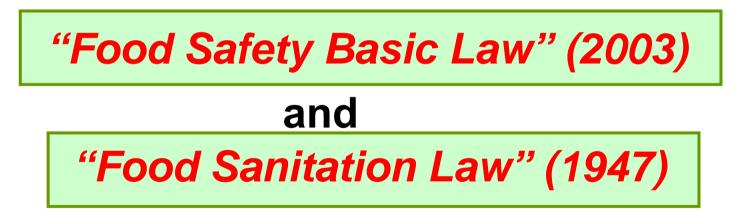
Regulatory Developments in Food Contact; an Update from Japan

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Global Food Contact 2013

Basis of Regulations

Japanese food safety regulations are based on



to protect the health of the people through the food safety.

Food Sanitation Law

Article 4 (Definitions)

- Utensils: Tableware, kitchen utensils, machines, implements and other articles, which intended to come into direct contact with food except below.
- **Packages:** Bags, trays, boxes, bottles, cans, film and other articles in which foods are offered for trade.

Utensils + Packages (as Japanese low) = Food contact articles

Food Sanitation Law

Article 15

Principle for handling of utensils and packages used in business shall be clean and sanitary.

Article 16

Toxic or injurious utensils or packages prohibit the sale, manufacture, import or business use.

Food Sanitation Law

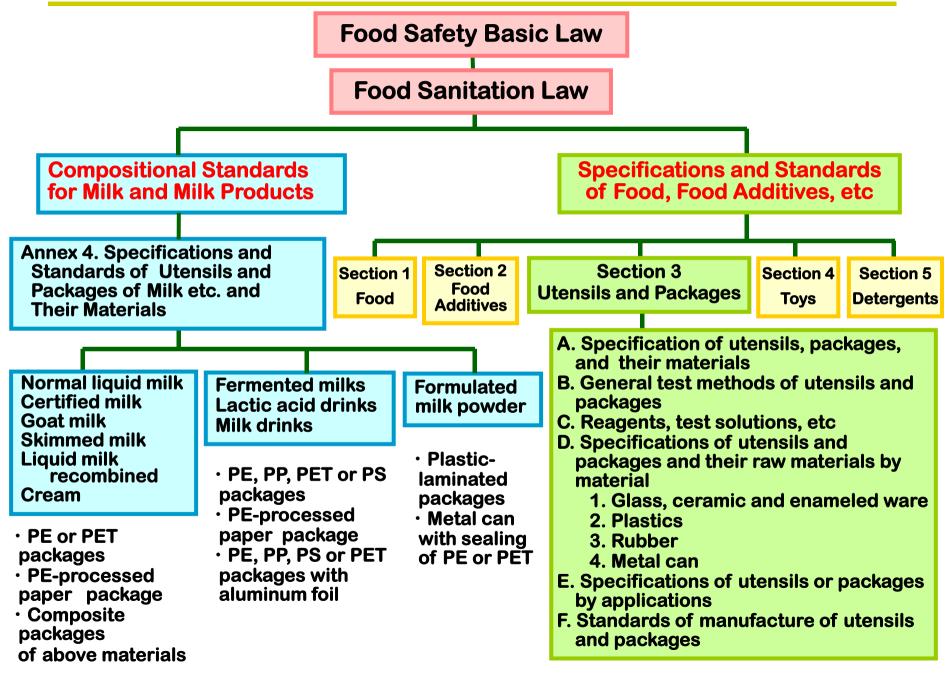
Article 18

Establishment of "specifications and standards" for utensils and packages

- Specifications and Standards of Food, Food Additives, etc.
- Compositional Standards for Milk and Milk Products.

Products which do not conform to the established specifications prohibit the sale, manufacture, import or business use

Japanese Legislation for Food Contact Articles



Specifications and Standards for Utensils and packages

Websites

Japanese http://wwwhourei.mhlw.go.jp/ cgi-bin/t_docframe.cgi?MODE=hourei&DMODE =CONTENTS&SMODE=NORMAL&KEYWORD= &EFSNO=729 English abstract http://www.jetro.go.jp/en/ reports/regulations/pdf/foodadd2010apr-e.pdf Specifications and Standards for Utensils and packages

Contents

- A General specifications for materials
- **B** General test methods
- **C** Reagents, test Solutions, etc.
- **D** Specifications by materials
- **E** Specifications by applications
- **F** Manufacturing standards

General Specifications for Materials

Lead and antimony in metals

Material	Past limit	New limit*
Metals (general)	Pb < 10%	Pb ≤ 0.1%
	Sn < 5%	Sn < 5%
Tin for coating	Pb < 5%	Pb ≤ 0.1%
Solder	Pb < 20%	Pb ≤ 0.2%

*Limits were revised on July 31, 2008 for the reduction of lead intake.

