

CROSS CONTAMINATION AND INKS SET-OFF

SAFE SUSTAINABLE SOLUTIONS



What must the Company do in order to avoid contamination?

The Company must implement and comply with GOOD MANUFACTURING PRACTICES. In practice: Total quality and compliance!

Regulation 2023/06/EC is a legislative instrument used to protect consumer safety and it is in application of Regulation 1935/04/EC, which prescribes that materials and articles must be produced in accordance with good manufacturing practices.

Regulation 2023/06/EC establishes the rules relating to good manufacturing practices for materials and articles intended to come into contact with food and this Regulation applies to all sectors and all stages of production, processing and distribution of materials and articles.

Materials and objects also include packaging for the containment of food products.

OUR SOLUTION

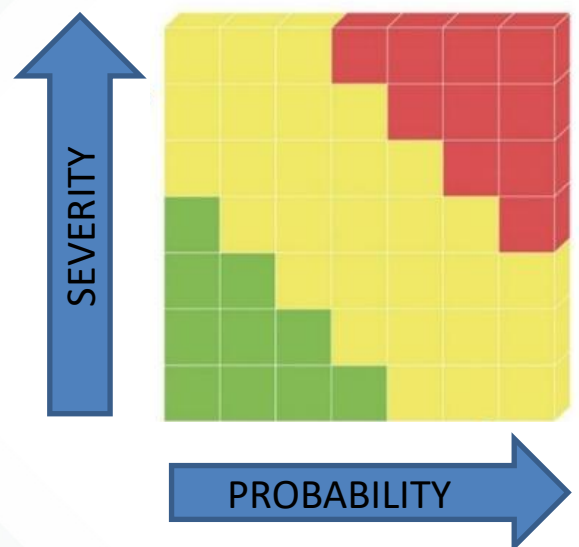
Risk assessment study related to environmental contamination that may occur in the plant:

The study of cross contamination is based on the characterization of raw materials, and on the research on the finished products of the substances identified as the protagonists of cross contamination with potential impact on safety. The investigation also characterizes and evaluates other potential responsible of the presence of chemicals on finished products, such as the adhesives used.

The study aims to identify the content of hazardous or toxic substances that can derive from cross contamination in the production process; the identification is possible through a characterization of the materials before storage and after the company's processing.

The approach used by Food Contact Center, following the documentary evaluation provided by the customer, is to select the substances, by creating a SEVERITY / PROBABILITY scheme, based on the volatility and on the hazard that they can bring to an assessment of the risk of establishment.

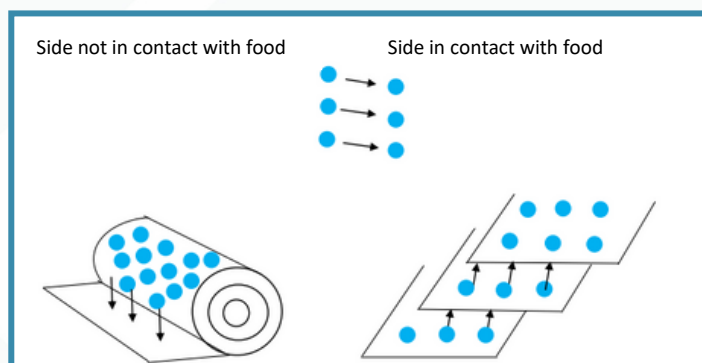
The Laboratory proposes to conduct targeted tests for substances with the highest risk assessment on materials both before storage in the warehouse and on the finished product.



In addition...

Printing inks, according to EC Reg. 1935/2004, are listed among the groups of materials and objects that could be regulated by specific measures.

According to EC Reg. 2023/2006, printing inks must not be in direct contact with the food product.



- Printing inks applied to the side of materials or articles not in contact with food shall be formulated and/or applied in such a way that the substances present on the printed surface are not transferred to the side in contact with the foodstuff:
 - a. Through the substrate
 - or
 - b. Cause of set-off when they are stacked or are on the reels
- Printed finished or semi-finished materials and articles must be handled and stored in such a way that the substances present on the printed surface are not transferred to the side in contact with the foodstuff:
 - a. Through the substrate
 - or
 - b. Cause of set-off when they are stacked or on the coils in concentrations leading to levels of substance in the food that are not in line with the requirements of Article 3 of Regulation (EC) No 1935/2004.
- The printed surfaces must not be in direct contact with the food product.

The approach proposed by the laboratory involves accelerated aging in the stove using a weight of 1 kg to simulate the effect of storing the material, unless the customer is in possession of a sample that has already been stored for an extended period.

Subsequently, the materials are analyzed after the sample's extraction, in order to characterize the ink components, to proceed with the evaluation of the internal side after contact with MPPO and to identify contaminants of the inks that have been transferred to the food side. The procedure complies with UNI/TS 11788:2020.

The Laboratory Management

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