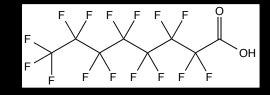
# PFASs in Food Contact Materials: Challenges and Opportunities



Tom Bruton, PhD Green Science Policy Institute Sept. 21, 2017

# PFASs (Poly- and perfluoroalkyl substances)







Stain-repellent

Water-repellent

Non-stick

Surface active



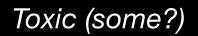






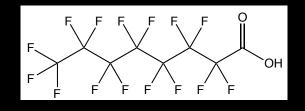


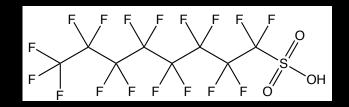
Bioaccumulative (some)



Mobile

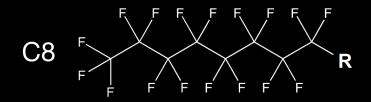
### **PFOA and PFOS**



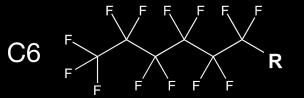


- Persistent
- Bioaccumulative
  - in wildlife, in human serum
- Toxic
  - developmental effects
  - kidney and testicular cancer
  - liver damage
  - immune system effects
  - thyroid effects
- U.S. EPA Lifetime Health Advisory
  - 70 ng/L combined (May 2016)

# Industrial Transition



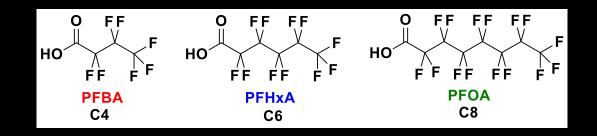
C8 Fluoro-compounds

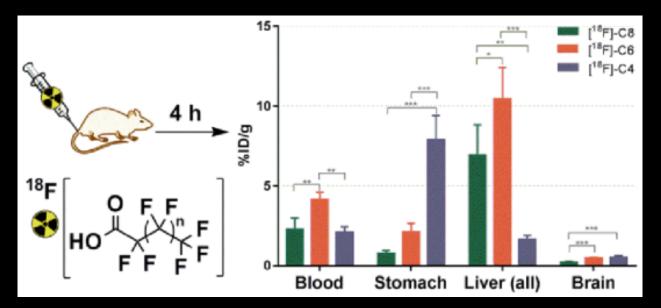


C6 Fluoro-compounds

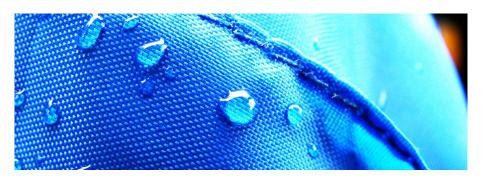
**GREEN SCIENCE POLICY INSTITUTE** www.GreenSciencePolicy.org

# Shorter chain PFAS at higher levels in some organs





# Fluorinated Alternatives?



### **Fluorinated Alternatives:** Myths versus Facts



Long-chain highly fluorinated chemicals - including PFOA, PFOS and other C8 compounds - were used for decades to give water-repellant, stain-resistant, and non-stick properties to furnishings, carpets, outdoor gear and other products. Exposure to PFOA has been linked to kidney and testicular cancer, elevated cholesterol, decreased fertility, thyroid problems and changes in hormone functioning in adults as well as adverse developmental effects and decreased immune response in children<sup>1</sup>.

Due to such harmful effects, the long-chain chemicals were recently phased out and replaced by numerous similar compounds, including short-chain molecules called C6 and C4<sup>2</sup>. Industry says these alternatives are safe, sustainable, and welltested<sup>3</sup>. A look at the facts shows those claims don't stick.

THE BOTTOM LINE

Highly fluorinated chemicals pose a potential risk to human health and the environment, and they should only be used with safeguards when their function is essential.



MYTH: "PFOA-free" means safe.

FACT: Products advertised as "PFOA-free" often contain replacement chemicals made with the same problematic chemical building blocks as PFOA.

Since PFOA has been phased out, numerous related chemicals that are equally persistent and may pose similar health risks have replaced it<sup>4</sup>. To prevent such "regrettable substitutions", the entire class of highly fluorinated chemicals should be avoided.

