



Certificate

Food safety assessment of a UV curable ink printed on a sausage casing

Customer: Resino Trykfarver A/S
Metalbuen 13
2750 Ballerup, Denmark

IVV Order nr.: PA/4515/07

Sample: sausage casing printed with Resucat 210-8K and Resucat 210-13K (Resino)

Methods:

Screening of migratable substances from the ink layer was performed for volatile, semi-volatile and non-volatile substances to identify ink components that might be relevant for migration. The specific migration of the identified substances into sausage meat (Leberkäse) was performed at following storage conditions: Heating 1 hour at 80 °C at a relative humidity of nearly 100 % until a temperature of 74 °C was reached in the centre of the sausages and subsequently storage at 5 °C for 10 days.

The specific analyses of the specified substances were performed using Fraunhofer IVV methods.

Food safety assessment:

All investigated substances are not yet toxicologically evaluated by any authority. The material safety data sheets give no reference to specific toxicological data.

For substances without toxicological evaluation migration should not be detectable. A generally accepted detection limit is 0.01 mg/kg food (simulant), which is also supported by the Council of Europe's policy statement for printing inks (as of 21.12.2006).

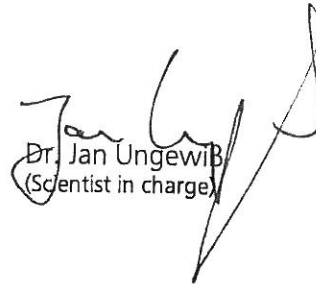
The determined migration into sausage meat at the applied conditions is below 0.01 mg/kg. As a consequence it can be concluded from the available data that the migration of the relevant ink components from the printed casings into sausage meat is in compliance with Article 3 of the EU Framework Regulation 1935/2004.

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