

PFAS in Food - Lessons learned from environmental analysis



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F PFAS Per- and polyfluoroalkyl substances

Per- and polyfluoroalkyl substances (PFAS) comprise a large group of synthetic chemicals with a long history of use in industrial and consumer products. PFAS are now subject to increasing regulatory focus. Exposure to these chemicals may lead to adverse health effects. People can be exposed to PFAS in different ways, including food, where these substances can be found in fish, eggs, milk, fruit and other related products.

Although considerable effort has been devoted to assessing PFAS in the environment, there are significant gaps in our understanding of the potential human exposure to PFAS from food and food packaging. Contamination of food with these substances is mainly the result of bioaccumulation in aquatic and terrestrial food chains, and of the use of food contact materials containing PFAS.

In 2020, the European Food Safety Authority (EFSA), derived a group Tolerable Weekly Intake (TWI) of 4.4 ng/kg (bw/week). The EU Commission published a recommendation for analysis of PFAS in August of last year (EU 2022/1431). More recently, this recommendation was followed up by EU 2022/2388 which set out requirements for maximum levels for four PFAS in food. This webinar will cover chemistry, fate and transport properties, potential exposure pathways and key regulatory requirements related to this important group of contaminants

- Duration: 60 minutes including Q&A
- Speaker: Geraint Williams - ALS Environmental Scientist
- Cost: 55€ + VAT (per person)

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You will receive a certificate of attendance for your participation