

Foods are exposed to an enormous number of different materials on a daily basis, and are identified by the term **MOCA (Materials and Objects Intended to Come Into Contact with Food)**.

Any of these materials may be a source of contamination, either by micro-organisms on their surface or by undesirable substances released to the food during contact.

These issues are dealt with by national and Community legislative and regulatory provisions which, in recent years, have become the point of reference with which to deal compulsorily when a producer intends to place on the market a product that, in its normal use, is expected to come into contact with a food.

In Europe, according to **art. 3 of EU Regulation 1935/2004**, all materials intended to come into contact with food must not transfer components in such quantities as to involve:

- risks to human health;
- an unacceptable change in the composition of the food;
- deterioration of the organoleptic characteristics of the food.

The other applicable European Regulation is **2023/2006/EC**, which provides in art. 5 for the adoption of a quality management system and classic good manufacturing practices (**GMP**).

As of 31st July 2017, **Legislative Decree 29/2017** - Penalties for materials and objects intended to come into contact with food products and foodstuffs has been in force. It provides for all companies to which MOCA legislation is applicable to register with the SUAP (Sportello Unico Attività Produttive - Single Desk for Productive Activities) of the Municipality of competence and to comply with the above regulations.

The purpose is to be included in a national list of companies operating in the sector. Following this registration, the ASLs started to carry out checks at the companies.



- **FOCUS MACHINES:** A series of specific standards has been formalised, designed for particular types of **food processing machinery** (UNI EN 453, UNI EN 1673, UNI EN 12041 etc.), and general standards on the precautions to be taken for all other types of machinery intended to come into contact with food (UNI EN 1672-2, UNI EN 14159).
- **FOCUS PACKAGING:** Standards have also been defined that require special attention from **producers of packaging materials**, to ensure their hygienic safety (UNI EN 15593:2008 - Hygiene management in the production of packaging for food products).