



Food Contact Materials (FCM) UK Testing Services

SGS ONE-STOP SOLUTION

Trusted means *Tested.*





Food contact materials (FCM) are materials and articles intended to come into contact with food. They include packaging materials, cookware, kitchenware and machinery.

FCM have the potential to adversely alter the taste, odor and/or color of foods. There is also the risk that hazardous constituents such as heavy metals and additives may migrate into the food from the FCM, thereby endangering human health.

Legislation governing the safety of FCM is enforced around the world. In recent years, more rigorous restrictions have been promulgated, with stricter mechanisms being established by major trading nations to eliminate hidden dangers and strengthen the safety management of FCM.

Our UK food contact testing laboratory can ensure that FCM comply with the relevant regulations and standards and can accommodate testing for the UK, EU and US requirements on all main substrate materials.

Food Contact Materials Testing

- Performance and safety
- Materials composition analysis
- Overall migration and extractive tests
- Specific migration
- Total content of substances
- Other applicable legislation, standards and rules
- Care and use instructions

Examples of Products Covered

- Food packaging materials
- Bakeware, cake pans, coffee makers, cookware, plastic containers, sauce pans, stir-fry cookware, stock pots, tea kettles, woks
- Cutlery, flatware, hollowware, kitchen utensils
- Ceramics, glassware, plates and tableware
- Small kitchen appliances





WHY IS FCM TESTING NECESSARY?

FCM testing is a vital for ensuring the safety of food and safeguarding public health. It enables:

- Protection from contamination: as FCM are in direct contact with food, they can transfer substances to the food. Testing ensures that no harmful substances migrate from the materials to the food
- Compliance with regulations: various countries and regions have strict regulations in place to ensure FCM meet specific safety standards. Testing is necessary to ensure compliance
- Quality assurance: testing assures packaging manufactures that their products meet quality and safety requirements and allows them to build consumer trust
- Prevention of health risks: by identifying potential hazards, FCM testing prevents health risks associated with consuming contaminated food

FOOD CONTACT MATERIALS TESTING FROM SGS

SGS offers years of experience and extensive expertise in the field of FCM testing. Our state-of-the-art laboratory in Bradford is one of the UK's primary food contact testing labs. We can test your FCM products for:

- Overall migration testing (OML), to measure the total amount of components transferring from the material to the food
- Specific migration testing (SML), to measure the migration of specific toxic substances
- Sensory testing for taste and smell
- Maximum permitted quantity (QM), to measure the amount of volatile substances in the material
- Lead and cadmium release and lip and rim testing
- Testing for other regulated substances, including PFAS/PFOS, formaldehyde, BPA and melamine
- Other tests, as required by different markets, such as UK, EU, US and Canada

WHY SGS?

We can test a wide range of FCM products, such as plastics, ceramics, metals, paper, wood, textiles and more. We can also help you with certification, labeling, and documentation.

SGS is committed to providing you with the best service possible, with competitive prices and fast turnaround times. Our team of qualified and experienced staff is ready to assist you with any questions or concerns you may have.

We are SGS – the world's leading testing, inspection and certification company. We are recognized as the global benchmark for sustainability, quality and integrity.

CONTACT US

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When you need to be sure



www.sgs.com/fcm

