

WHY CHOOSE a specialized laboratory in FCM testing?

THE NUMBER OF ACCREDITED ANALYSES

OUR DATA

57

ACCREDITED TESTS IN
5 YEARS

THE NUMBER OF EXPERTS FOOD CONTACT

OUR DATA

16

13 FOOD CONTACT EXPERT AIBO
1 MASTER IN PACKAGING
1 LCA EXPERT
1 NSF EXPERT

CONSOLIDATED EXPERIENCE IN FCM

OUR DATA

20

YEARS OF EXPERIENCE IN
THE FCM WORLD

"Our innovations are your success,
Through research, we go beyond standards."



LAB N° 1786 L



How do you assess the quality of a Material or Object in Contact with Food?

Proof of compliance can be based on migration evidence.

In recital 32 of Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with foodstuffs, the legislator states: "since such migration tests are complex, expensive and time-consuming, the proof of compliance must also be accepted by means of calculations, including modelling, other analyses and scientific tests or arguments, if they allow for results as rigorous as migration tests. The tests' results must be considered valid as long as the formulations and manufacturing conditions remain constant within the framework of a quality assurance program."

It is therefore known that these are difficult and expensive analyses

Food Contact Center, in collaboration with universities, has carefully evaluated the costs and stringent regulatory needs in order to produce essential and sustainable test plans.

Skills needed in the FCM field

- **Toxicological skills** to carry out post-run risk assessment activities (mandatory by Article 19 of Reg. 10/2011), using TTC logics and, where it is necessary, daily intake assessments with reference to the data published by EFSA.
- **Participation in national and international technical commissions** including FREP, ILSI Europe Commissions, EuPC, Giflex, Smithers Events, PCE, AMI International, Petcore Europe, Events and Italian Packaging Institute Commissions.
- **Collaborations with the largest players** in the packaging, food and non-food sector.
- **Knowledge of the industrial aspects**, material science and manufacturing practices of FCMs, including the risks related to critical defects arising from the production process.
- **Consolidated experience in the FCM sector** operating locally and internationally in synergy with multinationals and FCM reference bodies.

The skills mentioned above are typical of very few laboratories. Food Contact Center is among them, and also stands out for:

- Accredited screenings for the NIAS evaluation, also performed with HR LC MS technique, which is accompanied by a library developed with SCIEX and university partners.
- Challenge test analysis to validate plants for the recycling of post-consumer materials, which can be reused to produce FCMs.
- Development of food migration methods in order to assess compliance in packaging with critical parameters and to validate food machines.
- Cross-contamination analysis for GMP validation.
- Shelf-life and aromatic profile tests of packaged foods.
- Accredited chromatographic testing of more than 10,000 PFAS.
- Research and collaboration activities in projects funded by the European Commission.
- Problem solving and personalized support in the regulatory, production, material development and environmental impact fields with related communication, thanks to the experience