Good Manufacturing Practice (GMP)
Printing Inks for Food Contact Materials

4th completely revised version

March 2016

Replaces the March 2009 version
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0 Foreword
This Good Manufacturing Practice (GMP) has been prepared by the European Printing Ink Association (EuPIA), a sector of the European Council of Paint, Printing Ink and Artists' Colours Industry (CEPE) to assist in controlling food safety hazards in the design and manufacture of inks, varnishes and coatings designed to be printed onto Food Contact Materials (FCM inks), and formulated for use on either the non-food contact or the food contact surfaces of food packaging and articles intended to come into contact with food.

Products developed and manufactured in compliance with this GMP are supporting manufacturers of food contact materials in supplying products compliant to the applicable legislation in Europe for materials and articles intended to come into contact with food such as the Framework Regulation (EC) No 1935/2004, and GMP Regulation (EC) No 2023/2006.

This GMP includes requirements on product composition, quality and hygiene management.

This GMP can be used by internal and external parties to assess the EuPIA member company organization's ability to meet customer and regulatory requirements applicable to FCM inks, and the organization's own requirements.

Adoption of this Good Manufacturing Practice (GMP) should be a management responsibility.

EuPIA members are expected to introduce this GMP from 1st March 2016.

Presentational conventions
The auxiliary verb “shall” is used in this document to express requirements. Commentary, recommendations, explanations and general informative material are presented in italic type, using the heading NOTE or EXAMPLE.

1 Scope
For the purposes of this policy when referring to “inks”, this covers inks, varnishes, coatings, and mixtures of solvents.

This Good Manufacturing Practice is applicable to all organizations, regardless of type or size that develop and/or manufacture inks for food contact applications. This Good Manufacturing Practice is not designed or intended for use in other parts or activities of the food supply chain. In situations where no substance migration is possible, due to an absolute barrier between the food and the print, then this GMP does not apply.

This Good Manufacturing Practice describes requirements for a Good Manufacturing Practice implementation where an organization needs to demonstrate its ability to consistently provide food contact material inks that meet customer and applicable statutory and regulatory requirements.
Food contact material ink manufacturing organizations are diverse in nature, and not all of the requirements specified in this document may apply to an individual organization.

Where any requirement(s) of this Good Manufacturing Practice cannot be applied, this can be considered for exclusion. Where exclusions are made, claims of conformity to this Good Manufacturing practice are only acceptable when the organisation does not perform activities affected by the excluded requirements. Any exclusion has to be documented. In addition exclusions must not affect the organization's ability to provide food contact material inks that meet customer and applicable statutory and regulatory requirements.

This Good Manufacturing Practice is not a management system standard; however it can be used in conjunction with management system standards such as EN ISO 9001.

2 Normative References
The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- Legislation referenced in the EuPIA Information Leaflet on Printing Inks for Food Packaging.
- EuPIA Exclusion Policy for Printing Inks and Related Products.
- Guidance documentation classified as being for EuPIA members internal use only.

3 Terms and Definitions
For compatibility with other standards used in the food packaging supply chain the definitions in this GMP are identical or based on definitions of ISO/TS 22002-4 "Prerequisite programmes on food safety — Part 4: Food packaging manufacturing".

For the purpose of this GMP, migration is transfer of substances from a FCM Printing Ink into food. The diagram below illustrates the different routes for migration.
Note that in the vast majority of cases the migrating substance is not visible.

**Food Contact Material (FCM) Printing ink** in this document means any ink applied to a material that is in contact with food; this includes both direct food contact (DFC) and non-direct food contact inks (non DFC).

**Direct Food Contact (DFC)**
Direct Food Contact inks are a subset of FCM inks. A DFC ink is defined as an ink that is intended to be, or can foreseeably be, in direct physical contact with food. For DFC applications the diffusion path between ink/coating and food is short, and so there is a greater potential for migration. Transient food contact is a specific type of DFC in which inks can foreseeably be in contact with food for relatively short periods of time. The diffusion path between ink and food is short, but there is also a very limited time in which migration can occur. In this situation the potential for migration exists but is not as high as for long term DFC FCM’s.

**Non-Direct Food Contact (Non-DFC)**
Non Direct Food Contact inks are a subset of FCM inks where the ink is used on the non-food-contact surfaces of food packaging and articles intended to come into contact with food. There is a potential for migration of components from the ink/coating/varnish.
### Examples of different contact scenarios

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### Establishment

Any building or area in which raw materials, intermediate products, chemicals for FCM Printing Inks are handled, and the surroundings which are under the control of the same management system.

See the glossary in Appendix A for additional terms and definitions.

### 4 General requirements

#### 4.1 Quality Management

Any organisation which designs or manufactures FCM Printing Inks shall have a documented quality management system in place. The documentation shall be a suitable reference for audits. It is not a requirement that the quality management system is certified in accordance with EN ISO 9001. Nevertheless this GMP uses EN ISO 9001 as a reference.

##### 4.1.1 Minimum extent

The quality management documentation shall consist at a minimum of

- a) a documented quality policy and quality objectives,
- b) documented standard operating procedures as required by this GMP,
- c) records to provide evidence of conformity to the requirements and of the effective operation of this GMP.

**NOTE 1:** Where the term “documented procedure” appears within this document, this means that the procedure is established, documented, implemented and maintained.

##### 4.1.2 Document Control

Documents required by this GMP shall be controlled in accordance to the requirements defined in EN ISO 9001. A documented standard operating procedure exists, which describes the controls needed.

Documented procedures and instructions shall be archived for a period of at least 5 years.

Records shall be maintained for a period of at least 3 years. In some cases the minimum archive period will be determined by National Regulations.

**NOTE 1:** Document Control includes at least versioning, approval, publishing, retention.

**NOTE 2:** Documentation can be in any form or type of medium
4.2 Outsourcing

Outsourced toll manufacturing / subcontracting that affect product conformity with this GMP shall be controlled by the outsourcing organisation. The type and extent of control to be applied to an outsourced process shall be defined and documented.

The principles of this document also apply to all outsourced / subcontracted products. It is the responsibility of the company doing the outsourcing / subcontracting to ensure that the correct processes and controls are in place.

4.3 Establishment

Organisations which produce on the same premises FCM Printing Inks and other products shall document to which establishments this GMP applies. Based on the requirements of this GMP FCM Printing Inks and other products may be produced in the same establishments.

Establishments shall be designed, constructed and maintained in a manner, that the food safety hazards associated with operations in the establishments are under control.

Adequate facilities for changing clothes, washing, toilets, rest rooms and refreshment rooms separate from the production areas should be provided.

EXAMPLES:

- Segregated production areas separated by walls, doors or screens to prevent mix-ups or contamination.
- Designated and covered storage areas for raw materials and finished products.
- Dedicated areas for weighing and handling of raw material.
- Separate storage and handling of raw materials used for both FCM and non-FCM inks.
- Identification of potential contamination sources via risk analysis and implementation of risk mitigation measures.
- Monitoring of potential contaminants in quality control.

NOTE 1:
In case DFC inks are not handled in segregated production and storage areas the implementation and documentation of risk mitigation measures and controls is particularly significant for food contact material safety.

4.4 Equipment

The equipment used is suitable to manufacture FCM Printing Inks and is maintained in good repair. It is clean and – where appropriate – calibrated.

Equipment should be designed in such a way that it is easy to clean to ensure cross-contamination is strictly minimised.

In the case of DFC then either dedicated manufacturing equipment is used, or there are effective validated cleaning processes in place. Validation typically requires recorded analytical controls to prove effectiveness. See Cleanliness and Orderliness section 4.6.2.

Maintenance records shall be maintained.
EXAMPLES:

- The use of dedicated equipment such as vessels, mixers, filling machinery, pipelines and filtering equipment is a measure to minimise the risk of cross contamination.
- The validated cleaning of non-dedicated equipment is a measure to control the levels of contamination.

