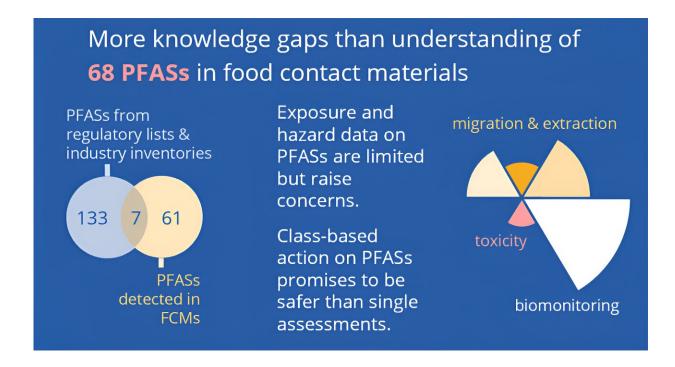


Researchers find evidence of 68 'forever chemicals' in food packaging around the world

March 20 2024, by Bob Yirka



Credit: *Environmental Science & Technology* (2024). DOI: 10.1021/acs.est.3c03702

A team of environmental scientists with the Food Packaging Forum



Foundation, based in Zürich, has found evidence of 68 "forever chemicals" in food packaging used around the world. For their <u>study</u>, published in the journal *Environmental Science & Technology*, the group mapped evidence of per- and polyfluoroalkyl substances (PFASs) in food contact materials using information from databases.

PFASs are a group of manmade <u>chemical compounds</u> that are known as "forever" chemicals because it takes them so long to break down in the environment. To date, approximately 4,730 distinct PFASs have been created.

Manufacturers began using them several decades ago for their waterresistance properties. They have typically been used in such products as nonstick stain-resistant fabrics, cookware, water-repellent clothing, carpeting, cosmetics, firefighting foams, electronics and <u>food packaging</u>.

Over the past several decades, many PFASs have been found to have adverse health impacts on animals, including humans. Because of that, many of them have been banned around the world.

In this new study, the research team looked into the use of PFASs in food packaging around the world, as recent research has shown that the compounds can migrate into the food.

The researchers collected records from the FCCmigex database involving food packaging and any known PFAS. They found 68 of the compounds, 61 of which have been specifically banned from use in such packaging. They were only able to find potential hazards for just 57% of the compounds they found.

The FCCmigex database was designed and built to allow for



systematically mapping scientific evidence of food contact chemicals that have been measured in food materials. It was created by a team of researchers from the Food Packaging Forum together with colleagues from several <u>academic institutions</u>.

In looking at the compounds they found in the packaging, the research team notes that little evidence is available to explain how or why they wound up where they did. They suggest a comprehensive review of packaging be undertaken and new rules and a means for enforcing them be established.

More information: Drake W. Phelps et al, Per- and Polyfluoroalkyl Substances in Food Packaging: Migration, Toxicity, and Management Strategies, *Environmental Science & Technology* (2024). DOI: 10.1021/acs.est.3c03702

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