

Reducing Exposure to Harmful Chemicals in Food Packaging

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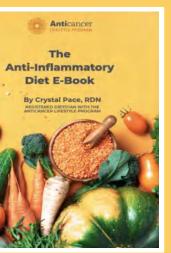




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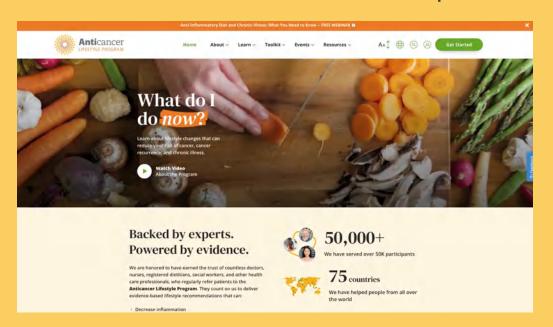
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Today's Presenters



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About Deborah

Deborah de Moulpied, a green living expert, created the Environment pillar of the Anticancer Lifestyle Program.

Deborah was the founder of an environmental green goods store in New Hampshire. In order to choose the cleanest possible products for her store, she spent years researching and vetting companies and products so that her customers could be confident that the brands she carried were the safest ones available.

Deborah is active in the environmental community and is a frequent guest lecturer for cancer support groups and organizations promoting a less toxic lifestyle.





What are Food Contact Materials (FCMs)?

FCMs are any materials that contact food during its production, processing, storage, and preparation.

FCMs are important because they:

- make food safer for transportation
- preserve food quality
- provide barriers to gas, vapors and aromas, and UV
- offer antimicrobial protection
- extend shelf life and help avoid waste
- attract customers with appealing branding.

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In this webinar, we will mainly focus on FCMs for packaging, storage, and food preparation.

What Are the Basic Types of FCMs?

- 34% Paper Board
- 27% Rigid Plastic
- 11% Glass
- 10% Flexible Plastic
- 9% Other Metals
- 6% Beverage Cans
- 3% Other including biobased, biodegradable and compostable materials

Over 1/3 of FCMs are plastic. In addition, metal cans and some papers are lined with plastic.



60% of the world's plastic is used for food packaging.

Why should we be concerned?

- Over 12,000 chemicals are intentionally used to create food packaging. Not all of them have been thoroughly studied for long term health consequences.
- Over 30,000 chemicals in food packaging have been found and identified as non-intentionally added substances (NIAS). Common NIAS are impurities, mixtures of chemicals that may prove toxic, or the breakdown of chemicals from stress, heat, use, UV light, etc. Most NIAS are from plastic.
- Microplastics (MPs) MPs are very small bits of plastic measuring under 5mm (.20 inch) that have degraded from larger sources of plastic. MPs can get so small as to be invisible. MPs have been found in ALL foods packaged in plastic.

Basic Types of Plastic Used for Food Packaging



Plastic Resin Identification Codes

PETE	L2) HDPE	233 PVC	LDPE LDPE	دي ا	<u>6</u>	OTHER
Polyethylene Terephthalate	High-Density Polyethylene	Polyvinyl Chloride	Low-Density Polyethylene	Polypropylene	Polystyrene	Other
Common products: soda & water bottles; cups, jars, trays, clamshells	Common products: milk jugs, detergent & shampoo bottles, flower pots, grocery bags	Common products: cleaning supply jugs, pool liners, twine, sheeting, automotive product bottles, sheeting	Common products: bread bags, paper towels & tissue overwrap, squeeze bottles, trash bags, six-pack rings	Common products: yogurt tubs, cups, juice bottles, straws, hangers, sand & shipping bags	Common products: to-go containers & flatware, hot cups, razors, CD cases, shipping cushion, cartons, trays	Common types & products: polycarbonate, nylon, ABS, acrylic, PLA; bottles, safety glasses, CDs, headlight lenses
Recycled products: clothing, carpet, clamshells, soda & water bottles	Recycled products: detergent bottles, flower pots, crates, pipe, decking	Recycled products: pipe, wall siding, binders, carpet backing, flooring	Recycled products: trash bags, plastic lumber, furniture, shipping envelopes, compost bins	Recycled products: paint cans, speed bumps, auto parts, food containers, hangers, plant pots, razor handles	Recycled products: picture frames, crown molding, rulers, flower pots, hangers, toys, tape dispensers	Recycled products: electronic housings auto parts,
						20