4.5 Risk Assessment and Management

Risk assessment is used to prevent failures by anticipating where they are likely to occur and evaluating their effects.

Usually it is employed at the design stage of a new product or process with the aim of "designing out" failure by identifying potential causes and defining corrective actions. It can also be applied to existing processes, e.g. the manufacturing process.

Risk assessment for FCM Printing Inks shall be carried out to provide evidence that any contamination risk is under control. 'Under control' means, that a potential contamination of a FCM Printing Inks does not cause any contamination of food stuff above legal or acceptable limits.

There are three types of contamination:

- Chemical contamination: The primary issue is unintended substances in the FCM Printing ink, but higher levels of intended substances should also be considered
- Microbiological contamination: For example yeasts, moulds, bacteria, spores
- Physical contamination: Typically caused by foreign bodies, e.g. glass, wood, metal pieces etc.

The risk assessment shall be documented and signed off by the persons who carried out the risk analysis, along with the process owner(s) for the areas being risk assessed.

4.5.1 Chemical contamination

Chemical contamination can occur from raw material impurities or by cross-contamination from the manufacturing / handling process. Risk analysis shall assume worst case scenarios, unless there is measured / modelled data.

Worst case scenario for chemical contamination means, that any substance in a FCM Printing Ink, migrates 100% into the food. See Appendix D. The result of the risk assessment will determine whether the contaminating substance is present at unacceptable levels.

4.5.2 Microbiological contamination

For solvent-borne inks microbiological contamination is not possible due to the high organic solvent content which prevents microbial growth.

For water-borne inks, controlled additions of in-can, wet-state microbiological preservatives are used as an intentional part of the formulation to maintain the shelf-life of unopened packs.

The UV-curable materials used in UV inks and varnishes are not suitable media for the growth of micro-organisms. Furthermore, the curing process involves exposure to UV light, itself used in other applications to destroy microbes.
The materials used in offset printing inks and associated varnishes do not provide a suitable medium for the growth of micro-organisms. The residual water content of such products is not significant.

4.5.3 Physical contamination

Generally physical particles inadvertently present in an ink or varnish will not go onto the substrate through the printing unit, but would typically lead to damage of the printing equipment.

Physical contamination for example by metal wood or glass fragments, is very unlikely, as the products are typically manufactured within closed systems or are filtered as the last step immediately prior to being placed into the supply container.

4.5.4 Risk assessment method

The EuPIA GMP uses the Failure Modes and Effects Analysis (FMEA) method.

FMEA is an analytical technique that may be applied at any stage of the manufacturing and supply chain process. It is a useful tool to ensure and document that potential problems have been considered and addressed.

In a FMEA failures are prioritized according to how serious their consequences are (severity), how frequently they occur (probability) and how easily they can be detected (detectability).

The aim of an FMEA is to come to an objective assessment of a potential failure by a risk priority number (RPN). The RPN is the result of the multiplication of the factors severity, probability of occurrence and the detectability of a failure. For details see Annex B.

NOTE: It is recommended to determine the severity of the potential effect of a failure on the packed food and not on the ink. This gives maximum support to the manufacturer of a food packaging.

4.6 Hygiene Management

Hygiene management systems implement measures to prevent, detect and control chemical, physical and microbiological contamination of food stuff.

4.6.1 Employees and visitors / maintenance personnel

- The organisation shall establish, implement and maintain personal hygiene rules for employees, visitors and maintenance personnel.
- Smoking, eating and drinking shall not be allowed where materials used for the manufacturing of FCM Printing Inks are handled.
- Working clothes shall be changed regularly.
- Separate washing facilities and changing rooms shall be available.

Depending on the product type and based on the risk assessment hygiene rules may differ between production areas.
NOTE: Protective clothing, hand sanitary facilities may be required depending on the risk assessment.

4.6.2 Cleanliness and orderliness

For both DFC and non-DFC inks, detailed cleaning requirements shall be specified based on the risk assessment. Cleaning requirements include what shall be cleaned how, when and how often. A validated cleaning process shall be put in place and signed off cleaning records shall be maintained.

In the case of DFC inks validation typically requires recorded analytical controls to prove effectiveness.

Analytical testing should focus on the substances present in inks previously produced on the shared equipment.

NOTE 1: This should prioritise substances which if they were to contaminate the DFC product, would result in migration above accepted limits.

NOTE 2: Cleaning schedules may exist for buildings, production equipment, machinery, production tools. This will be driven by the risk assessment.

4.6.3 Handling and approval of cleaning agents for production equipment and the facility

Cleaning agents may pose a chemical contamination risk for FCM Printing Inks.

EXAMPLE: Carry over from equipment in direct contact with FCM Printing Inks, residues in production equipment and/or containers.

- Cleaning agents shall be controlled and segregated.
- An approval process shall be established, implemented and maintained for the selection and use of cleaning agents.
- Approval records shall be maintained.
- A list of approved cleaning agents shall be maintained and be available to employees.

NOTE 1: The approval of a cleaning agent may be restricted for a particular cleaning process.

NOTE 2: The agents that are used to clean manufacturing equipment are likely to contain substances that are not in the products that EuPIA members supply to their customers. In order to prevent the cleaning agent substances contaminating ink manufacturers’ products at levels that would cause concern, it is necessary to do a risk assessment. This risk assessment requires that the typical amount of cleaning agent remaining in the equipment after cleaning is known, how much ink / coating that this cleaning agent will be mixed with, and what potentially migrating substances are in the cleaning agent. This allows a worst case calculation for migration into food to be done. If the worst case calculation exceeded the SML of the cleaning agent substances then it may be necessary to do analytical migration testing.
to understand how much substance actually migrates, or alternatively the cleaning process could be redesigned, perhaps including an additional rinsing step, so that after a worst case calculation the product supplied is compliant.

See Appendix C for worked example.

NOTE 3: Cleaning agents may adversely affect the organoleptic properties, even if migration does not exceed the SML.

4.6.4 Handling and approval of auxiliary materials and lubricants

Auxiliary materials and lubricants may pose a chemical contamination risk for FCM Printing Inks.

EXAMPLES: Oil in compressed air, lubricants, hydraulic oil.

NOTE: Oil in compressed air is an example for an auxiliary material which may come in to contact with FCM Printing Inks, either direct or indirect through production equipment.

The contamination risk of auxiliary material shall be assessed and documented in a risk assessment. This follows the same principles as the approval of cleaning agents. A list of approved auxiliary material shall be maintained and is available to employees.

4.6.5 Knives and glass

Based on risk assessment glass shall be avoided in production areas of FCM Printing Inks. Knives shall have non-breakable blades (primarily due to safety reasons).

NOTE: Depending on the type of ink glass containers may be used to keep retained ink samples. In those situations glass should not be used in the manufacturing area for sampling.

4.6.6 Waste handling

Systems shall be in place to identify, collect, remove and dispose of waste in a manner that prevents contamination.

Containers for waste shall be clearly identified and removed on a regular basis from production areas.

4.6.7 Delivery, incoming goods

Incoming inspection instructions shall contain provisions with respect to cleanliness and package integrity of delivered products.

EXAMPLE: Cleanliness of trucks, packaging, palettes, tanks, filling hoses.

4.6.8 Pest control

Establishments shall be in a condition which prevents a conductive environment to pest activity.

Pest monitoring programmes shall be implemented in storage and production areas. Pest monitoring and eradication measures shall be recorded. The records shall contain detailed information such as:
• map of detectors,
• type, quantity of detectors, pesticides,
• inspection results,
• conclusions, e.g. changed frequency of inspection.

Pest monitoring and eradication measures shall be carried out by trained personnel only, and preferably by appointed expert contractors.

4.6.9 Maintenance and repair

Regular preventive maintenance ensures that the equipment is fit for purpose. Maintenance is a measure to reduce the risk of product contamination, e.g. chemical contamination through unnoticed leakage.

