

hubergroup #

Double your creativity With MGA CONTACT



MGA CONTACT ink series enables safe production of printed paper and board packaging that comes into direct contact with food.

With **MGA CONTACT** inks and **ACRYLAC DFC** water-based coating, the food can be placed directly onto the printed surface.

Use the additional free space for messages, images and information to make your packaging even more individual.

What's special about DFC inks?

Direct Food Contact inks require special raw materials to comply with the high demands of food safety. This may result in a color space that deviates from ISO 12647-2. To guarantee the best possible result, hubergroup offers a comprehensive support concept, adaptable to your needs, to ensure predictability and reproducibility.

A perfectly matched system – from one source

We offer everything you need to safely print for the direct contact with food! Our DFC series also includes **ACRYLAC DFC** and fountain solutions – all systems are perfectly matched to each other, guaranteeing you a smooth and safe production. We recommend you benefit from our knowledge of the interaction between ink/water/substrate and take advantage of the complete package, but, of course, our ink series also convinces on its own.

What makes our ink series the go-to for direct contact with food?

- Designed specifically for direct food contact
- Based on sustainable raw materials
- Easy to recycle
- Excellent organoleptic properties (smell, taste)
- Good resistance to abrasion following mandatory application of water-based coating
- High fastness properties
- Fast-drying properties
- High printing performance on sheet-fed offset printing machines
- Achieve ISO conform results with our MGA CONTACT support concept



Meet mandatory regulations With MGA CONTACT



All ink components for **MGA CONTACT** are listed in Europe and comply with the mandatory regulations. To prevent cross contamination **MGA CONTACT** is produced in a separate facility.

Furthermore, the entire production chain can be traced right back to the raw material stage for every batch. The whole process is according to the EuPIA GMP guideline and controlled by analytical checks and migration tests.

This ensures the perfect product to safely use for direct food contact packaging. For more information please see our technical information sheet or contact us.





Get started Los geht's Allons-y Allá vamos

