## Food packaging chemicals may be harmful to human health over long term The <u>synthetic</u> chemicals used in the packaging, <u>storage</u>, and <u>processing</u> of foodstuffs might be <u>harmful</u> to human health over the long term, warn environmental scientists in a commentary in the Journal of Epidemiology and Community Health.

This is because most of these <u>substances</u> are not inert and can leach into the foods we eat, they say. Despite the fact that some of these chemicals are <u>regulated</u>, people who eat packaged or <u>processed</u> foods are <u>likely</u> to be chronically <u>exposed</u> to low <u>levels</u> of these s<u>ubstances</u> throughout their lives, say the authors.

And far too little is known about their <u>long term impact</u>, including at <u>crucial stages</u> of human development, such as in the womb, which is "surely not <u>justified</u> on scientific grounds," the authors <u>claim</u>. They point out that lifelong <u>exposure</u> to food contact materials or FCMs -- substances used in packaging, storage, processing, or preparation equipment -- "is a cause for concern for several reasons." These <u>include</u> the fact that known toxicants, such as formaldehyde, a cancer causing <u>substance</u>, are <u>legally</u> used in these materials. Formaldehyde is widely <u>present</u>, albeit at low levels, in plastic bottles used for <u>fizzy</u> drinks and melamine tableware.

Secondly, other chemicals known to <u>disrupt</u> hormone production also appear in FCMs, including bisphenol A, tributyltin, triclosan, and phthalates. "Whereas the science for some of these substances is being debated and policy makers struggle to <u>satisfy</u> the needs of <u>stakeholders</u>, consumers <u>remain</u> exposed to these chemicals daily, mostly unknowingly," the authors <u>point out</u>.

And, thirdly, the total number of known chemical substances used <u>intentionally</u> in FCMs <u>exceeds</u> 4000. Furthermore, potential cellular changes caused by FCMs, and in particular, those with the capacity to disrupt hormones, are not even being <u>considered</u> in routine toxicology analysis, which prompts the authors to suggest that this "casts serious <u>doubts</u> on the adequacy of chemical regulatory procedures." They <u>admit</u> that <u>establishing</u> potential <u>cause</u> and effect as a result of lifelong and largely <u>invisible</u> exposure to FCMs will be no easy <u>task</u>, largely because there are no unexposed populations to compare with, and there are likely to be wide differences in exposure levels among individuals and across certain population groups.

But some sort of population-based <u>assessment</u> and biomonitoring are urgently needed to tease out any potential links between food contact chemicals and chronic <u>conditions</u> like cancer, obesity, diabetes, neurological and inflammatory disorders, particularly given the known role of environmental <u>pollutants</u>, they argue. "Since most foods are packaged, and the entire population is likely to be exposed, it is of utmost importance that gaps in knowledge are <u>reliably</u> and rapidly filled," they urge.

Adapted from BMJ-British Medical Journal