



Sustainably Safe and Compliant Products for Food Contact.

The key to success – effective product development with TÜV Rheinland.

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 TÜVRheinland®

Products such as packaging, housewares or electrical household appliances intended for food contact must be designed with that specific purpose in mind. If such an item comes into contact with food, there is a risk that certain substances may migrate from the item into the food which may cause undesired, potentially toxic effects after consumption.

COMPLEX VALUE CHAIN

Not only is the quantity of products constantly expanding, but so is their complexity. The new trend towards using environmentally friendly materials (such as compostable, bio-based or recyclable materials) is increasing the diversity and complexity in the value chain, as these materials too must meet strict legal requirements in terms of composition and compliance regarding applicable migration limits. This can present major challenges for product development, especially since the number and complexity of applicable regulations are also continuously increasing.

TESTING FROM THE VERY BEGINNING

Nowadays, testing of housewares or household appliances is mostly carried out on finished goods. However, this approach no longer reflects the complex manufacturing chain nor does it satisfy the strict legal requirements. Several countries in Europe and Latin America, as well as the USA, China, Japan and other Southeast Asian countries have already introduced in their legislation a positive list system with approved substances for food contact materials (FCM), or are planning to do so in the near future.

PROTECT YOUR BRAND

For a product manufacturer, non-compliance with local regulations can lead to immense economic damages through the loss of reputation and market recalls. For this reason, it is essential to commence the manufacturing process with raw materials and/or individual components that fully meet local composition requirements so that a compliant end product can be created. Thorough knowledge of the product's material composition results in less time and effort spent on conformity assessments and ensures fast, reliable results.

SUCCESS THROUGH TRANSPARENCY

The growing health consciousness of consumers has changed their consumption behavior. Transparent labeling and the documentation of positive product characteristics can be a key success factor for manufacturers. By communicating clearly and through displaying recognized test marks, you make the quality and safety of your product visible to the consumer.

OUR TÜV RHEINLAND TEST MARK

The QR code on our test marks takes you to the Certipedia online database where you will find clear and complete information related to a particular certification.



Suitable for
Food Contact



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High Quality for Every Product.

Packaging, housewares and electrical household appliances are made of a wide variety of materials, but all of them must meet the strict requirements for food contact materials.



FOOD PACKAGING HAS MANY DIFFERENT FUNCTIONS

Food packaging is meant to protect food during transport, provide information about the food product, and serve as valuable advertising space for marketing. In addition to these general requirements, some food packaging must be able to withstand pasteurization and sterilization conditions, be oven proof or microwave safe, be resistant to water, fats or alcohol, or provide barrier functions for CO₂ or mineral oils. There also are requirements for sustainability, recycling and handling.

A single piece of food packaging can consist of hundreds of different substances. Such packaging is not inert. In many cases, it is inevitable that small amounts of potentially harmful substances migrate from the packaging into the food. To ensure the maximum safety of packaging materials, there is a growing number of regulations worldwide. These vary from country to country and are updated regularly. Set limits for substances that can migrate must be met, and even non-intentionally added substances (NIAS) must be evaluated in terms of their migration ability and potential health risk.



THE VARIETY OF HOUSEWARES HAS NEVER BEEN THIS LARGE

Every home has pots and pans, cups and plates, knives and utensils. Nowadays, different food storage containers, coffee-to-go cups or disposable tableware can also be found in every home. For these products, customers and retailers are placing great attention on mechanical safety, usage properties and workmanship. However, the importance of health, safety and the sanitary requirements for these food contact materials have increased significantly, especially in recent years.

Particularly for products that come into contact with food, skin or mucous membranes, strict European and national requirements must be followed. For fast and easy market access, housewares must comply with all applicable laws and regulations as well as the required quality and safety standards. Materials tested that come into contact with food include heat-resistant coatings, metals or plastics, such as polyamide (PA). Companies can demonstrate the quality and safety of their products with appropriate testing, allowing their brand to be awarded with globally recognized test marks. The selection of suitable raw materials and GMP qualification during the production process play a crucial role in this fast-moving industry.

