BUSINESS PLAN

CEN/TC 194
USTENSILE IN CONTACT WITH FOOD

EXECUTIVE SUMMARY

Business environment
The general title of CEN/TC 194 *Utensils in contact with food* actually covers a number of distinct product areas, notably ceramics, metalware, glassware and plastics, and a number of different uses such as cooking, serving, transport, storage and packaging. The approach to standardization in each sector and the organization of the market can be quite different. One thing they do share is a need to be aware of product safety requirements and relevant National and European regulations.

Benefits
The standards developed by TC 194 are intended to be used by manufacturers, test houses, retail buyers and consumer groups to ensure that product meets the needs of consumers in a large market in terms of safety, durability and fitness for purpose.

Priorities
Articles in contact with food are used in all households, restaurants, hotels, residential establishments, rail and air transport, preparation of food and its transport – it is all pervasive. The Committee's work will impact on the supply chain of manufacturers, wholesalers and retailers through to the end-user. The European market has relied upon the inherent good manufacturing practice within Europe to set the standards for the market. The rationalization of manufacturing in Europe and the penetration of the market by imports has increased the need for standards to provide wholesalers and retailer's buyers with a basis for judging value for money and to be able to exclude unsafe product.

1 BUSINESS ENVIRONMENT OF THE CEN/TC

1.1 Description of the Business Environment

The following political, economic, technical, regulatory, legal, societal and/or international dynamics describe the business environment of the industry sector, products, materials, disciplines or practices related to the scope of this CEN/TC, and they may significantly influence how the relevant standards development processes are conducted and the content of the resulting standards:

– CEN/TC 194 covers distinct products areas, notably ceramics, metalware, glassware and plastics, and a number of different uses such as cooking, serving, transport, storage and packaging.

– Already actively involved in CEN/TC 194, national delegations are national companies, national associations, health and safety organisations, laboratories and national standard organisations. The approach to standardization in each sector and the organization of the market can be quite different. One thing they do share is a need to be aware of product safety requirements and relevant National and European regulations.

– The main drive for standardization comes from the members themselves in response to perceived needs in the marketplace. The factors that affect these needs are primarily economic and technical. The sale of unsafe goods, whether imported or manufactured in Europe, can do serious damage to a company's reputation and it is in their best interests that there is a recognized and accepted standard. In the case of emerging technologies there is often a need to standardize as early as possible to provide information for manufacturers, distributors and consumers.

– Specifications have been developed by European Commission concerning Methods of analysis for materials and articles intended to come into contact with foodstuffs. These are currently being reviewed with regards to commission regulation (EU) n° 10/2011 on plastic materials and articles intended to come into contact with food.

– European Directives/ regulations relating to the work of this committee include:

– 2014/68/EU of the European parliament and of the council of 15 May 2014 on the harmonisation of the laws of the Member States relating to the making available on the market of pressure equipment

– Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC

– Commission regulation (EU) n° 10/2011 on plastic materials and articles intended to come into contact with food.

– Council of Europe Resolution CM/Res(2013)9 on metals and alloys used in food contact materials and articles

1.2 Quantitative Indicators of the Business Environment

The following list of quantitative indicators describes the business environment in order to provide adequate information to support actions of the CEN /TC:

Because of the fragmented nature of the sector it is not possible to give detailed statistics about the size of the market, since information from different constituent industries (if there is any Europe-wide information at all) is often expressed in incompatible formats, and it is not always possible to separate out information relating only to the scope of the committee. For instance, figures relating to glassware could include packaging and tableware as well as other products, but only the tableware is of interest.

The products are classified according to different NACE codes (pan-European classification system which groups organisations according to their business activities) such as:
– C23.1.3 - Manufacture of hollow glass
– C23.4 - Manufacture of other porcelain and ceramic products
– C25.7.1 - Manufacture of cutlery
– C25.9.9 - Manufacture of other fabricated metal products n.e.c.
– C27.5.2 - Manufacture of non-electric domestic appliances

The ubiquitous nature of these products is a good indicator of the importance and value of the market, and their place in everyday life highlights the need for safety and quality in their production and distribution. There is a definite trend towards the sourcing or manufacture of these goods outside Europe.

