

# EU's Import Control of Polyamide and Melamine Plastic Kitchenware from Mainland China and HK

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Trade Consultation Forum  
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# Background

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- ◆ In Sept 2010, CFS informed the trade about the EC's proposal of strengthening import control on Food contact materials (FCM) from Mainland China and HK
- ◆ CFS reminded the trade to comply with EU regulations when exporting FCM or food to EU
- ◆ The proposal was endorsed by EU in Nov 2010 and will come into force on **1 July, 2011**
- ◆ CFS would like to update the trade on relevant information

# Draft EC Regulation (1)

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- ◆ According to EU, some **polyamide (nylon) kitchenware** and **melamineware** originating in or consigned from Mainland China and Hong Kong failed to comply with EU standard
- ◆ Nylon kitchenware released high level of **primary aromatic amines (PAAs)** into food
- ◆ Melamineware released excessive **formaldehyde** into food

# Nylon Kitchen Utensils

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# Melamineware

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# Draft EC Regulation (2)

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- ◆ EC proposed to tighten relevant import control
- ◆ Main requirements:
  - ◆ **100% documentary checks** (including analytical results showing the consignment meets the requirements concerning PAAs or formaldehyde, as laid down in Directive 2002/72/EC)
  - ◆ Identity and physical checks (including **analysis of 10% of consignments**)
- ◆ Details are available from the EU official website and the website of HKTDC

# Primary Aromatic Amines (PAAs)

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- ◆ A number of PAAs were reported to be migrated from polyamide kitchen utensils
- ◆ **4,4'-methylenedianiline (MDA)** was found to migrate with a significantly higher level than the rest of the PAAs
- ◆ Human studies on chronic exposure to MDA are not available
- ◆ MDA has been shown to cause mutations and have toxic effects on liver and thyroid in animal studies
- ◆ The International Agency for Research on Cancer (IARC) classified MDA as Group 2B agents (possibly carcinogenic to human)

# Nylon Kitchen Utensils

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## Advice to trade:

- ◆ Restaurants and food businesses should obtain nylon kitchen utensils from reliable manufacturers and suppliers
- ◆ Do not let nylon kitchen utensils come into direct contact with hot oil or leave them in cookware while the food is being heated
- ◆ Use stainless steel or wooden kitchen utensil for deep-frying or continue stirring of food during heating



# Melamineware

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- ◆ CFS published a study “Safety of melamine-ware Available for Use in Local Food Premises” and presented at TFC in Nov 2010
- ◆ 61 melamine-ware samples (i.e. bowls, cups, plates, spoons, etc. from 9 brands) tested for migration of melamine and formaldehyde
- ◆ All samples complied with EU and Mainland standard and were not expected to pose health concern to consumer under normal use
- ◆ Suppliers should obtain melamine-ware products from reliable manufacturers and ensure the products are of suitable quality for food use

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# Thank you and Comments are Welcomed!