



Choose certainty.
Add value.

Food packaging safety

Package your food products to meet all legal and safety requirements.

Your challenges

It is critical for manufacturers of packaged food and packaging material to comply with the legal requirements for food packaging. Manufacturers need to safeguard the functional safety of the packaging attributes to ensure that food quality is not compromised by breakage or leakage. For instance, using recycled paperboard as a food packaging material may lead to mineral oil hydrocarbons (MOH) contamination. Packaging the food item in a sheet of polymeric material such as polypropylene (PP) effectively prevents the risk of MOH contamination, however this requires strict control of production processes.

What is food packaging safety?

Food safety and quality extends beyond just the food item itself to include the materials and articles that food items come in contact with. Stringent international and national regulations such as EU Regulation 1935/2004

and the equivalent FDA requirements in the U.S. are aimed at ensuring that undesirable substances are not transferred to food items. These standards are being adopted worldwide to safeguard the integrity of food contact materials such as food packaging, kitchenware and food appliances.

Why is food packaging safety important for your business?

Packaging material manufacturers, food retailers and packaged food manufacturers can minimise the risk of regulatory violation, potential legal liabilities and costly product recalls by ensuring food packaging safety. To achieve market access, manufacturers need to comply with the legal requirements of various markets. They can improve marketability by meeting regulatory requirements for food contact articles and ensuring that products are properly labelled.

FOOD PACKAGING SAFETY REGULATIONS ACROSS THE WORLD

CHINA	<ul style="list-style-type: none"> GB – Hygienic Standards of Food Packaging Material in China Mainland
EUROPE	<ul style="list-style-type: none"> EU 10/2011
FRANCE	<ul style="list-style-type: none"> French Food Grade (DGCCRF)
GERMANY	<ul style="list-style-type: none"> LFGB
INDIA	<ul style="list-style-type: none"> Food Safety & Standard (Packaging & Labelling Regulations, 2011) Indian standard specification for packaging
ITALY	<ul style="list-style-type: none"> D.M. 21/03/1973
JAPAN	<ul style="list-style-type: none"> Food Sanitation Law 370 samples of certain production phases
THAILAND	<ul style="list-style-type: none"> Notification No. 92 – Prescription of Quality or Standard for Food Containers, Use of Food Containers and Prohibition of Use of Things as Food Containers Notification No.117 – Feeding Bottle Notification No.295 – Qualities or standard for container made from plastic
U.S.	<ul style="list-style-type: none"> FDA Code of Federal Regulations and Compliance Policy Guides
VIETNAM	<ul style="list-style-type: none"> QCVN 12-1:2011/BYT QCVN 12-2: 2011/BYT QCVN 12-3: 2011/BYT

TÜV SÜD's food packaging safety services

■ Testing

We perform food grade tests and identification tests for various materials, composition analysis, functional tests based on client requests, microbiological tests, toxicological assessments, ingredient reviews, food packaging adhesive tests, raw material tests, environmental impact tests, drop tests, transportation simulation and migration testing.

■ Certification

TÜV SÜD provides certification to BRC-IOP or FSSC 22000 packaging, as well as food hygiene testing for containers and cookware. We can certify food contact material products to the TÜV SÜD Mark of Food Grade Quality.

■ Inspection

TÜV SÜD assists with regulatory and voluntary inspection services such as final random inspection and during production inspection.

■ Audit

We provide second-party audit services based on the client's requests or a recommended checklist.

■ Training

TÜV SÜD offers food contact materials training on regulation information, testing skills, method validation and procedure improvement.

Food Grade Safety Certification Labelling



The TÜV SÜD "S" Mark proves your products meet high quality and safety standards. Products must pass TÜV SÜD's stringent tests as well as EU and German Regulations and product requirements to display it.

Your business benefits

- **Manage risk and regulatory compliance** – through independent testing.
- **Support your global supply chain** – with our network of food testing laboratories across the world.
- **Improve time to market** – by reducing turnaround times.
- **Gain customer confidence** – with TÜV SÜD, a renowned third-party solutions provider.

Why choose TÜV SÜD?

With over 30 years of food testing experience, TÜV SÜD supports you worldwide with accredited test labs, highly trained experts and in-depth knowledge of regulatory requirements. Our complete suite of services enables traceability management at each stage of the supply chain.

Choose certainty. Add value.

TÜV SÜD is a premium quality, safety and sustainability solutions provider that specialises in testing, inspection, auditing, certification, training and knowledge services. Represented in over 800 locations worldwide, we hold accreditations in Europe, the Americas, the Middle East, Asia and Africa. By delivering objective solutions to our customers, we add tangible value to businesses, consumers and the environment.

Related services

TÜV SÜD provides the following related services:

- Performance testing (weathering/ageing test, shelf life test)
- Physical testing (melting point, density, peeling strength, puncture strength, tensile strength)
- Heavy metal content testing
- Good Manufacturing Practice (GMP) audit services