

## Q&A

### EHEC Crisis in Europe

#### ***Can you guarantee that your packaging is safe to use?***

Corrugated board packaging has for many decades been, and still is, the preferred transport packaging for food products.

It is clean and hygienic, because temperatures of over 100 °C, which kill all EHEC bacteria, are applied during the manufacturing process. Each box is used for only one delivery.

#### ***How sure can you be sure that your packaging is free from EHEC Contamination?***

EHEC is a strain of E. coli (Escherichia coli) which belongs to the bacteria group called Enterobacteriaceae. The optimum environment for these bacteria is a temperature between 25 °C and 40 °C, combined with sufficient moisture. However, they are not able to survive temperatures above 70 °C.

Corrugated board is manufactured by combining layers of paper in a unique structure that gives the packaging its lightness and strength. The manufacturing process uses heating elements with temperatures between 180 °C and 200 °C. The material itself reaches temperatures of at least 100 °C three times, once during the manufacturing of the paper itself, and twice during the process of conversion to corrugated board.

#### ***Can your packaging carry contamination from one product to another?***

Contamination of one product with another is impossible because each box is used only once. After use the package is sent for recycling into paper during which the material is again heated to temperatures exceeding 100 °C.

#### ***Which legislation is covering your area?***

Deliveries to the food supply chain are covered by the EU regulations 1935/2004/EC and 2023/2006/EC concerning Good Manufacturing Practice for materials and articles intended to come into contact with food, as well as by national legislation

#### ***What quality standards do you follow?***

In connection with the food packaging we follow both Good Manufacturing Practice and hygiene standards:

- FEFCO International Good Manufacturing Practice Standard
- International Food Standard IFS 5.0 as it relates to packaging together with the IFS Packaging Guidance document from June 2010
- BRC IoP Global Standard for Packaging and Packaging Materials
- EN 15593, European Standard about Hygiene Management by the Manufacturing of Food packaging

***What audits are carried out during production?***

Thanks to the process temperatures of above 100 °C we can exclude that bacteria can survive the paper and the corrugated board manufacturing processes.

***What guidelines are given to your customers to ensure that they store and handle their packaging in a hygienic manner?***

Hygroscopic materials like paper or corrugated board should be stored in a dry climate providing sufficient ventilation. Relative humidity should be kept at a level lower than 65 %

***Why should producers, distributors and retailers use corrugated packaging?***

Corrugated packaging is the perfect transport method. Made from renewable resources it is a sustainable solution. Easy storage and safe transport of goods are ensured. Display-friendly designs are able to carry important handling and branding messages. Strong communication to consumers helps drive sales. With temperatures far greater than those at which EHEC bacteria can survive occurring three times during manufacturing, the Corrugated Packaging industry offers efficient solutions for a safe food logistics chain.