

➤ **Who we are?**
What are we doing?

UMR 0782 **SayFood**
 Food & Bioproduct Engineering

UMT ACTIA 22.07
UMT SAFEMAT
 SAFETY OF PACKAGING

Olivier Vitrac, olivier.vitrac@agroparistech.fr, senior scientist at INRAE (<https://www.inrae.fr/en>)

Phuong-Mai Nguyen, phuong-mai.nguyen@lne.fr, research engineer at LNE (<https://www.lne.fr/en>)



➤ Hosting academic institutes

INRAE

National Research Institute for Agriculture, Food and the Environment (INRAE)

Staff: 12,000 – 200 laboratories - >1000 PhD students



<https://www.inrae.fr/en>

AgroParisTech

National Research Institute for Agriculture, Food and the Environment (INRAE)

Staff: 833 – 20 laboratories, 275 PhD students – 18,000 alumni



<https://www.agroparistech.fr>

UMR 0782

Joint Research Unit
between INRAE and
AgroParisTech –
founding members of
University Paris-Saclay



SayFood

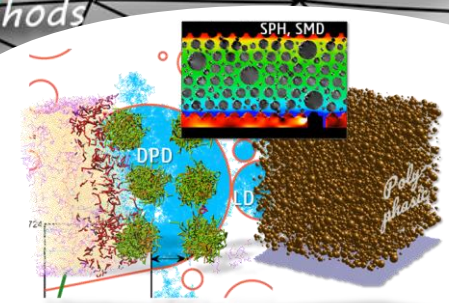
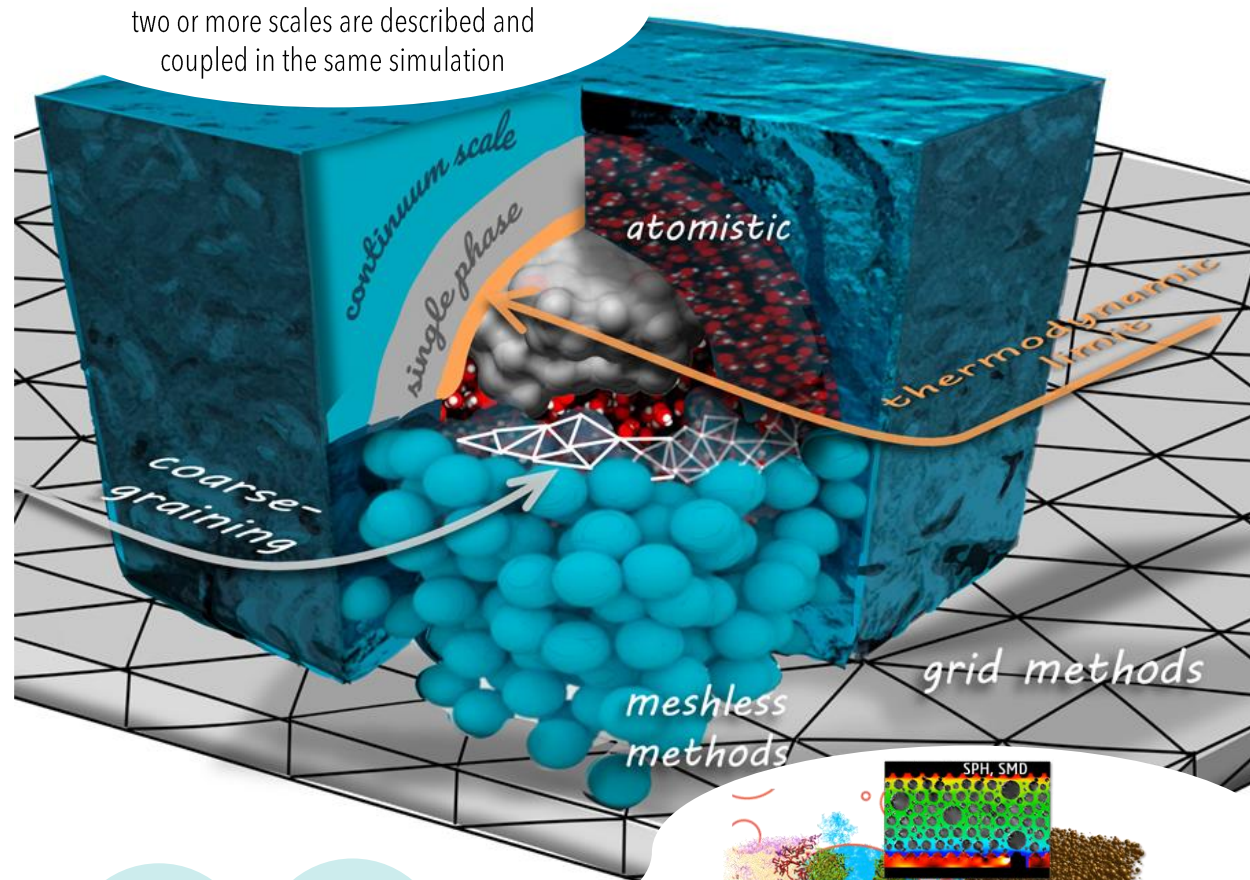
Food & Bioproduct Engineering



<https://www6.versailles-grignon.inrae.fr/umr-sayfood>

➤ SayFood group modeling and computational engineering research axis: Concurrent multiscale modeling

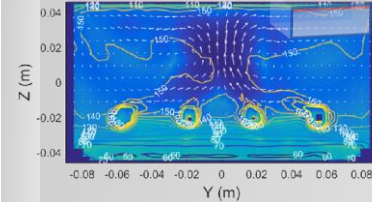
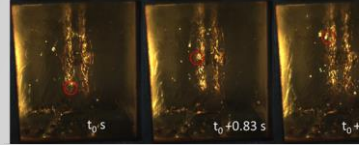
- Zoom in on details down to molecules within the same simulation (food, packaging)
- Breakthrough approaches: integration of chemical and structural information, image-based modeling, chemical reactions.
- Public-private partnership



Illustrations application to deep-frying

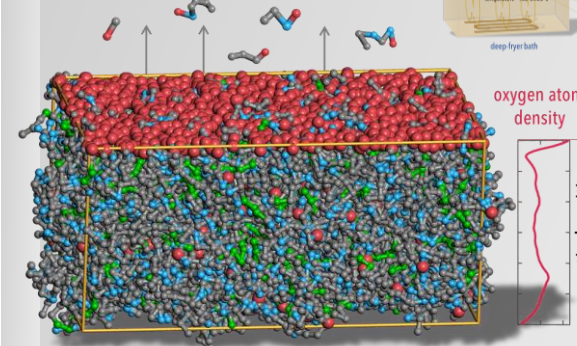


Work with Cargill

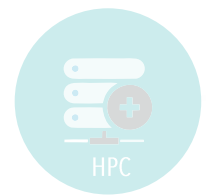
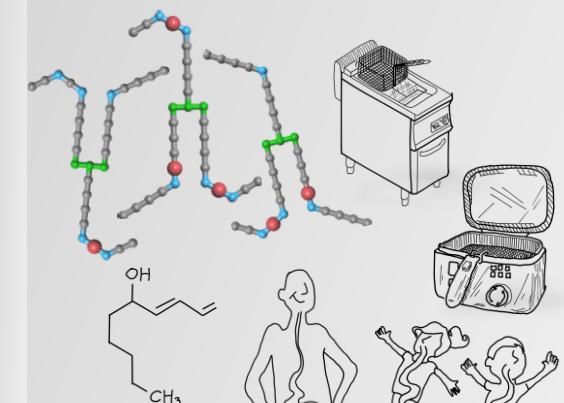


Physics of fluids 2021. 33: 085105.

volatile scission products



elementary volume at the extreme surface



➤ *A common laboratory between LNE and UMR SayFood*
UMT ACTIA 22.07 SAFEMAT « Safe Materials for Food Contact »



- accredited by the French ministry of Agriculture and Food (since 2017)
- Competent organization for EFSA (for both LNE and INRAE) on food contact materials
- **LNE = national reference laboratory** for food contact materials
- Complementarity of means (computation, analytical chemistry), two groups of SayFood involved
- **24 persons (10 full-time eq.)**
- Administrative coordinator Jean-Mario Julien (LNE)
- Scientific coordinator **Olivier Vitrac (INRAE)**



> LNE: MEASUREMENTS AND STANDARDS

■ 8 sites

France (Paris, **Trappes**, Saint-Denis, Nîmes, Saint-Etienne, Poitiers)

USA (Washington DC)

China (Hong Kong)

■ Resources

- ✓ 750 staff
- ✓ 55,000 m² of laboratory space
- ✓ Extensive network of partners
- ✓ 77.2 M€ revenue including 55,6 M€ sales
- ✓ 25 M€ investment over last five years
- ✓ 25% of budget allocated to R&D



➤ LNE: EXTENSIVE SCIENTIFIC AND TECHNOLOGICAL EXPERTISE





UMT SAFEMAT

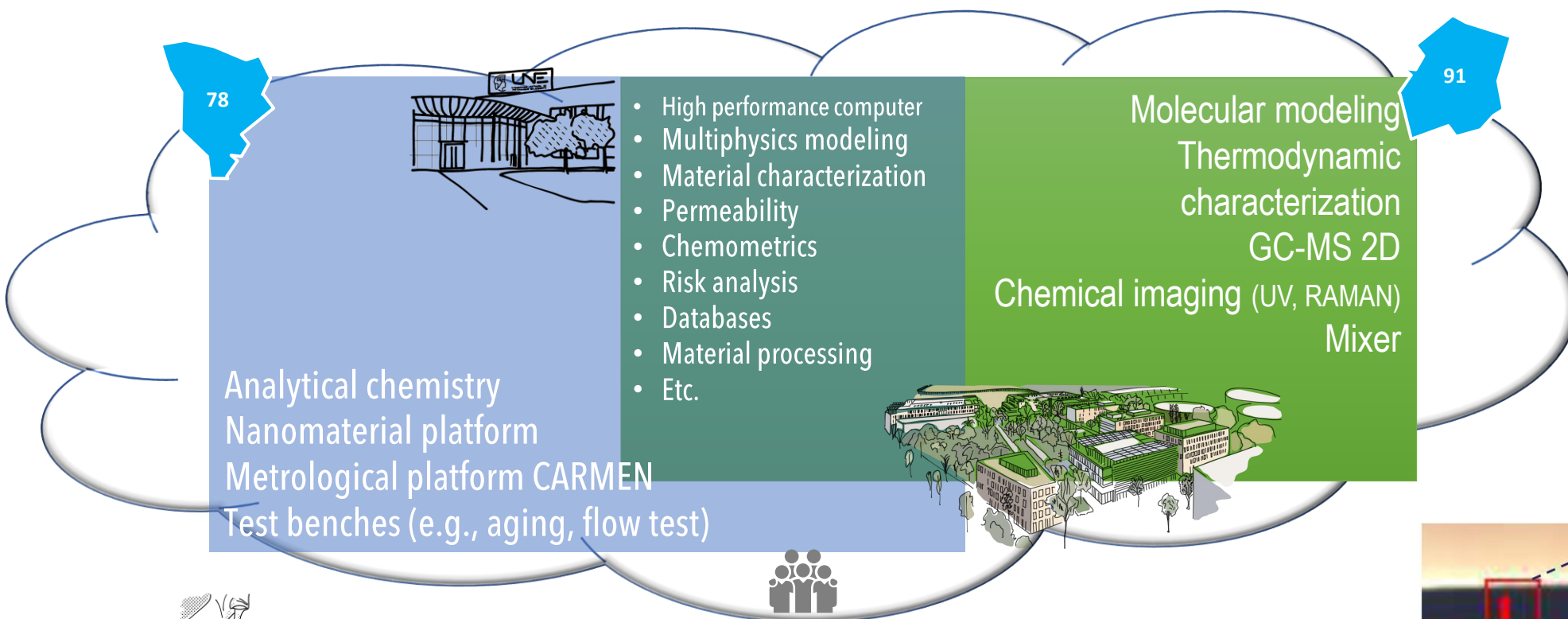
SHARED EQUIPMENTS AND PLATFORMS



Mass spectroscopy high resolution



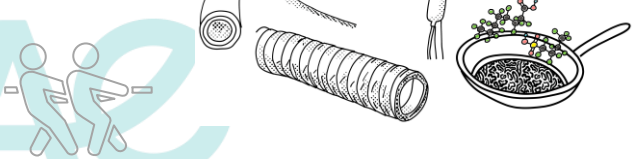
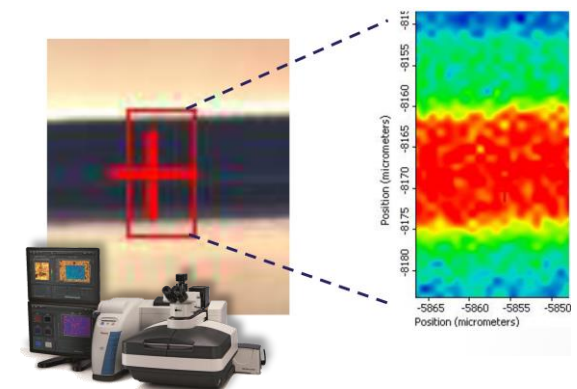
Spectroscopies NMR ¹H, FTIR-ATR, Fluo.