However any maintenance and repair activity itself is a contamination risk. Therefore rules for maintenance and repair activities shall be implemented in the organisation. Any maintenance or repair activity by an external company shall be supervised.

NOTE: Rules may include:
• instructions for internal and external maintenance personnel,
• requirements on instruction records,
• requirements on risk assessments for maintenance and repair activities.

4.6.10 Monitoring

The effectiveness of the hygiene management system shall be monitored. Records of sampling and results shall be maintained.

NOTE: The product type and the risk assessment will drive the monitoring that is required. Testing is especially required to monitor microbiological contamination for waterbased inks. In many cases biocide suppliers are able to provide this service.

A documented procedure specifying corrective actions for non-conforming monitoring results shall be established, implemented and maintained.

4.7 Identification and Traceability

Traceability is a key means to protect consumer health and safety and is therefore implemented in the food supply chain (refer to Section 2 for normative references).

In case a contaminated food stuff is detected, traceability is the most effective way to identify the root cause and to recall contaminated products.

Traceability is a two way process:

a) In the manufacturing and supply process batch numbers shall be recorded from the raw material to the finished FCM Printing Inks.

b) In case a customer reports a contamination it shall be possible to determine the raw materials used in the production of the reported finished FCM Printing Ink batch.

Traceability requires that
Materials are identifiable by an appropriate system such as labelling, referencing relevant documentation and information.

Retained samples of raw materials and finished FCM Printing Inks are maintained, and a system exists that allows them to be retrieved. See Section 7.7.

4.7.1 Raw material batch numbers to finished good

At any stage of the production process batch numbers of used materials shall be recorded:

- Supplied materials:
  The original supplier’s batch numbers may be used or a new batch number may be created at goods receiving. If a new batch number is created the original supplier’s batch number shall be linked to newly created numbers.

Fluid materials stored in tanks require time logging of tank fillings. Withdrawals may be based on time logs or alternatively new batch numbers are generated on fillings and recorded in production.

A documented instruction is in place on how to calculate temporarily existing compound concentrations in case of a product recall.

All of the following have a unique batch number

- Produced semi-finished material
- Reworked semi-finished and finished materials
- Any finished FCM Printing Ink

The batch numbers of finished FCM Printing Inks delivered to a customer shall be linked to the customer.

A documented instruction shall exist which describes how to determine:

- all finished goods batches containing a specific raw material batch,
- all customers, affiliated companies, sales agents, distributors which have received a finished good batch containing a specific raw material,
- all warehouses where a specific raw material batch or finished good batch produced from this raw material batch is stored.

This procedure shall be applied when a raw material supplier recalls a batch, a customer reports a potential contamination or internal tests show contamination of a FCM Printing Ink.

4.7.2 Finished good to raw material

In case a customer reports a finished good batch as being potentially contaminated, a supplier informs about a contaminated raw material batch or an internal test indicates a contamination, it is essential that the potential contamination can either be confirmed or rebutted quickly.

Therefore a documented instruction shall exist which describes how to determine all raw material batches used in the manufacturing of a FCM Printing Ink. Together with the procedure described in 4.7.1 recalling of delivered contaminated batches is possible.
4.8 Recall of defective FCM Printing Inks

A documented procedure shall exist defining roles and responsibilities in the event of a product recall. For every recall an employee shall be named who is responsible for the coordination of the recall and the completeness of the recall.

This procedure shall ensure that the manufacturer reacts appropriately and quickly to minimise negative effects for customers and the manufacturer.

The goals of a recall are

- to inform customers about details of the issue and its potential effects,
- to confirm the batch number, its size and identify and if other batches might similarly be effected,
- to determine the quantity of the FCM Printing Ink used, at which customers and on which designs,
- to identify, locate and quarantine any unused FCM Printing Ink,
- following investigation quarantined product should either be returned or safely disposed of by the customer.

In case a contamination leads only in specific applications (for example at high coating weight) to a contamination of packed foodstuff, it may not be necessary to physically return all contaminated products to the ink manufacturer. Guidance on safe use under appropriate conditions or specific restrictions must be provided to affected customers if product is not returned, and records of the communication should be maintained.

The product recall procedure shall define at a minimum:

- Which information customers should provide in order to be able to react appropriately on a reported contamination
- Internal communication rules
- External communication rules
- Responsibilities and duties
- Documentation requirements

A product recall shall be simulated at regular intervals (at least every three years). Documentation of the simulation shall be maintained.

4.8.1 Rework of non-conforming FCM Printing Inks

It may be possible to rework non-conforming FCM Printing Inks. Rework of a FCM ink may be necessary due to compositional, quality or performance criteria.

Records shall be maintained for any rework. Full traceability shall be maintained. Corrective and preventive actions shall be applied to prevent reoccurrence.

NOTE: When considering reworking, special attention should be given to substance migration limits or other restrictions. Where it is not possible to meet required migration limits it may be possible to rework a FCM Ink into a less critical end use. If this is the case the ink shall be relabelled and delivered with a technical data sheet describing the application.
4.8.2 Handling of returned goods (defective or non-defective)

FCM Printing Inks returned may be booked into stock as long as the packaging has not been opened. Records of returned FCM Printing Inks shall be maintained. They shall be booked into stock under the same description and batch number.

NOTE 1: In case a non-conforming FCM Printing Ink is returned, the ink may reworked (see section 4.8.1)

NOTE 2: In case a returned FCM Printing Inks is close to the end of its shelf life, the shelf life may be prolonged after an appropriate quality check. Documentation shall be maintained and traceability shall not be affected.

4.9 Change Management

All changes with the potential to affect the suitability for use of an ink in its final application or the content of the information provided to the customer must be the subject of a change control process. This includes both compositional and manufacturing process changes.

When a change affects the initial risk assessment then as part of the change management process this risk assessment needs to be re-evaluated.

See Appendix E for Initiators of change, and triggers for change.

4.10 Packaging

4.10.1 Specification

Packaging is selected to protect the FCM Printing Inks during shipment and storage and complies with legal requirements for the nature of the product packed and the means of transport.

An approval process for FCM printing inks, primary packaging shall be established and maintained.

Primary packaging for DFC inks shall be virgin, or alternatively dedicated reusable stainless steel containers of a suitable quality. Reusable stainless steel containers must be supported by a written and auditable procedure.

NOTE: Virgin containers are new containers that have not previously been used. Virgin containers include re-bottled IBC’s (new insert in an existing cage).

4.10.2 Cleanliness

New primary packaging shall be inspected for cleanliness. Returned primary packaging is inspected and cleaned, if necessary, to avoid any contamination with other products or foreign materials.

Work instructions shall describe the necessary inspection of primary packaging after cleaning and before using. Cleaning processes for returned primary packaging shall be assessed in the risk assessment.
Re-used primary packaging for non DFC inks shall be dedicated or be used only for a defined product range or a product range of a similar composition, or if it is being used for a new product range, it should be cleaned, with a validated cleaning process.

4.10.3 Storage

Primary packaging shall be stored in a dry covered area. Primary packaging and lids shall also be positioned so as to avoid the entry of air borne contamination (example: open buckets stored upside down).

4.10.4 Labelling of shipped containers

Each primary packaging has the minimum following information on labels:

- Identification of the producer
- Reference number and description of product
- Batch number
- Net weight
- Health, safety and transport information as required
- DFC inks shall be clearly marked as such

Information about a product's shelf life shall be provided, e.g. on the label or in the technical data sheet.

4.11 Storage

All products (including raw materials) are stored in conditions to prevent, as far as possible, any deterioration of the material. Where appropriate a procedure exists to test stock that may have been held for some time to ensure it has not drifted from specification. Where they exist, the test instructions shall be documented. Rejected stock is clearly marked as such and quarantined / isolated to avoid accidental use.

Cross contamination during storage or mix up of products on stock removals shall be avoided.
Open packaging shall be safely reclosed before put in storage.

