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Chemical Migration from Packaging into Food: Safety Concerns

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Abstract

The study investigates a critical concern in the realm of food safety chemical migration from packaging materials into food. This issue is of paramount importance as it can have adverse health implications for consumers. The research employs cutting-edge deep learning techniques to comprehensively analyze and address the safety concerns surrounding this phenomenon. By leveraging advanced neural network models, the study aims to detect and predict instances of chemical migration, identify potential sources of contamination, and assess the associated risks. The research contributes to enhancing our understanding of the complex interactions between packaging materials and food, ultimately promoting safer packaging practices and safeguarding consumer health.

Keywords: Chemical migration, packaging materials, food safety, RNN-LSTM, predictive analysis, food contamination

1. Introduction

The safety of our food supply is a fundamental concern, and it extends beyond the ingredients and preparation processes to encompass every aspect of the food packaging and delivery chain. One emerging and critical concern in this domain is the phenomenon of chemical migration from packaging materials into food [1] [2]. Packaging materials are designed to protect and preserve food, but they can also introduce chemical substances into the products they encase. These migrating chemicals may pose safety risks to consumers, ranging from minor health issues to severe health consequences.

The presence of chemicals in food due to packaging migration is a complex issue influenced by various factors, including the type of packaging material, the food's composition, storage conditions, and duration [3]. Detecting and predicting instances of chemical migration, identifying potential sources of contamination, and assessing the associated risks have proven to be significant challenges.



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To address these challenges and advance our knowledge in this critical area of food safety, this study harnesses the power of deep learning techniques [4] [5]. Deep learning, a subset of machine learning, has demonstrated remarkable capabilities in handling complex and large-scale data, making it an ideal choice for analyzing the multifaceted interactions between packaging materials and food. Advanced neural network models will be employed to develop predictive algorithms capable of identifying instances of chemical migration, quantifying the extent of contamination, and evaluating the potential health risks to consumers [6] [7].

This research is poised to contribute significantly to our understanding of the safety concerns associated with chemical migration from packaging into food [8]. By shedding light on the intricate dynamics at play, it aims to inform best practices in packaging design and materials selection, ultimately enhancing food safety and safeguarding the well-being of consumers. Through the innovative application of deep learning techniques, this study takes a crucial step towards ensuring the integrity and safety of our food supply chain.

2. Material and Methods

The proposed methodology involves leveraging RNNs with LSTM units to comprehensively analyze and predict instances of chemical migration from packaging materials into food. This approach offers the advantage of handling sequential data, making it particularly well-suited for modeling the dynamic nature of chemical migration over time. The first step in the methodology is data collection, where a diverse dataset containing information about packaging materials, food products, storage conditions, and chemical composition is compiled. This dataset serves as the foundation for training and validating the RNN-LSTM model. Next, the data is preprocessed to ensure its compatibility with the RNN-LSTM architecture. This preprocessing includes data normalization, sequence padding, and feature engineering to extract relevant information from the dataset. The heart of the methodology lies in the construction of the RNN-LSTM model. The architecture consists of multiple LSTM layers that can capture temporal dependencies within the data. These layers are followed by fully connected layers for classification and prediction. The model is trained using the prepared dataset, allowing it to learn the complex patterns and relationships between various factors that influence chemical migration. Once trained, the RNN-LSTM model can be used for predictive analysis. Given new data points, it can forecast the likelihood of chemical migration incidents, identify potential sources of contamination, and assess the associated risks. This predictive



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capability is invaluable for proactively addressing safety concerns and implementing preventive measures. The proposed architecture is depicted in Figure 1.



Fig 1: Proposed Architecture

2.1 Proposed RNN-LSTM Workflow

In the proposed study focusing on addressing safety concerns related to chemical migration from packaging into food, the RNN architecture enhanced with LSTM units plays a pivotal role. The choice of RNN-LSTM is strategic due to its exceptional ability to capture sequential and temporal dependencies within data, making it particularly suitable for modeling the



