



NewV pack MGA[®] premium – UG 5000M

UV process ink for sheet-fed offset on absorbent substrate for food packaging

NewV pack MGA premium inks are designed for the use on the non-food contact side of food packaging. They are also recommended for secondary packaging when the primary -food contact-layer, does not have the right barrier properties to prevent the migration from the ink/ varnish layer into the foodstuff.

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	41UG 5000M	5	+	+	+	+
Magenta	42UG 5000M	5	+	+	-	+
Cyan	43UG 5000M	8	+	+	+	+
Black	49UG 5000M	8	+	+	+	+
Black high adhesion	49UG 5300M	8	+	+	+	+

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

Properties

- High reactivity
- Improved press performance especially on high speed machines
- Excellent organoleptic properties („Robinson tests“ EN 1230 Parts 1 and 2)
- Wide range of fount 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

Using these inks on non-absorbent substrates such as cast-coated materials (Chromolux), aluminium vaporised or PE-coated papers/boards as well as foils, adhesion and scratch-resistance tests must be conducted on the applied substrate before the commercial production.

Application

The cured ink film is organoleptically neutral. It will not change the scent, taste or the colour of the foodstuff. However the fact that the substrates provide odour after passing under the UV lamp, has to be taken into account. This increased odour can be sensed after the curing process.

Please consider that highly absorbent stocks can significantly reduce the curing speed.

As always in case of UV printing, the amount of fount solution should be kept on the minimum to avoid emulsification and ink/water balance problems.

Before printing food packaging, the residues of the used non low-migration inks and varnishes must be removed from the rollers. The inking and coating units (including the pipes) must be cleaned thoroughly as well. After washing the rollers, leave them dry.

In case of switching from conventional (non low-migration) inks to UV MGA, despite the thorough wash, the ink rollers still contain substances from the previously used inks. These residues are slowly released from the rubber material during the first hours of printing. Perfect migration test results can be obtained only after a few thousand printed sheets.

In order to provide improved protection to the print, we recommend applying UV varnish. Please see the technical information sheet of *NewV lac_Varnishes for food packaging*.

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: *NewV sup_Auxiliaries for UV food packaging printing_offset*. Only auxiliaries that were developed for food packaging are allowed to be used to keep the migration properties of the ink.

By the same reason we recommend special fountain solution concentrates for applications where the migration from the printing components has to be avoided. For further information about them, please read the related *technical information sheet: 50.F.002 NewV fix for food packaging*.

Never use photoinitiators or photoinitiator pastes for these products and never use anti-drier, anti-skin on the ink or freshener on the rollers.

Food and confectionery packaging

The **NewV pack MGA premium** products are formulated and manufactured in compliance with the „EuPIA Guideline on Printing Inks applied to the Non-Food Contact Surface of Food Packaging Materials and Articles“ published by the European Printing Ink Association ("EuPIA Guideline"). The production is in accordance with the EuPIA Good Manufacturing Practices (GMP) and in order to prevent any contamination with components from conventional inks the NewV pack MGA products are manufactured in a separate plant specifically designated for this purpose.

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. To support the evaluation of the finished packaging the "Statement of Composition" (SoC) is available on request.

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 products MGA_UV inks and varnishes for food packaging* and on the webpage of the European Printing Ink Association: www.eupia.org.

Classification

Safety data sheet is available on request.

Shelf life

12 months from the delivery date if the container is not opened.

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