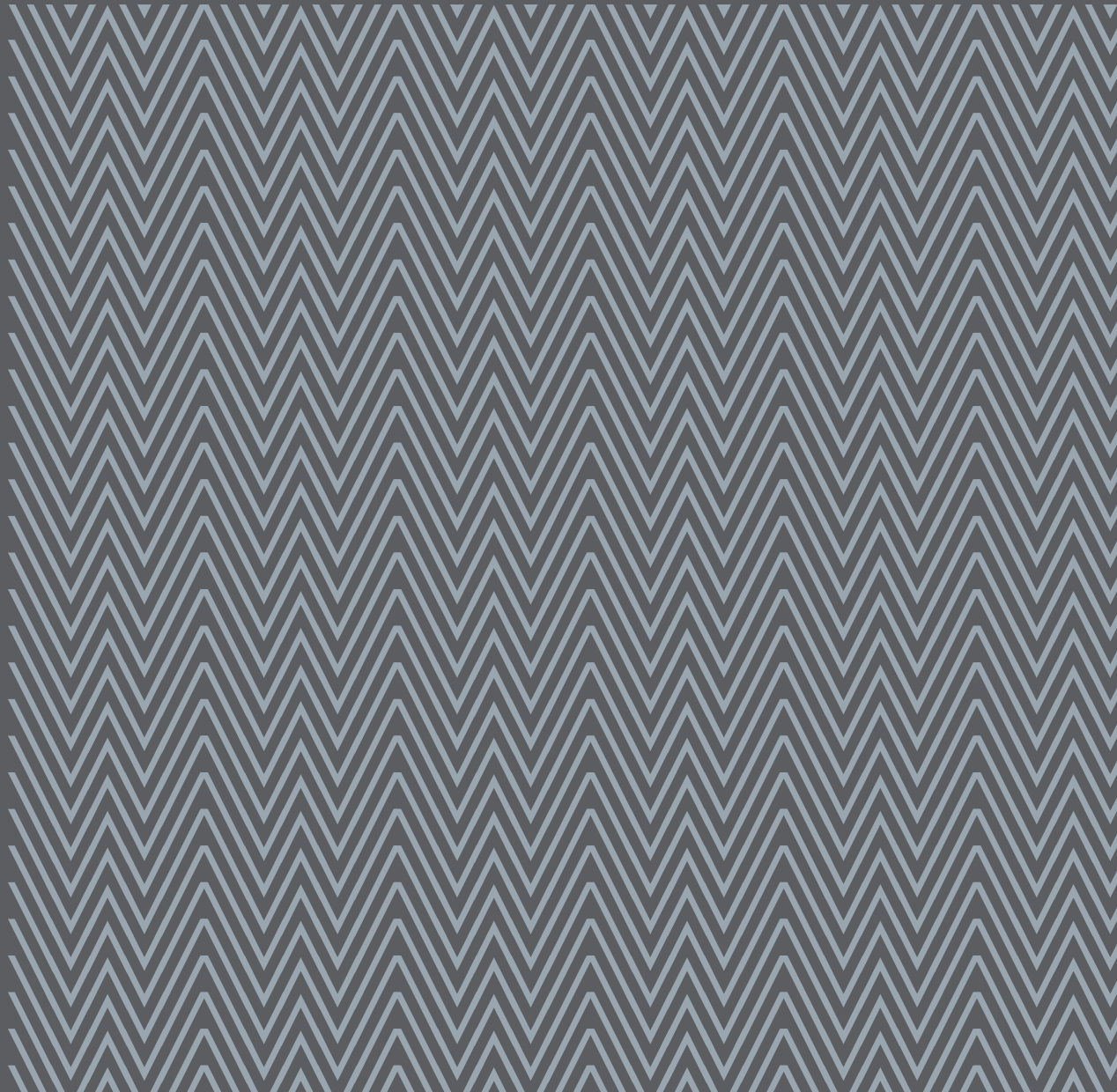


# PRINTING INFORMATION

gmund  
**colors** | FOOD



**WIGSTON**  
EST. 1932

## PRINTING INFORMATION – GMUND COLORS FOOD

### Printing

- Offset printing
- Letterpress
- Silk-screen printing
- Blind embossing
- Hot foil stamping
- Paper etching
- Die cutting
- Engraving

### Recommendations for offset printing

- Screens up to 80 l/cm
- Match litho to the paper colour
- Proof printing on same paper stock
- Under colour reduction when applying strong ink coverage

No absorption of ink, therefore:

- Use of fully oxidative drying inks
- Print dusting, low printing stacks
- Careful drying, minimum of 48 hours