Other Materials or Additives Linked to Chemicals of Concern

Study

Antimicrobials	Natural or synthetic chemicals to extend shelf life; can migrate into foods		
Mineral Oils	Found in inks, adhesives, plasticizers, contamination from other sources		
UV protectors	Chemicals added to act like sunscreen		
Melamine	A type of hard plastic; releases formaldehyde and MPs; never microwave		
Inks, Color Developers	On all types of packaging; leaches chemicals into foods		
Labels	Adhesives of labels source of chemicals; thermal labels release BPS through plastic wrap. Phthalates on stickers		
Antistatic	Perchlorate (rocket fuel) used on the inside of dry foods packaging and plastic bags		
Straws	Lined with PFASs (even paper ones)		
Silicone	Additives release compounds responsible for cell and hormonal changes		
Nano Particles	Titanium dioxide, Silver nanoparticles, Zinc oxide, Inorganic Nanoceramic, Polymeric, etc. to reduce food pathogens and oxygen absorption		

Chemicals of Concern in the 3 Major Types of Food Packaging

FoodPrint.



Aluminum Manganese Sodium chromate Potassium dichromate Bisphenol B

Bisphenol A

Bisphenol S Diphenolic acid

Bisphenol F 6:2 Fluorotelomer alcohol 8:2 Fluorotelomer alcohol

2-Chlorobuta-1,3 diene

Perfluorooctanoic acid, ammonium salt 2,3-Epoxypropyl-trimethylammonium chloride Pentachlorophenol

2,3,4,5-Tetrachlorophenol anthraquinone

4-Nonylphenol

PAPER

Ethyleneimine Methyloxirane

Perfluorobutane sulfonic acid (PFBS) Perfluoropentane sulfonic acid (PFPeS)

Perfluorohexane sulfonic acid (PFHxS) Perfluorooctane sulfonic acid (PFOS) (3) Perfluorobutanoic acid (PFBA)

Perfluoropentanoic acid (PFPeA)

Perfluorohexanoic acid (PFHxA) Perfluoroheptanoic acid (PFHpA)

Perfluorooctanoic acid (PFOA) (5) Perfluorononanoic acid (PFNA)

Vinyl chloride

Sodium perchlorate Tributyltin oxide (TBTO)

PLASTIC

Tributyltin acetate Dibutyltin (dilaurate) Antimony trioxide

Silver (nanoparticles) 4-Methyl-m-phenylenediamine Diphenyl-p-phenylenediamine

Acrylamide Styrene

4.4'-Methylenedianiline (MDA)

Buta-1,3-diene Vinyl acetate

Melamine Bisphenol A diglycidyl ether

Chloroethylene

Isoprene Chlorinated paraffins (CPs)

1,2-Dichloroethane Dichloromethane

Styrene oxide 2,3-Epoxypropyl phenyl ether

4-tert-Butylpyrochatechol

4-tert-Butylphenol

p-Cresol Triphenyl Phosphate

Tris (2-Chloroethyl)-phosphate (TCEP)

Dicyclohexyl phthalate Diphenyl phthalate

Diethyl phthalate (DEP) Diisobutyl phthalate

Dibutyl phthalate (DBP) Dihexyl phthalate

Benzyl butyl phthalate Bis(2-ethylhexyl) phthalate

Dioctyl phthalate 2-Octyl-(4-dimethylamino)benzoic acid

Di(2-ethylhexyl)adipate

4,4'-Methylenebis[2-chloroaniline] Phenyl salicylate

Benzophenone Benzophenone-3:

Oxybenzone 4.4'-Dihydroxy-benzophenone

1,3-Dihydroxybenzene 2,3-epoxypropyl

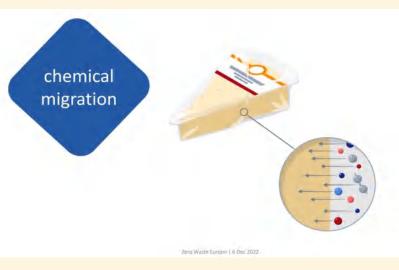
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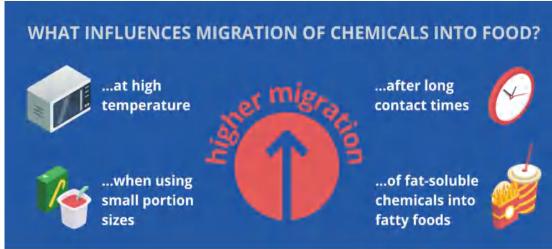


So, What's the Big Deal?

Humans are exposed to harmful chemicals due to the migration of chemicals from the FCMs into the foods we eat.

Migration can increase with higher temperatures, longer contact time, smaller portions and whether the food is acidic or fatty.