MYTH: Short-chain fluorinated alternatives like the 6 and 4 carbon-based compounds have been thoroughly tested and are safe.

FACT: Recent studies suggest these alternatives may cause similar health problems as the long chain compounds.



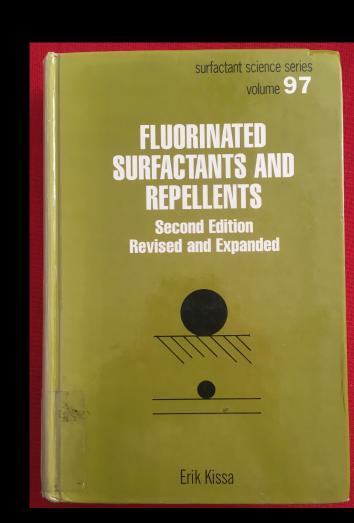
Info@GreenSciencePolicy.org

### www.greensciencepolicy.org/ highly-fluorinated-chemicals/

# Food contact uses

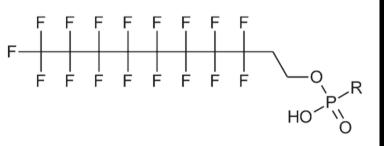
Used as oil, grease, and solvent repellents

- Liner board: meat
- Folding cartons: snack foods, carryout fast food, cake mixes, margarine, candy, bakery products, and pet foods
- Multiwall bags: snack foods, cake mixes, pet food
- Flexible packaging: carryout fast food, candy wrap
- Support cards: candy and bakery products



# Monomers vs. Polymers

### Monomeric fluorinated surfactants (with cationic retention aids)



Fluorotelomer phosphate esters (ex. if R= OH then 8:2 monoPAP if R= 8:2 FTO ester then 8:2 diPAP)

### Lindstrom, et al. ES&T, 2011

### Polymeric fluorochemicals

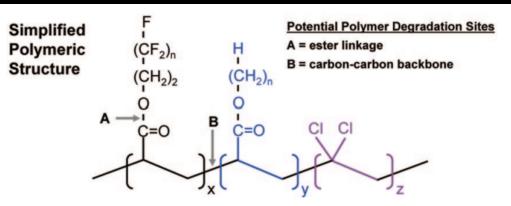


FIGURE 1. Chemical synthesis, composition and structure of a fluoroacrylate polymer product.

### Russell, et al. ES&T, 2008

# PFAS in food contact materials

Application methods:

- Add to pulp slurry (1.0-1.5% dry weight basis)
- apply to paper surface
- included in pigmented coatings

Food is major source of human PFAS exposure
Unclear what portion is from food itself vs. packaging

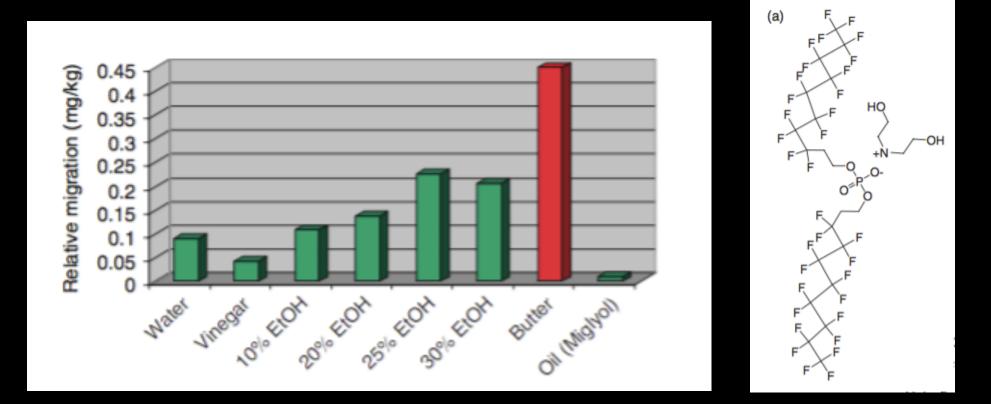
		·	
source of PFAs	estimated daily intake (ng/day)	notes	
food	250	mean female and male (≥ 12 years old) dietary intake of	
		SPFAs for 2004 Canadian TDS data	
water	0.3	calculated from PFOA tap water concentrations for Calgary	
		and Vancouver, Canada	
dust	28	calculated from mean PFOS and PFOA dust concentrations	
		from homes in Ottawa, Canada	
solution-treated carpeting	120	reasonable maximum aggregate adult exposure to PFOA	
treated apparel	12	reasonable maximum aggregate adult exposure to PFOA	
air		negligible due to low vapor pressures of perfluorinated	
		carboxylates and PFOS	
total intake from all sources	410	-	

