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LD 827

LD 827 "An Act to Allow the Sale of Polymer-coated Cookware That Is Authorized for Food Contact by the United States Food and Drug Administration"

Senator Tepler, Rep. Doudera, and members of the Environment and Natural Resources Committee,

Thank you for taking my testimony into account. I urge you to vote NO on both LD 827 and LD 987 because nobody needs more exposure to PFAS chemicals. It's a regressive move to exempt textiles, refrigerants in motorized vehicles, and cookware—all direct sources of PFAS exposure for consumers. Maine has been a leader in protecting people and the environment from unnecessary chemical exposures. These states have followed our lead: MN, RI, CO, VT, CT. I feel proud of that leadership and hopeful for the public health and do not want to see that momentum reversed.

The Hidden Dangers of PFAS and Fluoropolymers

Toxic exposures are increasing across America. Though we cannot see the microplastics accumulating in our brains and bodies, they are still there, releasing harmful chemicals and disrupting our endocrine and immune systems. But these microscopic particles aren't just lodged in our tissues, that's the last stage of the game—fluoropolymers like PTFE, PFA, and FEP are dangerous at every stage of their lifecycle:

Production: They release hazardous chemicals into the air and water, contaminating communities.

Use: They off-gas and flake off, directly exposing consumers to toxic substances.

Disposal: They degrade into microplastics that persist indefinitely in our environment—and our bodies.

Nobody wants eggs with a side of chemical bits!

Safer Alternatives Exist

There is no need to use nonstick pans that release toxic particles into our food. Safe, effective alternatives already exist, including:

Cast iron – Naturally nonstick when properly seasoned.

Stainless steel – Durable and toxin-free.

PFAS-free nonstick cookware – Brands like Green Pan have been independently tested by the Ecology Center and confirmed to be free of PFAS.

Industry Misinformation and Regulatory Gaps

The Cookware and Bakeware Alliance (CBA) claims that PTFE-coated cookware (such as Teflon) has been deemed safe by U.S. and European authorities. But the facts tell a different story:

The EPA has denied "Polymers of Low Concern" (PLC) exemptions for side-chain fluorinated polymers, recognizing their risks.

However, it has not yet taken decisive action against fluoropolymers like PTFE, PFA, and FEP, despite overwhelming scientific evidence of harm.

PTFE is manufactured with hazardous PFAS processing aids like PFOA and GenX, both linked to serious health issues. These chemicals do not stay in the factory—they end up in our homes, our food, and our bodies.

Who Really Benefits?

We know PTFE causes harm at every stage of its lifecycle. So why are we still allowing it? Is this just about convenience? Who wins if we all have PFAS in our cookware? Certainly not the consumers who unknowingly ingest microplastics.

Maine Must Continue Leading the Way

I urge you to reject exemptions for polymer-coated cookware and other PFAS-containing products. The best available science clearly demonstrates the health and environmental dangers of fluoropolymers. The most protective approach is to ban hazardous fluoropolymers and promote safer, PFAS-free alternatives.

Please continue advocating for the removal of toxic substances from our household

air, public waterways, soil, and landfills. These places may be out of sight, but they remain an integral part of our shared environment—and our future.

Please vote no on both LD 827 and LD 987.

Thank you for the work you are doing to protect us all.

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