NOTE: Non-conforming products shall be labelled as such. If a warehouse management system cannot prevent that a non-conforming product is used, non-conforming products shall be physically quarantined.

5 Management Responsibility

5.1 Commitment

Directors and other senior management shall provide evidence of its commitment to this GMP by

a) establishing and communicating an appropriate GMP policy for the size of the operation,
b) conducting a yearly management review, to ensure continuing suitability, adequacy and effectiveness of the GMP implementation,
c) defining measurable objectives at relevant function and levels to maintain and continuously improve GMP processes and product quality.
5.2 Responsibility and authority

Responsibilities and authorities shall be clearly defined and communicated within the organisation to establish, implement and maintain this Good Manufacturing Practice.

6 Resource Management

6.1 Human resources

6.1.1 Commitment

The entire workforce, involving all levels of management shall be committed to the objectives of this GMP.

6.1.2 Competence, awareness and training

All personnel shall be aware of the principles of this GMP and how it affects them. Training programmes and facilities are established to ensure that all personnel are fully aware of their functions and responsibilities and are competent to carry them out. Personnel include contractors. Records of training are signed by the employees. The minimum training extent can be tailored according to function and responsibilities of the personnel.

EXAMPLES:

- **Production**
  Employees working in production areas shall be trained at least on production specific requirements, such as
  - production hygiene rules,
  - personal hygiene rules,
  - special provisions for cleaning, repair and maintenance,
  - substances allowed in DFC and Non-DFC inks production areas.

- **Technical (Product design)**
  Employees developing new FCM Printing Inks shall be trained at least on legal background and on the design and the provisions of this GMP, especially on the provisions given in chapter 7.3 (Design and development).

- **Sales and customer technical support**
  Employees consulting customers on FCM printing Inks shall be trained at least on legal background, EuPIA Statement of Composition and intended uses of DFC and NON-DFC Inks (product selector).

- **Regulatory**
  Employees dealing with regulatory issues shall be trained / educated at least on legal background. As legislation may change it is important, that a monitoring mechanism is used to keep legal background up to date. Changes shall be communicated throughout the organization in due course.
7 Product Realisation

7.1 Planning

The organization shall plan and develop the processes needed for the production of FCM Printing Inks. The assessment of the suitability of the processes for the production of FCM Printing Inks shall be part of the risk assessment.

7.2 Customer related processes

7.2.1 Customer requirements

In order to produce a food contact material compliant with regulations a close cooperation between the FCM Printing Inks manufacturer and the food contact material manufacturer is required. Therefore it is a key factor that the application is known before making a recommendation for a specific FCM Printing Inks.

Only competent personnel shall make a recommendation for FCM Printing Inks.

Customer enquiry

1) For customer enquiries, the receipt of clear requirements is crucial, including an understanding of the food contact material structure and its intended end use, the foodstuff and any intended or foreseeable conditions of storage and use. This information shall be provided by the commissioning customer and for DFC ink be recorded.

2) This information will be submitted to the technical team for review and to ensure sufficient information has been provided. Experienced technical personnel will frequently be able to identify products from the existing portfolio capable of fitting these requirements.
When a customer orders different colour shades within an already used ink product series then this process is not required.

7.2.2 Customer communication package

Customer communication typically includes:

- Technical datasheet
  Including intended use and information for areas where the ink is not suitable

- Regulatory information package
  - Safety Data Sheet (SDS)
  - Statement of Composition (SoC)
  - Regulatory Statement (optional)

- Quality
  - Specification as agreed with customers
  - Certificate of Analysis (CoA) (optional)

Internal EuPIA guidance documents exist to assist members with creating the above.
7.2.3 **Product recommendation**

It is up to each EuPIA member company to implement and maintain a process to clearly communicate which of their products are suitable for which applications. This communication could be done in the form of Product Selectors. A generic example of a Product Selector is included for reference in Appendix F along with references to alternative options.

Product recommendation should also include references to suitable additives and press auxiliaries that are required in order to use the FCM ink. In the case of a waterbased ink this may include a press-side antifoam, in the case of an offset ink this may include a fountain solution. Similar conditions apply to these additives and press auxiliaries as apply to the FCM with which they are used.

Ink for Direct Food Contact is required if the print is in contact with the food with no substrate in between. A DFC coating cannot be used as a coating over standard non DFC ink to create a DFC compliant package (see illustrations).
7.3 Design and development

7.3.1 New raw material introduction

The flowchart below represents the typical steps required in raw material approval, in some cases companies may choose to adjust the order in which the activities take place.

1) The raw material review shall be undertaken by a competent person, either a dedicated regulatory/product stewardship or technical person.
2) As for any printing ink, compliance with the latest version of the EuPIA ‘Exclusion Policy for Printing Inks and Related Products’ is mandatory.
3) Once sufficient satisfactory information is received, the new raw material will be approved and given a unique raw material code. This code and the associated compositional data is used to drive the generation of statements of composition,
safety data sheets, batch and 'where-used' type traceability requirements and also prevents the commercial purchase and use of non-approved raw materials.

4) For commodity raw materials with identical technical specifications and chemical composition, it may be appropriate to code a number of raw materials with a single raw material code, an example of this may be some solvents.

NOTE: Once identified as being suitable for a particular end use, raw materials may be placed in a toolbox to enable relevant technical personnel to select raw materials most likely to meet the requirements of defined development project. For example ink manufacturers may have a raw material toolbox for Direct Food Contact inks. For each new application, the suitability of raw materials needs to be reassessed.

See Appendix D for examples of Worst Case Calculations.
7.3.2 New Product Design

In cases where a new product needs to be designed, then the main steps in the process flow are described in the flow-chart below.

Enquiries for new FCM Printing Inks typically originate from customer and brand owner requirements but may also arise from internal ideas or from the recognition of emerging market trends.

New product design

Define the technical and safety requirements of the product for the intended use

Start the design process in the laboratory

Identify the possible migrants of the RM’s used in the formulation

Do a Worst Case Calculation

If necessary do real migration testing or migration modelling

Assess the suitability of the formulation for the intended end use

Issue the design documentation

Validate the suitability of the production equipment

Issue the compliance documentation

Launch the new product
Notes specifically for Direct Food Contact inks & coatings

A. Before initiating work for direct food contact product design, it is important to have a full understanding of the ink / coating performance requirements. As the print / coating will be in direct food contact, considerations such as the resistance properties to that food become critical. It is recommended that EuPIA member companies create a Direct Food Contact enquiry checklist document so that there is a reminder to check the critical product requirements.

B. Laboratory work may involve testing currently existing products to see whether they have the required properties, or designing a new product. In either case organoleptic properties need to be taken into consideration, together with the intended or foreseeable contact conditions (temperature and time).

C. When doing worst case calculations for the potentially migrating substances in direct food contact applications, then all potentially migrating substances need to be considered. This includes:
   a. The intentionally added substances that are normally included in a statement of composition.
   b. The unintentionally added substances which are known or can reasonably be expected to be present given the chemistry of the ink / coating (examples include monomers in polymer and residual reaction products in pigments).
   c. The unintentionally added substances which are not known and which require analytical work to determine presence and concentration.

If in the actual packaging design, the substance migration would be above the SML, then migration testing or migration modelling is required. If the product % coverage and / or coating weight and / or pack geometry in the actual package is such that the substance migration by WCC does not exceed the SML, then migration testing / migration modelling is not required.

See Appendix D for examples of Worst Case Calculations.

7.4 Purchasing (technical)

- Raw material purchasing
- Raw material batch control
- Delivery of raw materials from suppliers

7.4.1 Purchasing information

Each raw material should include the following documentation:

- Safety Data Sheet (SDS)
- Technical Data Sheet (TDS)
- Completed EuPIA RM Compliance Questionnaire (or equivalent)
- Specifications, agreed with the supplier.

NOTE 1: Where it is not possible to agree raw material specifications with suppliers then incoming raw material testing needs to be done.