Table 6. Estimate of Adult (Mass, 60 kg) Exposure to Perfluorinated Carboxylates and PFOS

Tittlemeir, et al. J. Agric. Food Chem., 2007

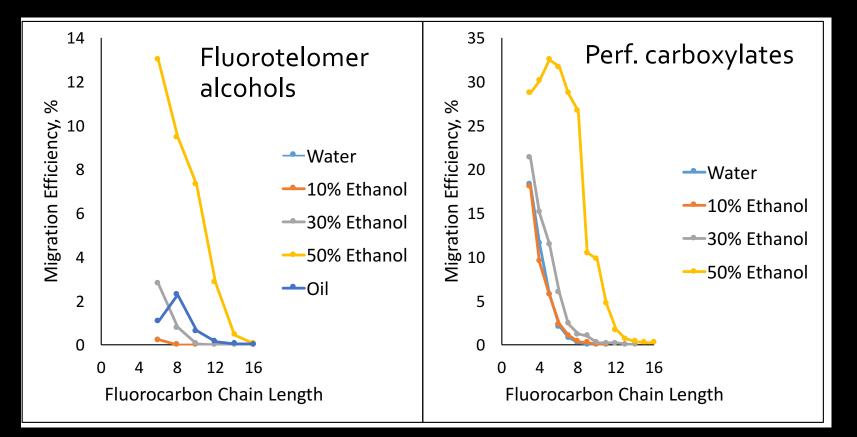
Extent of migration from FCM to food depends on:

• Type of food (fat- vs. water-based)



Begley, et al. Food Add. Cont. A, 2008

Extent of migration from FCM to food depends on:Amount, type, and chain-length of PFAS



Modified from Yuan, et al. ES&T, 2015

Extent of migration from FCM to food depends on:

- Amount, type, and chain-length of PFAS
- Type of food (fat- vs. water-based)
- Temperature
- Contact time



# Transfer to compost









# What portion of food contact material actually contains PFASs?



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### Fluorinated Compounds in U.S. Fast Food Packaging

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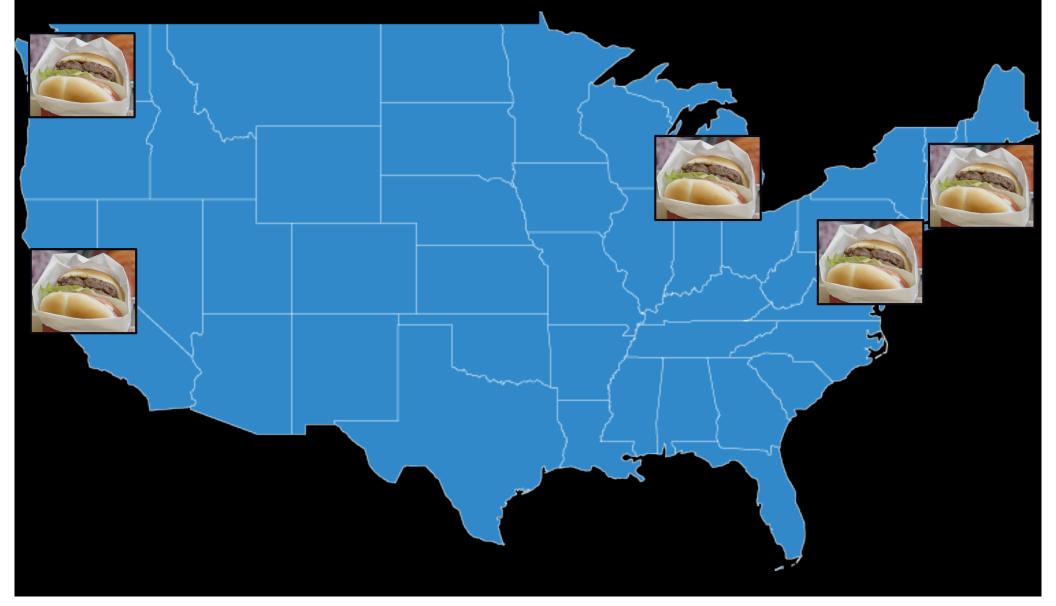
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Supporting Information

