

Declaration: Nestlé Guidance Note on Packaging Inks

This is to confirm that the following inks and coatings labelled with the **huber**group brand comply with the requirements of the Nestlé "Guidance Note on Packaging Inks" (version published September 2016):

- **MGA[®] NATURA and MGA[®] CORONA conventional sheet-fed printing inks**
- **ACRYLAC-MGA[®] water based coatings**
- **NewV pack MGA[®] UV curing sheet-fed printing inks**
- **NewV lac MGA[®] UV curing varnishes**
- **Gecko[®] solvent based flexo and gravure printing inks and coatings**
- **ROTOINK, ROTOPACK and ROTOESTER solvent based printing inks/coatings**
- **HYDRO-X GA water based printing inks**

These inks and coatings are designed and recommended for use on food packaging. They are carefully formulated according to the EuPIA Guideline using selected components which should ensure that migration from the resultant printing ink film will be within accepted migration limits, provided that the packaging structure is suitable and the ink is applied under Good Manufacturing Practices in accordance with guidance given in our Technical Information sheets.

The inks and coatings are compliant with section 12 ("Packaging inks") of the Swiss Ordinance on materials and articles in contact with food (SR 817.023.21). All substances used in the manufacture of the inks and coatings are listed in annex 2 or 10 of SR 817.023.21 (version applicable from 1 May 2017).

In the manufacture of the above mentioned printing inks and coatings, substances listed in the Exclusion Lists of the Nestlé Guidance Note (table 1 - pigments, table 2 - photo-initiators, table 3 - acrylates, table 5 - solvents) are not intentionally used. Substances listed in the Minimize Lists (table 4 - acrylates, table 6 - solvents) are strictly minimised. The inks and coatings comply with the General Exclusions.

Note for Caution: Table 1 "Exclusion List for pigments" of the Nestlé Guidance Note does not allow the use of a number of *Fanal*-type pigments.

When ordering specific colour shades, the printer must inform the ink manufacturer that the Nestlé requirements do apply, to make sure that the ink supplied will be formulated without *Fanal*-type pigments.

**Additional information with regard to the
Nestlé Standards on Materials in Contact with Food**
(version 4.0.1 of the Summary/Abstract, September 2016)

As required in #14 of the Standards Abstract, the inks and coatings are compliant with

- the Nestlé Guidance Note on Packaging Inks (see above),
- the Swiss Ordinance on Packaging Inks (SR 817.023.21),
- the EuPIA Exclusion Policy, and
- the Voluntary Regulation concerning Printing Inks (Negative List Regulations), issued by JPIMA, the Japan Printing Ink Makers Association.

The printing inks and coatings mentioned above are of the "Low migration" type according to the definition given in the PIJITF "Explanatory Note on the Assessment of Migration Potential from Food Packaging Inks and its Dependency on the Packaging Structure" (July 2011). They are not intended to be used for printing on the food contact surface of the packaging (inner printing).

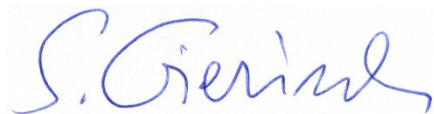
The following substances are not intentionally used in the manufacture of the printing inks and coatings mentioned above:

- Bisphenol A
- Perfluoro-based compounds (PFOA, and others)
- Toxic heavy metals cadmium, chromium(VI), lead, and mercury, and compounds of *ortho*-Phthalates
- Mineral oil hydrocarbons (MOH)
- Substances on the candidate list of substances of very high concern (SVHC).

For high temperature applications (e.g. ovenable materials, boil-in bag packages) specific types of inks and varnishes must be used.

Kirchheim, 04 August 2017

MHM HOLDING GmbH

A handwritten signature in blue ink, appearing to read "S. Gierisch".

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