



**Are your Food Contact Materials (FCM) safe with respect to Non Intentionally Added Substances (NIAS)?**

**Are you aware that chemicals are the second most harmful food contamination?**

The European Framework Regulation (EC) 1935/2004 states that materials and articles for food contact should be safe. In other words, not harmful to human health. According to Regulation (EU) No 10/2011, the evaluation of Food Contact Materials (FCM) includes the risk assessment of Non Intentionally Added Substances (NIAS), which may be dangerous substances that can seriously harm consumer health.



### **The risk assessment of NIAS in FCM is the responsibility of the manufacturer of the material**

Guidelines for the risk assessment of NIAS were published by the International Life Sciences Institute (ILSI) in 2015. Established in accordance with internationally recognized scientific principles on risk assessment, they provide a maximum guarantee that your materials do not pose unwanted risks.

### **Are you sure that your FCM's are safe with respect to NIAS?**

In line with the ILSI guidelines, Triskelion offers a pragmatic approach for risk assessment of NIAS. This involves an analytical screening of the material or food simulants after migration testing. Once the NIAS have been identified and (semi-)quantified, safety is evaluated through hazard and exposure assessment. This makes it possible to conclude whether your FCM complies with the requirements of the EU regulations.