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Where Experts Meet!

15<sup>th</sup> International Akademie Fresenius Conference

# Residues of Food Contact Materials in Food

+++ HYBRID EDITION +++

28 and 29 October 2026 in  
Dusseldorf/Germany  
and via Live Stream

## Highlights

### Regulatory framework

- European Union update on FCM in foodstuffs
- Substances of Concern (SoC): Regulatory expectations and industry challenges
- Purity criteria: Implementation under Regulation (EU) 2025/351

### Migration testing & analytical challenges

- Harmonisation of migration testing – insights from JRC and EURL-FCM

### Microplastics & styrene

- Micro- and nanoplastics in FCM
- Styrene: Migration, natural occurrence and analytical uncertainty

### PFAS

- Total fluorine (TF/TOF) as screening tools – applicability and limits
- Alternatives to PFAS in plastics and regulatory outlook

### Mineral oil hydrocarbons

- MOSH/MOAH risk management under Regulation (EU) 2023/915
- Contamination pathways in global supply chains

### Materials, compliance & circular economy

- Recovered paper and BfR developments
- Printing inks, Statement of Composition and improved DoC
- Reuse systems and cross-contamination risks

### NIAS, sensory testing and compliance

- Sensory methods and their role in FCM assessment
- NIAS: Progress, remaining challenges and industry outlook



## The Experts

**Luke Ackerman** U.S. Food and Drug Administration (FDA) | **Saskia Both** Saarland State Office for Consumer Protection (LAV) | **Laurence Castle** formerly Fera Science | **Valeria Guazzotti** Fraunhofer Institute for Process Engineering and Packaging (IVV) | **Thomas Hemy-Dumas** European Food Safety Authority (EFSA) | **Michiel Kokken** European Cocoa Association | **Charlotte Kromer** German Federal Institute for Risk Assessment (BfR) | **Mariem Meggouh-Grewe** ARGUS Additive Plastics | **Peter K. T. Oldring** Sherwin Williams | **Dieter Schrenk** University of Kaiserslautern-Landau | **Thomas Simat** Technische Universität Dresden | **Ernst Simon** Flexible Packaging Europe (FPE) | **Kahina Slimani** French Agency for Food, Environmental and Occupational Health and Safety (ANSES) | **Lionel Spack** Nestlé | **Makiko Yada** Cefic | **Representative European Commission Joint Research Centre (JRC) and EURL-FCM**

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# Wednesday, 28 October 2026

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

## Morning Session | 09:00 – 13:00 CET

08:30 On-site registration and opening of the virtual meeting room

09:00 Welcoming speech by the organisers and the Chair  
Dieter Schrenk, University of Kaiserslautern-Landau, Germany

The presentation slots include sufficient time for questions and answers.

## Regulatory framework, SoC & purity criteria

09:10 **European Union update on food contact materials (FCM) in foodstuffs: Update on the revision of the FCM legislation and other activities**

Representative of the European Commission or a Member State authority (confirmed)

10:10 **Interpretation of food contact packaging under Regulation (EC) No 1935/2004 and the PPWR – legal interfaces, compliance expectations and enforcement practice**

Saskia Both, Saarland State Office for Consumer Protection (LAV), Germany

10:55 Coffee break

11:25 **Implementation and challenges to chemical industry in food contact materials**

- “Purity criteria” of substances as defined in an amendment to the Plastics FCM Regulation, published as COM Reg (EU) 2025/351
- Substances of Concern (SoCs) under Packaging and Packaging Waste Regulation (PPWR)

Makiko Yada, Food Contact Additives (FCA) – a Cefic sector group, Belgium

12:10 **Substances of Concern – is everything a concern?**

A round-table discussion, with views from around Europe

## Microplastics

12:30 **EFSA Technical report on micro- and nanoplastics release from FCM during their use**

Thomas Hemy-Dumas, European Food Safety Authority (EFSA), Italy

13:00 Lunch break

## Afternoon Session | 14:30 – 17:00 CET

## Harmonisation of migration testing & analytical challenges

14:30 **Challenges in the harmonisation of the migration test procedures**

- Data from EURL-FCM PTs (Proficiency Test)
- Challenges in the ScreenFood4Safety project and the NRL-EURL FCM network

