

The Value and Safety of BPA in Food Packaging



[Bisphenol A \(BPA\)](#) is a building-block chemistry that has been used for decades, including in foodpackaging materials. However, some states have recently introduced [proposals](#) that would prohibit the manufacture, distribution, or sale of food packaging containing intentionally added bisphenols, including BPA. These bills would regulate BPA as part of a broad chemical class, limiting the use of materials that have been extensively reviewed and deemed safe as used in food contact applications by the U.S. Food and Drug Administration (FDA) and other global regulatory authorities.

BPA-Based Polycarbonate in Food Packaging Products

BPA is a key ingredient in polycarbonate plastics used in durable materials and applications, including food storage containers and service-ware. BPA chemistries offer a unique combination of safety, durability, and performance characteristics, including:

Shatter Resistance

Stain Resistance

Heat Resistance

Durability

Why BPA-Based Materials Are Used in Food Packaging

BPA chemistries have long been used in food contact applications because they:

- Prevent food contact with metal surfaces, reducing corrosion and contamination.
- Protect against spoilage and foodborne illness.
- Help maintain shelf life and food safety.
- Enable lightweight, recyclable packaging solutions.



Safety & Regulation of BPA

BPA is one of the [most thoroughly researched chemicals](#) in use today and has a safety track record of more than 50 years.

- The U.S. Food and Drug Administration has published safety assessments of BPA since 2008 [concluding that BPA does not present a health risk](#) for approved food contact uses and states that “BPA is safe at the very low levels that occur in some foods.”
- FDA published the CLARITY Core Study, the [largest scientific effort](#) ever on the safety of BPA, where scientists exposed rodent subjects to BPA for a period of two years. [Results](#) found no adverse health effects at typical exposure levels.
- The National Institute of Environmental Health Sciences and Centers for Disease Control and Prevention have performed extensive [biomonitoring that confirms](#) widespread low-level exposures to BPA, which FDA considers within safety margins.
- Along with U.S. FDA, governments that have confirmed BPA safety include [Australia](#), [New Zealand](#), [South Korea](#), and [Japan](#).



Potential Impacts of BPA Bans or Restrictions

Broad, class-based regulations could override [established, science-based determinations](#) that BPA is safe as used in materials that come into contact with food.

SUPPLY CHAIN IMPACTS & CONSIDERATIONS

Restrictions on BPA may affect:

- Food and beverage manufacturing¹
 - Agriculture and food processing²
 - Packaging manufacturing³
 - Restaurants and food service⁴
 - Chemical and material supply chains⁵

These sectors are highly interconnected and essential to food production and distribution systems, as BPA is widely used in polycarbonate plastics, epoxy resins, coatings, adhesives, and other foodcontact materials that span packaging, processing, and storage across the full supply chain.

KEY ECONOMIC & OPERATIONAL CONSIDERATIONS

- **Increased costs** – Material changes may require new production processes and inventory management.
- **Lengthy validation** – Alternatives must meet strict safety, performance, and regulatory standards.
- **Food waste risks** – Less effective packaging may increase spoilage.
- **Higher prices** – Added production and logistics costs can raise food prices.
- **Regulatory complexity** – Diverging standards can increase compliance challenges.

Bottom Line

- BPA plays a critical role in protecting food safety and quality.
- Its safety is supported by extensive scientific evidence and global regulatory review.
- Broad restrictions may create supply chain, cost, and sustainability challenges.
- Alternatives require significant validation to ensure comparable safety and performance.

The American Chemistry Council promotes the business interests and general welfare of the polycarbonate and bisphenol A (BPA) industry through relevant technical, communications, and public policy activities. The membership consists of major manufacturers of polycarbonate plastic and BPA worldwide. For more information about BPA, please visit FactsAboutBPA.org.

SAFE EXPOSURE LIMITS OF BPA

A consumer would have to ingest more than
1,300 POUNDS OF FOOD AND BEVERAGES
every day to exceed the safe levels of BPA
set by U.S. regulatory agencies.

