FOOD REGULATIONS

FDA

An FDA product is a product approved by the USA **F**ood and **D**rug **A**dministration, whose broad aim is to ensure safe food. The FDA does not test products itself but rather reviews the results and product information of accepted laboratories. Approval processes of the FDA are dependant upon the risks that every product category poses to consumers. Title 21 of the Code of Federal Regulations lists the substances permitted in food contact materials, stipulated by the executive Departments and Agencies of the USA Federal Government.

Regulation EU 10/2011* and Regulation 1935/2004

EU 10/2011 is the European quasi equivalent to the USA FDA, this normative establishes a list of products that are acceptable as food contact materials. It directly affects belt manufacturers. The product listing under FDA and under EU 10/2011 are not automatically the same. Under this Regulation, belts cannot release their chemical components into carried foodstuff above a global limit of 10 mg/dm^2 of surface area. It also establishes some maximum migration limits for specific substances used in the belt chemical formulae. The fact that migration is contingent upon time of contact and temperature adds ambiguity to the meaning of the Regulation as an intrinsic belt characteristic. **Esbelt**'s general criteria is to qualify a belt as EU 10/2011 if it complies after 2 hours under 40°C. but targeted time and temperatures are adapted on a case by case basis for specialized belting considering type of food product to be carried and environmental conditions at plant manufacturing sites.
1935/2004 is a regulation covering all types of food contact materials stating that they cannot transfer their constituents into foodstuffs is quantities which could: a) endanger human health, b) bring about an unacceptable change in the composition of the foodstuffs, or c) deteriorate the organoleptic characteristics thereof. Since the meaning of endanger, unacceptable and deteriorate cannot be quantified this regulation, contrary to EU 10/2011, provides a general regulation framework.

*Replaces Directive 2002/72/EC

HACCP

To ensure safe food, traditionally manufacturers have used spot checks of manufacturing conditions and random sampling of final products. The **H**azard **A**nalysis and **C**ritical **C**ontrol **P**oint system is a more efficient, preventive health and safety methodology that directly affects food producers. It aims at evaluating eventual health hazards and establishing adequate monitoring and corrective actions at explicitly identified critical points of food manufacturing, packaging and transport processes. The FDA and European regulatory agencies are developing specific procedures to establish HACCP as the standard food quality system throughout all areas of the food industry. As such, it has little to do with the technical characteristics of belt types: if appropriately cleaned and replaced, any food quality belt might be applied in HACCP processes. However consensus is developing that only antibacterial belts might be said to assist food manufacturers in the implementation of the HACCP quality system.

REACH

It involves the **R**egistration, **E**valuation and **A**uthorisation of **Ch**emical substances in a central public data base run by the European Chemicals Agency. Entered into force on 1 June 2007 but its provisions are phased-in over 11 years, so benefits will come gradually. However as of 2009 all substances available in the European Union must at least be pre-registered. It directly affects manufacturers and importers of chemical substances, not conveyor manufacturers. **Esbelt** requires and monitors that all of its raw materials suppliers comply, and consults the data base to look for hazard information.

The general aim is to ensure safe food, protecting human health and the environment. Food regulations affect in varying degrees manufacturers of chemical substances, manufacturers of food contact materials such as belting, and food manufacturers. The regulations imply restrictions that foster the development of new products and procedures. In developed areas regulations phase out of the food contact materials market products, manufacturers and importers that do not comply. Obtaining compliance is often a complex and time consuming process; also some regulations, are regularly subjected to amendments, clarifications and extensions.

Consult **www.esbelt.com** for updated information.

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