UMT CORE

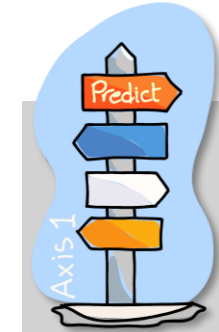


NMR ¹H



3 AXIS R&D (food industry, packaging)

PREDICT, MEASURE, DISSEMINATE & COMMUNICATE



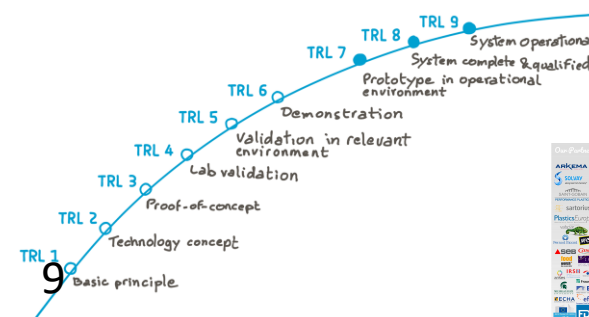
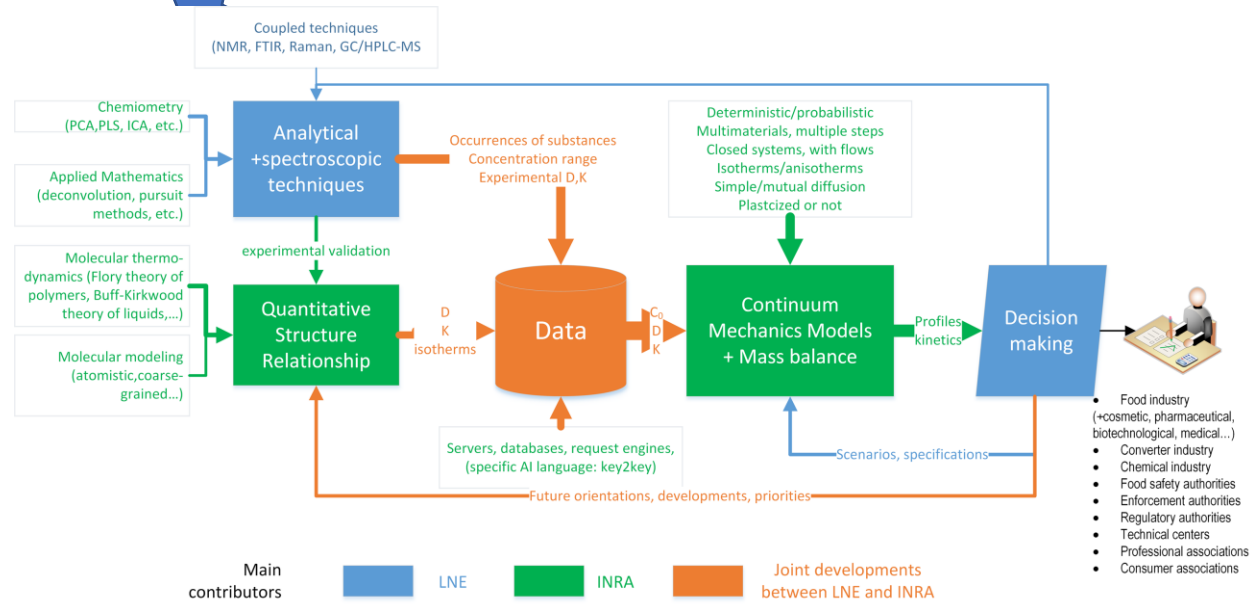
Consolidation and validation of knowledge on MOLECULAR PHENOMENA, contamination pathways, barrier properties, means of controlling them...



Develop ad-hoc METROLOGY of thermodynamic and transport properties, high throughput ANALYTICAL CHEMISTRY, ad-hoc test benches (flow, aging)



DISSEMINATION to the industry of tools, safe design concepts of substances, materials, packaging



OUR STRATEGY



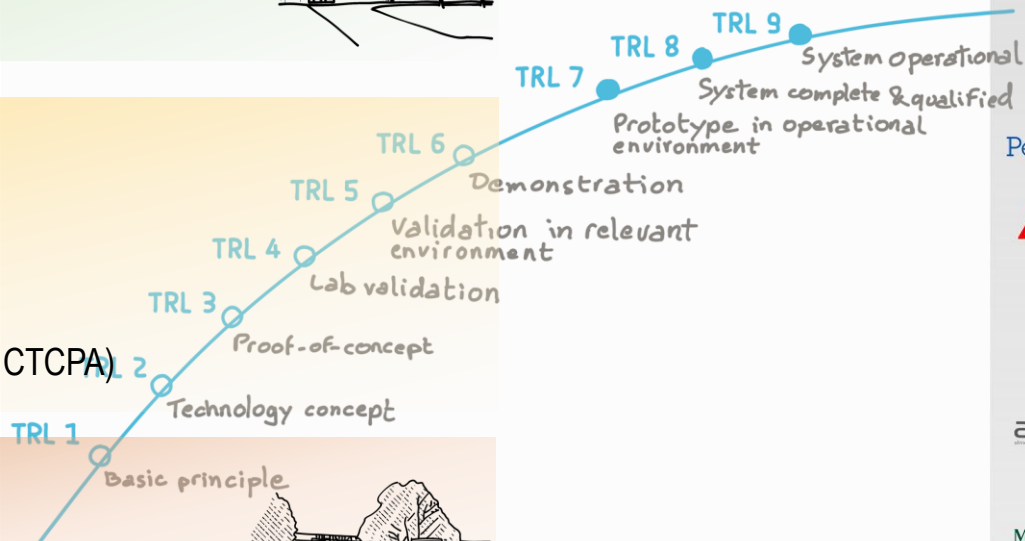
High TRL

- ✓ Services and training for food industry and distributors (LNE)
- ✓ H2020 program (ex. MyPack)
- ✓ ERASMUS+ program (e.g. FITNess)
- ✓ Collaboration agreement with the chemical industry
- ✓ Methodological transfer to related sectors (cosmetics, etc.)
- ✓ Synthesis works (in progress)
- ✓ Communications (MATBIM, ACS...)



Intermediate TRL

- ✓ Partnership research with CIFRE theses
- ✓ ANR FoodSafeBio Pack
- ✓ Calculation platform, database
- ✓ Interactions with other industrial technical centers (IPC, CTCPA)



Low TRL

- ✓ Theses on own funds (chemometrics, life cycle)
- ✓ Integration for part in CIFRE theses
- ✓ Collaboration with Fraunhofer, FDA
- ✓ Formalization of ASEM (Analysis of Systems at the Molecular Scale) concepts



> New 5 year project : Unit SAFEMAT 2.0

renewal period 2022-2026



Public mission


Recycle


Reduce


Reuse



Objectives of the 3Rs Decree



Support the evolution of European regulations + AGEC decrees



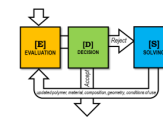
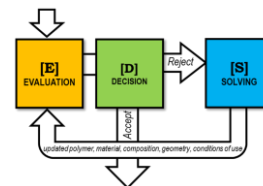
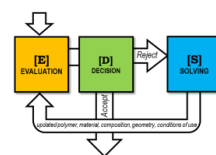
pas de contribution



Supporting the substitution of materials



Make the product safe and ensure the performance of the packaging



Goals

UMT

2.0



> 5-year project built around 3 R&D axis (TRL 1-7)

AXIS 1 FOOD GRADE RECYCLATES (recognized)

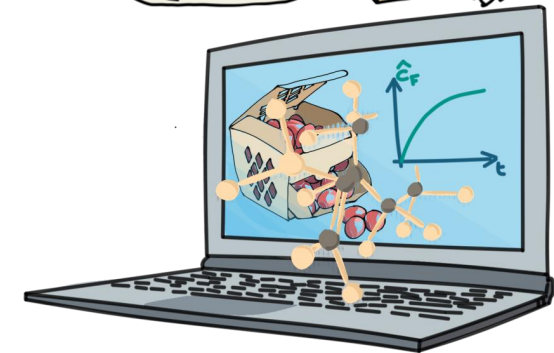


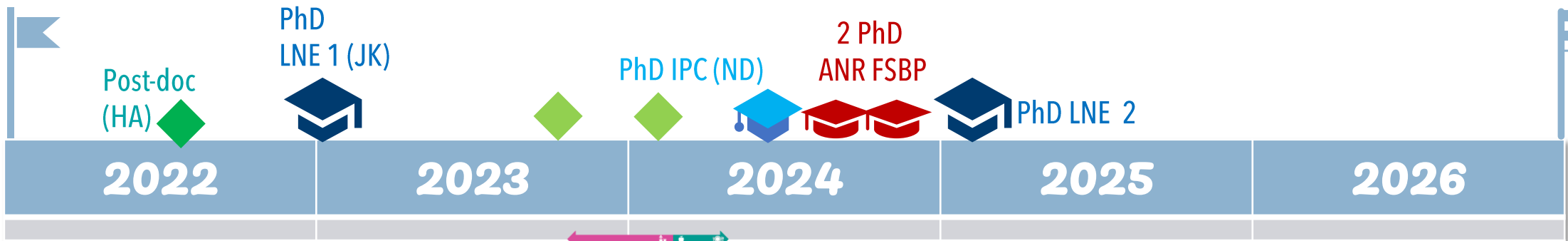
AXIS 2 AGING OF RECYCLED MATERIALS, REUSED, REEMPLOYED, COMPOSTABLE (to be built)

Wait it smells the old packaging. I may have use it too much.



AXIS 3 ENGINEERING INTEGRATING THE COUPLE PACKAGING-PRODUCT (to federate)





CITEO IPC ANR PACKSAFE

Safe recycled plastics with or without functional barrier

ANR FOODSAFEBIOPACK

Safe paper and cardboard with or without functional barrier

ANR POLYSAFE

H-Europe BUDDY-PACK

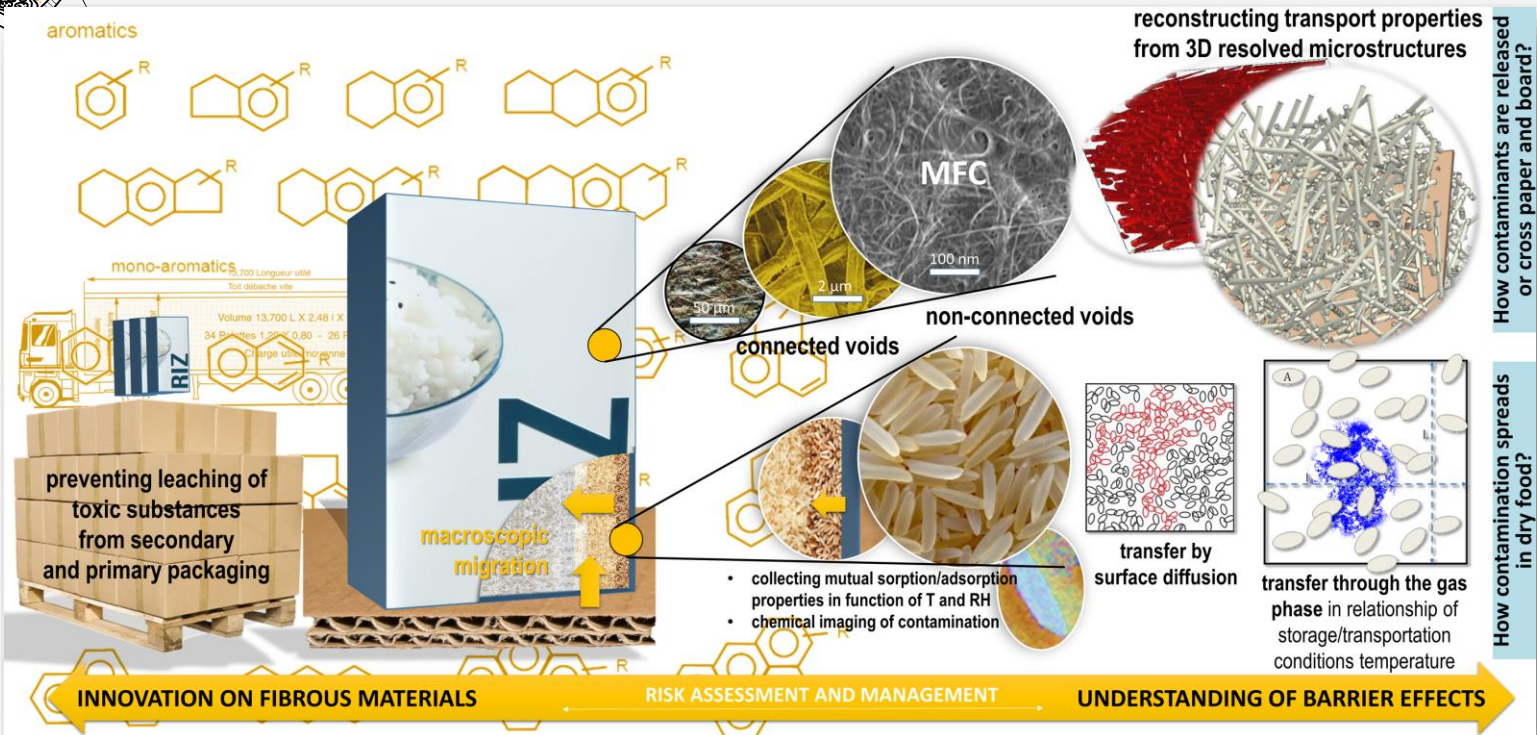
CASDAR MACALTER

Safe reuse

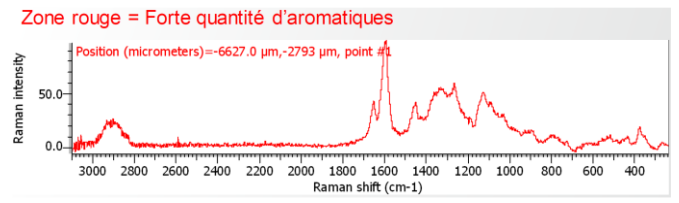
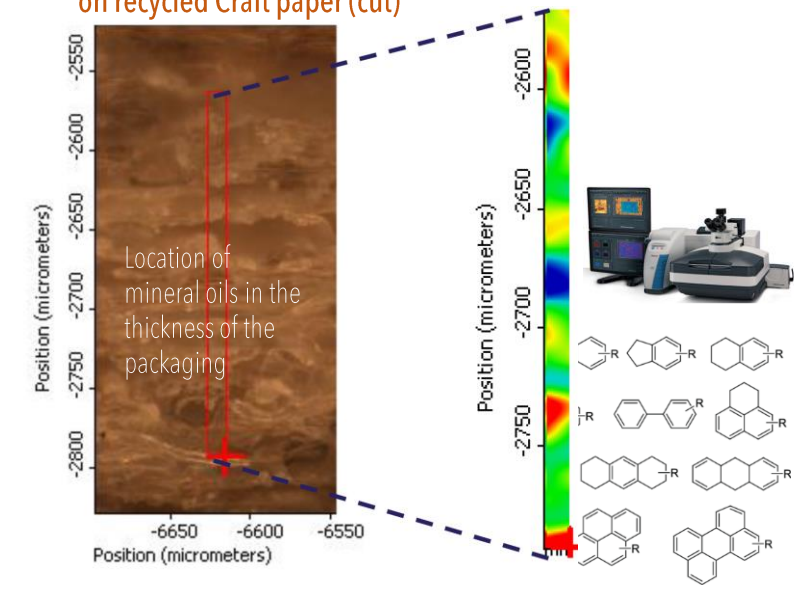
ERASMUS + FITNESS 2

CO-PACK CHAIR

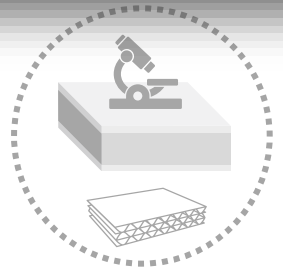
Safe and responsible engineering
 Recycled Material Observatory



Chemical imaging (Raman) on recycled Craft paper (cut)



