



FOODSAFE

FULFILMENT OF
APPLICABLE
FOOD PACKAGING
REGULATIONS

FoodSafe Gold

FoodSafe coatings form the basis to produce legally compliant food packaging. They are formulated from a defined and tested raw material matrix that has been evaluated according to the criteria of the Cradle to Cradle Certified™ Product Standard, category Material Health. As a result, the entire FoodSafe range has been awarded a Gold level Material Health Certificate by the Cradle to Cradle Products Innovation Institute. FoodSafe is our portfolio of water-based coatings for the direct food contact, at least with dry and fat-including foodstuffs.

FoodSafe coatings have a low potential for migration and they do not contain undesirable constitutional components such as mineral oils (MOSH, MOAH), heavy metals or phthalates. They are compliant with the framework regulation EU No. 1935/2004 and the Plastics Directive EU No. 10/2011 (PIM). They also correspond to the Swiss Ordinance (SR 817.023.21) as well as to the Good Manufacturing Practice Regulation (EC) No. 2023/2006.



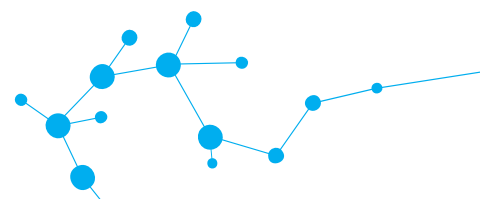
FOODSAFE IS ACTEGA'S BRAND OF WATER-BASED COATINGS FOR THE FULFILMENT OF APPLICABLE FOOD PACKAGING REGULATIONS.

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. Any food contact materials used must comply with the applicable regulations. Substances released from the packaging must not constitute a risk to health. It is the packaging printer's responsibility as a distributor to bring only legally compliant packaging to the market.

Moreover, climate change, food shortages, plastic waste and the extinction of species constantly require new strategies and alternative solutions. The Cradle to Cradle® principle provides answers to how products can be designed in such a way that they remain in the cycle of goods as "nutrients" and do not become waste. This results in products made from materials that are recyclable and environmentally friendly.

A valuable element in optimizing products on the way to Cradle to Cradle is the Material Health Certification. This approach uses a globally recognized methodology for assessing material health. It enables manufacturers to learn more about the chemicals used in their products and avoid substances of concern – even across supply chains. Independent experts assess the potential health risks of each chemical in a product throughout its life cycle. Only those who can meet all the strict requirements of the certification process receive the Material Health Certificate.



A total of four certification levels for Material Health can be awarded to companies. In addition to compliance with strict evaluation criteria for all product components and ingredients, there are further demanding requirements at the different certification levels:

- ✓ The product does not contain any Banned List chemicals above the relevant thresholds. This prevents dangerous substances from accumulating in the biosphere and leading to irreversible negative effects on human health. Also excluded are substances which have hazardous properties in relation to their manufacture, use and disposal.
- ✓ The evaluated materials are free from carcinogens, mutagens, or reproductive toxicants.
- ✓ All requirements described in the standard for emission testing of volatile organic compounds (VOC) are met.

FOODSAFE IS NOW GOLD.



A strong evidence for material health, product safety and ecological quality

In order to provide customers with even stronger proof of material health, product safety and ecological quality, ACTEGA has had its FoodSafe products certified according to the criteria of the Cradle to Cradle Certified™ Product Standard, category Material Health. For this purpose, all ingredients used in the FoodSafe portfolio were defined, evaluated and subsequently qualified in a comprehensive raw material matrix. As a result, the entire range has been awarded a Gold level Material Health Certificate by the Cradle to Cradle Products Innovation Institute.

This new approach of certification offers many advantages to our customers. The fact that all ingredients used in the FoodSafe portfolio have been defined, evaluated and verified means a high level of safety. It also creates valuable flexibility, as new products can be developed from the matrix or products can be adapted to customer requirements without automatically losing the FoodSafe Gold status. This eliminates the need to go through a lengthy external certification process again. In addition, ACTEGA ensures instrumental-analytical monitoring of the raw material portfolio as well as continuous migration tests for the coating series.