General Specifications for Materials

Colours shall not be contained except the designated food colours, or shall not dissolve or migrate into food.

Bis(2-ethylhexyl) phthalate (DEHP) shall not be used to the PVC articles which is intended to come into direct contact with fatty food (content ≤ 0.1%) or no migration into heptane (migration level ≤ 1ppm).

Specifications by Materials

- **1** Glass, Ceramic & Enameled Ware
- 2 Plastics
 - General specifications
 - Individual specifications

PF, MF, UF, PVC, PE, PP, PS, PVDC, PET, PMMA, PA, PMP, PC, PVA, PLA: 15 polymers

- 3 Rubbers General article Nipple
- 4 Metal cans

Glass Ware & Bottle

Migration limits

Depth Capacity	Cd	Pb	
< 2.5 cm or can not filled	0.7	8	μ g/cm²
≥ 2.5 cm < 0.6 L	0.5	1.5	μ g/ml
≥ 2.5 cm 0.6 – 3 L	0.25	0.75	μ g/ml
≥ 2.5 cm ≥ 3 L	0.25	0.5	μ g/ml
Cooking ware	0.05	0.5	μ g/ml

♦ Test conditions: 4% acetic acid, 24 hr, 20±5°C

 These specifications were revised on July 31, 2008 based on ISO 6486 and 7086 (2000).

Ceramic Ware

Migration limits

Depth	Capacity	Cd	Pb	
< 2.5 cm o	r can not filled	0.7	8	μ g/cm²
≥ 2.5 cm	< 1.1 L	0.5	2	μ g/ml
≥ 2.5 cm	1.1 – 3 L	0.25	1	μ g/ml
≥ 2.5 cm	≥ 3 L	0.25	0.5	μ g/ml
Cooking w	/are	0.05	0.5	μ g/ml

Test conditions: 4% acetic acid, 24 hr, 20±5°C

 These specifications were revised on July 31, 2008 based on ISO 6486 (1999).

Enameled Ware

Migration limits

Depth Usage etc	c. Cd	Pb	
< 2.5 cm or can not f	illed 0.7	8	μ g/cm ²
< 2.5 cm Cooking wa	are 0.5	1	μ g/cm²
≥ 2.5 cm < 3 L	0.07	0.8	μ g/ml
≥ 2.5 cm Cooking wa	are 0.07	0.4	μ g/ml
≥ 2.5 cm ≥ 3 L	0.5	1	μ g/cm²

- ♦ Test conditions: 4% acetic acid, 24 hr, 20±5°C
- These specifications were revised on July 31, 2008 based on ISO 4531 (1998).

Specifications for Plastics

Specifications for plastic articles are consist of

General Specifications for all polymers



General Specifications for Plastics

Material test $Cd \le 100 \ \mu g/g, Pb \le 100 \ \mu g/g$ Migration test (Simulant: 2 ml/cm²) Heavy metals $\le 1 \ \mu g/ml$ as Pb $KMnO_4$ consumed amount $\le 10 \ \mu g/ml$ (Index of total organic migrant)

 All plastics shall be conform to these specifications. **Evaporation residue test** (Overall migration test)

Limit: 30 μ g/ml (when using heptane, PE and PP \leq 150, PS \leq 240, PMP \leq 120 μ g/ml)

Determination: Weigh residue of migrant after drying and heating at 105°C for 2 hr.

Test condition

Food	Simulant	Temp(°C)	Time(min)
Normal(pH>5)	water	60 or 95*	30
Acidic(pH≤5)	4% acetic acid	60 or 95*	30
Alcoholic	20% ethanol	60	30
Fatty	heptane	25	60

Use 2 ml/cm² of simulant. *When use temp>100°C.

