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FOR IMMEDIATE RELEASE

FINDINGS OF BPA IN CANNED FOODS DO NOT SUPPORT PUBLIC CONCERN

Washington, D.C. (May 18, 2010) -- The National Workgroup for Safe Markets' "report" on levels of bisphenol A (BPA) in canned foods does consumers a grave disservice. Rather than providing a statistically robust sample of BPA levels in cans, the Workgroup instead tested a small number of cans and used the results to assert scientific consensus where there is none.

"We are extremely disappointed that in their zeal to educate consumers, the Workgroup pursued a clear agenda. In doing so, it failed to provide readers with the full story on BPA in canned foods," noted Dr. John Rost, Chairman of the North American Metal Packaging Alliance, Inc. (NAMPA). "BPA-based epoxy coatings in metal packaging provide real, important, and measurable health benefits by reducing the potential for the serious and often deadly effects from food-borne illnesses. Although the science supports the continued safe use of epoxy coatings, the industry is actively pursuing alternatives to meet growing consumer demand brought on by reports like this. However, there is simply no drop-in alternative available for the widest spectrum of food and beverages. Without a thoroughly tested substitute, the report's recommendation to forgo canned goods sacrifices a technology that has prevented food-borne illnesses for more than 30 years."

"It is also unfortunate that the Workgroup relied on a controversial set of studies, using a technique that is not applicable to human exposure, to assert that it "knows" low doses cause harm. The scientific community has reached no such consensus. In fact, the report neglects a very important study recently released in the peer-reviewed *Journal of Toxicological Sciences*," continued Dr. Rost. "This study, conducted by scientists from the Environmental Protection Agency, provides strong new scientific evidence that exposure to BPA, even at extremely low doses, is safe. The EPA study, along with the reviews of regulatory bodies across the globe, provides an important counterpoint to the report issued today."

Regulatory agencies across the globe all agree BPA is safe for use in food packaging applications. Indeed, all of the major food safety agencies worldwide -- the European Food Safety Authority, Australia, New Zealand, Canada, Japan, United Kingdom, and Germany -- are in agreement on the safe use of BPA.

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About NAMPA

The North American Metal Packaging Alliance, Inc., and its members support sound science and trust the scientific review process that has protected our food supply for decades. For further information, visit www.metal-pack.org.

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The North American Metal Packaging Alliance, Inc. is an organization whose objectives are to support risk-based regulations in North America, influence regulation in other geographies, provide customers with needed information regarding well-founded technologies, and advocate risk-based decision-making in technology decisions.