

NewV pack MGA® premium UG5000M

UV process sheet-fed offset inks for printing on absorbent substrates, for food packaging, conform with EuPIA Exclusion Policy

NewV pack MGA premium inks are designed for the use on the non-food contact side of food packaging. They are also suitable for outer packaging when the inner packaging layer (which is in contact with food) does not have the right barrier properties to prevent migration from the ink/ varnish layer into the foodstuff. The **NewV pack MGA premium** inks are recommended also for further applications where the migration of substances needs to be avoided, e. g. packaging for cosmetics or pharmaceutical products.

The **NewV pack MGA premium** inks are suitable for UV sheet-fed offset, UV letterpress and UV continuous forms printing.

Process colour	Sales code	Fastness properties according to ISO 12040 / ISO 2836				
		Light WS	Alcohol	Solvent mixture	Alkali	UV varnish
Yellow	41 UG 5000 M	5	+	+	+	+
Magenta	42 UG 5000 M	5	+	+	-	+
Cyan	43 UG 5000 M	8	+	+	+	+
Black	49 UG 5000 M	8	+	+	+	+
Black intense	49 UG 5010 M	8	+	+	+	+

In addition to the process colours any further shades can be formulated on this basis. All colours are formulated without "Fanal" pigments.

Properties

- Conform with the requirements of the EuPIA Exclusion Policy
- High reactivity
- Improved press performance especially on high speed machines
- Excellent organoleptic properties („Robinson tests“ EN 1230 Parts 1 and 2)
- Wide range of fountain solution tolerance
- High colour intensity
- Rapid adjustment of a stable ink / water balance
- Colour shades in accordance with ISO 2846-1 / ISO 12647-2

Substrates

- Coated and uncoated papers and cardboards

Application

The cured ink film is organoleptically neutral and will not change the odour, taste, or appearance of the foodstuff. However, the fact that certain substrates may generate odour after passing the UV curing unit has to be taken into account.

Please consider that the combination of highly absorbent substrates and high press speed may result in insufficient curing of the inks.

As always in case of UV printing, the amount of fountain solution should be kept as low as possible to avoid emulsification and ink/water balance problems.

We do explicitly not recommend to use the printing press in dual-mode (alternating use of specific inks/ varnishes for food packaging, and standard inks/varnishes which are not recommended for food pack-

aging). Even after careful cleaning, the blankets, rollers and pipes will release substances which were absorbed while standard inks were used. This would cause cross-contamination and negatively affect migration testing results.

In order to provide improved protection to the print, we recommend applying UV varnish for food packaging. For further information please find the technical information sheets 50.C.004 and 50.C.033 of *NewV lac_Varnishes for food packaging* on our webpage.

Auxiliaries

The **NewV pack MGA premium** inks are ready to use products. In case small adjustments are needed for special requirements, please find the recommended additives in our technical information sheet: 50.A.901 *NewV sup_Auxiliaries for UV food packaging printing_offset*. Only **hubergroup** auxiliaries which are explicitly recommended for food packaging are allowed to be used to safeguard that the migration properties of the ink meet the demands.

For the same reason we recommend special fountain solution concentrates for printing of food packaging. For further information, please see the *technical information sheet 50.F.002 NewV fix fountain solution concentrates for UV-curing printing inks for food packaging*.

Never use additional photoinitiators or photoinitiator pastes for these products.

Food packaging

Regulation (EC) No 1935/2004 requires that materials and articles which, in their *finished* state, are intended to be brought into contact with foodstuffs or which are brought into contact with foodstuffs, must not transfer any components to the packed foodstuff in quantities which could endanger human health, or bring about an unacceptable change in the composition or deterioration in organoleptic properties.

Provided that our products cited above are used in accordance with the information given in our technical information sheets and correctly processed and cured, and provided that the food packaging is designed in a way that there is no intended food contact with the print, we hereby confirm that our products will in principle allow compliance of the final product with Regulation (EC) No. 1935/2004.

- The **hubergroup** products cited above are formulated and manufactured in compliance with the EuPIA "Good Manufacturing Practices (GMP) – Printing Inks for Food Contact Materials" published by EuPIA, the European Printing Ink Association.
- To prevent any contamination with components from conventional inks, the NewV MGA products are manufactured in a separate production area specifically designated for this purpose.
- The products are compliant with section 12 ("Druckfarben") of the Swiss Ordinance 817.023.21 ("Verordnung des EDI über Bedarfsgegenstände vom 23. November 2005.").

The manufacturer (printer, converter) of the packaging and the filler who puts the foodstuff into the packaging have the legal responsibility to verify that the finished product fulfils the legal and industrial requirements. Migration testing with suitable food simulants is recommended, particularly in cases of high ink coverage, lightweight substrates, or on cases where the packaging/foodstuff ratio differs considerably from the model assumption of 6 dm² / 1 kg (the "EU cube").

To allow other members of the packaging chain to assess compliance of the printed packaging with the Framework Regulation (EC) No.1935/2004, the Plastics Regulation (EU) No. 10/2011 and/or the Swiss Ordinance 817.023.21, the "Statement of Composition" (SoC) is available on request. Please note that when carrying out a risk assessment, paper, board and many plastic materials like PE or PP are not sufficient barriers for migratable substances from UV curing inks and varnishes.

More information on the subject of packaging for food, cosmetics, pharmaceutical products and tobacco can be found in the information sheet 50.G.002 *NewV MGA products _UV inks and varnishes*

for food packaging. Please also find information on the webpage of the European Printing Ink Association: www.eupia.org.

Shelf life

The minimum shelf life of these products is 18 months from the production date if the container is not opened. Dependent on the storing and handling conditions, the products may be usable much longer.

Further information: Store between 5 - 25°C. Higher storage temperature may reduce shelf life. Protect from frost and sunlight. The cans need to be closed back immediately after usage.

Packaging

2.5 kg cans