

MGA CORONA Process Inks

MGA CORONA Yellow
MGA CORONA Magenta
MGA CORONA Cyan
MGA CORONA Black

Certificate for Process Standard Qualification

All requirements specified in the standard ISO 2846-1:2006 are fulfilled by the process colour inks listed above. This feature has been independently certified by Fogra.

MGA CORONA Spot Inks

All MGA CORONA inks can be supplied as spot inks according to the classic colour guides. In addition, individual customer colour inks, brand colour inks and inks with colours matched to a specific substrate are available.

The range of CRS^{max} mono-pigmented basic colour inks includes additional versions for those applications requiring special fastness and resistance properties. Your **huber**group contact will gladly provide more information about CRS^{max}, the spot colour ink mixing system for the pressroom.

You can find and visit all the companies that make up the **huber**group at:

www.hubergroup.com

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Offset Printing Inks for Food Packaging



MGA CORONA

Low migration and low odour sheet-fed offset inks for maximum safety in food packaging printing



More than just ink ...

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MGA CORONA

Premium offset inks for food packaging printing
on cardboard and other absorbent substrates

low migration – low odour

MGA CORONA

The premium sheet-fed offset ink to which there is no alternative. And it comes with our established **hubergroup** MGA guarantee. Specifically developed for manufacturing primary food packaging with optimum organoleptic properties – for whenever highest purity is absolutely essential. Our “comprehensive insurance policy” for your food packaging offers the highest level of safety available.

MGA CORONA inks are specially formulated for printing on the non-food contact surface of food packaging taking into account the relevant requirements, e.g. Regulation (EC) No 1935/2004 and the Swiss Ordinance on Materials and Articles in Contact with Food (Bedarfsgegenständeverordnung, SR 817.023.21). All components in the formulation of MGA CORONA inks have been carefully selected to make sure that MGA CORONA contains only substances that do not migrate or that are evaluated for food contact. Impurities or non-intentionally added substances have also been considered.



Special properties

- Lowest migration levels in combination with fast setting
- Mineral oil free
- Excellent organoleptic (low odour, low taint) and low swelling properties
- MGA CORONA inks are produced in line with stringent GMP/MGA rules in segregated, specifically adapted production areas
- Risk analysis of the production workflow
- Confusion of raw materials excluded by SAP software system
- Analytical quality control testing of each batch prior to delivery
- 100% batch tracing throughout the entire production chain, right through to the raw materials
- Good rub-resistance in combination with mandatory water-based coating (ACRYLAC MGA)
- With statement of guarantee for the user

Please keep in mind, that the use of MGA CORONA inks as a single measure is not sufficient for complying with the statutory regulations for food packaging printing. Coatings, auxiliaries, fount solution and roller treatment must altogether meet strict requirements. Please contact our food packaging experts for additional information.