PRODUCT INFORMATION

BoPack GAMA NG

BoPack GAMA NG is an offset ink series specially designed for safe printing, on the non-food side, of primary food packaging. It complies with the relevant guidelines of the European Printing Ink Association (EuPIA). Only specially selected raw materials are used in the formulation. No mineral oil components (MOSH and MOAH) are used as constitutional ingredients.

BoPack GAMA NG inks can be processed like normal offset inks for food packaging printing. The demand for low odor requires non-oxidative drying binders, which do not meet the usual requirements for rub resistance. For this reason, dispersion coating of all printing work with BoPack GAMA NG is absolutely necessary.

When used as intended and in compliance with good manufacturing practice (GMP), the inks can comply with both the total migration limit (< 60 ppm) and the specific migration limits.

The entire manufacturing process as well as the incoming and outgoing goods inspections are subject to the strict requirements of GMP Regulation (EC) No. 2023/2006. The basic suitability of printing with BoPack GAMA NG inks with regard to conformity with Regulation (EC) No. 1935/2004 has been tested and confirmed by an independent institute.

Epple Druckfarben AG
Gutenbergstr. 5 . 86356 Neusäß . Germany . Tel. +49 821 4603 0 . Fax +49 821 4603 200 . info@epple-druckfarben.de
www.epple-druckfarben.de

PROPERTIES

The ink series complies with ISO 2846-1 and enables print products to be produced in accordance with ISO 12647-2.

Low odor:	yes
Low migration:	yes
Mineral oil free:	yes
Setting:	yes
Primary food packaging:	suitable
Dispersion coating:	necessary

FASTNESSES

	Item No.	Light	Transp.	Spirit	Nitro	Alcali
BoPack GAMA NG Y	134005	5	+	+	+	+
BoPack GAMA NG M	134006	5	+	+	+	-
BoPack GAMA NG C	134007	8	+	+	+	+
BoPack GAMA NG K	134008	8	-	+	+	+
Heat resistant						
BoFood® MH NG Y	105395	6	+	+	+	+
BoFood® MH NG M	105396	6	+	+	+	+

+ property given - property not given

For application on packaging exposed to higher temperatures, we recommend using the corresponding colors yellow (Y) and magenta (M) with more heat-resistant pigments from the BoFood® MH NG ink series.

Highly concentrated monopigmented mixing system

For the number of spot colors required in the packaging sector, there is a highly concentrated monopigmented mixed color system with 15 basic colors.

Important notice:

The combination of inside printing with BoFood® Organic and outside printing BoPack GAMA NG is not recommended. In this case, the BoFood® MH NG ink system must be used as the outside printing ink.

COATING

For the overcoating of BoPack GAMA NG inks, we recommend the following products from the Finishfit® range:

- Finishfit® WBC Gloss FCM 1860
- Finishfit® WBC Silk Matt FCM 2130
- Finishfit® WBC Matt FCM 2128

Please refer to the respective product information.

STORAGE

- Protect from frost, heat and direct sunlight
- Store only in original packaging units at 10 – 30 °C (50 – 86 °F)
- Unopened and correctly stored, BoPack GAMA NG inks have a shelf life of 12 months from date of delivery.

Note: This technical description is intended to inform and advise you. It corresponds to our current state of knowledge. However, since the specific application depends on a number of factors over which we have no influence, no guarantee and liability for the pressure failure can be derived.