NOTE 2: Purchasing department shall refer to the change management process when changing the supplier of a raw material.
Each raw material has a purchasing specification, typically this is agreed between the supplier and the FCM Printing Inks manufacturer. The specification should include physical and chemical properties to maintain agreed ink manufacturing quality, purity and print end-use requirements.

7.4.2 New supplier selection

As the manufacturer of the finished FCM printing ink, it is the responsibility of each EuPIA member to ensure that all raw materials are fit for purpose from both a regulatory and technical perspective.

Information exchange between FCM printing ink manufacturer and supplier should be as transparent as possible. This will ensure end use requirements and specifications are clearly communicated. Suppliers should be made aware that the intended end use is for food contact applications. If it is not possible to provide a supplier with detailed chemical and technical specification information, then the FCM printing ink manufacturer should ensure a robust internal validation process is in place.

Suppliers should be in a position to supply all necessary information on composition to enable a thorough regulatory suitability assessment as set out in the raw material selection process.

EUPIA members should have a robust supplier performance management programme in place to ensure quality, delivery and service levels are maintained to acceptable levels.

7.5 Production provisions

7.5.1 Production Instructions

Manufacturing instructions are issued and followed for each batch, giving details of the raw materials, the quantities and the equipment to be used. Critical parameters in the process are recorded and checked by the operator.

NOTE: This could include temperature during a production step. The production instruction is available to the employee at the work place.

7.5.2 Control of Manufacturing Formulation

Proper controls to ensure that only raw materials are used in manufacturing formulations, which have been approved for the use in FCM Printing Inks. In case the approval restricted the maximum content of a raw material in a FCM Printing Inks, the control shall include a check for the maximum content.

NOTE: Maximum contents of a raw material in a formulation may be specified during the approval of a raw material or in change management processes.

7.5.3 Customer property

In case customer property is used for the production of FCM Printing Inks, customer's responsibility for the conformance of the FCM printing ink shall be clearly defined and documented.
NOTE: This may include stirring, blending or dispensing equipment. It may also include raw materials (for example solvent).

7.6 Quality Control

7.6.1 Quality control objectives

Quality control for FCM Printing Inks shall ensure that parameters affecting product performance are tested, at appropriate intervals, as detailed by the Risk Assessment.

Quality control tests shall also be done to verify the effectiveness of risk control measures derived from the FMEA Risk Assessments.

7.6.2 Raw material controls

The raw material selection process defines the monitoring plan and Quality Control plan. This will determine the necessity of raw material testing.

Where appropriate, raw materials are tested in house or alternatively are supported by a certificate of conformity from the raw material supplier, relating to the agreed specification. In some instances pre-delivery samples representing the batch may be submitted to the ink manufacturer for special tests prior to the delivery being accepted.

If certificates of analysis are used, then the information on the certificate has to be relevant to the intended end application for the raw material.

The raw material control results shall be recorded.

For raw materials identified as being critical then testing every batch of raw material, or testing on statistically sampled batches is required.

7.6.3 In process controls

If in-process controls are carried out during the production process test specifications shall exist. Test specifications shall consist of test methods and test limits. The test specifications shall be defined during the design of the FCM Printing Ink production process. The test specifications and the results of the in-process controls shall be documented.

7.6.4 Final quality control

Product test specifications shall exist for each finished FCM Printing Ink. Test specifications shall consist of test methods and test limits. Test specifications shall be defined during the design of a FCM Printing Ink.

Additional tests could be done based on the Risk Assessment. The test depth and frequency for finished FCM Printing Inks depends on

- the test level of intermediates and raw materials,
- the degree of segregation in production areas,
- the degree of dedication of equipment to the production of FCM Printing Inks,
- the type of application (DFC – NON DFC ink).
NOTE 1: As quality control typically takes place before filling, any contamination during the filling process will not be detected.

If filling equipment is not dedicated to FCM Printing Inks, control measures for carry over and cleaning (see section 4.6.2) shall be implemented.

NOTE 2: Cleanliness of filling equipment is of particular significance for DFC inks.

NOTE 3: Final quality inspection is not a means to prove that an ink is fit for its intended use. Fitness for intended use is validated during the design.

7.7 Retained samples

The necessity of raw material retained samples shall be assessed in a risk assessment. Samples for each raw material batch shall be retained at least for 1 year.

Retention samples for FCM printing ink batches shall be maintained at least for 6 months in addition to the shelf life of the FCM Printing Ink.

NOTE 1: In terms of GMP retained samples are needed when a customer reports a possible contamination of a FCM Printing Ink.

NOTE 2: The obligation to retain raw material samples may be passed onto the supplier.

7.8 Control of monitoring and measurement equipment

Where necessary, monitoring and measurement equipment shall be calibrated or verified at specified intervals. Test methods shall be developed to ensure repeatability and reproducibility of the results. Calibration or verifying records shall be maintained and the equipment shall have identification in order that the operator can determine its calibration status.
8 Measurement, analysis, and improvement

Results of audits, processes monitoring, quality control data and other available data sources shall be analysed and used to continuously improve product quality and implemented processes.

8.1 Corrective action

Nonconformities with requirements of this GMP shall be evaluated in order to determine its cause and if needed to define and implement actions to prevent recurrence.

Records of the nonconformity and the result of the evaluation shall be maintained.

8.2 Internal Audits

Internal audits shall be conducted at planned intervals to determine whether the GMP is effective and conforms with this Guideline.

Records of the audits, audit findings and follow up activities shall be maintained.

Appendix

Appendix contents:

A. Glossary
B. FMEA
C. Worked example of cleaning agent worst case calculation
D. Migration and Worst Case Calculation
E. Change Management
F. Product Selector
G. Worked Examples for Raw Materials Selection
A. Glossary

certificate of analysis (COA)
document that indicates results of specific tests or analysis, which may include test methodology, performed on a defined amount of material or product.

cleaning
removal of soil, dirt, solvents, grease or lubricant, ink residues or other objectionable matter.

coatings
EuPIA members may supply antimist coatings and heatseal coatings which may be in direct contact with food. These coatings are regulated differently to the internal can coatings, which are managed by the CEPE trade association.

contaminant
any biological or chemical agent, foreign matter or other substance not intentionally added to the product which may compromise food safety.
[SOURCE: ISO/TS 22002-4, 2013, 3.3]

contamination
introduction or occurrence of a contaminant in the product.

NOTE 1 to entry: In the context of this Good Manufacturing Practice, “contamination” may also refer to the impurities in the raw materials used in, or a decomposition or reaction product formed during, the production process or application, which might compromise food safety.

food packaging
any product to be used for containment, protection, handling, delivery, storage, transport and presentation of food
NOTE 1 to entry: Food packaging may have direct or indirect contact with the food.

- Direct food contact surfaces or materials are in contact (i.e. physically touching the food or in contact with the headspace) or will be in contact with the food during normal use of the food packaging. Note that there is a distinction between actual food contact and contact via the headspace (often called indirect food contact). Contact via headspace involves transfer via the vapour phase only (including evaporation/condensation). However, if the foodstuff has the opportunity to directly contact the printed surface (e.g. by turning the container upside down), then this becomes a direct food contact situation.
- Non-direct food contact surfaces or materials are not in direct contact with the food during normal use of the food packaging, but there is the possibility for substances to be transferred into the food.

The classification of the food packaging as direct or non-direct food contact should be part of the hazard analysis.
food packaging hazard
microbiological, chemical or physical agent in FCM Printing Inks, or condition of use, with the potential to cause an effect in the food leading to adverse health effects. Note that many food packaging hazards are not caused by FCM Printing Inks, but they are not in scope of this GMP.[SOURCE: ISO/TS 22002-4-2013, 3.8, Domain changed]

FCM Printing Ink withdrawal (recall)
Recall of non-conforming FCM Printing Inks from any part of the FCM Printing Inks supply chain because its application could lead to a defective, non-compliant food contact material.

