



Course tutors

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Course Programme – Day 1

08.30	<i>Registration and refreshments</i>
09.00	Introduction
09.15	The Framework Regulation and General Philosophy for Food Contact Legislation in the EU
09.50	The Plastics Implementing Measure
11.10	<i>Morning refreshments</i>
11.30	The Plastics Implementing Measure continued
12.40	<i>Lunch</i>
13.40	Morning session continued
14.10	GMP, Declarations of Compliance and Compliance Strategies
14.50	<i>Comfort break</i>
15.00	Food Contact Health Scores
15.40	<i>Afternoon refreshments</i>
16.00	Colourants, Coatings, Inks and Adhesives
17.00	Recent and future developments in EU Legislation <ul style="list-style-type: none">• Future Legislation• NIAS• Recycling• Active and intelligent materials and articles
17.45	<i>Close of Day 1</i>
17.50	Optional confidential discussions on your food contact issues
18.00	<i>Networking drinks reception</i>

Course Programme – Day 2

08.00	<i>Registration and refreshments</i>
08.30	Nanotechnology
09.00	European National Legislation
09.45	Current and Future Paper Legislation
10.30	<i>Morning Refreshments</i>
10.50	Case Study on Compliance for Multi-Material Multi-Layer Laminates
11.30	EU Summary
11.45	FDA Regulation of Food Contact Materials
12.30	<i>Lunch</i>
13.30	Complying with FDA Regulations - 21 CFR
14.15	The Food Contact Notification Programme
15.05	What the FDA Does Not Regulate
15.45	FDA Summary
16:00	<i>Afternoon refreshments and close of course</i>