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FoodSafe – Fulfilment of applicable food packaging regulations



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FoodSafe

Not only low migration, but the fulfilment of applicable In order to provide food packaging printers with the highest food packaging regulations. For a definite classification, waterbased coatings for food packaging are marked with the addition FoodSafe. FoodSafe coatings fulfil three quality attributes at the same time

- FoodSafe coatings are characterised by low migration. They fall below the global migration limit of 60mg/kg (EU cube model).
- FoodSafe coatings have been tested by accredited testing laboratories and are certified for the direct contact to dry and fatty foodstuffs.
- FoodSafe coatings correspond to the Swiss Ordinance. They only contain those raw materials that are specified in the positive list (SR 817.023.21).

Moreover, FoodSafe coatings do without unrequested constitutional components such as mineral oils (MOSH, MOAH), heavy metals and phthalates. They are characterised by low odour.

FoodSafe combines all requirements that are made on waterbased coatings for legally compliant food packaging.

Taking responsibility seriously

The safety of foodstuffs in packaging printing has become increasingly important. There are many regulations, guidelines and norms to be considered in this context. Thus, for example, raw materials must fulfil defined purity criteria. You have to ensure conformity with migration limits. The traceability of materials must be guaranteed at all levels of the supply chain. Production has to comply with good manufacturing practice. Quality assurance and quality control systems must be established

In general it is important to know: The analysis, if an overall packaging is suitable for the designated filling good, rests on the responsibility of the one who brings the packaging into circulation. Non-compliant food packaging may lead to expensive product recalls and image damages if detected by supervisory authorities or consumer organisations.

possible safety, ACTEGA Terra undertakes a great variety of measures. These include:

Raw materials

- Use of highly purified raw materials
- Extensive quality controls of raw material batches Regular analysis of raw materials by accredited testing laboratories
- Regular analysis by internal analytics

Coatings

- Extensive quality controls of coating batches
- Regular analysis of coatings by accredited testing laboratories
- Certifications by accredited testing laboratories Reference samples of each batch

Production

- Storage and production in high-quality steel tanks Automated production with additional filtration system Independently certified hygiene management according to HACCP
- Certified management and environmental management system according to ISO 9001 and 14001

Security & consultation

Highly qualified department for product safety Extensive know how with regard to food law, packaging law and chemical law

Product portfolio

All waterbased coatings recommended for the application on food packaging in the direct contact with foodstuffs, carry the addition FoodSafe in their product name.

Moreover, we offer a FoodSafe label for legally compliant packaging printing. Part of the portfolio are not only traditional coatings for folded boxes, but also various functional coatings. Below, there is a selection of FoodSafe coatings:

A great variety of measures by ACTEGA Terra provides highest safety for food packaging

FoodSafe	Gloss	Drying	Scuff resistance	Wet block resistance	Information
TerraWet Matt Coating G 9/99 dull matt FoodSafe	2	9	6	10	Dull matt
TerraWet Matt Coating G 9/56 M FoodSafe	3	9	8	10	Matt; also for non-absorbent substrates; especially good anti-curling behaviour; printability with laser; also suitable as primer
TerraWet Matt Coating G 9/115 silky matt FoodSafe	4	8	9	10	Silky matt
TerraWet Gloss Coating G 9/706 FoodSafe	6	8	9	7	Standard
TerraWet Gloss Coating G 9/704 FoodSafe	6	9	9	8	For the two-sided coating
TerraWet Gloss Coating G 9/521 C FoodSafe	6	8	9	7	Anti-sealing characteristics against acrylic laminated foil
TerraWet Gloss Coating G 9/370 FoodSafe	7	7	8	7	For frozen food
TerraWet Gloss Coating G 9/374 FoodSafe	8	8	8	8	Also for non-absorbent substrates; low tendency to cracking; good transparency
TerraWet Gloss Coating G 9/378 FoodSafe	8	8	9	9	Allrounder
TerraWet Gloss Coating G 9/230 FoodSafe	8	9	9	8	Especially good anti-curling behaviour; temporary barrier against fat and water; proved as coating for the rearside of board; printability with laser
TerraWet High Gloss Coating G 9/666 N2 FoodSafe	10	6	8	4	Very high gloss
TerraWet High Gloss Coating G 9/794 FoodSafe	10	5	8	3	Highest gloss; for drip off applications
TerraWet Special Coating G 9/221 FoodSafe	6	10	9	9	Also for non-absorbent substrates

UV coatings in food packaging printing

All FoodSafe coatings are waterbased. UV coatings do not fulfil the strict requirements made on FoodSafe (e.g. direct food contact); they are not part of the product portfolio. coatings. In this case, folded boxes represent a secondary ponding risk study.

packaging. Without a functional barrier, only suitable products may be applied. Our recommendation: Choose a special UV coating that is characterised by the suitability for In gerenal, a functional barrier is recommended using UV indirect food contact which has been confirmed by a corres-