

**Senate Community Affairs Committee**

**ANSWERS TO ESTIMATES QUESTIONS ON NOTICE**

**HEALTH PORTFOLIO**

**Additional Estimates 2013 - 2014, 26 February 2014**

**Ref No: SQ14-000100**

**OUTCOME:** 1 – Population Health

**Topic:** Safety of Nanomaterials in Food Packaging

**Type of Question:** Written Question on Notice

**Senator:** Siewert Rachel

**Question:**

- (a) Is it FSANZ's view that all of the nanomaterials currently being used in food contact materials available in Australia are safe for use with food?
- (b) If yes to (a), what is the basis for that conclusion?
- (c) If no to (a), what nanomaterials are of concern and what steps are being taken by FSANZ in response to those concerns?

**Answer:**

- a) FSANZ is not aware of any food packaging or other food contact materials that contain nanomaterials being used commercially in Australia. Respondents to a FSANZ survey of food packaging manufacturers in Australia and New Zealand conducted in 2013 did not identify any current commercial uses of nanotechnologies in food packaging.

Standard 1.4.3 – Articles and Materials in contact with Food provides permission for articles and materials to be in contact with food provided that they do not cause bodily harm. However, the Standard does not specify individual packaging materials for food contact or how they should be produced or used.

Standard 1.4.1 – Contaminants and Natural Toxicants, sets out the maximum levels for several contaminants and natural toxicants that may be present in food as a result of contact with the articles and materials regulated in Standard 1.4.3. Applications to amend this Standard require a suite of safety information, including information on particle size and morphology if the particle size influences the toxicity of the contaminant. The Standard does not currently list any nanomaterials.

- b) and c)  
Not applicable