Basic science about human exposure to chemicals in FCMs

- Exposure routes: ingestion, inhalation, skin contact
- Risk to health = Exposure x Hazard
- "The dose makes the poison" vs. Endocrine Disrupting Chemicals (EDCs)
- Low exposure does not equal safe levels





OK, but are these exposures actually harmful?



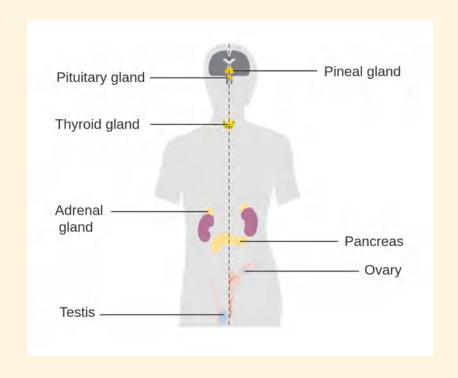
One study found over 10,000 chemicals used in plastics. Of those, <u>2,400 chemicals are of concern</u>.

Many of these chemicals are known as EDCs, or endocrine disrupting chemicals.

EDCs:

- disrupt the body's hormone system
- interfere with reproductive (sex) hormones, affecting puberty, growth, fertility, and more
- increase risk of cancer

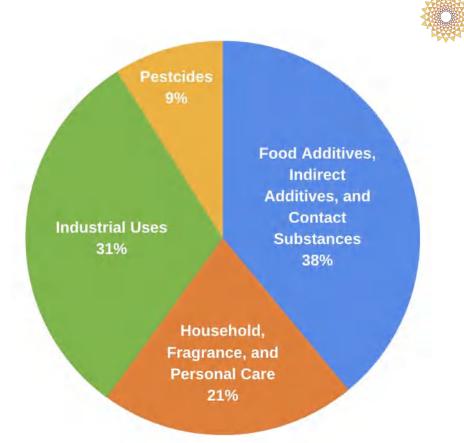
Some common EDCs are Phthalates, BPA, BPS, Heavy Metals, Pesticides, PFASs, Flame retardants.



EDC Exposure is Highest from Foods

Exposure to Endocrine
Disrupting Chemicals (EDCs)
comes from several main
sources – pesticides,
industrial uses, household
items such as personal care
products, and the foods we
eat.

Notice that the largest exposure route of these EDCs comes from our foods.



The Dark Duo: BPA & Phthalates in Food Packaging

BPA:

- A major endocrine disruptor.
- Predominantly in canned beverages.
- BPA-free? Watch out for its equally harmful "cousins": BPS & BPF!
- All beverage cans contain bisphenols (BPA, BPS, BPF, etc.)

Phthalates:

- Predominantly in PVC plastic #3 (cling-wraps, lids). On labels.
- Linked to breast cancer, fertility issues, asthma, obesity.
- Also present in fruit labels and fast-food packaging.

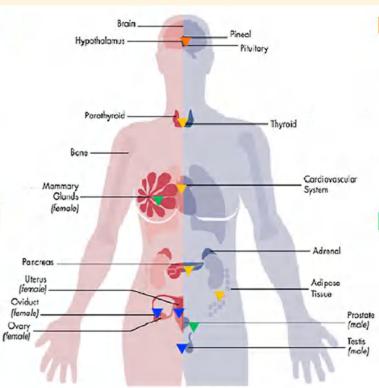


Studies show strong evidence of endocrine disruption associated with exposures from bisphenols and phthalates

- Overweight and obesity
- Fat tissue dysfunction
- · Increase of body fat mass
- Hyperglycemia
- Insulin resistance
- Type 2 diabetes mellitus
- Thyroid dysregulation
- Hypertension
- Coronary heart disease

Reproductive disorders

- Hormonal alterations
- Precocious puberty
- Fetal growth restriction
- Preterm births and abortions
- Decreased fertility
- Ovarian and uterine hypertrophy
- Premature ovarian failure
- Reduced semen quality



Neurological disorders

- Psychomotor and mental development alterations
- · Reduced cognitive ability
- Depression and anxiety
- Internalizing and externalizing behavior alterations
- Reduction of sexually dimorphic behavior

Hormone-dependent tumors

- Uterine leiomyoma
- Advanced endometriosis
- Malignant endometrial hyperplasia
- · Endometrial, breast and prostate cancer

Modified from Gore et.al., 2015.





