



NewV fix® for food packaging

Fount concentrate for radiation-curing sheet-fed offset ink systems

Radiation-curing ink systems need fount concentrates that fulfil the specific requirements of the process. For printing food packaging these concentrates must fulfil further, migration related requirements as well.

NewV fix MGA fount concentrates were designed for printing food packaging. By this reason they are recommended also for applications where the migration of substances needs to be avoided: cosmetics, pharmaceutical products, tobacco.

The products recommended below are suitable for all conventional dampening systems.

NewV fix MGA fount concentrates				
Sales code	Properties	Water	Max addition	Max IPA
8062 09	For absorbent substrates For water with hydrogen carbonate content ≤ 250 mg/l	soft	4%	8-10%
8062 19	For absorbent substrates For water with hydrogen carbonate content > 250 mg/l	hard	4%	8-10%
8366 09	For absorbent substrates For water with hydrogen carbonate content ≤ 250 mg/l	soft	4%	0-5%
8366 19	For absorbent substrates For water with hydrogen carbonate content > 250 mg/l	hard	4%	0-5%
8017 39	For non-absorbent substrates Also for soft and hard water	soft and hard	2-3%	8-10%

Properties

- Reduces the surface tension to the required value
- Enables very quick start- up of the printing plate
- Effectively prevents roller stripping
- Meets state-of-the-art corrosion standards
- Establishes a stable ink-/water-balance
- Organoleptically neutral

Application

It may be necessary to increase the rotating speed of the fount roller depending on the roller materials used in the dampening system. This will not increase the amount of the fount solution on the printing plate.

Whenever you use **NewV fix MGA** for alcohol free printing, you must also use roller materials that have been specially designed for alcohol free printing.

Dependent on the applied water quality the two versions of **NewV fix MGA** (for soft or hard water) help you adjusting the pH to the required 5.0 – 5.3 range. If you are not sure which one to choose, please contact us and we will gladly carry out a water analysis to determine which version you should use, and of course we do this free of charge.

Food and confectionery packaging

The above listed products are suitable for printing the outside of food packaging, i.e. the non-contact side to the content. The mentioned products are also suitable for packaging architectures without migration-barrier functional layers.

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.

Classification

Safety data sheet is available on request.

Storage conditions

The minimum shelf life of each of these products is 12 months from the production date, relating to the unopened original container. Dependent on the storing and handling conditions, the period of usability can be noticeably extended. Store between 5 - 25°C. Protect from frost, sunlight and from exceeding the storage temperatures.

How supplied

10kg one-way plastic can
25kg one-way plastic can
220kg one-way plastic barrel