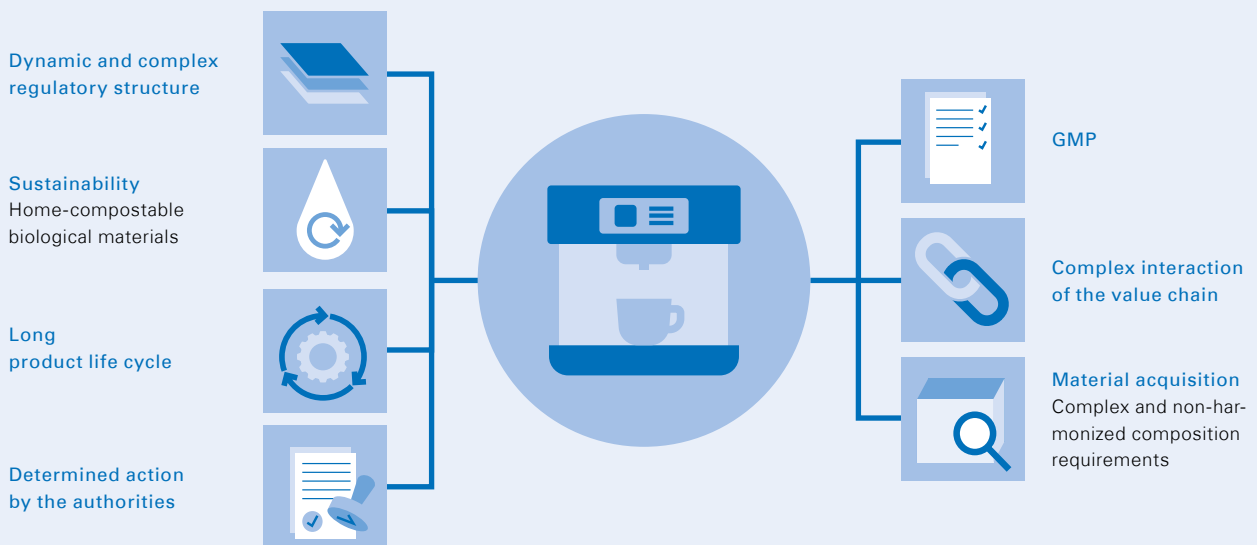


HOUSEHOLD APPLIANCES: A LOOK AT THE ENTIRE PRODUCT LIFE CYCLE

Innovative household appliances make our lives easier – it is hard to imagine modern life without fully automated coffee machines with integrated milk frothers or without food processors that feature many additional components. When it comes to testing their safety, the focus is often on the electrical components. But electrical household appliances are also subject to a wide range of regulations related to safe food consumption.

Food-related compliance and electrical appliance safety define the entire product life cycle. This cycle begins with the selection of suitable raw materials and components. During manufacturing, a GMP audit must be performed alongside the supply chain, and the product must be tested for compliance against multiple food contact material (FCM) regulations. Distribution-wise all target market regulations need to be taken in to consideration. Additionally DoC compliance, safety and the interaction with intended foods and the conditions of use must be monitored. Safe disposal also needs to be considered to ensure that the product itself as well as its' components are sustainably disposed at the end of the product life cycle.

MANY CHALLENGES FOR THE INDUSTRY



Your Partner for a Successful Market Access.

The large number of international and national regulatory requirements makes it hard to keep track.

TÜV Rheinland has developed several innovative technical services that provide an end-to-end compliance solution for your brand and product. From product development to market launch we can support you and your very specific needs to ensure continuous compliance with global requirements.

If requested, we can handle the communication with your upstream suppliers to ensure conformity of raw materials and intermediate products as well as the accuracy of your documentation, thus not only saving you time but also reducing your costs.

Additionally we can create testing plans for your finished goods, offering you appropriate analytics (SML substances, NIAS screening, sensory testing) at our various facilities whilst utilizing our expertise to prepare the required documentation (Declaration of Compliance, DoC).

ALWAYS NEAR YOU

An extensive network of accredited testing laboratories and internationally operating teams of experts in 12 countries form the basis of our worldwide FCM testing capabilities. This enables us to provide flexible, customer-oriented services and to support you in bringing your products to market, from the initial concept to marketing and sales.

OUR GLOBAL SERVICE

- Compliance by Design (food safety for materials)
- Regulatory services
- Substance evaluation/notification
- Safe for food (product assessment)
- Supplier audit (GMP, ISO standards)
- HACCP – GMP (services)
- Product testing (NIAS or specific testing)
- DoC management

Contact your expert at TÜV Rheinland for further information or visit: [tuv.com/lebensmittelkontakt](https://www.tuv.com/lebensmittelkontakt)

[CONTACT US NOW](#)



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