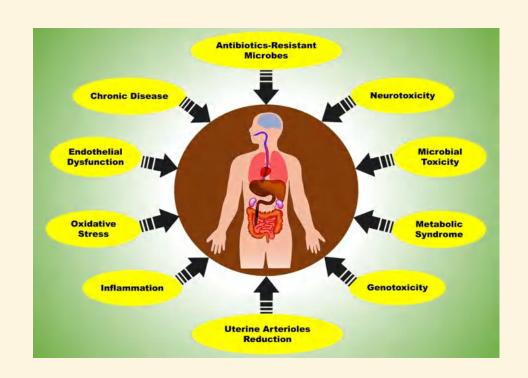


Microplastics (MPs) and adverse human health impacts

Microplastics (MPs) are, by themselves, of great concern due to the potential for exposure to hundreds of various chemicals.

However, an additional concern is what can "stick" to MPs.
Heavy metals and pathogens (organisms that carry diseases) "go along for the ride" and may cause many health problems.

MPs have been found in every organ, the blood, the placenta, the fetus, the testes, and semen.



Study

Are silicone products better to use than plastics?

Silicone products include molds, baking mats, and storage bags. Concerns include:

- 32% of silicone products showed moderate cytotoxicity.
- A high 84% of the products had noticeable hormonal activity.
- Out of 31 silicone kitchenwares, 26 organic compounds and 21 metals were detected.
- 38 compounds (or their combinations) including metals, plasticizers, methylsiloxanes, and lubricants were significantly associated with cytotoxicity or hormonal activity (Study)

What About Metal?

Most metal FCMs are made from:

- Stainless Steel
- Plated Tin
- Aluminum

In the form of:

 cans, caps, lids, bottles, trays, bags, wraps, foils Most cans, caps, lids and bottles are **lined** with a **type of plastic** to prevent corrosion and leakage:



What About Paper?

The paper-making process introduces hundreds of concerning chemicals.

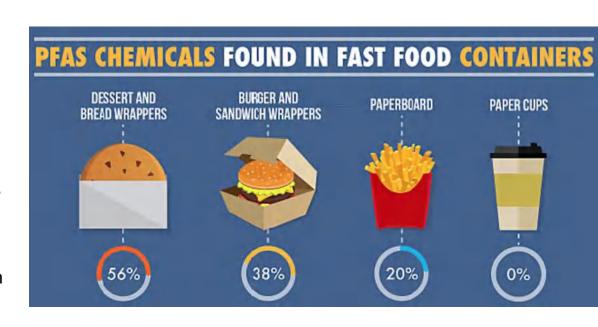
PFASs - The "Forever" Chemicals:

- Used to "greaseproof" paper, preventing its breakdown.
- Linked to serious health risks, including cancer.
- Found in 36 out of 38 paper straw brands. (<u>Study</u>)
- Metal straws are the best option.

Paper Cups Concern:

- Lined with polyethylene.
- Risks include chemical migration into food and microplastic contamination.

(Study)



What About Glass?

- Type I Borosilicate Glass besides silica, contains boric oxide, sodium oxide, and aluminum oxide - can withstand high heat shock - canning jars/storage
- Type II Treated Soda Lime Glass treated with sulfur to neutralize the alkaline oxides used by pharmaceuticals and science
- Type III Soda Lime Glass is made up of silica and various oxides, including sodium, calcium, aluminum, magnesium, and potassium. This is the most common type used in food packaging.



The main shapes are bottles, jars and pots.

*Do not use crystal glasses or decanters due to potential migration of lead.

Advances in Safer Food Packaging

Harnessing Plant-Based Solutions:

 Bamboo, rice husks, pressed palm leaves, and more.

Innovative Cellulose Films and Plant Resins:

- Wraps derived from cellulose and plant resins.
- Uniting convenience with compostable, safe options.

Edible Packaging Possibilities:

 Reducing waste, promoting health, and sustainability. Examples in development: Hard cookie coffee cups, sweet gelatin packaging, fruit-like casings, and candy wrappers made of potato fibers or rice paper.



If you need a cling wrap or a storage bag...choose one made from starch!





If you want *truly* compostable, look for these logos:





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Material	Pros	Cons	
Plastic	Lightweight, Flexible, Inexpensive	Hard to recycle, Chemical migration, MPs	
Paper	Often recyclable, Lightweight	Less durable, Adhesive migration, Often contains PFASs/plastics	
Biobased	Renewable origin (plants/animal feedstock)	Not recyclable, Lined with PLA/PFASs	
Multilayer	Lightweight	Not recyclable, MPs, Chemical leaching	
Metal	Durable, Recyclable, Heat resistant	Heavier, Lined, MPs (excluding aluminum products)	
Glass	Great barrier, Reusable, Recyclable	Breakable, Heavy, Possible lead content	
Silicone	Less toxic than plastic	Not recyclable, Leaching from additives	
Compostable	Organic origin, Compostable in <i>high-heat</i> facilities	Protective linings (PLA/PFASs), Not always recyclable	



Making Safer Choices: Grocery & Beverages

- Opt for fresh produce, bulk purchases, and support local Farmers' Markets & CSAs.
- Prioritize glass packaging, especially for beverages.
- Choose dried foods over canned options.
- Request butcher paper for meats and fish.
- X Avoid cling-wrapped cheese and meats or rewrap at home.
- Make soups from scratch; opt for boxed if buying.
- Choose larger packages to reduce exposure.
- Freezer wrap using silicone parchment.

