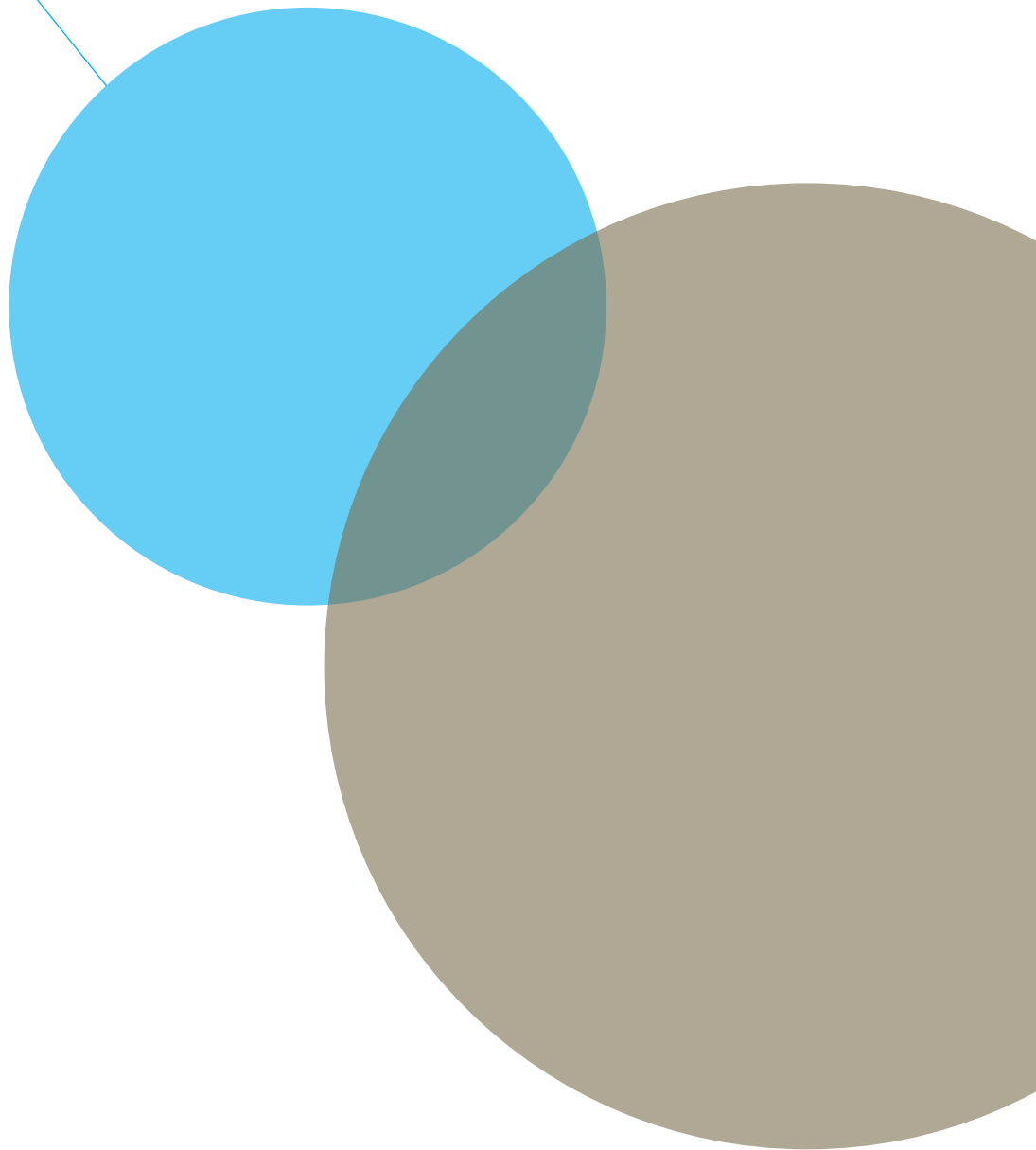
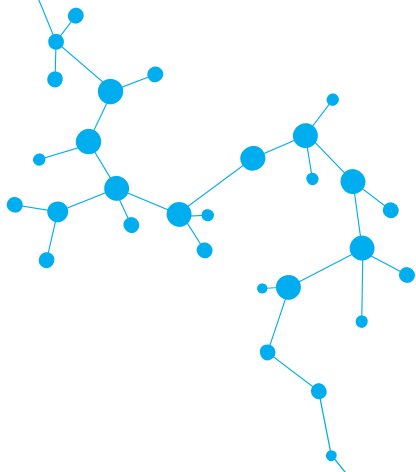
CUSTOMER BENEFITS AT A GLANCE

High safety: All ingredients used in the FoodSafe portfolio have been qualified.

Valuable flexibility: New product formulations or adaptations from the matrix are possible without automatically losing the FoodSafe Gold status.

No certification process: There is no need for another lengthy external certification process.

Additional measures: ACTEGA provides instrumental-analytical monitoring of the raw material portfolio and continuous migration tests for the coating series.



Your contact: www.actega.com

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