applications**

- Advanced sorting technologies to separate food and non-food packaging and the enhancement of mechanical and physical recycling processes as part of the EU project CIRCULAR FoodPack
- Exploiting the potential of recycling cascades to improve recycle purity
- Improving the purification during dissolution based recycling to remove contaminants

Johannes Schneider, Fraunhofer Institute for Process Engineering and Packaging (IVV), Germany

17:35 End of the first conference day

19:00 Joint evening event

 [Book now](#)



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

Friday, 6 October 2023

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

Morning Session | 09:45 – 13:20 CEST

**09:45 Welcoming address and opening remarks
by the Chairs**

Peter K.T. Oldring, Sherwin Williams, UK and **Laurence Castle**,
retired from Fera Science, UK

Analytics and test methods

09:55 Sensory evaluation of FCM

Thomas Simat, Technische Universität Dresden (TUD),
Germany

10:30 Update on activities of the Joint Research Centre

Eddo Hoekstra, European Commission Joint Research
Centre (JRC), Belgium

11:05 Coffee break

Sustainability aspects

11:35 Natural materials used as food packaging

**Characterisation of volatile organic compounds in food
contact paperboards and elucidation of their potential
origins from the perspective of the raw materials**

Cristina Nerin, University of Zaragoza, Spain

Analytical methods and quantification of BPx and styrene

**12:10 Quantification of BPx and styrene at low level:
Analytical methods and challenges**

Thomas Behnke, Kirchhoff Institut Berlin, a Mérieux
NutriSciences company, Germany

Sustainability aspects

**12:45 Update on the use of recycled plastics in
food industry**

Lionel Spack, Nestlé, Switzerland

13:20 Lunch and end of the conference



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.

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 Cologne.

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!

 [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:

€ 1,995.00 plus VAT on-site in Cologne

Representatives of an authority or a public university are eligible for a reduced fee of **€ 895.00 plus VAT** per person (please provide evidence). The reduced fee cannot be combined with other rebates.

€ 1,195.00 plus VAT Live Stream

Representatives of an authority or a public university are eligible for a reduced fee of **€ 695.00 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**.

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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 Carl Remigius Fresenius Education Group, 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

Who should attend this conference?

Professionals of the following sectors:

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

Conference Venue

Leonardo Royal Hotel Köln – Am Stadtwald
Dürener Straße 287, 50935 Köln
Phone : +49 221 4676-0
Email: info.koelinstadtwald@leonardo-hotels.com
www.leonardo-hotels.de/leonardo-royal-hotel-koeln-am-stadtwald

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.

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.

General Terms and Conditions: By registering, you agree to our General Terms and Conditions as well as to our Privacy Policy. You can find our GTC on the internet (www.akademie-fresenius.com/general-terms) or receive them on request.

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