



# Mineral Oils in foods: mosh moah



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Mineral oils are by products derived during refining crude oil.

MOAH: mutagenic, carcinogenic, endocrine disruptors.

MOSH: accumulates in body, might cause disfunctions.

These end up in our foods through:

- ) packaging (eg from printing inks in recycled paper)
- ) additives eg releasing agents
- ) lubricants
- ) “background” exposure

Many surveys (jecfa; efsa; fsa) in recent decades show:

- Food Industry wide spread problem
- All actors in supply chain contribute
- Focus: recycled paper/food packaging
- reported ADI's: 0-20 mg/kg bd weight; health assessment not available





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## For cocoa:

- a) fresh cocoa does not contribute
- b) jute bags seem to have limited contribution
- c) packaging material (eg carton) contribute
- d) lubricants; background uptake (transport) contribute
- e) no maximum levels are set



november 2015: report mosh/moah in: rice; pasta's; chocolate; etc..  
july 2016: demands public recall in Germany.

## Foodwatch petition:

- a) mandatory requirement of functional barriers in (recycled) paper and board food packaging
- b) specific limit values for MOSH and MOAH in food.



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Technical:

- ) participation in research – sharing of toolbox guidelines
- ) consult ICCO concerning jute batching oils
- ) informing members through reactive statement (july 2016)
- ) promoting FCC guidelines for shipment of cocoa (dressing)

To Foodwatch:

- ) must be pointed out that problem is food industry wide
- ) regarding recall-demand: can we oppose - how