EXAMPLE: Any part of the FCM Printing Ink supply chain includes trade warehouses, distribution centres or customer operations and warehouses.

Non intentionally added substance (NIAS)
impurities in materials used in or a decomposition or reaction product formed during the production or printing process of a food packaging ink or decomposition or a reaction product formed during the life-cycle of the printed food packaging.

FCM Printing Ink containers / packaging
any kind of product or material used to hold and protect FCM Printing Inks during shipping, transport and storage.

safety
condition of a product being free from unacceptable hazards.

specification
detailed description of the properties and requirements of a material, in particular in relation to its technical and specific suitability.

statement of composition (SoC)
a document that is provided by printing ink manufacturers to help printing converters and end users to assess the compliance of printed packaging. The statement of composition provides adequate information (e.g. potential migrating substances and their maximum levels in the ink) to downstream users, to enable them to issue their “Declarations of Compliance”.

waste
any substance or object that the organization discards or intends or is required to discard.

Reference additional glossary from EuPIA document “Standard Glossary of Packaging Ink and Coating terms”.

B. FMEA

A completed FMEA fulfils two requirements:

- Risks are analysed in a structured, internationally accepted way
- Documentation of the status before and after risk minimisation means have been implemented

1. FMEA template

<table>
<thead>
<tr>
<th>Item/Function</th>
<th>Potential failure mode(s)</th>
<th>Potential effect(s)</th>
<th>Severity</th>
<th>Potential causes of failure</th>
<th>Probability</th>
<th>Current Design Control</th>
<th>Detectability</th>
<th>RPN</th>
</tr>
</thead>
</table>

FMEA column headers (assessment of status before risk minimisation means)

In a FMEA failures are prioritized according to how serious their consequences are (severity), how frequently they occur (probability) and how easily they can be detected (detectability).

The aim of an FMEA is to come to an objective assessment of a potential failure by a risk priority number (RPN). The RPN is the result of the multiplication of the factors severity, probability of occurrence and the detectability of a failure.

Each factor is rated independently of the others. Independence of the factors is crucial to achieve objective, comparable results. The factors are ranked from 1 – 10 where 10 means the worst case.

It is recommended not to use all factor levels as it would not be easy to clearly separate 10 factor levels by factor definitions. In addition selecting repeatably and reproducibly the same factors out of 10 levels for similar hazards is difficult.

<table>
<thead>
<tr>
<th>Item/Function:</th>
<th>Process step where failures can happen:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Cluster steps e.g.</td>
</tr>
<tr>
<td></td>
<td>• incoming goods (raw material)</td>
</tr>
<tr>
<td></td>
<td>• storage of raw materials</td>
</tr>
<tr>
<td></td>
<td>• production process, production equipment</td>
</tr>
<tr>
<td></td>
<td>• quality control</td>
</tr>
<tr>
<td></td>
<td>• packaging</td>
</tr>
<tr>
<td></td>
<td>• storage of finished product</td>
</tr>
<tr>
<td></td>
<td>• delivery to customer</td>
</tr>
<tr>
<td></td>
<td>• raw materials selection</td>
</tr>
</tbody>
</table>
**Potential failure mode(s)**

What or who can cause a failure:

Typical failure modes are

- employee
- maintenance personnel
- facility, physical environment and operating conditions
- production equipment and pipes
- storage tanks
- packaging material
- cleaning agents and cleaning processes
- rework
- raw materials
- semi-finished products

**Potential effect(s)**

- kind of contamination (chemical, physical or microbiological)
- traceability not given
- ...

**Severity**

<table>
<thead>
<tr>
<th>Effect Description</th>
<th>Probability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Critical: One dead</td>
<td>10</td>
</tr>
<tr>
<td>Damage to health of end user, medical assistance necessary</td>
<td>8</td>
</tr>
<tr>
<td>Recall of packaged food, because legal requirements are not met (e.g. due to migration above accepted limits, traceability not given)</td>
<td>8</td>
</tr>
<tr>
<td>Insignificant damage to health of end user</td>
<td>6</td>
</tr>
<tr>
<td>Recall, ink/varnish not usable</td>
<td>4</td>
</tr>
<tr>
<td>Ink/varnish does not meet technical specification</td>
<td>2</td>
</tr>
<tr>
<td>Detection of unwanted substances possible, however within specification limits</td>
<td>1</td>
</tr>
</tbody>
</table>

**Potential causes of failure**

What exactly causes the effect?

**Probability of occurrence**

Likelihood of the occurrence of the failure:

<table>
<thead>
<tr>
<th>Likelihood Description</th>
<th>Probability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sure</td>
<td>10</td>
</tr>
<tr>
<td>Occurred already and root cause not eliminated</td>
<td>8</td>
</tr>
<tr>
<td>According to expert opinion possible and conceivable, process is according state of the art technology</td>
<td>8</td>
</tr>
<tr>
<td>Question: Do you believe that the failure occurs? Answer: yes</td>
<td>5</td>
</tr>
<tr>
<td>According to expert opinion possible, but hardly conceivable</td>
<td>2</td>
</tr>
<tr>
<td>Question: Do you believe that the failure occurs? Answer: No, but I am not 100% sure.</td>
<td>2</td>
</tr>
</tbody>
</table>
According to expert opinion not conceivable | 1

<table>
<thead>
<tr>
<th>Current design control</th>
<th>What controls are in place to reduce severity, decrease the probability of occurrence or increase the detectability?</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Detectability</th>
<th>Likelihood that the potential effect will be detected when it occurs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Impossible</td>
<td>10</td>
</tr>
<tr>
<td>By accident</td>
<td>8</td>
</tr>
<tr>
<td>Control by sample testing</td>
<td>6</td>
</tr>
<tr>
<td>Control by 100% testing of product/process, but may not be able to detect non conformity with a 100% probability</td>
<td>4</td>
</tr>
<tr>
<td>Failure is obvious and can be detected easily/ test(s) exists with 100% detection rate of nonconformity and is used for all batches, no sampling</td>
<td>1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Risk priority number (RPN)</th>
<th>RPN = Severity * Probability * Detectability</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Maximum value 1000</td>
</tr>
<tr>
<td></td>
<td>Maximum RPN for DFC: &lt;= 160</td>
</tr>
<tr>
<td></td>
<td>Maximum RPN for Non DFC: &lt;= 240</td>
</tr>
</tbody>
</table>

Example topics

<table>
<thead>
<tr>
<th>Recommended Action</th>
<th>Responsible/ target date</th>
<th>Action(s) taken</th>
<th>Severity</th>
<th>Probability</th>
<th>Detectability</th>
<th>RPN</th>
</tr>
</thead>
</table>

FMEA column headers 2 (after definition of risk minimisation means)

When an individual RPN limit is exceeded, take corrective actions, re-determine the three factors and re-calculate the RPN.

2. Conducting a FMEA

The process for conducting a FMEA is a multi-phase process.

**Phase A: Define FMEA scope and FMEA team**

The scope of a FMEA shall be defined.

The FMEA team for a production related FMEA should combine the following knowledge:

- Someone who is familiar with the FMEA tool. This person does not need to be a product or production expert.
- A product specialist who knows the formulations.
- A production specialist.
- A product safety specialist on demand.

**Phase B: Pre-work**

When a production process is assessed a flow chart of the material flow from incoming goods to loading the truck should be created.

**Phase C: Course of action**

In Phase C the team develops the FMEA as shown in the figure below:

![FMEA Diagram](image)

**FMEA steps**

If the RPN limit is exceeded, define a corrective action, which reduces the probability of occurrence (first choice) or increases the detectability of the failure (second choice). Hint: In general it is not possible to reduce the severity when assessing an existing production process.

