

Anchor Packaging

To Whom It May Concern,

We appreciate the opportunity to comment on the draft of Safer Products for Washington Cycle 2 Priority Products Report. Anchor Packaging is a leader in designing and manufacturing rigid food containers and food service cling film in the USA. We are committed to protecting food and the environment by using materials that reduce food and packaging waste to conserve valuable natural resources. Preserving the taste, temperature, and texture of food is core to who we are. Food waste poses great environmental risk and has far-reaching impacts on our society and planet. Our product portfolio includes cling film used throughout the foodservice industry. Our comments below are directed towards PVC film materials and the vital role the material plays in keeping consumers safe and reducing food waste.

Feedback on PVC Film For Use In Foodservice Operations

- PVC film is a cost-effective, high-performing, and consequently essential foodservice product used universally across foodservice channels including restaurants and grocery
- There are 33k foodservice locations in Washington State (including 22k independent operators).
- 2.3k grocery locations in Washington (1.1k independents)
- 18k restaurant locations in Washington (12.8k independents)
- PVC film's performance capabilities enable it to improve food safety, reduce food waste, mitigate food deserts, and control costs for both consumers and foodservice operators.
- Improve food safety
- Restaurants and other prepared foodservice operators rely daily on cling film during food preparation to protect food from bacteria and other contaminants.
- Reducing food waste
- PVC film significantly extends retail food shelf life keeping food safe from germs, dirt, and other contaminants.
- PVC film also keeps food visually appealing (for example, by regulating moisture and oxygen transmission to prevent packaged meat from turning gray or darkening). It helps retain the "Bloom" – the red color of meat protein.
- As a result, more food gets eaten, not wasted (this reduced overall system costs and limits the foodservice supply chain's overall GHG impact).
- Mitigating food deserts
- Longer shelf life enables longer supply chains with greater reach into traditionally underserved areas.
- Importantly, PVC film's primary retail application protects critical nutritional inputs for consumers: uncooked meat, poultry, fish, and fresh produce.
- Providing cost control for both consumers and foodservice operators
- PVC film helps prevent or reduce spoilage which keeps food costs lower.
- PVC film's ability to extend shelf life provides a buffer that helps retailers match purchases to sales which also reduces waste-related food costs.
- PVC provides similar performance at a lower cost than PVDC.

- PVC's superior cling performance (relative to PE films) means less film material is needed for each use further supporting cost control.
- PVC film is a preferred choice for retail foodservice when packaging uncooked meats, poultry, fish and produce on trays at the store or commissary.
- PVC Film is a safe and preferred foodservice packaging option .
- PVC film is the fully polymerized version of the vinyl chloride monomer, has no residual monomer, and is safe to use for food contact & medical applications.
- PVC film carries FDA approval for food and medical contact .
- Medical use includes storing and transporting blood and IV fluids which demands the highest safety levels.
- PVC film stretches better than PE – end users prefer the ease of stretch.
- PVC has better clarity – merchandises food products best.
- PVC Cling Film has better self-adhesiveness than PE Film assuring wrapped products stay wrapped and retain “freshness”.
- PVC film has half the chlorine content as PVDC (the “D” indicates “di-chloride”).
- PVDC's double chlorine structure, while heavier and costlier than PVC, provides the more robust moisture and oxygen barrier properties required for pre-packaged foods (for example, branded meats and poultry).

For the reasons stated above, PVC film should continue to be a viable material for foodservice operators. If there are any questions or the need for further information please let us know.

Best regards,

Kellie Alvarado