

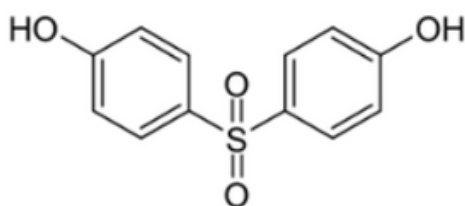
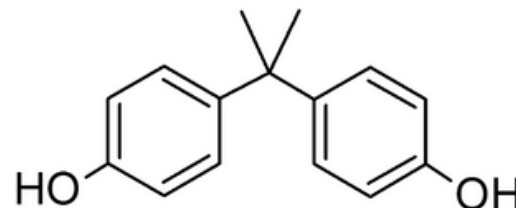
BISPHENOL A & BISPHENOL S



SAFE SUSTAINABLE SOLUTIONS

Analytical Approach to Determine the Presence of BPA and BPS in Food

Bisphenol A (BPA) is a chemical substance that has been used for decades in industrialized countries, particularly in the production of polycarbonate plastics and epoxy resins, which are employed, for example, in the protective inner linings of food and beverage cans. However, due to numerous scientific studies highlighting its potential endocrine-disrupting effects, health concerns have significantly increased in recent years. As a result, the use of BPA has been progressively restricted, especially in materials intended to come into contact with food. In 2023, the European Food Safety Authority (EFSA) drastically reduced the tolerable daily intake (TDI) of BPA, lowering it from 4 µg/kg to just 0.2 ng/kg body weight, underscoring the growing concern over potential risks to human health.



Bisphenol S (BPS) is a monomer used in the production of materials and articles intended to come into contact with food. In recent years, it has been proposed as an alternative to Bisphenol A (BPA), following increasing restrictions on the use of the latter. However, interest in BPS is not without concerns: due to its chemical structure being very similar to that of BPA, BPS has also raised worries about potential effects on human health. Recent studies have highlighted its possible endocrine-disrupting properties and suspected reproductive toxicity. As a result, in 2013, it was included among the substances to be assessed under the REACH regulation.

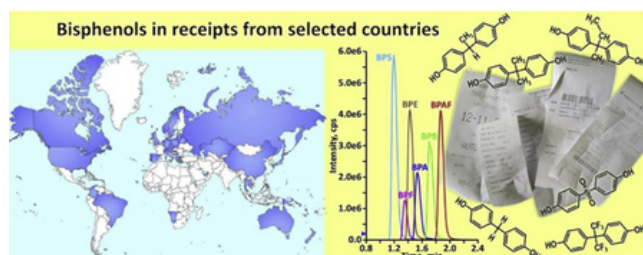
Commission Regulation (EU) 2024/3190 introduces a ban on the use of Bisphenol A (BPA) in the production of food contact materials and articles made of plastic, adhesives, rubbers, inks, silicones, varnishes and coatings, and ion exchange resins. It also introduces restrictions on other “hazardous bisphenols.”



The presence of bisphenol A in the thermal paper in the face of changing European regulations – A comparative global research*

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BISPHENOLS IN PAPER: A GLOBAL PROBLEM

“Even though thermal paper should not be recycled due to its high bisphenol content, some consumers may be unaware of this fact and therefore both BPA and BPS can contaminate recycled paper, which may lead to their further spreading.”

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BISPHENOL A & BISPHENOL S



SAFE SUSTAINABLE SOLUTIONS

BISPHENOLS IN PIZZA BOXES: WHY LOOKING FOR IT?

- Since Bisphenol A and Bisphenol S are two substances found as contaminants in recycled paper, there is the need to look for them directly in the pizza box, which is very often made of recycled paper.
- Moreover, conventional simulant testing can sometimes result in non-compliance, as simulants are designed to represent worst-case scenarios compared to the real-use conditions. For this reason, testing directly in food is recommended, as it provides a more accurate and realistic assessment.



OUR SOLUTION

In line with current regulations, the **Food Contact Center** has validated and accredited a method for the quantification of **Bisphenol A (BPA) in pizza and bakery products**. In 2023, EFSA (European Food Safety Authority) established a **Tolerable Daily Intake (TDI) for BPA of 0.2 ng/kg body weight per day**, meaning that an individual can be exposed to this amount daily over a lifetime without adverse health effects. Based on this value, a maximum allowable concentration of BPA in pizza can be estimated, assuming the most conservative (and highly unrealistic) scenario in which a person consumes one takeaway pizza in a cardboard box every day for their entire life.

Pizza/Pizza, Prodotti da forno/Bakery products

Denominazione della prova / Campi di prova	Metodo di prova	Tecnica di prova
2-2-Bis(4-idrossifenil)propano (Bisfenolo A) (BPA)/2-2-bis(4-idrossifenil)propano (Bisfenolo S) (BPS) (0.02 - 1 mg/Kg di alimento pizza)	MHTH083 rev.2 2023	LC-MS



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The Laboratory's Management

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