



NORTH AMERICAN METAL PACKAGING ALLIANCE, INC.
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CANNED FOOD REPORT MISSES THE MARK ON KEY POINTS

Washington, D.C. (May 30, 2017) -- The North American Metal Packaging Alliance, Inc. (NAMPA) released the following statement in response to the Center for Environmental Health (CEH) report, "[Kicking the Can? Major Retailers Still Selling Canned Food with Toxic BPA.](#)"

As with its Buyer Beware report two years ago, NAMPA questions the newsworthiness of the report. Yes, retailers are still selling canned food with coatings produced using bisphenol A (BPA). Can coatings made with BPA are approved by the U.S. Food and Drug Administration (FDA), have an unprecedented track record in protecting against food borne illnesses, and can be used in all types of cans for all types of food. The fact that food and beverage makers are using these coatings is not surprising and certainly not worthy of any media coverage.

For several years, the metal packaging industry has been transitioning to coatings that do not use BPA in an effort to meet some consumers' preference for more inert packaging. But that transition is slow. Canned foods have long shelf lives and, therefore, it takes years to remove certain packaging materials from the store shelves. Nonetheless, as reported by CEH, the percentage of cans made with BPA has dropped from 70 percent two years ago to 40 percent today, and only 20 percent in California. It is disappointing that CEH did not specifically highlight this important finding in its report.

While NAMPA notes that the reported percentages in the CEH report seem consistent with what we might expect, NAMPA cannot comment on the validity of the processes used in the CEH survey, as there were no details given in the report. To the best of NAMPA's knowledge, neither the analytical approaches used nor the data generated were evaluated by third parties or subject to scientific peer review. Most within the scientific community recognize that peer review helps to maintain standards of quality, improve performance, and provide credibility. It is unclear why CEH should get a pass on robust scientific review and transparency.

Finally, while CEH may have a contrary opinion, NAMPA believes CEH should properly inform its readers of the evaluation of safety on the use of BPA as a starting material in the production of epoxy can coatings by the U.S. FDA, the European Food Safety Authority, Health Canada, and several other global regulatory agencies. All of those reviews have clearly stated that the current use of BPA in food packaging is safe. Readers should also be aware that other can coating technologies are also evaluated by FDA prior to commercialization. FDA evaluates can coatings because, regardless of the coating used, there will be contact with the food or beverage product, and as such, there will be small amounts of the coating migrating to the food product. In other words, despite how it may be presented in the CEH report, consumers know that all can

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coatings used in metal packaging of food and beverage in the U.S. have been reviewed for safety by FDA.

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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.