Test conditions are reviewing now.

Individual Specifications for Plastics

Resin from formaldehyde (PF, MF, UF) **Phenol** \leq 5 µg/ml, formaldehyde: ND (ca. 4 µg/ml) (simulant: water) Polyvinyl chloride (PVC) **Dibutyl tin** \leq 50 μ g/g, Cresyl phosphate \leq 1 mg/g, VCM \leq 1 μ g/g Polystyrene (PS) Total volatile substances (styrene, ethylbenzene, toluene, *n*- & isopropyl-benzene) \leq 5 mg/g PS foam using with hot water Total volatile substances $\leq 2 \text{ mg/g}$ Styrene, ethylbenzene $\leq 1 \text{ mg/g}$ each

Individual Specifications for Plastics

- **Polyvinylidene chloride (PVDC)** Barium≤ 100 μg/g, VDC≤ 6 μg/g
- **Polyethylene telephthalate (PET)** Sb ≤ 0.05 μg/ml, Ge ≤ 0.1 μg/ml (4% AA)
- **Polymethylmethacrylate (PMM)** Methylmethacrylate ≤ 30 μg/ml (20% EtOH)
- Polyamide (PA)

Caprolactam \leq 15 μ g/ml (20% EtOH)

Polycarbonate (PC)

Bisphenol A \leq 500 µg/g and \leq 2.5 µg/ml Diphenyl carbonate \leq 500 µg/g Triethyl and tributyl amines \leq 1 µg/g

Polylactic Acid (PLA)

Specifications for Polylactic acid (PLA) was established on October 2007. HOOC-C(CH₃)-O-[CO-C(CH₃)-O]_n-CO-C(CH₃)-OH Total lactic acid: ≤ 30 μg/ml (water) Concentration of lactic acid generated from migrant by alkaline decomposition Limitation of usage temperature for PLA

consisting more than 6% D-LA: not used higher than 40°C (except \leq 100°C/30min or \leq 66°C/2hr)

Specifications for Rubbers

Test item	General	Nipple
Material Test	(μg/g)	(μg/g)
Cadmium(Cd)	100	10
Lead (Pb)	100	10
2-Mercaptoimidazoline*	ND	-
Migration test	(μg/ml)	(μg/ml)
Phenol	5	5
Formaldehyde	ND	ND
Zinc (Zn)	15	1
Heavy metals	1	1
Evaporation residue	60	40

*only for rubber containing chlorine

Specifications for Metal Cans

Migration test

Arsenic \leq 0.2 µg/ml as As₂O₃ Cadmium \leq 0.1 µg/ml, Lead \leq 0.4 μ g/ml Additional tests for coating cans Phenol ≤ 5 μg/ml Formaldehyde: ND (ca. 4 µg/ml) Evaporation residue \leq 30 μ g/ml **Epichlorohydrin** \leq **0.5** μ **g**/ml (pentane, 25°C, 60 min) Vinyl chloride monomer \leq 0.05 μ g/ml (EtOH, < 5°C, 24hr)

Specifications by Applications

- Retort packages (except can or bottle)
- Soft drink packages glass, metal, plastics and laminate
- Manufacturing equipment for flavored ice
- Automatic vending machine in contact with foodstuff

These specifications are mainly consist of physical natures, strength tests and structural properties.

Manufacturing Standards

- Copper or copper alloy utensils
 The part in contact with food shall be tin or
 silver coated, or processed not to cause any
 sanitary hazards.
- The spine of specified (BSE) cattle shall not be used as raw material, except its fat and oil hydrolyzed, saponified or interesterified under high temperature and high pressure.

Colours

Sterilization of packages for the flavored ice

 Limitation of usage temperature for the polylactic acid consisting more than 6% D-LA

Control of Plastic Safety

Japanese food contact plastics are controled by

Government (Ministry of Health, Labour and Welfare, MHLW)

Industrial Hygienic Associations

- Government controls mainly final products by the national lows.
- Industrial hygienic associations control mainly materials by their voluntary standards including positive lists and the certification system.