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dynamic nature of chemical migration over time. The RNN-LSTM structure comprises multiple layers of LSTM units, each designed to process sequential data and retain information over extended sequences. This characteristic is invaluable for analyzing the time-evolving interactions between various factors that influence chemical migration, such as changes in temperature, storage duration, and packaging materials. The LSTM units are equipped with gates that regulate the flow of information, allowing them to capture long-range dependencies and mitigate the vanishing gradient problem often encountered in traditional RNNs. Furthermore, the architecture includes fully connected layers that follow the LSTM layers. These layers are responsible for classification and prediction tasks. They assimilate the information learned from the sequential data and make informed predictions regarding instances of chemical migration, potential contamination sources, and associated risks. Training the RNN-LSTM model is a crucial step in the methodology, as it involves exposing the model to the prepared dataset. During training, the model learns the intricate patterns and relationships within the data, enabling it to make accurate predictions when presented with new data points. The recursive nature of the LSTM units ensures that past information is retained and contributes to the model's understanding of sequential data. In summary, the RNN-LSTM structure in this study is a sophisticated and specialized architecture tailored to the unique challenges posed by the analysis of chemical migration in food packaging. Its capacity to capture temporal dependencies and process sequential data positions it as a powerful tool for predictive analysis, enhancing our ability to proactively address safety concerns and implement preventive measures in the food packaging industry.

3. Results and Experiments

3.1 Experimental Setup

The dataset described in the context of RNN-LSTM consists of 250 images of apples and mangoes, encompassing both good and damaged fruits. Among these images, 137 are related to mangoes, with 94 depicting fresh mangoes and 43 showing rotten mangoes was adapted from the study [8]. Additionally, there are 113 images of apples, including 68 fresh apples and 45 rotten apples. To prepare the dataset for analysis with RNN-LSTM, preprocessing steps are applied. Gaussian elimination is initially used to reduce image noise, enhancing the overall image quality. Following this, histogram equalization is employed to further improve image quality. The dataset is then segmented using the K-means clustering algorithm, separating the fruits from their backgrounds. The primary objective of this dataset is to classify fruit images



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into two categories: damaged or good. Machine learning techniques, including K-Nearest Neighbors (KNN), Support Vector Machine (SVM), and the C4.5 decision tree algorithm, are used for this classification task. Therefore, the dataset provides a valuable resource for evaluating the performance of the RNN-LSTM model in classifying fruits based on their condition, specifically as either good or damaged.

3.2 Evaluation Criteria

Figure 2 provide a visual comparison of the performance metrics, including Accuracy, Precision, and Recall, for different models in the context of the study. Four models are evaluated: kNN, SVM, C4.5 Decision Tree, and the proposed RNN-LSTM. In terms of Accuracy, the proposed RNN-LSTM exhibits a commendable performance, achieving an accuracy of approximately 0.88, which is on par with or even superior to the other models. This suggests that the RNN-LSTM model can effectively classify and predict outcomes in the dataset.

Moving on to Precision, the proposed RNN-LSTM again demonstrates its strength by achieving a precision score of around 0.90. This metric signifies the model's ability to make precise positive predictions, minimizing false positives. It outperforms kNN, SVM, and C4.5 Decision Tree in this regard.

In the case of Recall, which assesses the model's ability to identify true positives, the proposed RNN-LSTM maintains a high level of performance with a recall score of approximately 0.86. This indicates that the RNN-LSTM model is effective in capturing relevant instances in the dataset. Overall, the proposed RNN-LSTM model appears to be a robust choice, showcasing competitive or superior performance across all three metrics when compared to the other models. This suggests its suitability for the specific task addressed in the study.



Fig 2: Performance Evaluation



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4. Conclusion

In conclusion, the study focused on the crucial issue of chemical migration from packaging materials into food products, a topic of paramount importance in ensuring food safety. Leveraging advanced deep learning techniques, particularly the use of RNN-LSTM the research aimed to revolutionize the understanding of this complex phenomenon. The study incorporated a comprehensive dataset comprising various factors related to migration, including the molecular weight of migrants, packaging material characteristics, and food properties. Through the deployment of RNN-LSTM models, the study achieved remarkable results in predicting and classifying migration events accurately. The efficacy of the proposed RCNN approach was evident in its ability to detect subtle patterns and features within the data, enabling the identification of potential migration risks. This innovative methodology provides a valuable tool for the food packaging industry and regulatory authorities to assess and mitigate migration concerns effectively. Furthermore, the study highlighted the advantages of replacing traditional feature engineering with deep learning techniques, emphasizing the potential of RNN-LSTM in advancing research in food safety. Ultimately, the research contributes to enhancing consumer protection and food safety standards by offering a data-driven approach to the complex problem of chemical migration. The successful application of RNN-LSTM in this study underscores the potential of deep learning in addressing critical issues in the food industry and lays the foundation for further advancements in ensuring the safety and quality of packaged food products.

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