Representative of the European Commission Joint Research Centre (JRC) and EURL-FCM (confirmed)

15:00 Coffee break

## PFAS

15:30 **Total Fluorine (TF) and Total Organic Fluorine (TOF) as enforcement-ready screening tools for PFAS in FCM**

- Status of AOAC method development and regulatory implications
- Practical workflows (TF → TOF decision concept)
- Strengths and limitations (false positives, inorganic fluorine, fluoropolymers)
- How regulators and industry can already apply these methods today, even as legislation continues to evolve

Luke Ackerman, U.S. Food and Drug Administration (FDA), USA (virtually)

16:00 **Update on alternatives to PFAS in plastic**

Mariem Meggouh-Grewe, ARGUS Additive Plastics, Germany

## Styrene

16:30 **Challenges in measuring and interpreting styrene migration from styrenic food contact materials**

- Critical analytical assumptions in styrene compliance testing
- Differences between food simulant and real food migration results
- Influence of naturally occurring styrene on measured food levels
- Limitations in distinguishing packaging-related from natural styrene
- Data gaps related to styrene oligomers in risk assessment

Valeria Guazzotti, Fraunhofer-Institute for Process Engineering and Packaging (IVV), Germany

17:00 End of the first conference day

18:00 Joint evening event

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Information available online at: [www.akademie-fresenius.com/fcm](http://www.akademie-fresenius.com/fcm)

# Thursday, 29 October 2026



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.

## Morning Session | 08:30 – 13:00 CET

**08:30 Welcoming address and opening remarks by the Chairs**

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

## Materials, compliance & DoC

**08:40 Updates to BfR Recommendation XXXVI: Fibres from recovered paper grades (2025) and the transition to a new tabular format (2026)**

**Charlotte Kromer**, German Federal Institute for Risk Assessment (BfR), Germany

**09:10 Alignment of Statement of Composition from ink suppliers and the improvement of DoC of converters**

**Ernst Simon**, Flexible Packaging Europe (FPE), Germany

## Mineral oil hydrocarbons

**09:40 MOSH/MOAH risk management under EU Regulation 2023/915**

**Lydia Richter**, State Institute for Chemical and Veterinary Control (CVUA) Stuttgart (invited)

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Central European Time [CET](#).

**10:10 Jute bags in cocoa supply chain**

- Need for development of national and international standards to govern jute bags compliant for food contact use to be used in cocoa (and other supply chains)
- Code of practice developed and implemented for up country use of jute bags
- Partnering with stakeholders to assure implementation throughout cocoa supply chain and with the jute sector

**Michiel Kokken**, on behalf of the European Cocoa Association, Belgium

**10:40 Coffee break**

## Reuse & circular economy

**11:10 Reuse and cross-contamination in food packaging: TRANSCONTAFOOD Project**

- Study of risks associated with cross-contaminations (microbial, chemical, allergens) during the reuse of food packaging

**Kahina Slimani**, French Agency for Food, Environmental and Occupational Health and Safety (ANSES), France

## NIAS, sensory testing and compliance

**11:40 Human sensory and GS olfactometry**

**Thomas Simat**, Technische Universität Dresden, Germany

**12:10 Follow-up on NIAS assessment**

**Lionel Spack**, Nestlé, Switzerland

**12:45 Summary by the Chairs**

**13:00 Lunch and end of the conference**

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

Connect 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!

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Information available online at: [www.akademie-fresenius.com/fcm](http://www.akademie-fresenius.com/fcm)

# Registration

By web [www.akademie-fresenius.com/fcm](http://www.akademie-fresenius.com/fcm)  
By email [registration@akademie-fresenius.com](mailto:registration@akademie-fresenius.com)

## Participation Fee:

**€ 1,995.00 plus VAT** on-site in Dusseldorf

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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Discount code FCM10

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## Do you have any questions?



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## The Organisers

For more than 30 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](http://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 login details for the secure download section of our webpage where you will find the presentations in a pdf format. The login details will be sent to you via email after the event.

**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

Novotel Düsseldorf City West  
Niederkaßeler Lohweg 179, 40547 Düsseldorf  
Phone : +49 211 52060-0  
Email: [h3279@accor.com](mailto:h3279@accor.com)  
<https://all.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 four 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.

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