T1. Production of reference materials



T2. Characterization of materials and functional barriers



T3. Direct/indirect characterization of ores/sources



T4. Thermodynamic description of mass transfer

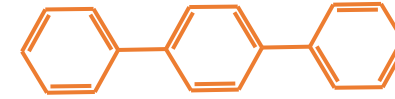


T5. Multiscale modeling / validation

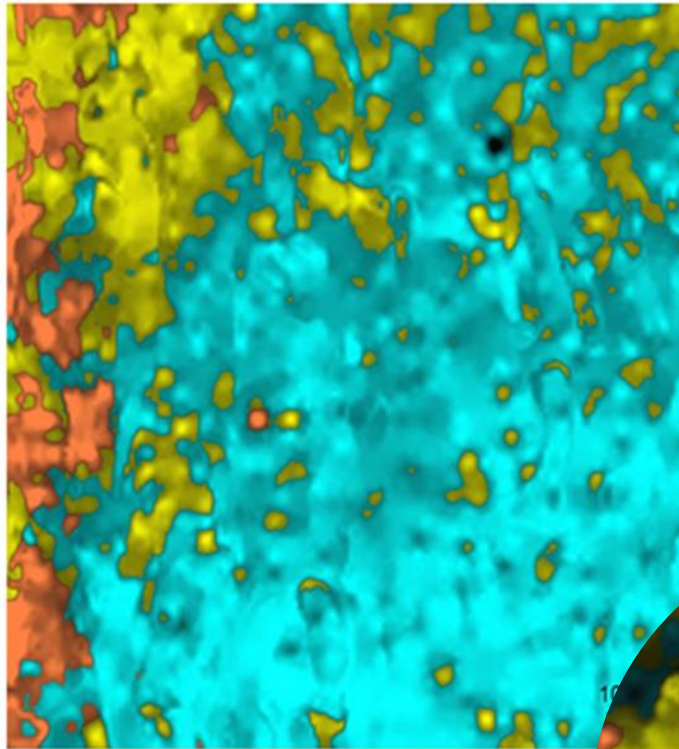


T6. Risk assessment and performance optimization

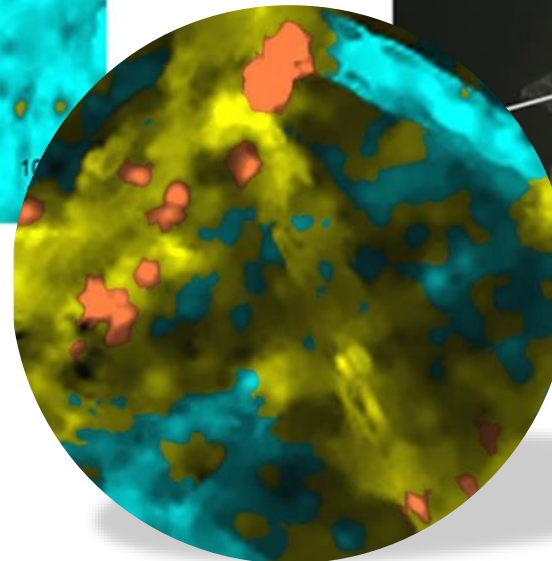
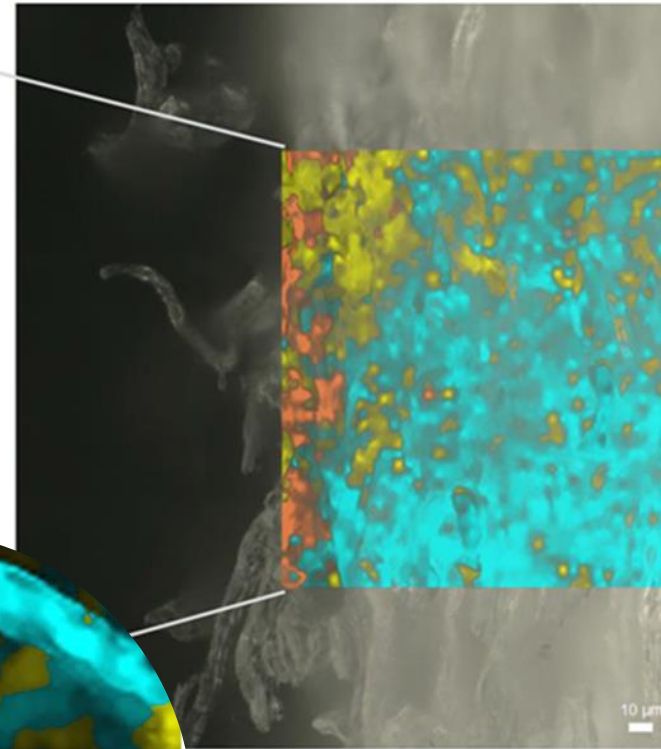
➤ Chemical imaging – Raman spectroscopy on paper



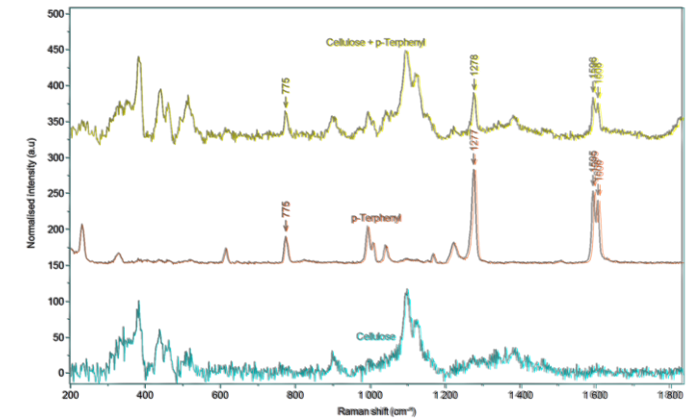
Raman image of p-terphenyl/cellulose



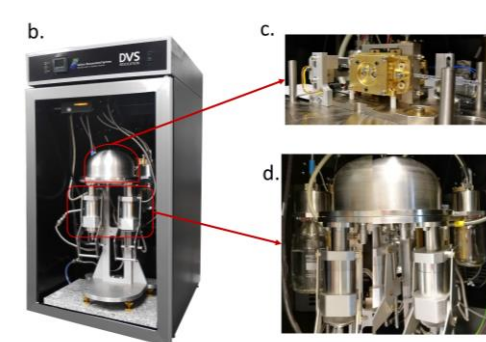
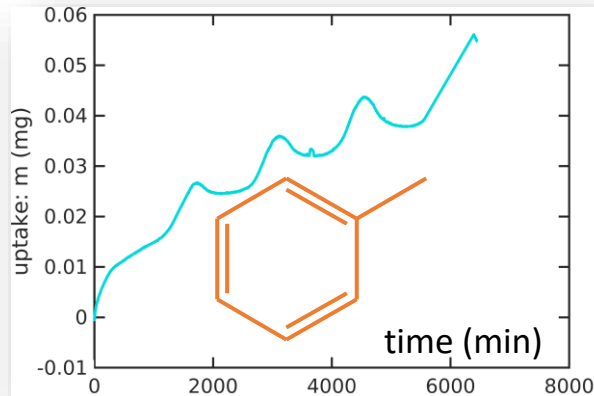
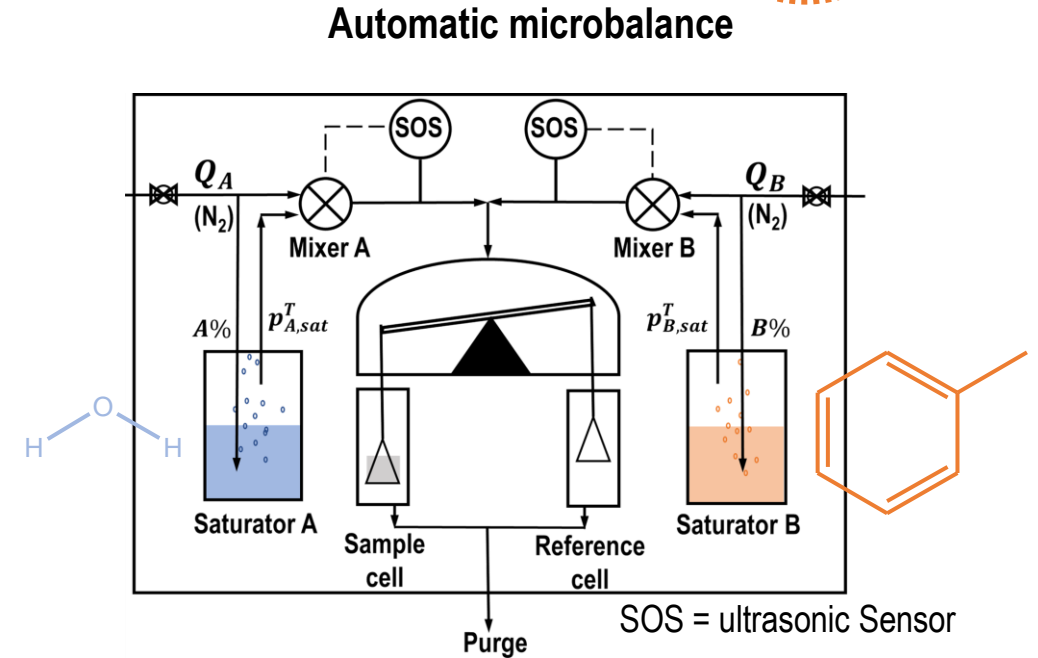
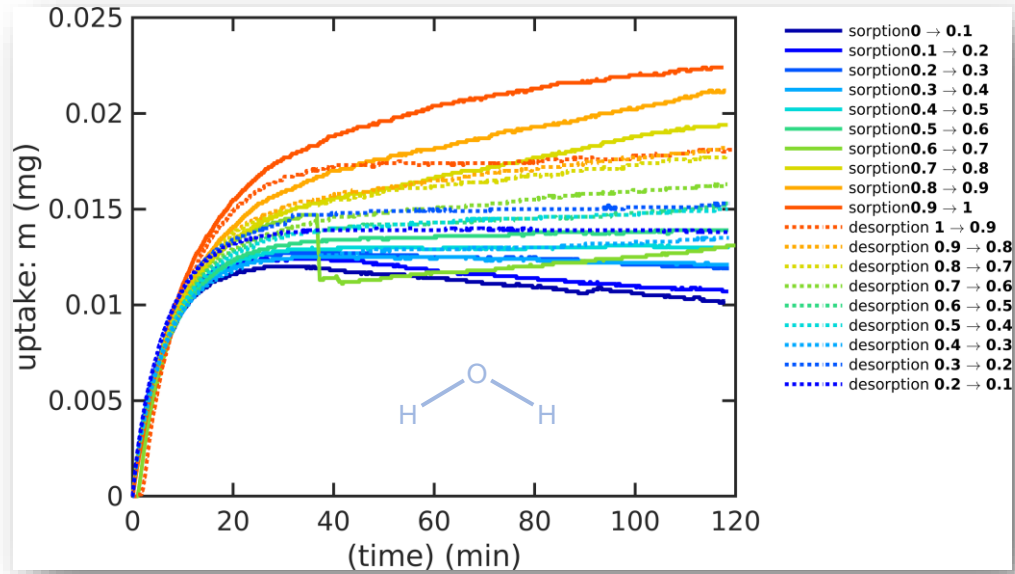
Overlay of Raman image on video image



Reference spectra from raman image

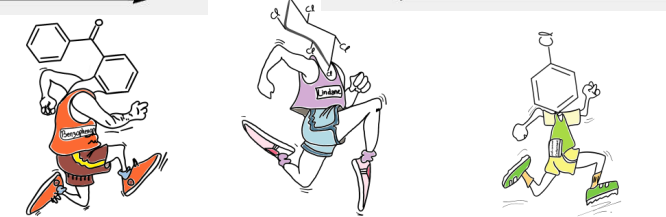
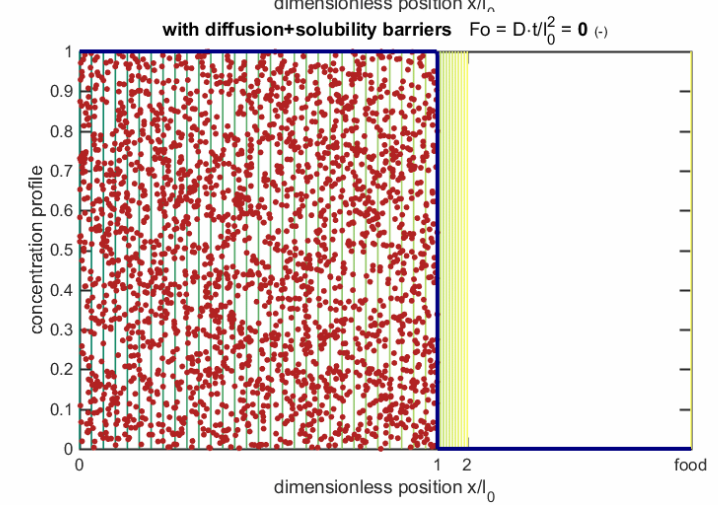
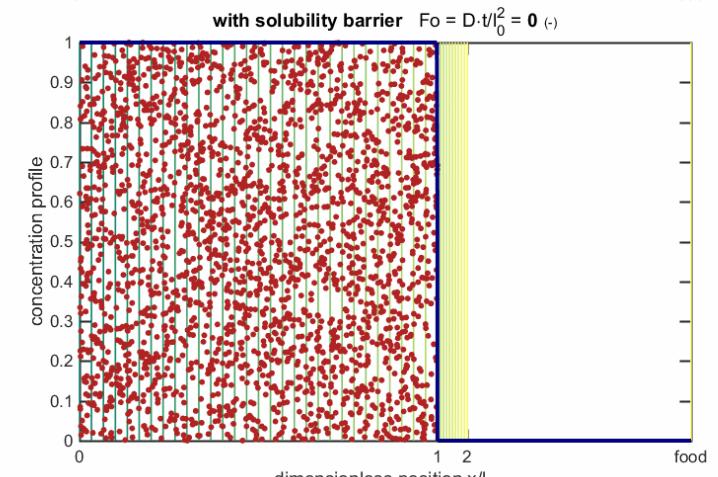
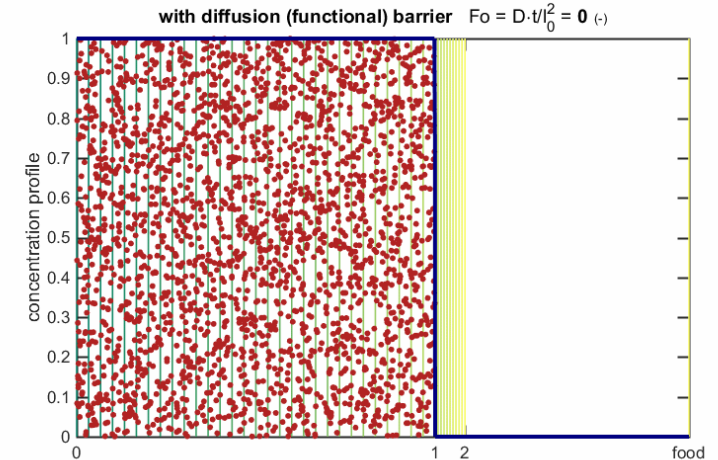
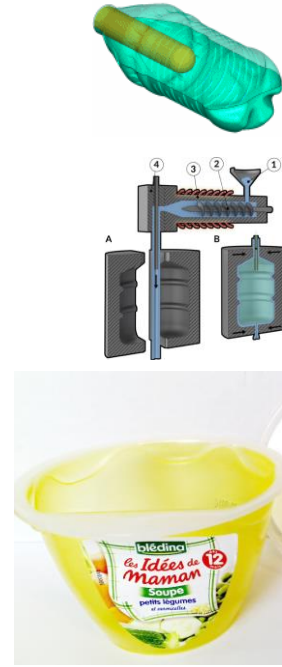