### Special advice

- Gmund Colors Food "Certified": Tested and certified to comply with EU regulation (EC) No. 1935/2004. Accordingly, these papers are permitted to come into direct contact with dry food and with individual specifications also with wet and oily foodstuffs.
- Gmund Colors Food "Ready for certification": Produced in accordance with EU regulation (EC) No. 1935/2004 - not certified yet. Costs per certification 2,500 EUR.
- Not suitable - for laser and inkjet printers
- Acid free, pH-neutral
- The paper surface can vary slightly from making to making
- Natural papers have a top side and a bottom side. It is recommended, to use the top side as the front side for the print project.
- Metallic hot foil on finished papers may lead to oxidation.
- Transparent, partial print varnish under the hot foil application can avoid this effect. When applying large motives, this proceeding is recommended.

## PRINTING INFORMATION – GMUND COLORS FOOD

- For printing and processing, the recommendations of the manufacturers of machines, inks, glues, lamination and embossing foils etc. have to be followed. We cannot accept liability for any damages caused by improper application.
- Engraving is an ancient craft. The use of modern textures or metallised papers is a challenge. Tests are recommended prior to starting the print run.

Please be sure to comply with the following remarks when processing printed materials for use in the **food sector**:

Only inks, foils, adhesives and auxiliary substances that comply with EC regulation no. 1935/2004 may be used for the printing, embellishing and further processing of food packaging.

### **Offset Printing for Food Packaging**

Mandatory for offset printing are printer's inks which are free of mineral oils and which conform to rules for usage with food or are based on food. Please be aware that these inks too are generally not suitable for direct contact with food. Printer's inks which conform to rules for usage with food are not oxidative drying. Natural papers such as "Gmund Colors Food" scarcely absorb printer's ink, so offset printing on natural paper that conforms to rules for usage with food is a challenge. Satisfactory results can nevertheless be achieved by significantly increasing the drying time and through the use of suitable printer's varnishes. Prior to usage for each application, please contact your relevantly informed manufacturer of printer's inks. By request, Gmund can provide a list of suitable manufacturers.

### **Hot-Foil Stamping for Food Packaging**

Special hot foils have been developed expressly for this application. Your printer and/or your manufacturer of hot foils can recommend the correct foil for the desired motif on the selected paper surface. Advance testing is advised.

### **Other Printing Techniques for Food Packaging**

All printing techniques that work without ink and foil (e.g. blind embossing, paper engraving and stamping/punching) are well suited.

## **PRINTING INFORMATION – GMUND COLORS FOOD**

### **General**

For all printing and processing techniques, the recommendations of the manufacturers of machines, inks, glues, lamination and embossing foils etc. have to be followed. We cannot accept liability for any damages caused by improper application of Gmund paper in regards of printing and processing.

### **Packaging for Food – General Information**

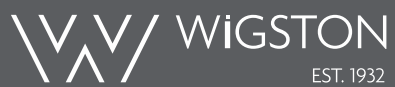
Regulation (EG) No. 1935/2004 (the so-called "framework order"), which was stipulated by the European Parliament and the Council of the European Union, applies to all materials that come into contact with food.

The papers in the GMUND COLORS FOOD collection have been tested and certified to comply with this regulation. Accordingly, they are permitted to come into direct contact with dry food, individual specifications also with moist and oily food. Gmund will provide copies of these certificates upon request. GMUND COLORS FOOD is a natural paper with the characteristic properties of this material. We recommend a suitable primary packaging for moist and oily food.

### **Legal Responsibilities:**

Gmund is responsible for the legal conformity of papers manufactured by Gmund until the time of shipping. Outside the sphere of influence of the paper's manufacturer are factors such as printer's ink, finishing foils, packaging assemblies, material combinations, and parameters related to delivery, storage and processing, as well as the usage of ready-to-use printed products. Gmund can therefore not guarantee the legal conformity of the finished printed product. This can only be certified by representative analytical tests which are to be ordered by the printer, processor and/or filler of the finished packaging. By request, Gmund can provide contact information about qualified testing laboratories.

**For more information, please get in touch with the Wigston team on +44 (0)1530 512 700 or email [hello@wigstonpaper.com](mailto:hello@wigstonpaper.com)**



**Wigston Paper Ltd**

Quantum House

Interlink Way South

Bardon

Leicestershire, LE67 1PG

+44 (0)1530 512 700

[hello@wigstonpaper.com](mailto:hello@wigstonpaper.com)

[www.wigstonpaper.com](http://www.wigstonpaper.com)

