



EFSA has updated its risk assessment of phthalates used in FCM

On December 11, 2019, the official website of the European Food Safety Authority (EFSA) released a message that Panel on Food Contact Materials, Enzymes and Processing Aids (CEF) has updated its risk assessment of five phthalates used in plastic food contact material. These five phthalates include DBP, BBP, DEHP, DINP, DIDP. The details are as follows:

Substance	CAS No	FCM No	Applications and hazards
di-butylphthalate DBP	84-74-2	157	It is mainly added to plastics as a plasticizer to improve material properties. it has carcinogenicity, and can interfere with the human endocrine system.
butyl-benzyl-phthalate BBP	85-68-7	159	
bis(2-ethylhexyl)phthalate DEHP	117-81-7	283	
di-isononylphthalate DINP	28553-12-0; 68515-48-0	728	
di-isodecylphthalate DIDP	26761-40-0; 68515-49-1	729	

According to research, Current exposure to these five phthalates from food is not a concern for public health. The assessment of the sensitivity effects and individual tolerable daily intakes of the five phthalates was consistent with 2005, so the final updated assessment retained established daily tolerances Tolerable daily intake (TDI), DBP, BBP, DEHP and DINP have a daily tolerable intake (TDI) is 50 µg / kg bw, and DIDP has a daily tolerable intake (TDI) is 150 µg / kg bw. However, the expert group stated that due to uncertainties about effects other than the reproductive ones and about the contribution of plastic FCM to overall consumer exposure of phthalates, these TDI settings are temporary and consider it necessary to Evidence to rule out these uncertainties.

Original link:<https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/sp.efsa.2019.EN-1747>

HCT SOLUTION:

Although the final updated assessment retained the established TDI, this is only temporary. Relevant food-contact enterprises should pay close attention to the subsequent development of risk assessment, and at the same time actively improve the process, find alternative materials, and establish a phthalate control mechanism. HCT is dedicated to the testing of consumer products such as food contact materials, and has a wealth of testing experience to help companies cope with various technical barriers.

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