➤ Thermodynamic measurements (e.g. 25 μm thick - PET)



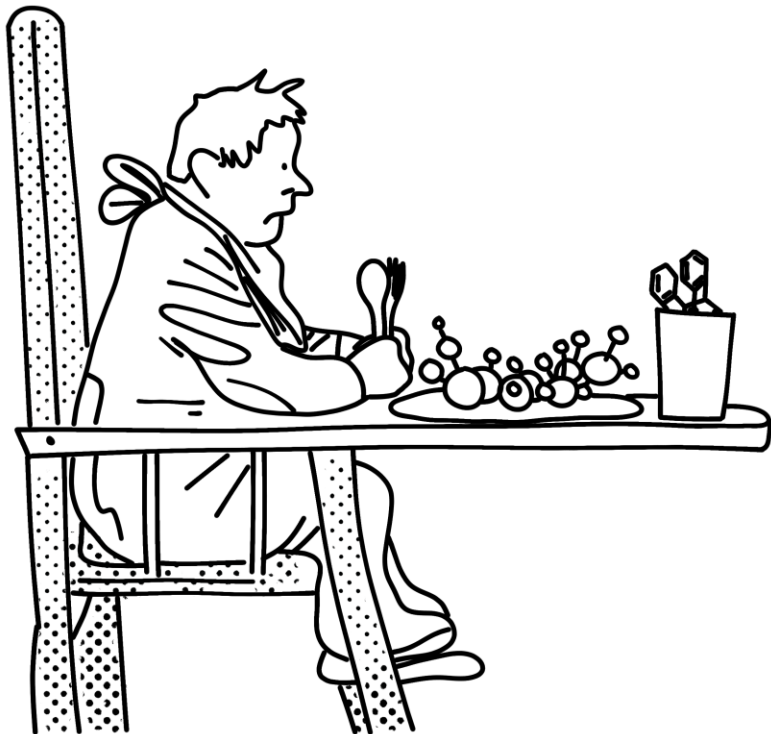
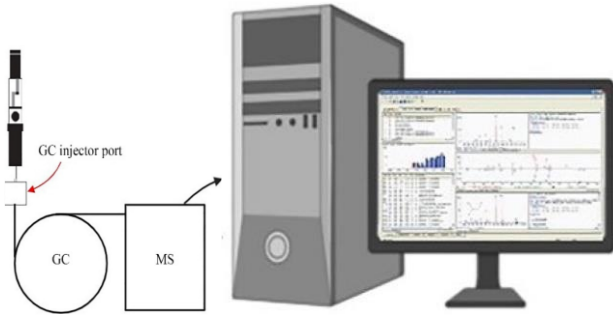
➤ FUNCTIONAL BARRIERS

Polymer with high cohesive energy and dense, **and recyclable**: EVOH...
 Plasma treatments (SiOx), other technologies (MFC)



➤ Revisiting the principles of safety assessment

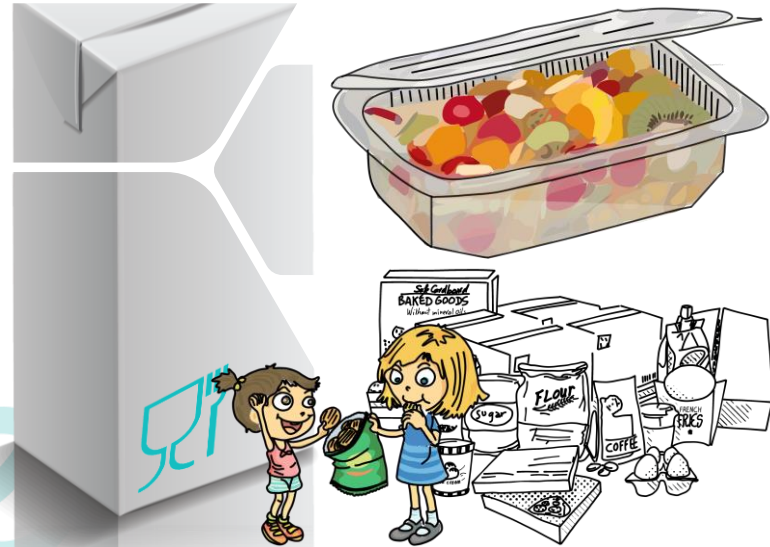
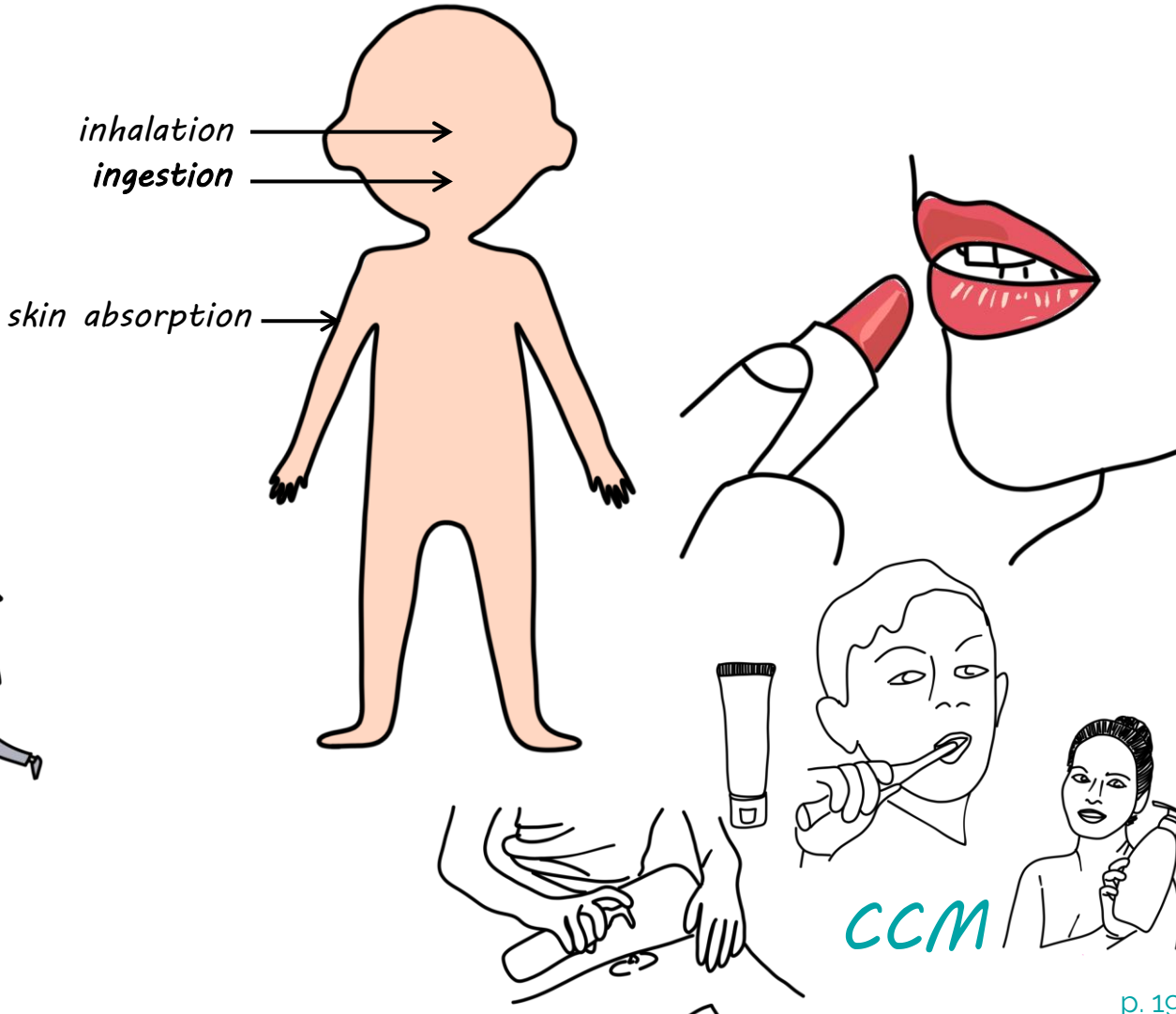
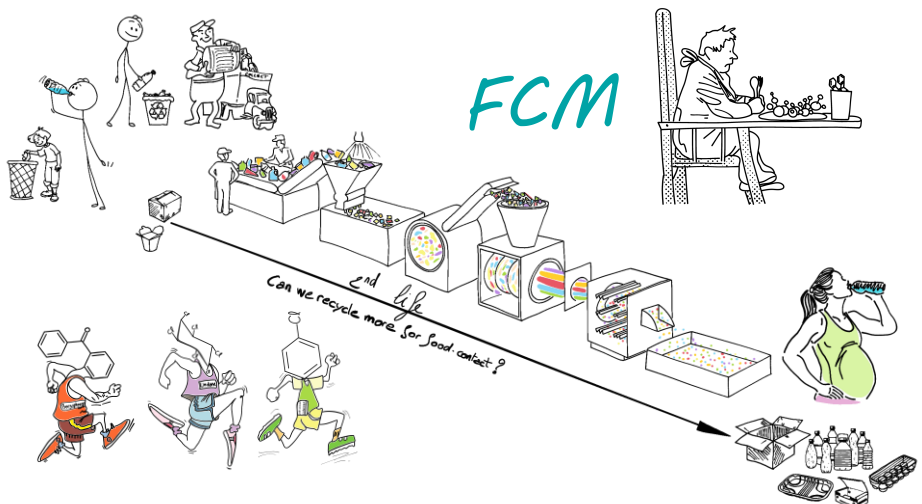
Looking for viable strategies



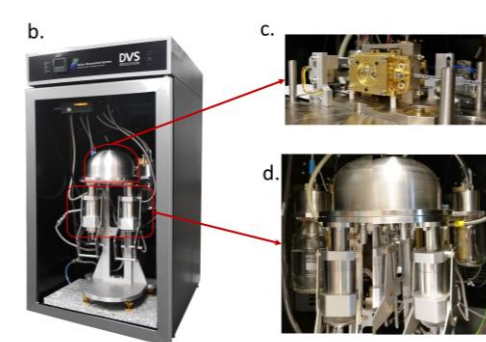
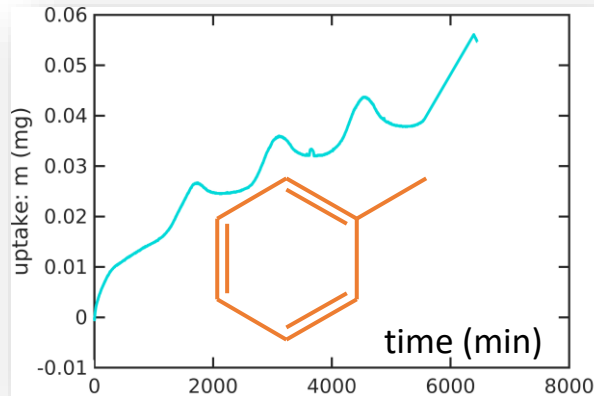
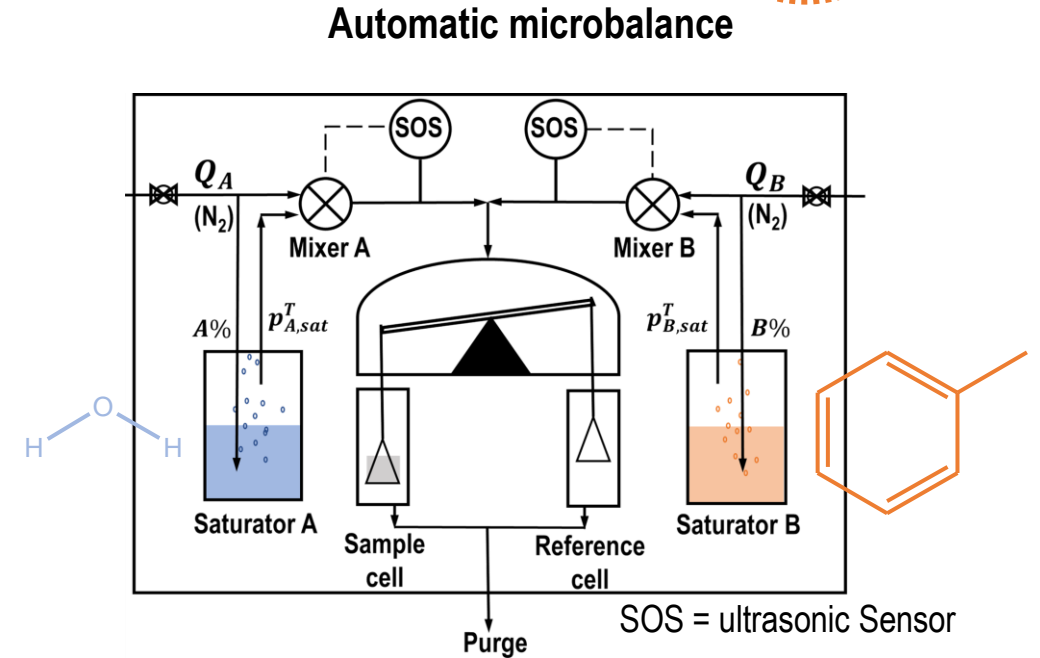
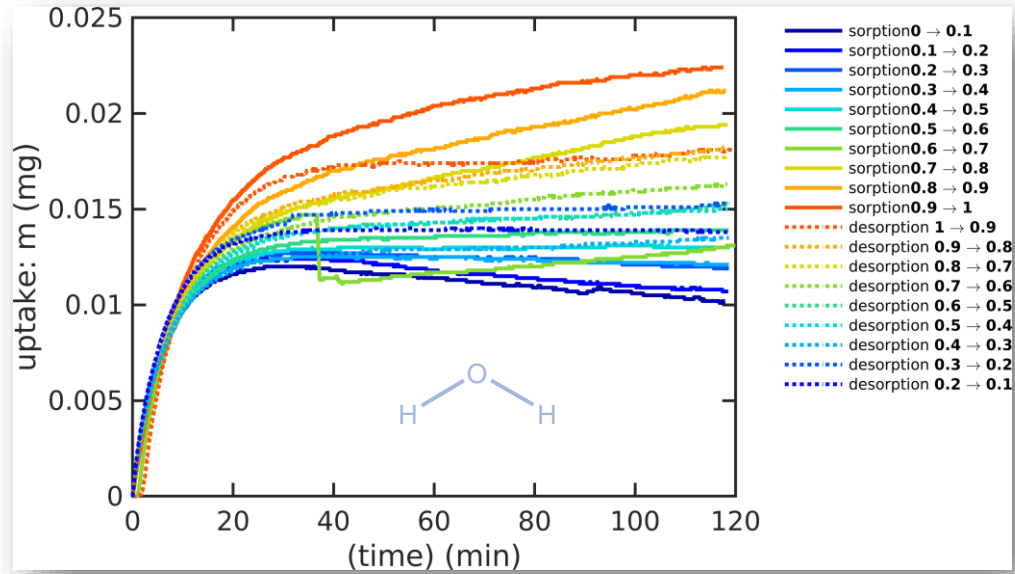
- Traceability of sourcing, managing cross-contamination during collection, sorting and recycling
- Risk assessment and management of unknown chemicals (NIAS) via consumer exposure
- Unknown acceptable thresholds (acute toxicity, endocrine disruptors, cocktail effects)
- The aging of materials needs to be considered
- Functional barrier? virgin/recycled/decontaminated? which solution? How to evaluate them? Which service life?
- Evaluating migration / exposure below the detection limit
- **Migration modeling is the only viable approach but which contamination level to consider?**

