

10 March 2025

Shelf Life Determination of Foods for Special Medical Purposes (FSMP)

Position Paper – Contaminants

Summary

- Testing of contaminants is not required when determining FSMP shelf life.

Principle

Safety is a prerequisite for food and must be secured by the manufacturer. In the case of FSMPs that are medical foods for the dietary management of critically ill patients, product safety is especially important.

To ensure food safety, manufacturers regularly perform rigorous ingredient qualifications, implement routine ingredient quality monitoring programs, and adopt good manufacturing practices (GMP).

In addition, ingredients used in the manufacture of FSMPs must conform to local legislation and international standards to ensure products placed on the market are both compliant and safe.

Testing of contaminants is not required when determining FSMP shelf life because contaminant levels are not subject to change during storage.