



## Technological suitability and safety

**Our complete range of services to verify the technological suitability of the Food Contact Materials includes:**

- Migration tests
- Test to determine the resistance to the temperature (high and low temperatures) using foods or simulants
- Resistance tests to microwave, oven and electric plate cooking
- Tests to identify the interactions between packaging and food and to verify how it affects food conservation state
- Determination of the power and time needed to reach a suitable consumption temperature to be indicated on the label
- Heat loss tests on thermal packaging
- Physical-mechanical tests like flexural strength of cutlery and plates

### »» When the packaging has more than one function

The food-packaging system is an harmonized system for the transportation, distribution, selling, storing and consumption of the food by the final consumer. Technological and food contact suitability represent important aspects of the Food Contact Materials. A material that is intended to come into contact with food has of course to be safe but other requirements as technological suitability and adequate physical-mechanical properties play a fundamental role.

**Mérieux NutriSciences has several years of experience in the Food Contact Material sector and offers a wide and complete range of services to support the customers to:**

- Perform mechanical resistance and physical tests
- Evaluate morphological variations of the packaging
- Perform specific migration tests on simulants and foods
- Evaluate Volatile Organic Compounds that are generated in the headspace during the cooking
- Perform sensory test



## »» Functional packaging

Nowadays packaging has also a role in the cooking of food and must be, other than chemically safe, also technologically suitable for the use for which it is intended (cooking, heating, freezing, etc.). In fact the disposable packaging is expanding rapidly in the market, pushed by the strong development of specific fields' technologies. Therefore these packaging must face many challenges and critical issues.

## »» Microwave packaging

The cases of packagings and containers that are suitable for microwave utilization are explicative: the effects of microwave heating may result in the migration of some chemicals composts and the degradation of the polymer and its additives, moving from the packaging to the food itself. For this reason the packaging intended for microwave heating and cooking must be suitable for that use and must suggest precise cooking conditions in terms of time and temperature as key standards.



**For further information please contact our  
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