Exploring PFAS in Food

May 5, 2021

Presented via live webinar.

This webinar is available for no cost.

CLE credit will be applied for in Illinois, Kansas, Minnesota, and Missouri.

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PFAS - per- and polyfluoroalkyl substances - are a family of human-made chemicals, often referred to as "forever chemicals," and are found in a wide range of products used by the food supply industry. Because of their widespread use and their persistence in the environment, people and animals have the potential to be exposed to PFAS. As the FDA and EPA further develop and implement testing procedures to identify PFAS concentrations in animal products, producers should plan to comply, as necessary, with expanded testing.

Join Lathrop GPM environmental and toxic tort attorneys Ally Cunningham and Matt Walker, along with Travis Kline, a Senior Principal Toxicologist at Geosyntec, for a panel discussion moderated by Lathrop GPM's Environmental & Tort Practice Group Leader, Mara Cohara, on various PFAS in food issues. Topics will include:

- How livestock and other animals are exposed to PFAS and how it can get into our food supply
- "Do not eat" warnings
- PFAS in food packaging
- Legal implications - FDA and EPA regulatory action; pending and imminent litigation