

Fact bite #9



Per- and polyfluoroalkyl substances (PFAS)

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PFAS have been used largely as grease and stain repellents in consumer products since the 1950s. They are known for their chemical stability and their high water & oil repellency.

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PFAS have been widely used in paper and board food contact materials such as popcorn bags, fast food wrappers, pizza boxes, and also in non-stick cookware such as frying pans.

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PFAS are highly resistant to degradation, leading to their persistent presence in the environment and in biota, including in 95% of all human samples taken globally.

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Multiple PFAS have been linked to adverse health effects such as liver toxicity, adverse developmental effects, and increased cancer risk. Many PFAS found in food contact materials have not been adequately tested for their potential toxicity.

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