

Re: Is any cling film safe in microwave touching fats?

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I heard that it was bad for you to use any kind of plastic in the microwave, because the heat transfers the chemicals from the plastic into what ever you are cooking. Don't know if it is true or not, but it is something to consider.

Once when I put oil in a plastic container and cooked with it, the plastic container was melted, or other wise damaged. I tried popcorn and butter once and they transferred too much heat to the bowl. Maybe it didn't have all the features of a modern microwave safe bowl (it has been over 20 years ago). It is possible that is why you have the warning about letting the plastic wrap touch the oil.

Dwayne

"Barry Hunt" <barryh46au@yahoo.com.au> wrote in message
news:37anvrF5b0fo7U1@individual.net...

>

> "Sue J T" <suejt@nomail.invalid> wrote in message

> news:95FCE5CA8F67464A18E@130.133.1.4...

>>A few years ago there was a scare about using certain types of "cling
>>film" in the microwave.

>>

>> It seems that the cling film was releasing dangerous chemicals into
>> foods which it was in contact with. In particular it seems that
>> fatty foods were worst affected.

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>> In response to this, other types of safer cling film were sold. Many
>> of the safer types seemed to have less stretch in them.

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>> Now I am surprised to see that some 'stretchy' cling film is sold for
>> use in microwaves but not to be in contact with fatty foods.

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>> How dangerous would it be if I did in fact cook fatty foods in the
>> microwave with such cling film and let the cling film touch the fatty
>> food?

>>

sci.med.nutrition: Re: Is any cling film safe in microwave touching fats?

- >> *Is there any domestic cling film at all which is recognised as*
- >> *effectively being safe when used in the microwave and touching fatty*
- >> *foods?*
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