

## Information Note

### **Resistance requirements of printing inks and coatings applied to the non-food contact surface of food packaging materials and articles**

The print on the non-food contact surface of food packaging must meet a variety of requirements. Migration of substances from the print to the food is subject to legal provisions and industry self-regulation (see EuPIA Information leaflet “Printing Inks for Food Packaging”). In addition, the print must withstand mechanical and chemical stress in order to avoid undesirable changes in appearance. Hence the print must have sufficient fastness and resistance to the packed foodstuff and to external influences.

The colourants used in the printing ink must be suitable for the intended application and packed food. In the event of any accidental contact between print and foodstuff, no bleeding or discoloration should occur. Similarly, the binder and additive systems of printing inks and coatings must be suitable for the intended end use. For example, the print on fruit juice labels must show sufficient acid fastness, the print on butter containers must be resistant to fat, and the printed surface of packaging for frozen products must be resistant against condensed water.

Specific information on the fastness properties of the printing inks and coatings is indicated on the labels or in the technical information sheets.

Testing of fastness or resistance to foodstuff according to DIN 16 524-1 / DIN ISO 2836 covers only effects of bleeding or discoloration of the print and by no means represents an assessment whether the food in direct contact to the print is fit for consumption. As the inks and coatings are designed for application to the non-food contact surface of food packaging, transfer of printing ink or coating components (which may be invisible or without perceptible taste or odour) cannot be excluded if the print is in direct contact with foodstuff.

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