➤ BEYOND FOOD CONTACT

The EU regulation (EC) 1223/2009 of cosmetic products refers to the framework regulation (EC) 1935/2004 of food contact materials (FCM) to manage the risk of contamination of cosmetic contact materials (CCM)



➤ Thermodynamic measurements (e.g. 25 μm thick - PET)





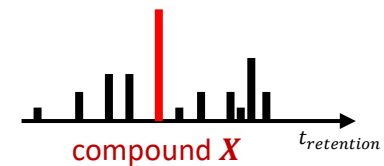
The challenge of NIAS

Propagating uncertainty with the risk that no decision can be reached

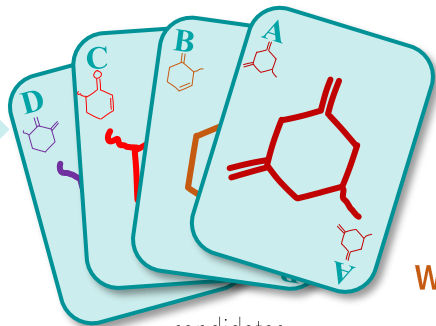


$$Severity(X) = 100 \times$$

$$\max \left(\frac{\widehat{C}_F^A}{\widehat{T}_A}, \frac{\widehat{C}_F^B}{\widehat{T}_B}, \frac{\widehat{C}_F^C}{\widehat{T}_C}, \frac{\widehat{C}_F^D}{\widehat{T}_D} \right)$$

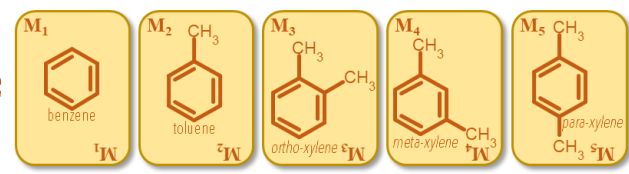
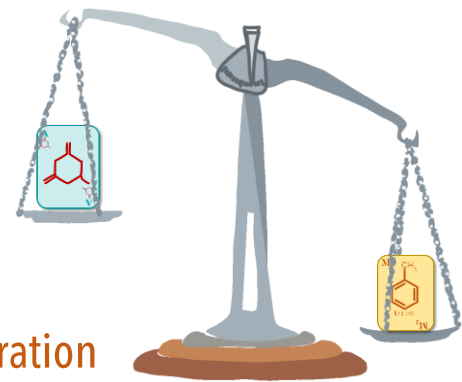


all compounds



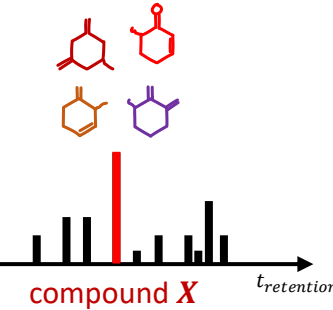
candidates

worst-case migration

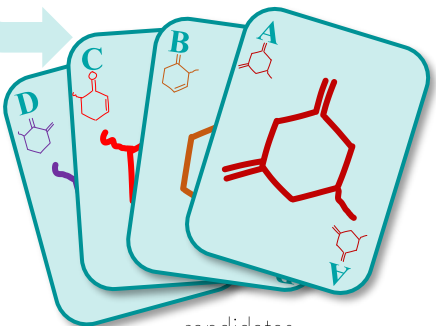


C_F_hat

exposure assessment



hazard analysis



candidates

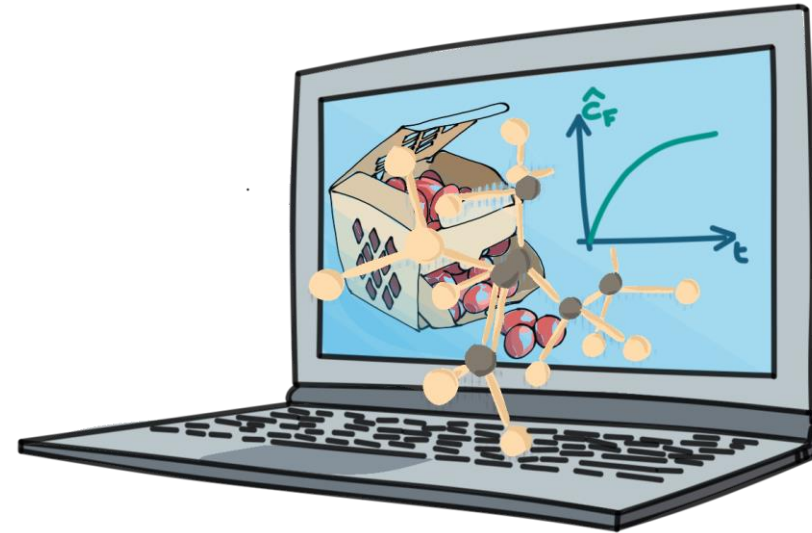
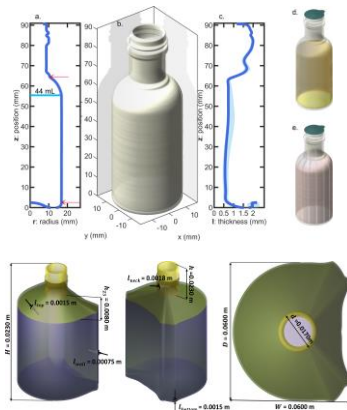
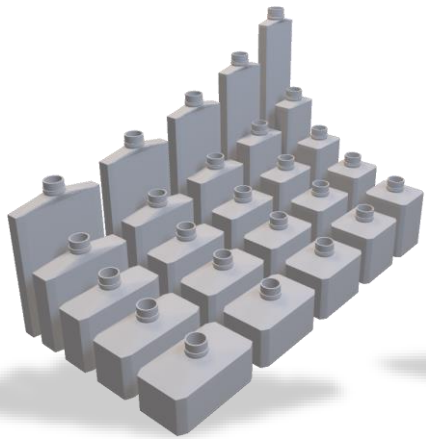


acceptable threshold



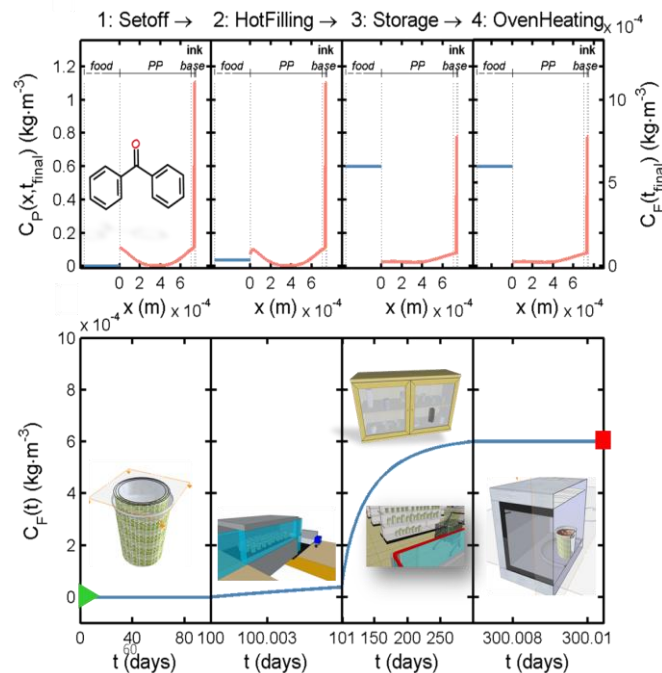
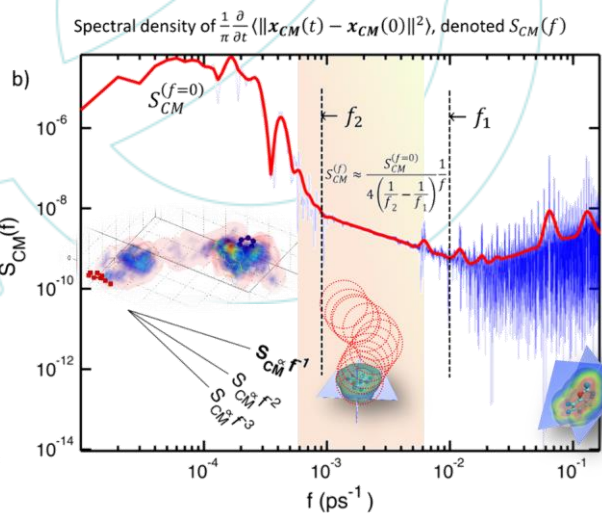
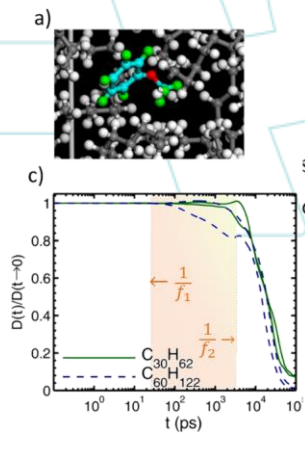
T ₁	T ₂	T ₃	T ₄	T ₅	T ₆	T ₆	T ₇
genotox 0.15 ppb	TOR 1 ppb	detection limit 10 ppb	organo- phosphate 18 ppb	Cramer III 90 ppb	Cramer II 540 ppb	Cramer I 1800 ppb	positive list SML
t _I	z _I	ε _I	t _I	s _I	o _I	p _I	t _I

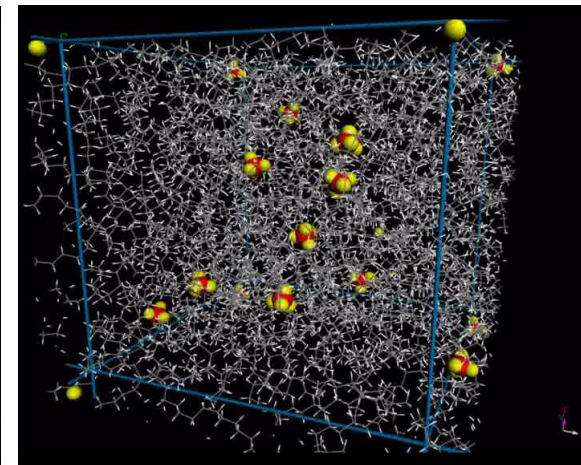
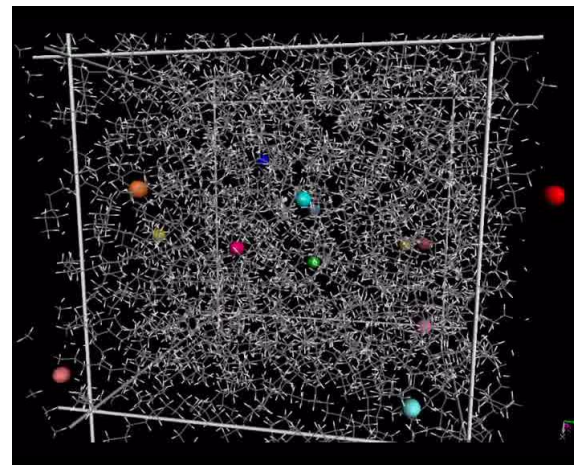
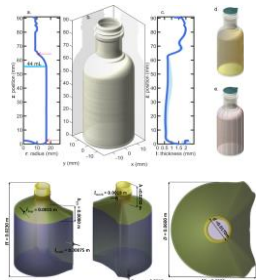
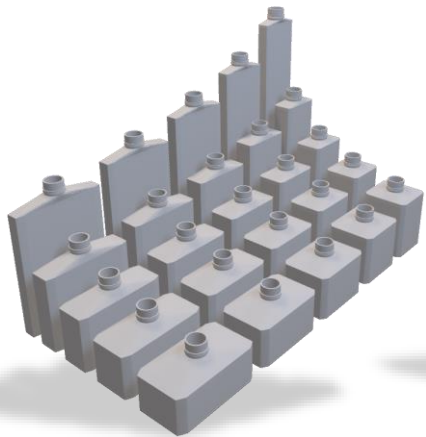
T_hat



