

# Fact bite #53



## Inertness

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**Inertness describes a material's potential to react and exchange chemicals or compounds with the food or beverage it is in contact with.**

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**Examples of non-inert materials include plastics or paper & board. Materials like stainless steel, glass, or ceramics are highly inert.**

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**When food is in contact with a non-inert material, chemicals from the material may leach into the food and vice versa.**

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**An example of this is when a plastic container is stained red after storing tomato sauce in it. Not only did parts of the tomato sauce enter the container, but parts of the container also leached into the tomato sauce.**

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**Using more inert materials helps to prevent potentially harmful chemicals from leaching out of food packaging and other food contact articles into the food we eat.**

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