



OPEN YOUR EYES

FOR ONE FOOD-CONTACT MATERIAL CERTIFICATION



Look for this symbol.





Legal Requirements

The basic regulatory requirements for FCM in the harmonized European context are the Framework Regulation (EC) No. 1935/2004 and GMP Regulation (EC) No. 2023/2006 ensuring that

- Raw materials are traceable
- The article is produced in a constant quality
- The composition of food is not altered
- Smell, taste, and colour are not altered
- Human health is not endangered.

In addition, there are material-specific requirements e.g. for plastics the Plastics-Regulation(EC) No. 10/2011, BfR – recommendations for paper or silicones, all of them have to be applied as well.



We all use various food contact materials (FCM) on a daily basis: Our kitchens and households are full of single-use packaging materials as well as a plethora of kitchenware for repeated use.

European legal requirements for food contact materials are becoming stricter and stricter, making it increasingly difficult in the whole industrial supply chain (from raw-material-manufacturers over finished-article producers to foodmanufacturers/fillers) to keep up with them.

In addition, consumers are becoming more and more sensitive to potential contaminants in food originating in FCM, especially when they are made of plastics.

Moreover, almost every year the media reports a new scandal contaminant (plasticisers, phthalates, bisphenol A, mineral oils, photoinitiators, etc.) found in FCM often manufactured in Asia.

Eurofins is the one of the world's leading organization within food contact material testing. Eurofins Fit For Food® certification provides assurance that all product-related health safety criteria for contact with food have been adequately met.

The Fit for Food® -Label

Eurofins Product Testing division launched a brandnew Fit For Food® Label with a comprehensive underlying concept.

A pan-European product certification for food contactmaterial products.
Fit For Food® is a third-party product cerification that ensures full compliance with legislative requirements in across Europe.
With Eurofins as a well established partner in the market, it is an easy way of reassuring business partners, in the industry's supply chain and consumers alike, of the compliance/suitability at.

Furthermore it gives your product the positive message that the tested article is perfectly suitable for food contact and safe for human health.



- ① Assesment of raw material documentation.
Setup of test plan.
- ② Analysis of required parameters.
Evaluation of results.
- ③ Check of Declaration of Compliance
- ④ Check documentation of certification
- ⑤ Anual re-test of selected parameters
- ⑥ Fit For Food® Certification

The process of obtaining the label

1 – Contract

In an initial meeting we discuss the possible use of the label, estimate the resulting costs, address rights and duties of each involved party, and initiate the project.

2 – Document Review

We use your list of all raw materials used and their suppliers to obtain current data sheets for food contact. Based on this, we generate a comprehensive test plan covering chemical requirements, typical scandal parameters (mineral oils, phthalates, etc.).

3 – Analysis

Your samples are analysed by accredited Eurofins labs for all relevant parameters that have been determined before. In parallel, we need to make sure your production facility is set up to deliver continuous quality suitable for food contact. This is proven by an existing certification according to BRC, ISO 22000, or IFS-Broker.

4 – The Label

When all analyses and tests are finished, the complete set of test results, certifications, and supporting documents will be reviewed. With all tests passed, we issue the 'Fit for Food'-Label for a period of 1 year.

5 – Second Year

In order to ascertain a continuous quality of the labelled article product specific follow-up analyses.



When you give your customers reassurance about your food contact material, you create value for your business. Take the guesswork out of choosing products that are Fit For Food. Always choose products that carry the Eurofins Fit For Food® certification.

Visit www.eurofins.com/fitforfood to learn more.

Eurofins stands for

- Accurate results – on time
- Comprehensive service
- Technical consultation by highly qualified employees
- International presence in 37 countries currently
- Auditing by our customers
- Continuous performance control by internal quality management and participation in interlaboratory comparisons.

Benefits / Added Value

Using the Fit For Food label by Eurofins Product Testing, give you these advantages.

- Easily intelligible
- Comprehensively tested by an independent ISO17025 laboratory
- Easy administrative tasks
- One test to certify your product
- Fit For Food means that Eurofins Product Testing attests to the safety of the product.



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Product Testing