

Impact of Food Contact Materials on Contamination of Takeaway Food

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Abstract

The increasing use of disposable takeaway packaging has raised concerns about food contact chemical (FCC) migration into food^{1,2}. Despite migration studies of food contact articles, quantifying FCC levels in actual food remains necessary for real-world exposure assessment. Seven commonly consumed local foods (fish ball soup, laksa, char kway teow, chicken rice, hot coffee, hot milk tea and iced lemon tea) were selected based on their varying fat content, acidity levels, and aqueous or alcoholic properties. They were purchased from five different hawker centres across Singapore to ensure representativeness of typical local consumption patterns. Takeaway food in both original packaging (plastic, styrofoam, paper) and inert controls (glass, stainless steel) were analysed to assess packaging-related contamination. Statistical analysis revealed no significant differences in the levels of FCCs present in either the food packed in disposable takeaway packaging or the controls.

References

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