

## Materials and Articles in Contact with Food

### Course Description

Food contact materials and articles may range from plastic, paper, rubber, metal to glass or ceramics. Any chemical constituents present within these materials have the potential to transfer, i.e. migrate, to the foods with which they come into contact. In addition, the chemicals present in any adhesives, coatings or printing inks applied to these substrates also have the potential to transfer.

This course provides training in migration test methods as well as methods of analysis for a number of potential migrants included in EU legislation. Examples will be selected from: plasticizers such as phthalate esters and epoxidised soybean oil (ESBO); primary aromatic amines; formaldehyde, bisphenol A, bisphenol A diglycidyl ether (BADGE) and its derivatives, photoinitiators, depending on the requirements/preferences of the attendees. The training will also cover aspects of EU legislation for materials and articles in contact with food.

### The course covers:

- EU legislation
- Migration testing
- Sample preparation and processing
- Sample extraction and clean-up
- Targeted and screening methods of analysis utilising headspace GC-MS, GC-MS, LC-MS/MS and high resolution LC-MS

This course is delivered through a stimulating mix of seminars and practical work using state-of-the-art analytical equipment.

### Course Lecturers

This course is taught by experts from Fera's Food Packaging and Migration team. Work carried out by the team involves research, surveillance and targeted analysis of known and unknown migrants. Analysis in complex matrices (foods, food simulants and food contact materials and articles) utilises a range of advanced chromatographic and mass spectrometric techniques. The team collaborates extensively with industry, academia and other testing laboratories. Fera is the UK National Reference Laboratory for Materials and Articles in Contact with Food.

### Venue

The course is delivered using dedicated facilities at Fera's world-class laboratory complex located on the Sand Hutton National Agri-Food Innovation Campus near York, UK.

### How to register interest

Please e-mail your details, the name of the course you would like to attend and the number of people from your organisation who would like to attend the course to: [traininglabs@fera.co.uk](mailto:traininglabs@fera.co.uk)

You will also find useful information about the venue, details of how to find us, and advice on accommodation and visas on our web site.