2 BENEFITS EXPECTED FROM THE WORK OF THE CEN/TC

One benefit is to allow experts to meet in a recognized structure, to write together standards which are used by all.

The output has been a range of Standards that addresses all the important requirements of safety, durability and fitness for purpose of materials and articles in contact with food. The benefit is to remove technical barriers to trade and open markets throughout Europe. European standards prepared by a CEN technical committee replace national standards on the same subject, in all member bodies of CEN.

Since the beginning of CEN/TC 194 work, 26 Technical specification and 53 European standards have been published. Futhemore, 8 EN ISO Standardshave been published, these identical EN and ISO standards are meant to be used world-wide.

3 PARTICIPATION IN THE CEN/TC

All the CEN national members are entitled to nominate delegates to CEN Technical Committees and experts to Working Groups, ensuring a balance of all interested parties. Participation as observers of recognized European or international organizations is also possible under certain conditions. To participate in the activities of this CEN/TC, please contact the national standards organization in your country.

4 OBJECTIVES OF THE CEN/TC AND STRATEGIES FOR THEIR ACHIEVEMENT

4.1 Defined objectives of the CEN/TC

The objectives of CEN/TC 194 are to develop and maintain Standards on:

– Materials and articles in contact with foodstuffs
– Validation and interpretation of analytical methods, migration testing and analytical data for materials and articles in contact with food
– Cookware – Mechanical dishwashing resistance of utensils
– Domestic water kettles and coffee makers
– Insulated containers for domestic and professional use in contact with food
– Pressure cookers for domestic use
– Non metallic table ware
– Cutlery and related items

4.2 Identified strategies to achieve the CEN/TC.s defined objectives

CEN/TC 194 has established several working groups (WG) in charge of specific standards:

– WG 1 “Cookware”
– WG 3 “Non-metallic tableware”
– WG 4 “Cutlery and related items”
– WG 6 “Insulated containers for domestic use in contact with food”
– WG 7 “Methods of test for monomers”
– WG 8 “Overall migration”

Even if the working groups work independently, collaboration between working groups may be necessary in some cases, for example when a standard encompasses both metallic and ceramic cookware. The working groups usually provide their own source documents and progress the work, wherever possible, working by correspondence in an effort to cut development times and costs.

The priorities of the TC are now to revise existing technical specifications in order to take into account the evolution of the state of the art and the impact of regulation 10/2011.

CEN/TC 194 has several liaisons:

• with CEN committees/working groups to co-ordinate the development of standards and to be kept informed of the work made by other committees:
  – CEN/TC 132/WG 7 (*Aluminium and aluminium alloys/Sheets, strips and plates*)
  – CEN/TC 172/WG 3 (*Pulp, paper and board/Analytical methods for the assessment of paper and board in contact with foodstuffs*)
  – CEN/TC 252 (*Child use and care articles*)
  – CEN/TC 261/SC 2 (*Packaging/Primary packaging*)

• with affiliate participation
  – BAS (Bosnia & Herzegovina)
  – JSMO (Jordan)

• with other organisations which are interested by CEN/TC 194 work:

– FEPF - Fédération Européenne des Industries de Porcelaine et de Faïence de Table et d'Ornementation
– AOAC International
– FEC - Federation of European Cutlery, Flatware Hollowware and Cookware Industries

4.3 Environmental aspects

Environnemental aspects of products dealt within CEN/TC 194 have not been considered yet. A review of the key environnemental issues should be conducted in a near future, in order to give appropriate guidance on how they could be addressed.

5 FACTORS AFFECTING COMPLETION AND IMPLEMENTATION OF THE CEN/TC WORK PROGRAMME

The most important factor causing delays in the delivery of standards is the lack of consensus caused by different National Regulations**.**

External factors, for which there is no control, can influence the work progress, e.g tests, results of laboratories.