Making Safer Choices: Kitchen & Consumption

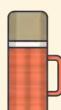
- Microwave caution: always avoid plastic.
- ☐ Limit takeout; transfer to safer containers swiftly.
- ☐ Bring your own stainless steel-lined thermos for hot beverages on-the-go.
- Test ceramics for lead if concerned.
- Watch out for misleading marketing terms.
- ☐ Swap plastic/paper straws with stainless steel options.
- ☐ Store food in glass, ceramic, or stainless steel at home.
- ☐ General Rule: Minimize plastics and canned products.





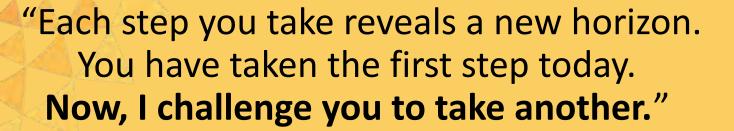








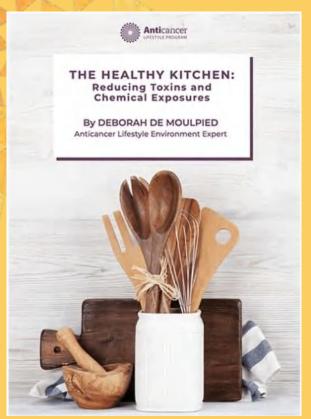




- Dan Poynter



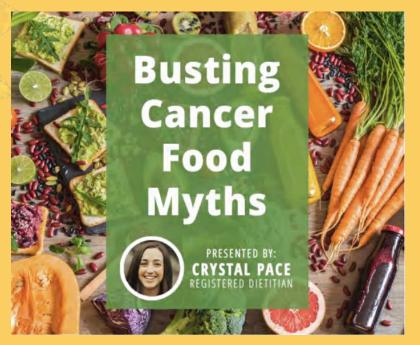
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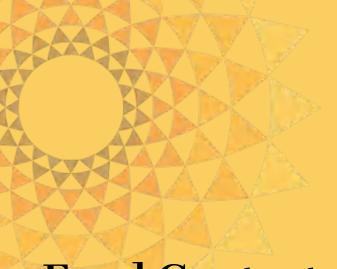
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Food Contact Materials Guide



Food Contact Materials: Hazards and Alternatives

Key:

FCMs = Food Contact Materials

MPs = Microplastics

PFAS = per- and poly-fluoroalkyl substances (so-

called "forever chemicals")

NIAS = Non-intentionally added substances

EDCs = Endocrine (hormone) Disrupting Chemicals

BPA = Bisphenol A, an EDC (BPS is a close cousin)

PET, PP, PE = Polyethylene terephthalate,

Polypropylene and Polyethylene

LDPE = Low-Density Polyethylene CHC = Chemicals of High Concern Does it contain MPs or PFAS?

Y = Yes

N = No

? = We don't know

P = Probably

FCMs	MPs	PFAS	What's the Concern?	Replacement, Alternative, Best Practice
Metal	P	N	Cans lined with plastic, aluminum may leach, often BPA substitute	Choose glass, bulk items; use fresh, frozen, or dried. use Amy's/Eden brands; avoid aluminum; use bee's wrap
Paper	?	Р	Lined with PFASs/plastic; additives, adhesives, NIAS; MPs	Avoid takeout containers; use metal/glass containers; remove pizza ASAP from box
Glass	N	N	Potential contamination from recycled sources; colorants; lead	Avoid leaded crystal; test for lead; beware of recycled content
Plastic #1 PET	Y	?	Leaches antimony, phthalates, EDCs, potential PFASs, NIAS; MPs	Avoid single-use bottles; use stainless steel or glass reusable bottles; buy in glass
Plastic #2 HDPE	Ÿ	?	Leaches EDCs; potential PFASs; NIAS; MPs	Buy in glass for acidic/fatty foods
				Avoid, especially liquid foods: avoid

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