**Closing the FMEA**

The FMEA shall be printed and signed by the FMEA team.
Example topics for risk study
- analytical controls required
- certificate of analysis
- traceability, supplier batch number recorded
- trucks clean, cleaning certificates for tanker trucks
- pallets clean, documented instruction available
- dedicated pipe to tank or shared usage with valves
- process to record supplier batch in place
- filling logs for tank, mixed batch in tank
- preservation if material is prone to microbiological contamination
- preservation agent quantity does not exceed maximum content.

Example flow chart with topics for FMEA study
C. Worked example of cleaning agent worst case calculation

Example: Equipment that is used to manufacture waterbased inks is cleaned with a surfactant based cleaning agent. After two rinsing steps it is estimated that 20 grams of cleaning agent remains in the equipment, which is used to manufacture 500 Kg batches of ink. The migrating substance within the cleaner has a migration limit of 0.05 mg/Kg food.

A worst case calculation assumes that 4 g of wet ink (solids 50% - so equivalent to 2 g dry ink) are applied at 100% coverage per square metre of print, and that 0.06 m² of print are used to package 1 Kg of food.

The calculation gives a result of 0.16 mg of the cleaning agent substances per m² of print. This would result in 0.0096 mg/Kg Food migration, which is significantly less that the migration limit. A risk assessment would therefore consider this to be acceptable, this risk assessment should be documented.

In a situation where there is not a full substance disclosure for the cleaning agent then all of the undisclosed portion of the cleaning agent shall be assumed to be a NIAS and can be assessed using internationally recognised scientific principles of risk assessment.
D. Migration and Worst Case Calculation

Risk analysis shall assume worst case scenarios, unless there is measured / modelled data. Worst case scenario for chemical contamination means, that any substance in a FCM Printing Ink, migrates 100% into the packed food.

Example of a Worst Case Calculation:

\[
CI = \text{Concentration in dried ink layer (mg/Kg or ppm)}
\]
\[
F = \text{Dried ink layer weight (g/m2)}
\]
\[
P = \text{Pack surface Area (m2)}
\]
\[
W = \text{Weight of food (Kg)}
\]
\[
CF = \text{Concentration in food (mg/Kg or ppm)}
\]

\[
CI \times \frac{F}{1000} \times P \times \frac{1}{W} = CF
\]
\[
\frac{CF}{P} \times \frac{1000}{F} \times W = CI
\]

Ink Jet

For ink Jet due to the variable nature for the amount of ink deposited, the WCC can be done based on the number of drops deposited and the nozzle and/or drop size.

\[
\text{Worst case (mg/Kg)} = (\text{Mass of ink deposited mg} \times \text{Percentage of migrant}) / \text{Mass of food in pack (Kg)}
\]

As an example of this two tables are provided below, the first provides the mass of ink deposited as a function of the number of drops in the printed code (at the common printer nozzle sizes) and the second gives the amount of migration that could be achieved for a given number of drops. The example shown below looks at the worst case for 0.25% of a migrant in the wet ink printed onto 1kg, 500g and 100g of packed food and the areas shown in red highlight where the >10ppb (0.01mg/Kg) value could be exceeded.
Example: specific ink jet ink:

<table>
<thead>
<tr>
<th>Number of drops</th>
<th>75 µm nozzle</th>
<th>60 µm nozzle</th>
<th>40 µm nozzle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>0.00353475</td>
<td>0.001809792</td>
<td>0.000536235</td>
</tr>
<tr>
<td>1500</td>
<td>0.002651063</td>
<td>0.001357344</td>
<td>0.000402176</td>
</tr>
<tr>
<td>1000</td>
<td>0.001767375</td>
<td>0.000904896</td>
<td>0.000268117</td>
</tr>
<tr>
<td>800</td>
<td>0.0014139</td>
<td>0.000723917</td>
<td>0.000214494</td>
</tr>
<tr>
<td>600</td>
<td>0.001060425</td>
<td>0.000542938</td>
<td>0.00016087</td>
</tr>
<tr>
<td>400</td>
<td>0.00070695</td>
<td>0.000361958</td>
<td>0.000107247</td>
</tr>
<tr>
<td>200</td>
<td>0.000353475</td>
<td>0.000180979</td>
<td>5.36235E-05</td>
</tr>
</tbody>
</table>

**Food mass in g**

<table>
<thead>
<tr>
<th>Number of drops</th>
<th>75 µm</th>
<th>75 µm</th>
<th>75 µm</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>8.837E-03</td>
<td>1.767E-02</td>
<td>8.837E-02</td>
</tr>
<tr>
<td>1500</td>
<td>6.628E-03</td>
<td>1.326E-02</td>
<td>6.628E-02</td>
</tr>
<tr>
<td>1000</td>
<td>4.418E-03</td>
<td>8.837E-03</td>
<td>4.418E-02</td>
</tr>
<tr>
<td>800</td>
<td>3.535E-03</td>
<td>7.070E-03</td>
<td>3.535E-02</td>
</tr>
<tr>
<td>600</td>
<td>2.651E-03</td>
<td>5.302E-03</td>
<td>2.651E-02</td>
</tr>
<tr>
<td>400</td>
<td>1.767E-03</td>
<td>3.535E-03</td>
<td>1.767E-02</td>
</tr>
<tr>
<td>200</td>
<td>8.837E-04</td>
<td>1.767E-03</td>
<td>8.837E-03</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>60 µm</th>
<th>60 µm</th>
<th>60 µm</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>4.524E-03</td>
<td>9.049E-03</td>
<td>4.524E-02</td>
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<tr>
<td>µm</td>
<td>40 µm</td>
<td>40 µm</td>
<td>40 µm</td>
</tr>
<tr>
<td>----</td>
<td>-------</td>
<td>-------</td>
<td>-------</td>
</tr>
<tr>
<td>2000</td>
<td>1.341E-03</td>
<td>2.681E-03</td>
<td>1.341E-02</td>
</tr>
<tr>
<td>1500</td>
<td>1.005E-03</td>
<td>2.011E-03</td>
<td>1.005E-02</td>
</tr>
<tr>
<td>1000</td>
<td>6.703E-04</td>
<td>1.341E-03</td>
<td>6.703E-03</td>
</tr>
<tr>
<td>800</td>
<td>5.362E-04</td>
<td>1.072E-03</td>
<td>5.362E-03</td>
</tr>
<tr>
<td>600</td>
<td>4.022E-04</td>
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<td>4.022E-03</td>
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<tr>
<td>400</td>
<td>2.681E-04</td>
<td>5.362E-04</td>
<td>2.681E-03</td>
</tr>
<tr>
<td>200</td>
<td>1.341E-04</td>
<td>2.681E-04</td>
<td>1.341E-03</td>
</tr>
</tbody>
</table>

There are three basic limit types:

- SML’s for evaluated substances where a Specific Migration Limit (SML) has been set.
- Non-evaluated substances where the "No detection limit": typically 0.01 mg/kg food (10ppb) is used.
- The Overall Migration Limit (60mg/kg food): the sum of all substances migrating into food.

EXAMPLE for a regulation defining migration testing:

Migration testing or modelling shall be done using times, temperatures and food simulants that are consistent with the end use of the product being printed / coated. For plastic materials guidelines on times, temperatures and food simulants can be found in the Plastics Regulation (EU) No 10/2011.
E. Change Management

Initiators of change

Examples of events that may initiate the formal change management process include, but are not limited to the following:

- Regulatory change, including changes to EU, national or international legislation or recommendations.
- Toxicological or classification changes relating to the raw materials their components or impurities.
- New information regarding the raw material composition or purity.
  o includes anything that would affect the initial RM Compliance questionnaire.
- Raw material manufacturing process changes.
- Raw material sourcing change.
  o including packaging changes.
- Ink manufacturing process change.
  o including QC/QA changes.
  o packaging changes.
- Ink application information change.
  o including actual migration studies (analytical or exposure data) as well as new applications, substrates and processing.

