

Memorandum

Date: September 22, 2022

To: Vanee Komolprasert, Ph.D., P.E., Division of Food Contact Substances (HFS-275)

Through: Mariellen Pfeil, Lead Biologist, Environmental Team, Division of Science and Technology (HFS-255)

Mariellen Pfeil -S Digitally signed by Mariellen Pfeil -S Date: 2022.09.22 15:08:07 -04'00'

From: Antonetta Thompson-Wood, Physical Scientist, Environmental Team, Division of Science and Technology

(HFS-255)

Subject: Finding of No Significant Impact (FONSI) for Food Contact Substance Notification (FCN) 2243:

Pentaerythritol (CAS Reg. No. 115-77-5)

Notifier: Kaneka North America

Attached is the FONSI for FCN 2243, which is for the use of pentaerythritol (CAS Reg. No. 115-77-5) as a nucleating agent in the manufacture of poly((R)-3-hydroxybutyric acid-co-(R)-3-hydroxyhexanoic acid) (PHBH, CAS Reg. No. 198007-37-3) authorized under FCN 1835 for use in the manufacture of food contact materials. This FONSI explains how the Food and Drug Administration (FDA) has met the requirements under the National Environmental Policy Act (NEPA) for this FCN.

After this FCN becomes effective, copies of this FONSI, and the notifier's environmental assessment (EA), dated September 20, 2022, may be made available to the public. We will post digital transcriptions of the FONSI, and the EA on the agency's public website.

Please let us know if there is any change in the identity or use of the food-contact substance.

Antonetta

Digitally signed by Antonetta
Thompson-wood -S

Date: 2022.09.22 14:05:16 -04'00'

Antonetta Thompson-Wood

Attachment: Finding of No Significant Impact (FONSI)

FINDING OF NO SIGNIFICANT IMPACT

Food Contact Substance Notification (FCN) 2243, submitted by Kaneka North America for the use of pentaerythritol (CAS Reg. No. 115-77-5) as a nucleating agent in the manufacture of poly((R)-3-hydroxybutyric acid-co-(R)-3-hydroxyhexanoic acid) (PHBH, CAS Reg. No. 198007-37-3) authorized under FCN 1835 for use in the manufacture of food contact materials. The FCS is for use at levels not to exceed 1.5 weight percent in PHBH, in contact with aqueous, acidic, fatty, and dry foods (Food Types I-V, VIB, and VII-IX) under Conditions of Use C through G. The FCS is also for use at levels not to exceed 1.0 weight percent in PHBH, in contact with alcoholic beverages containing up to 8 percent of alcohol (Food type VIA) under Conditions of Use E through G. The FCS is not for use in contact with infant formula and human milk. Such uses were not included as part of the intended use of the substance in the FCN.

The Office of Food Additive Safety has determined that allowing this notification to become effective will not significantly affect the quality of the human environment and, therefore, an environmental impact statement (EIS) will not be prepared. This finding is based on information submitted by the notifier in an environmental assessment (EA), dated September 20, 2022. The EA was prepared in accordance with 21 CFR 25.40. The EA is incorporated by reference in this Finding of No Significant Impact (FONSI) and is briefly summarized below.

The FCS is intended for use as a nucleating agent in the manufacture of PHBH authorized under FCN 1835 for use in the manufacture of food contact materials. Finished food-contact articles containing the FCS will be utilized in patterns corresponding to the national population density and will be widely distributed across the country. Disposal, recycling, and combustion rates of food contact articles manufactured with the FCS will correspond with The United States Environmental Protection Agency (US EPA) Advancing Sustainable Materials Management: Facts Sheet, Assessing Trends in Materials Generation and Management in the United States, November 2020¹. Post-consumer disposal of food-contact articles containing the FCS will be to landfills and municipal waste combustors (MWC) complying with 40 CFR Parts 258 and 60, respectively. No significant impact on the concentrations of and exposures to any substances in air, water, or soil are anticipated. Due to EPA's regulations governing landfills at 40 CFR Part 258, leaching into the environment by food-contact articles manufactured with the FCS is not anticipated. Further, because of the regulations at 40 CFR Part 60, and others, no significant impacts are expected from incineration of the FCS at MWCs. Thus, the use of the FCS as proposed is not expected to result in significant environmental impacts.

The EA also considered the impact of greenhouse gas (GHG) emissions. Based on information provided in a confidential attachment to the EA, the total estimated GHG emissions resulting from the combustion of food-contact articles manufactured with the FCS in this notification is below 25,000 metric tons CO₂ equivalent, the US EPA threshold for mandatory reporting of GHG emissions (40 CFR 98.2). Therefore, no significant environmental impacts are anticipated.

Manufacture of the FCS, its use in PHBH, and the final conversion to finished food-contact articles and packaging will consume energy and resources in amounts comparable to the manufacture and use of other additives. Therefore, no net increase in the use of energy and resources from the use and disposal of food-contact articles manufactured with the FCS is expected. No mitigation measures are needed since no significant adverse environmental effects are expected from use and disposal of food-contact articles manufactured with the FCS, nor do we expect significant environmental impacts, which would necessitate alternative actions to those proposed in this FCN. The alternative to not allowing the FCN to become effective would be continued use of materials that the FCS would otherwise replace; therefore, this action would have no significant environmental impact.

.

 $^{^1\} https://www.epa.gov/sites/production/files/2020-11/documents/2018_ff_fact_sheet.pdf\\ www.fda.gov$

As evaluated in the EA, the proposed use of the FCS as described in FCN 2243 will not significantly affect the human environment; therefore, an EIS will not be prepared.

Antonetta Thompson-

Digitally signed by Antonetta

Prepared by wood -S

Thompson-wood -S Date: 2022.09.22 14:05:49 -04'00'

Antonetta Thompson-Wood

Physical Scientist, Environmental Team

Office of Food Additive Safety

Center for Food Safety and Applied Nutrition

Food and Drug Administration

Mariellen Pfeil -S Digitally signed by Mariellen Pfeil -S Date: 2022.09.22 15:08:47 -04'00'

Approved by

Mariellen Pfeil

Lead Biologist, Environmental Team

Office of Food Additive Safety

Center for Food Safety and Applied Nutrition

Food and Drug Administration