

## Looking Under the Lid

### AB 1200 (Ting): Disclosing Chemicals of Concern in Cookware

Currently, California does not regulate chemicals in cook and bakeware and the existing minimal federal regulation of cookware coatings [exempts all household or restaurant products](#).

#### Chemicals of Concern in Cook & Bakeware

A recent study by the Ecology Center that tested 14 cooking pans and 10 baking pans for hazardous, unlabeled chemicals, found:

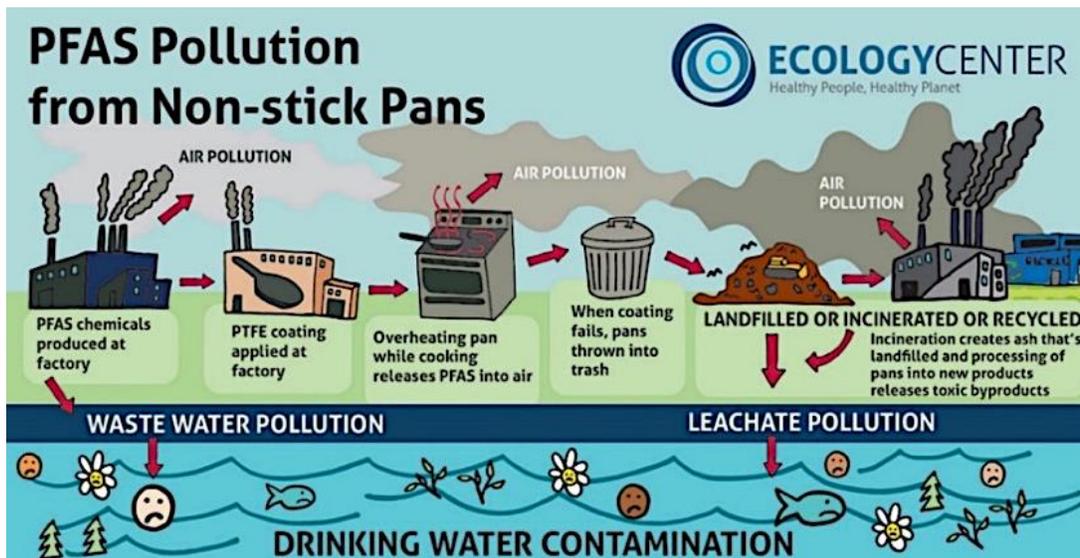
- 79% of the tested cooking pans were PTFE-coated.
- 20% of the tested baking pans were PTFE-coated.
- BPA-based coatings were found on 2 baking pans and 1 cooking pan.

PTFE is a polymer form of PFAS, best known by the brand name Teflon™. PFAS are a large class of chemicals associated with cancers, reproductive harm, impaired immunity, interference with vaccines, and other health outcomes, as well as extensive environmental pollution. Bisphenol A, or BPA, is an endocrine disrupting chemical which has been linked to numerous health impacts, including breast and other cancers and reproductive toxicity.



The use of toxic and persistent chemicals, like PFAS, in cook and bakeware can expose humans to unsafe chemicals throughout the product's entire life cycle, including:

- **Making and applying the PFAS coating:** The production and manufacturing of these chemicals and products can expose workers, nearby communities, and the environment.
- **During consumer use:** PTFE pan coatings have been [known to release hazardous chemicals into the air when heated](#), especially above 400-500° F, temperatures achievable when the burner is set to "high."
- **During disposal:** The landfilling, recycling, and incinerating of cookware all present opportunities for these chemicals to seep into groundwater and soil, and potentially contaminate drinking water.



Since PFAS chemicals are extremely resistant to breaking down in the environment, once released, the chemicals continue to accumulate and contaminate our water, wildlife, and ultimately, our bodies.

## Misleading Marketing

Of additional concern is that some cook and bakeware manufacturers make misleading claims about the chemicals in their products. The Ecology Center report found that of the 11 pans coated with PTFE, 7 made a “PFOA-free” marketing claim. PFOA is a PFAS chemical linked to numerous adverse health effects that was used to produce Teflon™ until 2013, when manufacturers shifted to other similar PFAS chemicals. When consumers see the words “PFOA-free,” they assume the product is free of all PFAS chemicals, when often PFOA has simply been replaced by PTFE. The fact that manufacturers make this type of marketing claim shows that consumers are concerned about the chemicals used in cook and bakeware and that they are looking for products free of toxic chemicals. Instead, consumers are being purposefully misled through deceptive marketing and have no way to identify which chemicals are in a cooking or baking pan.



## Consumer Right-to-Know

Consumers have a right to know what chemicals are in the cook and bakeware they use, allowing them to make an informed decision about the products they buy. As manufacturers replace one hazardous chemical with another, without having to inform consumers, disclosure of all chemicals of concern in these products is critical.

Safer, durable alternatives are readily available and provide good, non-stick cooking performance, including cast iron, stainless steel, carbon steel or copper, ceramic, and glass. This bill, however, does not ban cookware products containing PFAS and other chemicals of concern from sale in California; it simply requires consumer-friendly and accurate disclosure.

## AB 1200 (Ting) will:

- Require the following statement, in both English and Spanish, on the packaging of any cook or bakeware that contains chemicals of concern, as identified by the Department of Toxic Substance Control’s Candidate Chemicals<sup>1</sup> list: “This product contains one or more chemicals of concern for human health or the environment as identified by the State of California. For more ingredient information, visit [*manufacture website and tollfree phone number*].”
- Require the manufacturer’s website to list the specific chemical(s) of concern along with the authoritative list(s) on which the chemical(s) appear.
- Prohibit marketing claims that a product is free of a specific chemical if the product contains another chemical belonging to the same chemical class and the class is included on the Candidate Chemicals list.

# Vote Yes on AB 1200!

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<sup>1</sup> The Candidate Chemical list is a compilation of 23 authoritative lists. The chemicals on this list are linked to cancer, reproductive or developmental harm, neurotoxicity, hormone disruption, and allergies— as well as air and water contaminants.