Industrial Hygienic Associations

Main associations

- Japan Hygienic Olefin and Styrene Plastics Association (JHOSPA) http://www.jhospa.gr.jp/
- Japan Hygienic PVC Association (JHPA) http://www.jhpa.jp/
- Japan Hygienic Association of Vinylidene Chloride (JHAVC) http://vdkyo.jp/
- Purpose: They have been established for the safety of food contact materials since 40 years before.

Industrial Hygienic Associations

Member (JHOSPA: ca. 800 companies) Resin and additive manufactures, fabrication companies, converters, distributors and food companies

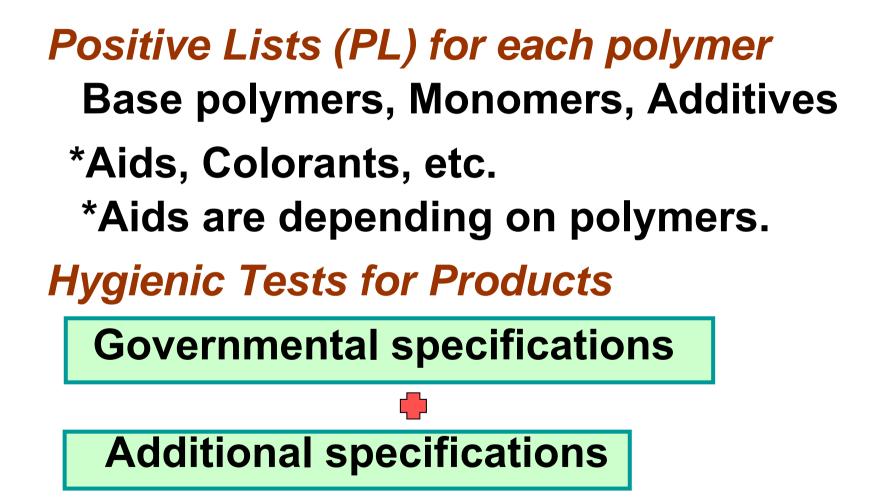
Activities

- 1. Establishment and amendment of "Voluntary Standards"
- 2. Certification and registration
- **3**. Study and research on hygiene of food contact utensils and containers/packages
- 4. Communication with regulatory authorities and related organizations

Resins Covered by JHOSPA

1	Polyethylene	17	Polycarbonate
2	Polypropylene	18	Polyvinyl alcohol
3	Polymethylpentene	19	Polyacetal
4	Polybutene-1	20	Polybutyleneterephthalate
5	Butadiene resin	21	Polyaryl sulfone
6	Ethylene/tetracyclodo	decen po	lymer 22 Polyacrylate
7	Polystyrene	23 Polyes	ters of hydroxybenzoic acid
8	SAN resin	24	Polyether imide
9	ABS resin	25	Polycyclohexylene di-
10	Polyphenylene ether		methylene terephthalate
11	Polyacrylonitrile	26	Polyethylene naphthalate
12	Fluorine resin	27	Polyester carbonate
13	Polymethacryl styren	e 28	Poly lactic acid
14	Methacryl resin	29	Polybutylene succinic acid
15	Nylon resin	30	Ethyrene/2-norbornen resin
16	Polyethylene terepht	halate	

Voluntary Standards of Associations



Substances in Positive Lists of JHOSPA

Classifi- cation	Sub Classification	No. of substance	Examples
	Basic polymer	30	Polyolefin, polystyrene, polyesters
Basic	Monomer	150	Ethylene, propylene, styrene,
polymer	Polymerization aid	77	Catalyst, initiator, modifier,
	Stabilizer	140	Anti-oxidant, UV stabilizer
	Surfactant	77	Anti-foggy agent, anti-static electricity, emulsifier
	Lubricant	88	Anti blocking agent, friction agent
Additives	Filler	68	Filler and inorganic colorants
	Blowing agent	10	Foaming agent and its aids
	Polymer additive	126	Polymer for modifier of synthetic resin
	Others	123	Radical agent
Colorants		269	Inorganic pigment, organic pigment, dye, food colorant
	Total	1158	

Recent Developments of Japanese Regulation

Test Method of Cd and Pb in Silicone Rubber

Existing test method for rubbers:

- Carbonized and ashed with H₂SO₄, dissolved into HNO₃, and determined by AAS or ICP.
- **Problem:** Silicone changes to SiO_2 by ashing. The SiO_2 can not resolve and absorbs Cd and Pb, therefore, their recoveries become very low.
- Additional test method for silicone rubber

Fusioned with NaOH and H₃BO₄ by burner heating (Alkali-fusion), dispersed residue into hot water. Add the liquid to HNO₃, purified by Chelate cartridge, determined by AAS or ICP.