Migration modeling and computational engineering

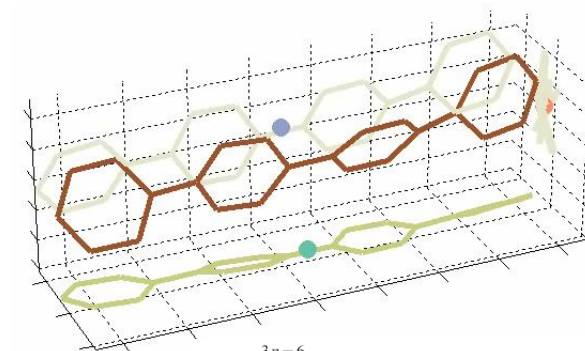
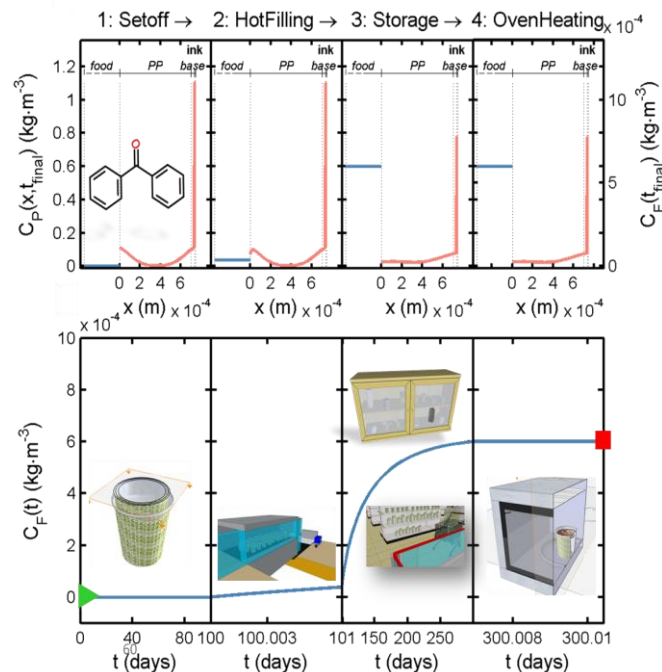
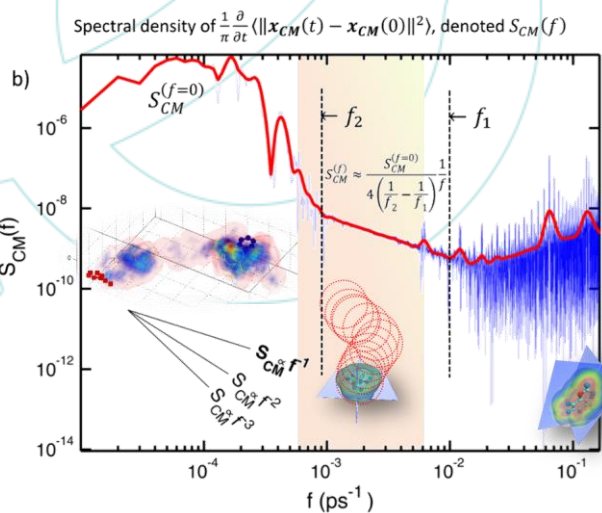
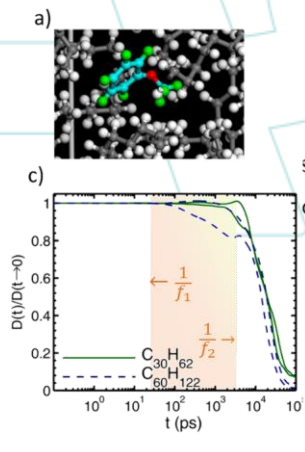
OUR WAY OUT





Migration modeling and computational engineering

OUR WAY OUT



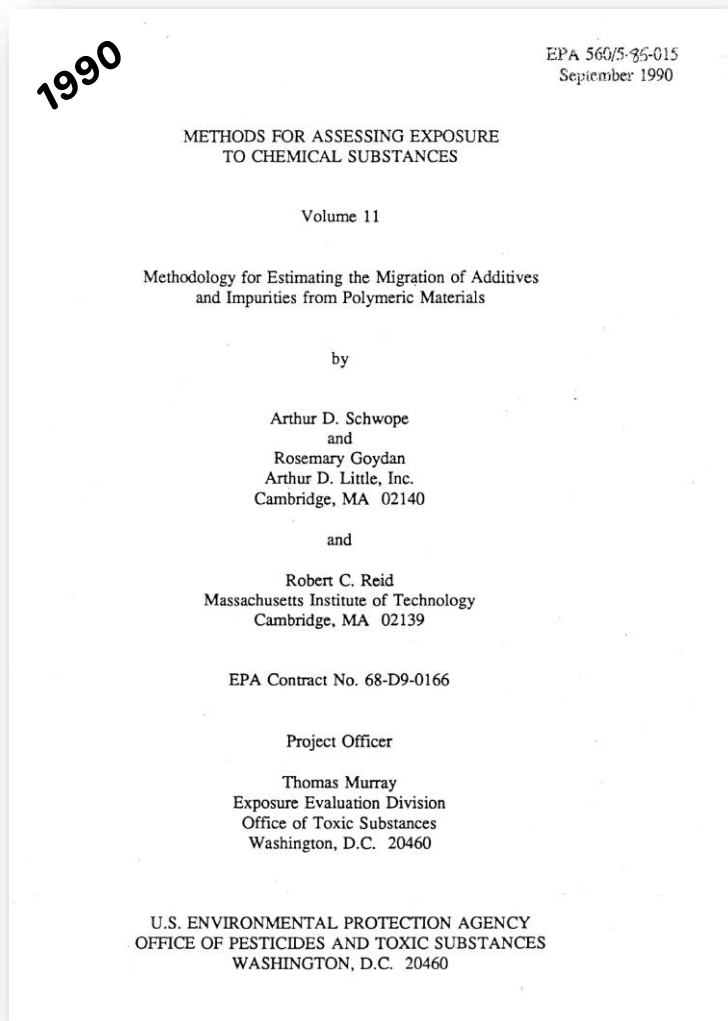
$$S_{ho} = k \sum_i^{3n-6} \frac{\hbar \omega_i / kT}{e^{\hbar \omega_i / kT} - 1} - \ln(1 - e^{-\hbar \omega_i / kT})$$



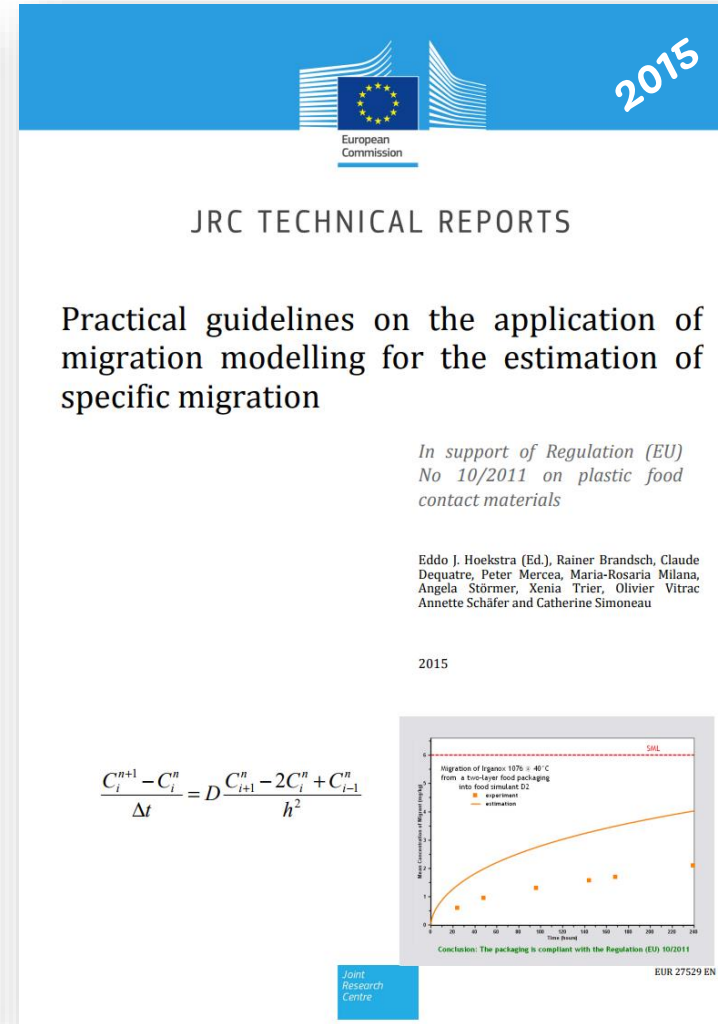
➤ Migration modeling is well accepted in the US, Europe and China

Revisions and to extensions to non-plastic materials are pending

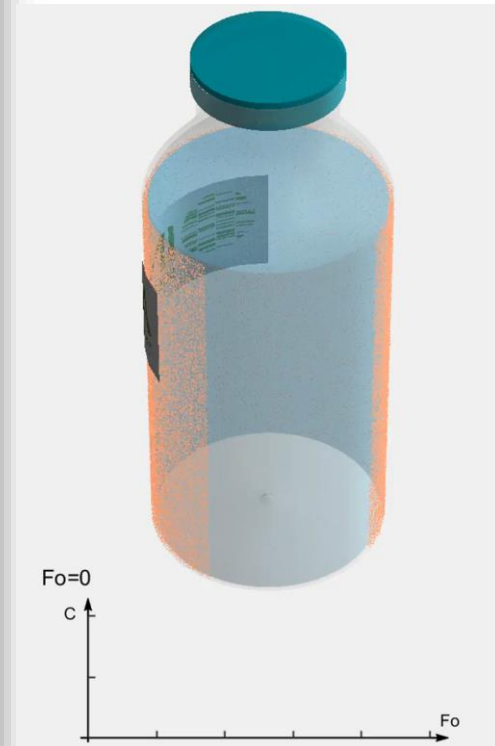
US guidance



Methodology for Estimating the Migration of Additives and Impurities from Polymeric Materials



Europe guidance



> The five principles of migration modeling



■ *The first principle ("conservatism")* is that modeling and related calculations should overestimate the real migration or contamination.



■ *The second principle ("reliability")* implies that the foreseen mass transfer pathways and substances obey well-described mechanisms, accepted conditions (e.g., uniform distribution), and proper implementation in software.



■ *The third principle ("consistency")* is that inputs in the model are known or guessed in a way that fulfills the requirements of the first principle.



■ *The fourth principle ("parsimony")* states that sophisticated and refined scenarios should be considered only when simpler ones cannot demonstrate compliance or safety.



■ *The fifth and final principle ("proportionality")* is that non-compliance cannot be demonstrated by calculation.

PLASTICS ARE RIGOROUSLY TESTED TO MAKE SURE THAT MIGRATION - IF ANY - IS SAFE

Testing conditions are specified legally, and need to be used by all actors performing tests in the value chain (from raw materials to packaging producers and to food packers). The test are done at several stages in the value chain to ensure that the plastic sample is suitable in its end-use.

Variables can include:

- Temperature
- Time
- Contact surface
- Food type

Take a sample of the plastic → Test in contact with a food simulant → Monitor migration under standardised conditions → Analyse the results to verify that safety limits are met

Food simulants - as prescribed by law, (e.g. olive oil) - mimic the properties of different food types under typical / worst case conditions.

WHAT DO THE TESTS SHOW?

The tests show how migration occurs in different food types under various conditions. The tests enable us to determine if a plastic packaging can be used for given food and conditions of use.

For example, it may be beneficial for long-term storage, unless they are suitable for high temperature. The tests are designed to exaggerate the real use scenario and therefore to make sure there is a safety margin, e.g. by assuming that all the food is in contact with the packaging, and by exaggerating levels of consumption. These testing conditions ensure that migration — if any — is far below the safety level.

Migration into food

Safe limit

Material 2: Unsuitable

Material 1: Suitable

Time

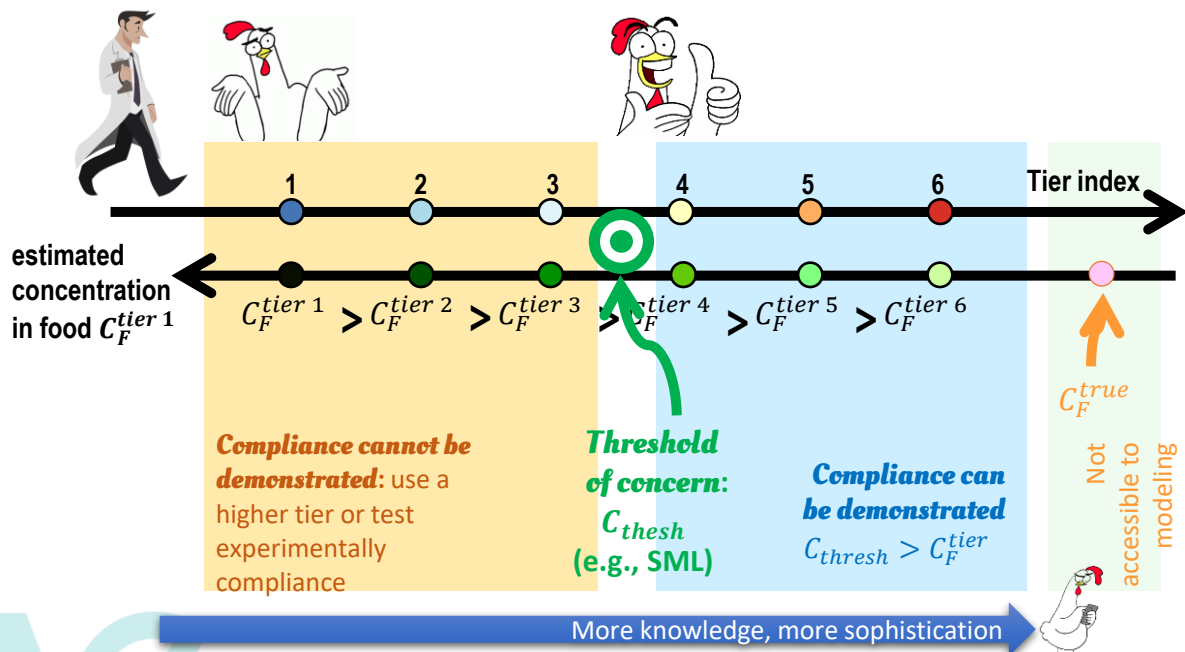
➤ Parsimony vs. sophistication

During the last decade migration modeling became high throughput, multiscale and connected to chemometric approaches

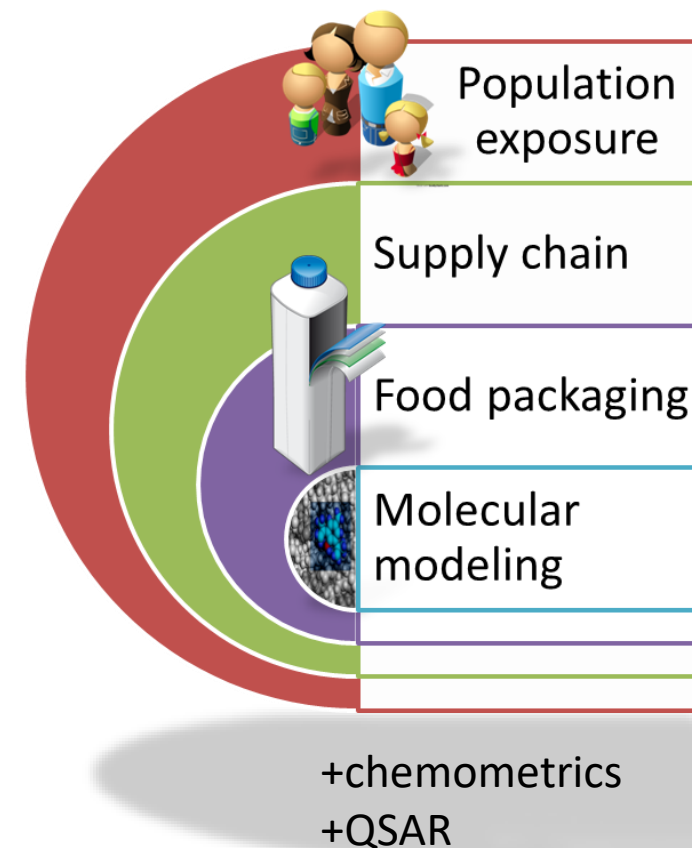
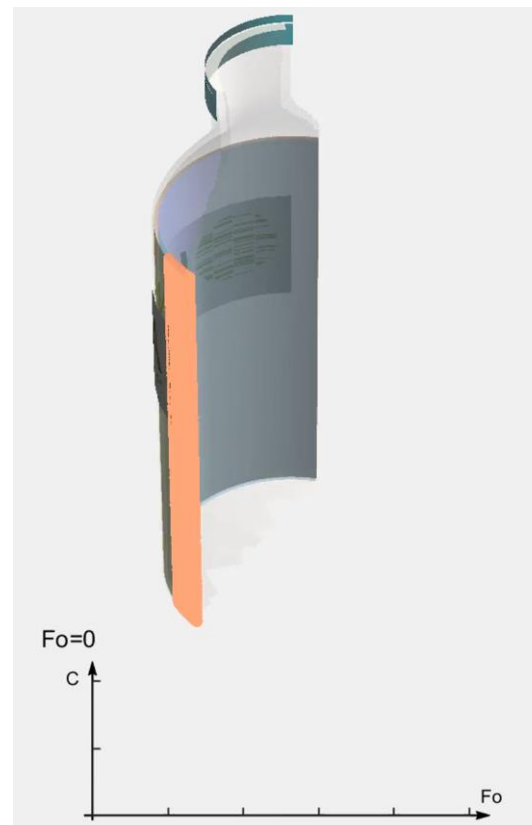


What is the goal?