400+ samples tested 27 fast food chains



### Fluorine in U.S. fast food packaging paper

(percent positive; 400 products sampled)

 Dessert & bread wrappers	56%	
Sandwich & burger wrappers	38%	
Paperboard 20%		
0% Paper cups		

Adopted from Schaider L. 2016 Fluorinated compounds in U.S. fast food packaging.

Should these products be considered compostable?

### Impacts

- ~10,000 views
- Media coverage

Follow

Letter from US Senators

#### United States Senate WASHINGTON, DC 20510

March 9, 2017

Mr. Daniel S. Schwartz Chief Executive Officer Restaurant Brands International Inc. 226 Wyecroft Road, Oakville, Ontario L6K 3X7, Canada

Dear Mr. Schwartz:

We write to inquire about Burger King's use of potentially harmful fluorinated chemicals in food wrappers, bags, boxes, or other kinds of food packaging. Per and polyfluoroalkyl substances (PFASs) represent a class of chemicals sometimes used in fast food packaging to prevent grease and sauces from seeping through packaging. These chemical compounds have been

#### 

Researchers found fluorinated chemicals in onethird of the fast food packaging they tested, according to a report cnn.it/2jWU6Rw



1 237 9 205

Washington Post ©

Researchers find "another reason" to avoid fast food: Chemicals in the packaging



Researchers find 'another reason' to avoid fast food: Chemicals in the packa.. Substances with links to health problems have been found in wrappers and containers, where they can leach into food. washingtonpost.com





2 Follow

2+ Follow

The Nasty Ingredient in Fast-Food Wrappers mojo.ly/2jCPzA4





## Policy: New York

APRIL 28, 2017 | Albany, NY

Governor Cuomo Announces State Agencies Save \$19.6 Million with Green Practices

ENVIRONMENT

- New York state's new purchasing requirements for single use food containers and packaging:
  - –"...products purchased ...on State contracts shall not contain perfluorinated chemicals (PFCs)..."





# Policy: Proposed State Legislation on Food Packaging

- California Assembly Bill 958 (Ting)
  - "A food provider shall not serve, offer for sale, or offer for promotional purposes prepared food in, on, or with fast food packaging that contains PFAS."
- Vermont
- Washington
- Indiana

## Purchasing: Microwave Popcorn Bags in Denmark

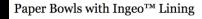
- PFAS coating used to increase resistance of paper to hot butter
- Higher PFAS concentrations than other food packaging materials<sup>1-4</sup>
- Coop Denmark halted popcorn sales in 2015 over PFAS concerns
- RESULT: innovative PFAS-free packaging
- 1. Zabaleta, I., et al. Talanta. 152, 353-363. (2016)
- 2. Zafeiraki, E., et al. Chemosphere. 94, 169-176. (2014)
- 3. Dolman, S. and Pelzing, B. J. Chrom. B. 879:22, 2043-2050. (2011)
- 4. Begley, T. H., et al. Food Add. and Cont. 22:10, 1023-1031. (2005)





## Opportunity:

- PLA-coated paper products
- Clay-coated paper products
- Products made entirely of PLA or other bio-based resins
- Untreated
- Wax-coated
- What else?











- Fluorinated grease proofing chemicals can be useful, but have health and environmental impacts
- Before using a chemical in the Six Classes, ask: "Is it really needed?"

# Six Classes Videos An innovative approach to reducing toxics



VIEW and SHARE: www.SixClasses.org Healthier products, healthier people in four minutes!

### WITH THANKS TO:

# Laurel Schaider Graham Peaslee Alicia Culver Arlene Blum The Green Science Policy Institute Team