This amendment was published on December 2012.

Test Method of Volatiles in Polystyrene

Volatiles: Styrene, Ethylbenzene, Toluene, Isopropylbenzene, Propylbenzene

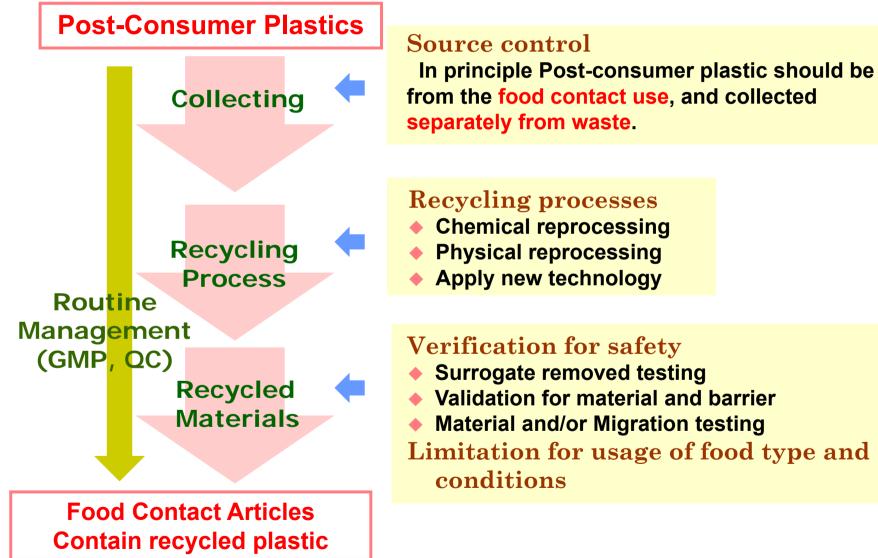
- Existing test method of volatiles in polystyre: Dissolve in tetrahydrofuran (THF) and determine by GC-FID
- **Problem:** Styrene thermoplastic elastmer (STPE) and syndiotactic polystyrene (SPS) can not dissolve into THF and their recoveries are low.

Proposed test method for STPE and SPS:

Dissolve into dichlorobenzene during heating in headspace sampler (130°C, 1 hour), and determine by Headspace-GC-FID

This amendment was published on December 2012.

Guideline for use of Recycled Plastics in Food Contact ArticleIs



This guideline was published on May 2012.

Guideline for Use of Recycled Papers in Food Contact Articles

Post-Consumer Papers

Source Control

Post-consumer paper which was collected separately and got mixed no harmful or dangerous chemicals or bacteria.

Verification of the decontamination capability of harmful substance derived additives, inks, etc.

Limitation of use for food type or conditions

- Not for baking purposes cake plate, cooking sheet
 - Tea bag, coffee filter

This guideline was published on May 2012.

Contain Recycled Paper



Ongoing and Future Works

Phthalates and bisphenol A

Phthalates and bisphenol A is ongoing the risk assessment by the Food Safety Commission.

After that, their regulation maybe revised ;

- Existing prohibition of 2-ethylhexyl phthalate (DEHP) in PVC for fatty foods will be expanded to more phthalates and other plasticized polymers
- Migration limit of bisphenol A will be reduced
 2.5 µg/ml to ?? µg/ml and metal can coating
 will be regulated.

Review of Specifications

General Rule

- Definition of materials
- General rule of test methods

Management of Multi-layer Films

- Consist of only plastic layers
- Contain paper or aluminum layer

Evaporation residue test

testing condition, solvents, limits, etc

Validation method for testing

They are discussing on the meeting under the MHLW now.

Positive List of Monomers and Additives for Food Contact Plastics

- MHWL is considering to introduce a positive list system for the food contact regulation.
- The following works or discussions are being performed...
- Listing of the existing additives
- Research for these in other countries
- Framework for regulation and restriction
- Construction of the application system

Thank you for your kind attention!