The art of migration modeling consists in building a sequence of scenarios so that the last scenario provides a value lower than the threshold of concern while being large than the real concentration (unknown).



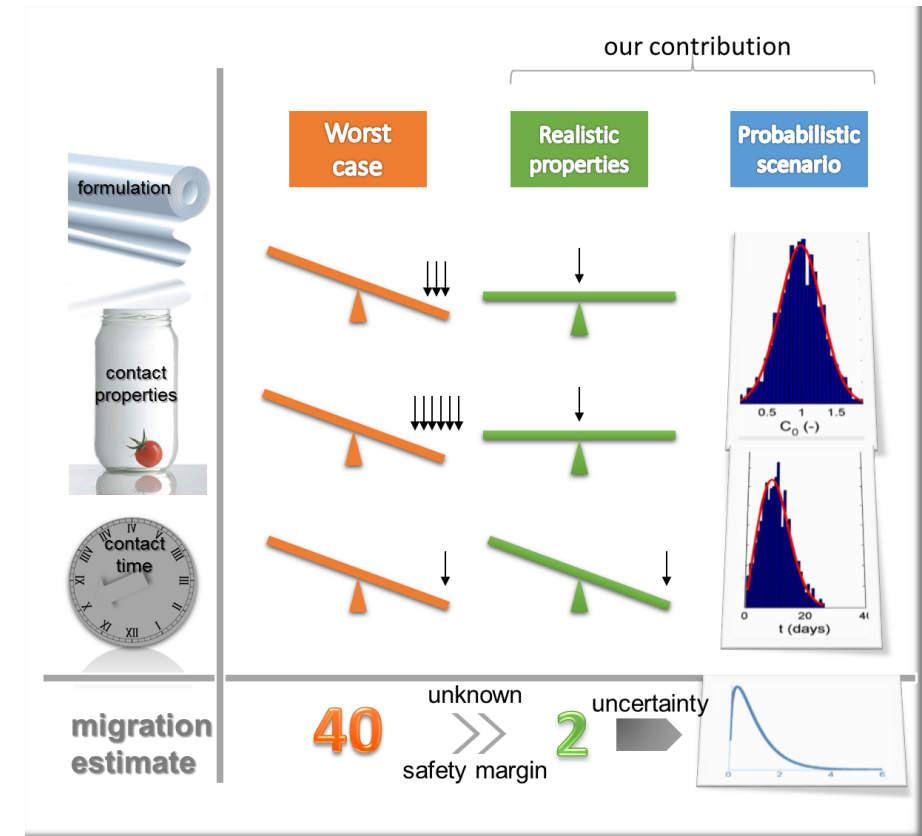
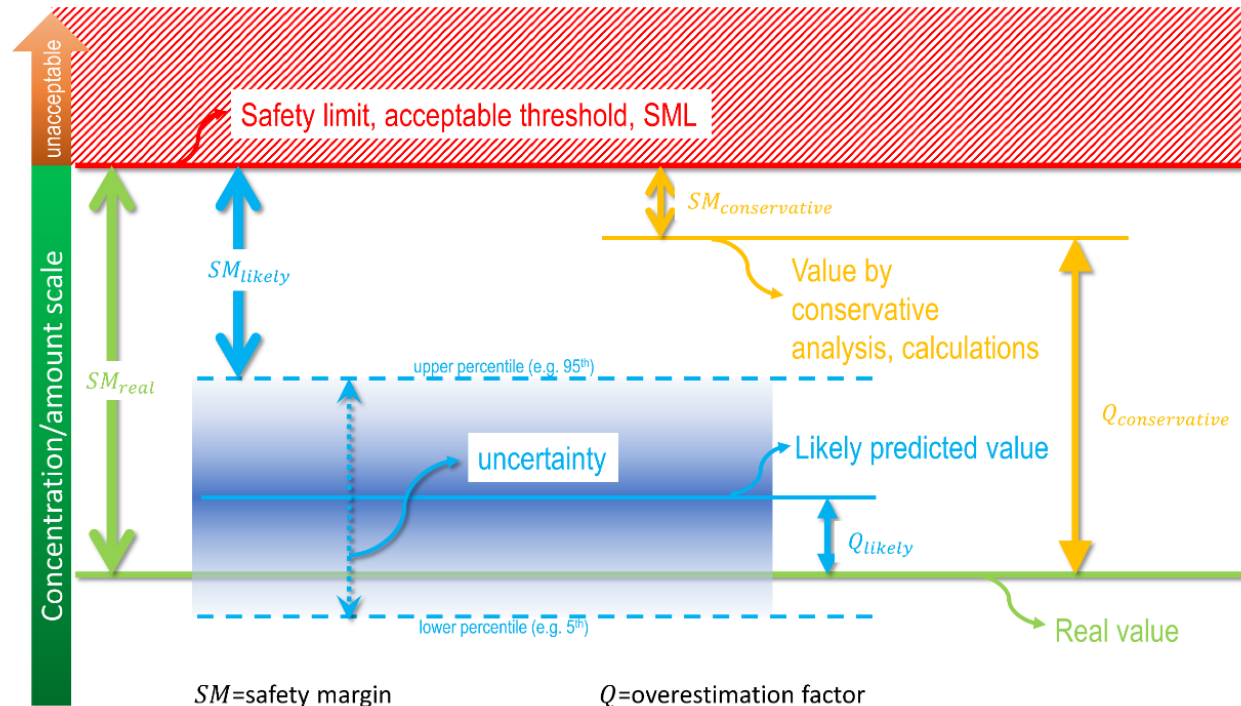
Multiscale modeling



➤ How to manage uncertainty ?

Uncertainty VS ignorance

- ▶ “*scientia*” (science) vs “*opinio*” (belief)
- ▶ Conventional modeling assumes complete knowledge and epistemologic transformation of information into knowledge.
- ▶ How to code “vagueness”, “skeptism”, “error”, “doubt”



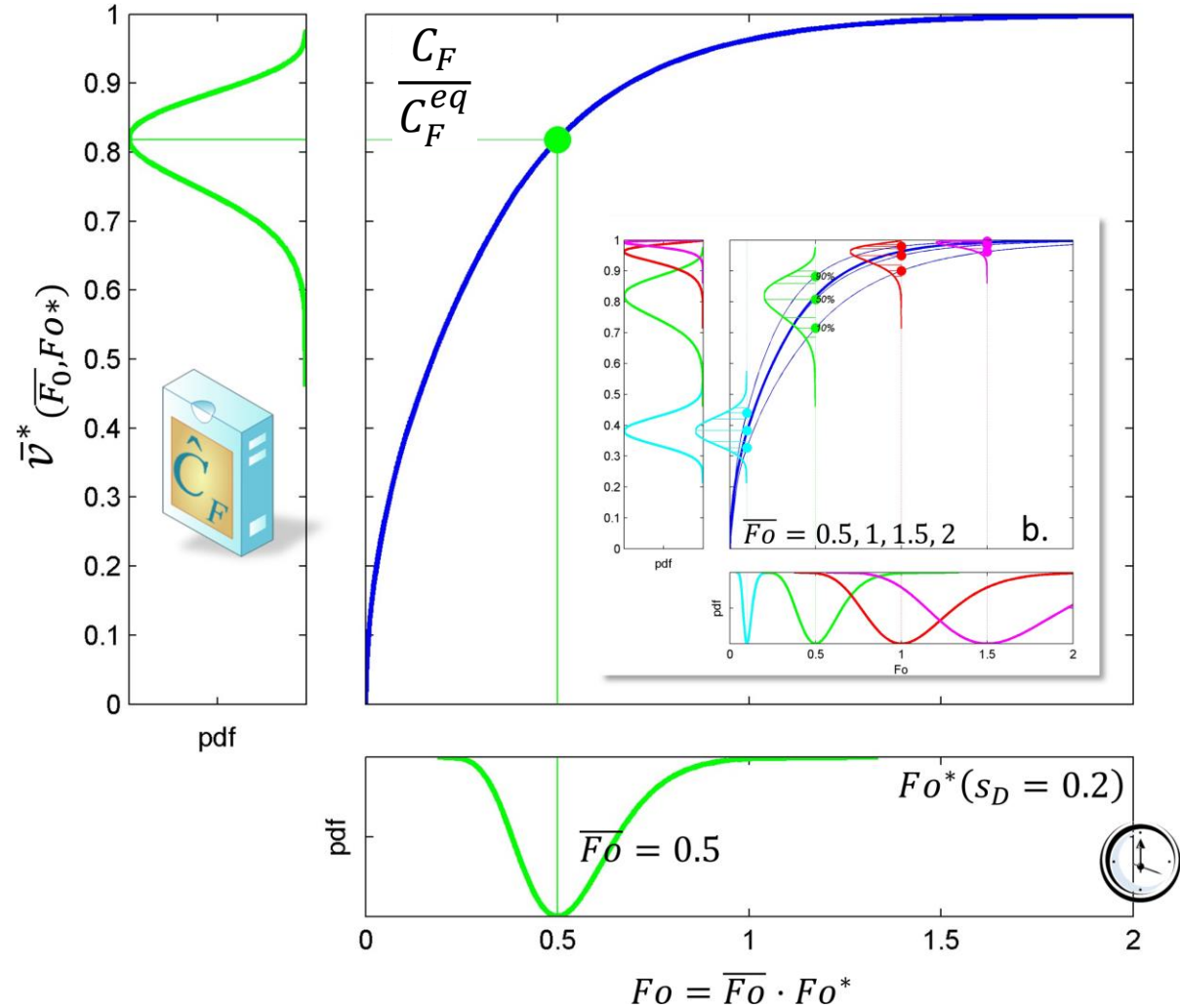
➤ Probabilistic modeling

Probabilistic modeling

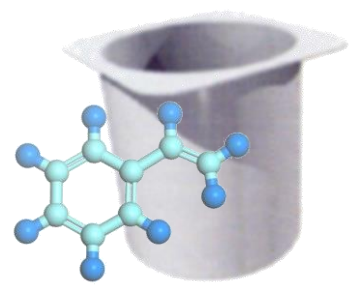
- ▶ Part of best practices
- ▶ "Mandatory" for risk assessment
- ▶ Uncertainty ≠ variability, it can be reduced by additional knowledge or model details.
- ▶ Monte-Carlo sampling can be avoided in several situations to reach almost real time simulation.

$$f_{\bar{v}^*}(v) = \sum_{k=1}^p f_{Fo} \left(\bar{v}^{*-1} \Big|_{Fo \in Y_k} (v) \right) \left| \frac{d}{dv} \bar{v}^{*-1} \Big|_{Fo \in Y_k} (v) \right|^{-1}$$

E.g., monotonic model



➤ Styrene from yoghurt pots: an example of forecast



$$p_r C \leq x = f \left(\begin{array}{l} \text{food, packaging, migrant } \mathbf{s} \\ \text{storage cond., uncertainty} \end{array} \right)$$

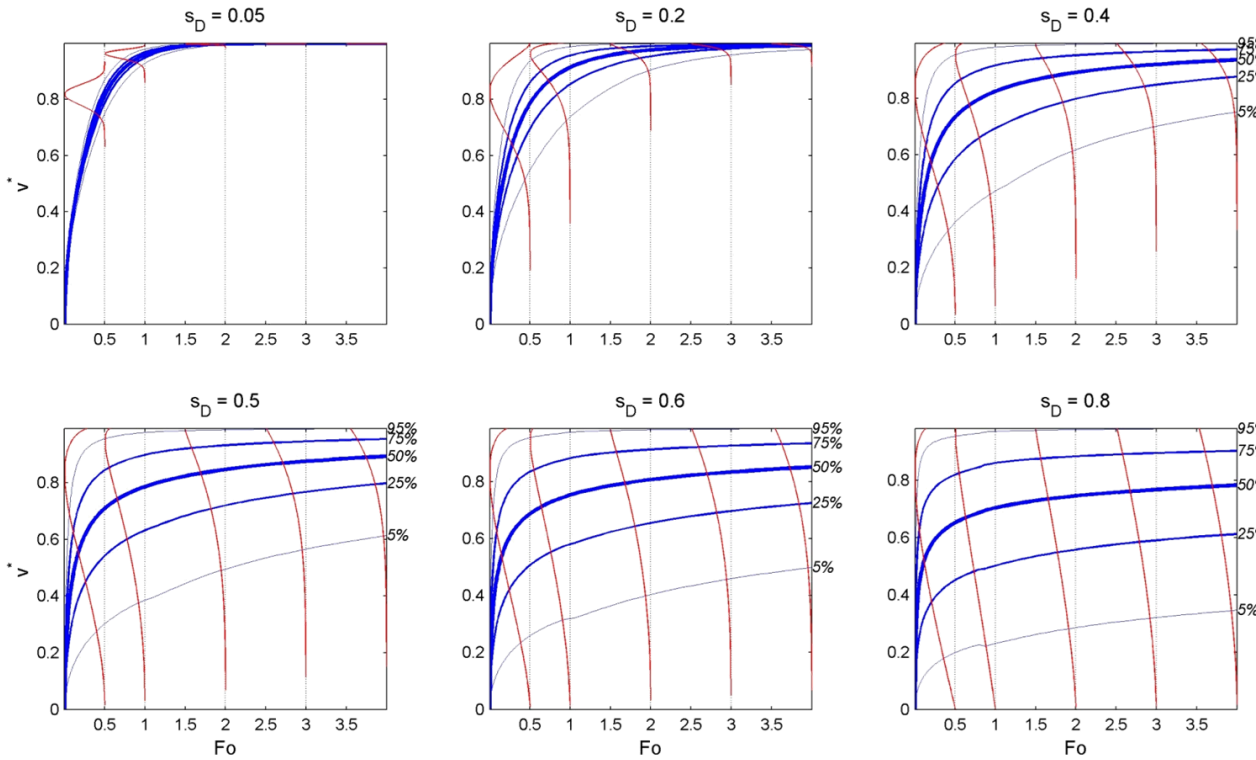
product scale

$$p_r E \leq y = g \left(\begin{array}{l} \text{food products } \mathbf{s}, \text{ packaging materials } \mathbf{s}, \text{ migrant } \mathbf{s} \\ \text{storage cond. } \mathbf{s}, \text{ uncertainty} \\ \text{consumption scenarios } \mathbf{s} \end{array} \right)$$