There are four distinct "triggers" for design change and these can all follow one of the three flow routes used for the initial assessment of product suitability as proposed documented in the formulation design process:

A. An existing product design is proposed for use in a new application. Under these conditions it is recommended that the formulation design flow chart be used and the results be recorded and where appropriate the product data be updated. This could include new worst case calculations or new migration test data for the application.

B. A raw material change in an existing product design (including any significant process changes in the manufacture of the raw material). This event shall be treated as the introduction of a new raw material and follow the formulation design flow chart. All the steps involved in the selection and approval of a new raw material shall be considered and the assessment recorded.

C. A change in formulation where no new materials are introduced. In the context of change management this is likely to include the effective development of a new product from existing ingredients (i.e.: a significant change to the formulation quantities – outside of the levels of the initial product design). Again the formulation design flow chart can be followed for this and the assessment recorded.

D. A regulation change is imposed either locally or internationally. (This might include customer specific requirements.) For this type of change it is recommended that C above is followed.

Remember the important questions to ask are:

- Will or could the change impact the information that is provided with the product?
- Could the change impact any downstream customer compliance assessments?
If the answer to either is yes then a formal change control process following the principles listed in A-D above must be started.

Records documenting the outcome of the change control process shall be maintained.

See Appendix D for examples of Worst Case Calculations.
F. Product Selector

A product selector such as illustrated by the example below should make it easy for customers and internal staff to understand what is the correct product for a specific end use. If there is a specific end use where the EuPIA members company does not have a product (a market in which he is not active), then this should also ideally be communicated. For Direct Food Contact applications the Product selector may refer to individual products or small families of products, for non-Direct Food Contact applications the Product selector is likely to refer to Product Families.

<table>
<thead>
<tr>
<th>Application</th>
<th>End Use</th>
<th>Example</th>
<th>Product or Product family reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surface print on OPP</td>
<td>Non-DFC</td>
<td>Deep freeze</td>
<td>xxxxxxxxxxxx</td>
</tr>
<tr>
<td>Surface print on OPP</td>
<td>Non-DFC</td>
<td>Confectionary</td>
<td>xxxxxxxxxxxx</td>
</tr>
<tr>
<td>Surface print on OPP</td>
<td>DFC</td>
<td>Barrier coating</td>
<td>xxxxxxxxxxxx</td>
</tr>
<tr>
<td>Surface print on OPP</td>
<td>DFC</td>
<td>Antimist coating</td>
<td>xxxxxxxxxxxx</td>
</tr>
<tr>
<td>Surface print on OPP</td>
<td>DFC</td>
<td>Ink for promotional info inside of pack</td>
<td>xxxxxxxxxxx</td>
</tr>
<tr>
<td>Surface print on OPP</td>
<td>Non FCM</td>
<td>Ink for label to be applied to glass bottle</td>
<td>xxxxxxxxxxxx</td>
</tr>
<tr>
<td>Surface print on a different substrate</td>
<td>……</td>
<td>……</td>
<td>……</td>
</tr>
<tr>
<td>Another application …</td>
<td>……</td>
<td>……</td>
<td>……</td>
</tr>
</tbody>
</table>
G. Worked Examples for Raw Materials Selection

Examples:
- Polystyrene/acylate dispersion, intended to be used in liquid ink at max. 95%
- defoamer, to be used in liquid ink at max. 5%
- wax emulsion, to be used in liquid ink at max. 20% (16% after final reduction)
- pigment, to be used in paste ink at max. 25%

Step 1: Information and Assumptions for Worst case calculation:

based on the EU cube: 1 kg of food in 6 dm² packaging material
max. ink amount:
6 g/m² (ink as supplied to the printer) for \( L \) - liquid flexo and gravure inks
2 g/m² (ink as supplied to the printer) for \( P \) - paste (offset) inks

Result:

28 mg/kg of a substance in liquid inks will result in \( \rightarrow \) 10 ppb in food
83 mg/kg of a substance in paste inks will result in \( \rightarrow \) 10 ppb in food

this means that
dependent on max. intended use ingredients are relevant if present in amounts above …

- dispersion, intended max. 95% in \( L \) - 30 ppm
- defoamer, intended max. 2 % in \( L \) - 1400 ppm (0.14%)
- wax emulsion, intended max. 16% in \( L \) - 175 ppm
- pigment, intended max. 25% in \( P \) - 333 ppm

Adequate information from Raw Material Supplier must be in place
– confirmation that all intentionally used substances are listed in relevant European or national regulations
– identify all substances used or known to be present, which have the potential to migrate, together with their concentration (range),
– and CAS No. and/or FCM No or PM_Ref No,
– and SML or other relevant toxicological information, if any.

Remark: Information provided in the SDS (hazardous substances > 0.1%) is not sufficient. For DFC applications, the adequate information should include information about every ingredient of the raw material (regardless of molecular weight), and should include information on NIAS. Because not every relevant NIAS may be known to the raw material supplier, analytical testing of the raw material is required.

Step 2: Assessment of migration potential based on Worst Case Calculation

Case A: SML cannot be exceeded: Raw material can be used.
Case B: SML can be exceeded: Migration testing or modelling required. Assessment based on migration testing/modelling (step 4) is required.

**Step 3: Migration Testing or Modelling, Analytical Work**

3.1 Migration Testing (MT) or Modelling (MM)
- raw material used in max. intended amount
  - in a suitable model formulation (laid down for each relevant type of ink - see footnote)
  - simulants laid down for each relevant use
- simulant to be placed on the food contact surface (usually reverse side; printed/varnished side in case of DFC)
- alternative: Migration Modelling

3.2 Analytical Work on the raw material
The amount of testing to be done must consider the higher probability of transfer of substances to foodstuff in DFC systems (due to the direct contact) compared with non-DFC.

For raw materials for DFC applications:
- identify and quantify migratable ingredients, assess detectability
- search for NIAS
- if NIAS are found, identify (if possible) and check three different batches

For raw materials for Non-DFC applications:
- identify and quantify migratable ingredients, assess detectability
- search for NIAS
- if NIAS are found, identify (if possible) and check three different batches
- risk assessment may be used to reduce the amount of analytical testing

For both DFC and Non-DFC, the following applies:
- Migratable NIAS shall be assessed considering the max. amount that is expected to be present.

**Step 4: Assessment of Migration Potential based on Migration testing or modelling results**

See step 2, case B (WCC shows that SML might be exceeded)

★ Migration Testing/MM shows that the SML will not be exceeded
→ raw material approved for the intended max. % (as used in the MT/MM) and product type

★ MT/MM shows that the SML will be exceeded, or MT/MM results are inconclusive
→ raw material is not approved for the intended max. % and product type.
Raw material either
- not to be used, or
- to be used at lower max.%, and/or restricted to specific uses only, after additional migration testing and re-assessment.
Restrictions to specific uses to be clearly described in the Technical Data Sheet.

Listing of potentially migratory substances in the SoC is mandatory in both cases.

Footnote:

Example for categorisation (non-direct food contact)
categories: g/m² substrate simulant

<p>| | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Liquid - solvent based</td>
<td>6</td>
<td>plastics</td>
<td>50% EtOH¹</td>
</tr>
<tr>
<td>Liquid - water based</td>
<td>6</td>
<td>cardboard</td>
<td>Tenax</td>
</tr>
<tr>
<td>Liquid - UV curing (flexo)</td>
<td>3</td>
<td>plastics</td>
<td>50% EtOH</td>
</tr>
<tr>
<td>Liquid - UV curing (varnishes)</td>
<td>9</td>
<td>cardboard</td>
<td>Tenax</td>
</tr>
<tr>
<td>Paste - conventional offset</td>
<td>2</td>
<td>cardboard</td>
<td>Tenax</td>
</tr>
<tr>
<td>Paste - UV curing</td>
<td>2</td>
<td>cardboard</td>
<td>Tenax</td>
</tr>
</tbody>
</table>

¹ Simulants can be used so long as they are as or more severe as those in the relevant regulations, for example the Plastics Regulation (EU) No 10/2011