**Food Ingredients & Packaging FDA regulations**

<https://www.fda.gov/food/food-ingredients-packaging#:~:text=FDA%20regulates%20the%20safety%20of,processed%2C%20packaged%2C%20and%20labeled>.

**Food Contact Substances** – components of food contact materials, including packaging.

- any substance that is intended for use as a component of materials used in manufacturing, packing, packaging, transporting, or holding food if such use of the substance is not intended to have any technical effect in such food. Common types of food contact substances include coatings, plastics, paper, adhesives, as well as colorants, antimicrobials, and antioxidants found in packaging.

**Food Contact Notification Program** – within center of Food Safety and Applied Nutrition office of food additive safety. (Submit a FCS notification to FDA and how food contact notifications review process works)

**Food Additive** – any substance the intended use of which results or may reasonably be expected to result, directly or indirectly, in its becoming a component or otherwise affecting the characteristic of any food.

**Generally Recognized as Safe** - GRAS

**Scope** - Food contact notifications are required only for new uses of FCSs that are food additives. Can submit a FCN to clarify but it is not needed if substances/methods are already seen at GRAS.

**Notification for a food contact substance formulation** - Occasionally, individuals may wish to verify compliance of the components of a particular food contact material. In such instances they may submit a NFCSF.

To find whether or not a substance can come in contact with food go here

<https://www.cfsanappsexternal.fda.gov/scripts/fdcc/?set=IndirectAdditives>

FDA requirements:

<https://library.e.abb.com/public/c8d0f0cc8054d7fdc125799f0059d330/Sanitary%20Robotic%20Food%20Packaging%20White%20Paper.pdf>

**TTB Alcohol and Tobacco Tax and Trade Bureau**

I looked through their website. It completely pertains to what they put in their drink. Does not affect anything we do for product specifications.

-But this is where Matthew found that we have to fill the wine pouches to within a certain percentage of the total volume (to make sure customers aren’t getting cheated out of product)

ANSI guidelines: where our requirement for emergency off-switch technically comes from (Matthew told us to do it because it is useful to have but ANSI requires it)

<https://www.machinesafetyspecialists.com/u-s-safety-standards/ansi-b11-19/>