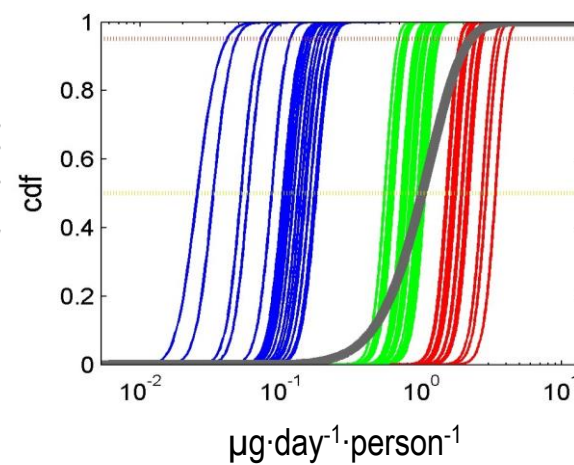
household scale

$$E_k = \frac{c_0 \cdot \bar{v}_\infty^*}{365 \cdot P_k} \cdot \sum_{i=1}^{N_k} \bar{v}_i^* F o_i, B i, K, L$$

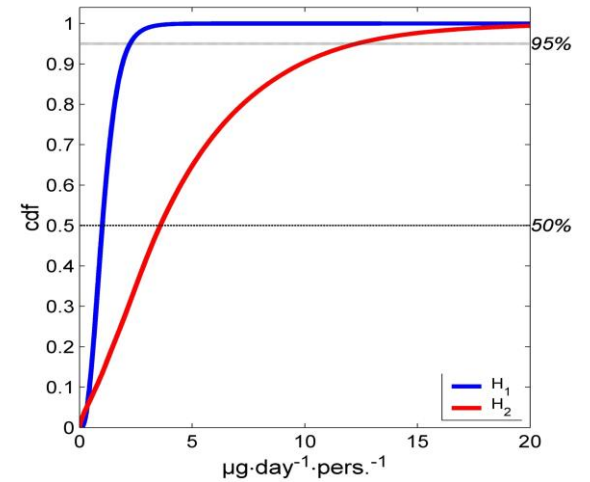
6122 Households
221,190 Purchases
1,930,257 Purchased units

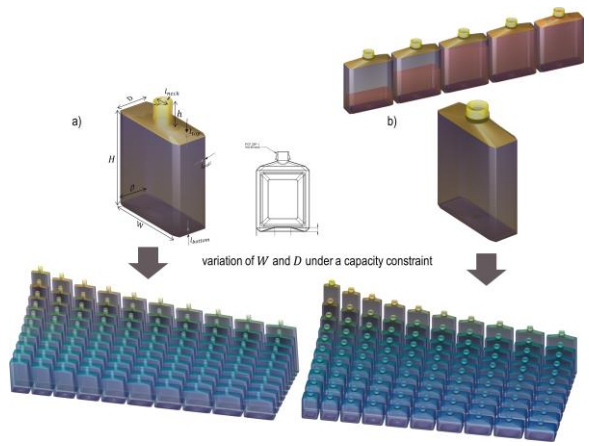


— high consumers (95th percentile, 20 households)
— intermediate consumers (50th percentile, 20 households)
— low consumers (5th percentile, 20 households)
— whole population (5330 households)
cdf = cumulative distribution function



2 physico-chemical scenarios

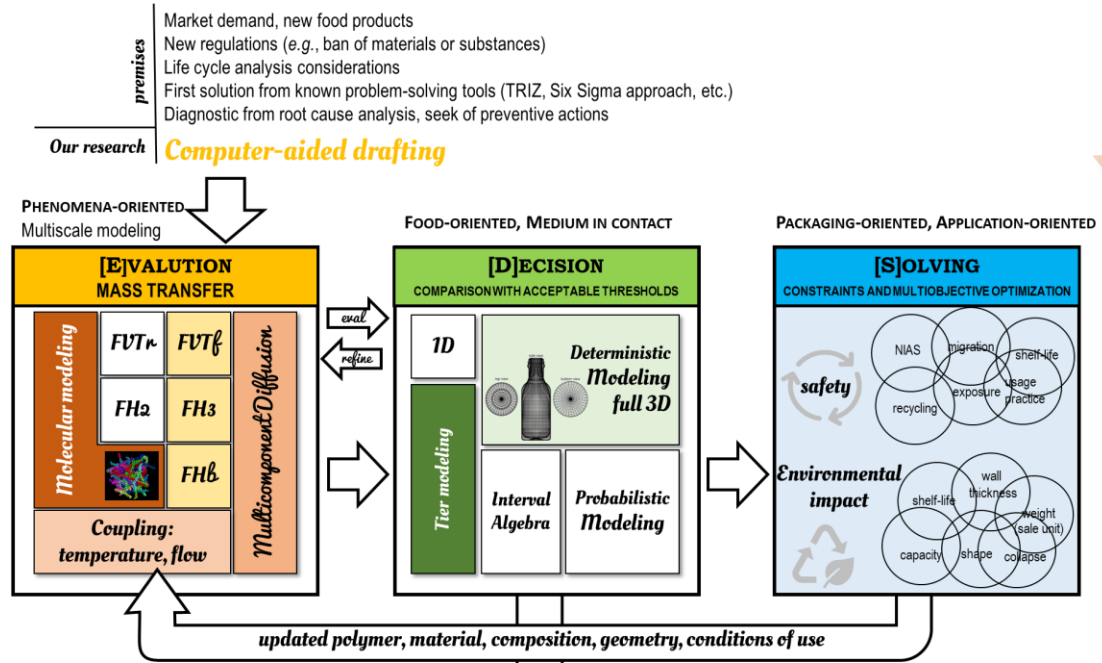




Example: redesign of PET bottle for alcoholic beverages (optimized shape, recycled content, reduced weight, improved shelf-life)

3D prototype printed the same day

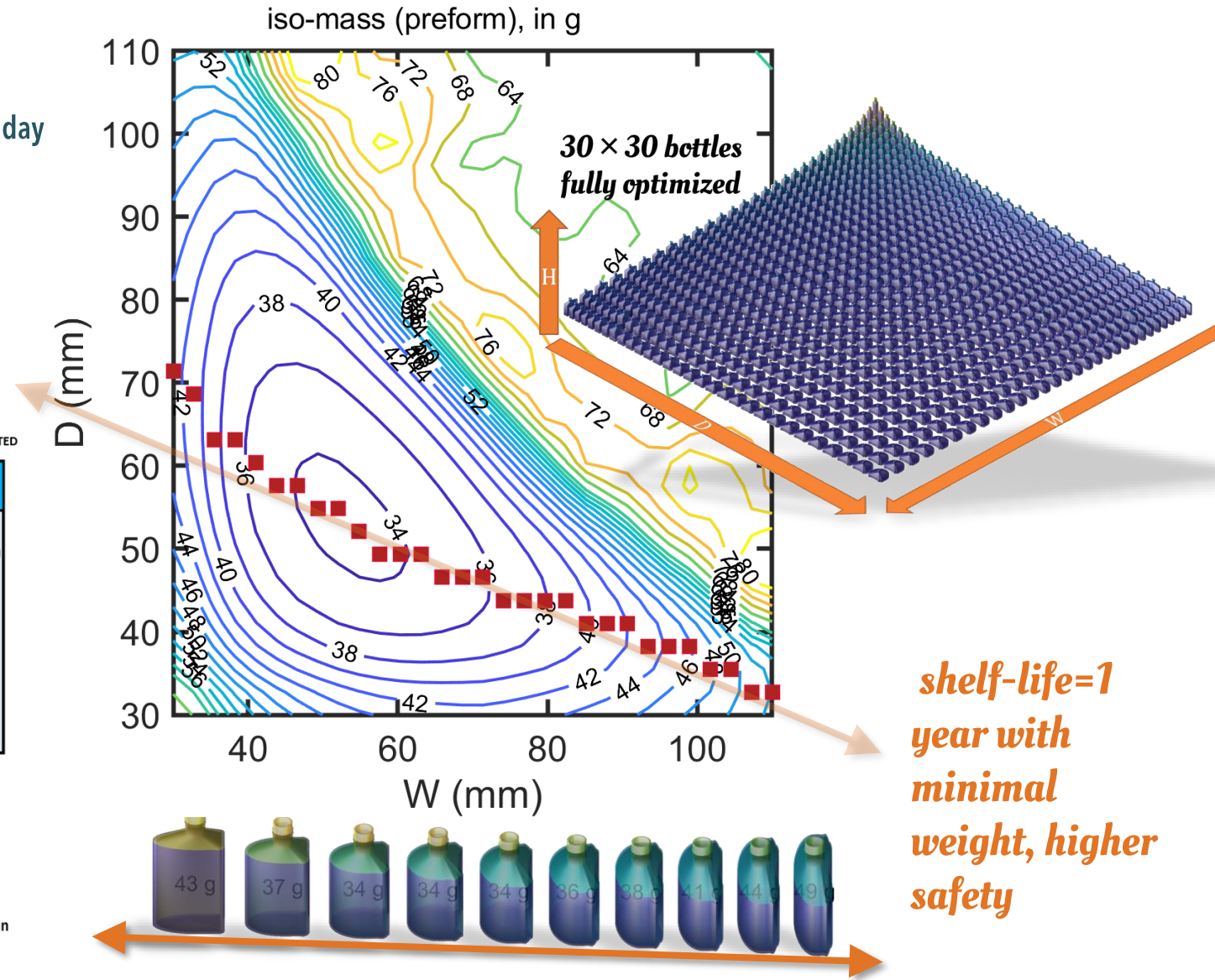
Integrated engineering



Feasible solutions (Optimal or Pareto-optimal)

Our research *Rapid prototyping*

applications
 Minimized waste, migration risk, optimized shelf-life, optimized process and supply chain
 Computer-aided engineering (mechanical resistance) and manufacturing (extrusion-blowing)
 Additional validation (e.g., consumer acceptance)
 Global environmental footprint
 Safe-by-design and eco-design approaches
 3D printing, augmented-reality



Zhu, Y., Guillemat, B., et Vitrac, O. (2019). Rational Design of Packaging: Toward Safer and Ecodesigned Food Packaging Systems. *Frontiers in Chemistry*, 7(349).

➤ EDUCATION

Three months online curriculum on packaging design

<https://fitness.agroparistech.fr/>



roatia, France, Germany, Portugal, Spain

Main menu About Us job offers

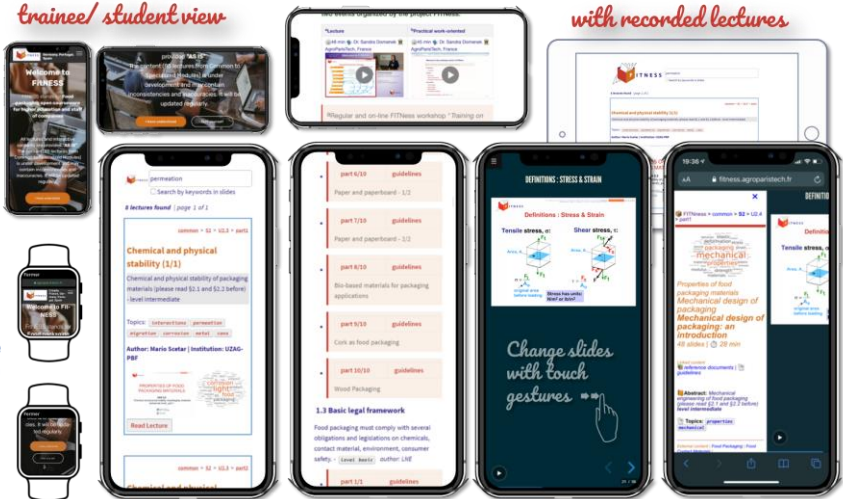
Welcome to FITNESS

Fitness stands for **Food packaging open courseware for higher education and staff of companies**

All lectures, interactive contents and Quizz are provided "AS IS". The content (85 lectures from Common to Specialized Modules) is under development and may contain inconsistencies and inaccuracies. It will be updated regularly.

trainee/ student view

with recorded lectures



ecodesign

Search by keywords in slides

7 lectures found | page 1 of 1

# num. lectures	book	recorded	guidelines	extra	case-studies	how-to	solution
5							

specialized > S5 > U5.3 > part1

Computer-aided FMECA applied to mass transfer

Computer-aided approaches facilitate the deployment of FMECA approaches. The lecture illustrates various situations calculated with the open-source software FMECAengine identification of critical steps, components, substances - level advanced

Topics: **design** **prevention** **safe-by-design** **migration** **risk** **safety** **modeling**

Author: Olivier Vitrac | Institution: INRAE

[Read Lecture](#)

2 slides found

THIS PROJECT HAS RECEIVED FUNDING FROM THE EUROPEAN UNION'S ERASMUS PROGRAMME UNDER CONTRACT N° 2017-1-FR01-KA202-037441

COORDINATOR ACTIA-LNE

COMPUTER-EVOLUTIONARY ECO-DESIGN & SAFE-BY-DESIGN

Case of plastic bottles for alcoholic beverages

Beverage Consumption rate Storage Supply chain

Life cycle

ACCELERATING THE INNOVATION PROCESS FULL DIGITAL PROTOTYPING

max min min

BONNE PRATIQUE

Co-funded by the Erasmus+ Programme of the European Union