

# TECHNOMELT®

## TECHNOMELT SUPRA PRO series

New generation adhesive range – Safeguarding packaging of sensitive foods.



**BE *FOOD SAFE***  
**WITH HENKEL SOLUTIONS.**





# Why the new TECHNOMELT SUPRA PRO series is the best choice for you?

The TECHNOMELT SUPRA PRO series combines unmatched food safety features with outstanding processing benefits (e.g. no stringing, superior feedability). An innovative feedstock combination makes this series the safest hotmelt choice for food packaging applications:

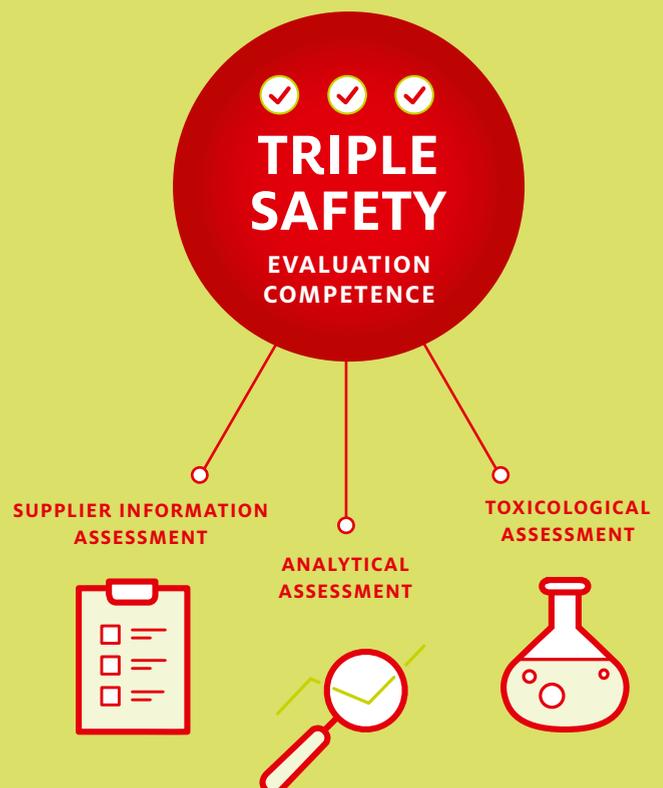
- Optimized formulations to reduce risk-bearing substances to far below the legally required limits.
- Additional sales argumentation for retail – supporting and ensuring mineral oil free packaging demand
- Triple food safety evaluation PLUS: An extension of Henkel's unique assessment with additional quantitative and qualitative examinations of mineral oil fractions
- Extended Food Contact Statement
- Complete TECHNOMELT SUPRA PRO series available to cover a comprehensive range of adhesive requirements and applications



## Triple food safety evaluation

To confirm that adhesives for food contact applications are risk free, Henkel is unique in providing comprehensive triple food safety assessments.

When supplier-provided information is insufficient or a packaging application calls for special safety measures, Henkel is uniquely positioned to involve its Scientific Services: Corporate Analytics and Toxicology.





## What are sensitive goods?

- For packaging safety experts at Henkel, “sensitive goods” bear a different meaning to the one represented by most food and pharmaceuticals producers and retailers.
- For example, food producers will say that sensitive foods are those sensitive to temperature or are highly perishable, e.g. fruit, vegetables, meat.
- Henkel experts use the word sensitive in order to draw attention to goods carrying high contamination risk from the environment or the packaging around such goods.



## Why are sensitive goods more prone to contamination?



“ The contamination risk in packaging is determined by many different factors. Sensitive products can be exposed to one or more of these factors at higher levels and over longer periods of time. ”



Dr. Monika Tönniessen, Head of Product Safety & Regulatory Affairs

Factors influencing migration	Sensitive foods examples
Shelf life duration	Flour, sugar, rice, cereals
Adhesive application area in relation to quantity of packed food	Rice, cereals, single-packed chocolate pralines, sachet packaging
Processing, storage and transport temperatures	Pasteurized foods, foods transported to hot countries
Polarity of food stuff	Fatty surface goods e.g. chocolate, tea, coffee
Exposure relative to body weight	Baby food, pet food

Did you know that the contamination risk does not need to mean exclusively that it's a health hazard? It may also mean organoleptic changes, i.e. different taste or smell of the food content.



## Which measures can food producers take to safeguard packaged goods against contamination?

There are several ways in which companies packaging food can minimize any negative impact from the environment and the packaging around foodstuffs:

- Migration-optimized structure of the package
- Incorporation of a barrier, e.g. an inner bag in carton boxes
- Optimizing the amount of adhesive applied
- Use adhesives designed for packaging of sensitive goods

## “How do we support the safety of sensitive goods?”

At Henkel, we understand that packaging of sensitive goods poses special requirements on selected materials. That's why our experts have developed a new product range devoted to this purpose:

### Safeguarding packaging of sensitive goods



## The new TECHNOMELT SUPRA PRO series comes with an enhanced Food Contact Statement

### Extended analyses into the presence of MOAH

When considering the safety of sensitive goods, it was our goal through additional analyses to certify the non-detectability of MOAH in the new TECHNOMELT SUPRA PRO series. **With these analyses we re-confirm the non-detectability of MOAH.**

We proactively communicate with customers should we detect the presence of substances appearing to be MOAH in the course of the analyses. In such cases, we are able to prove that the detected substances are not real MOAH (false-positives) by obtaining confirmation from the suppliers and through analytical examination of the raw materials.

Food safety analyses of adhesives is a complex process that requires in-depth knowledge of the raw materials in order to interpret results correctly. **Our aim is to be as highly transparent to our customers and communicate all steps of the evaluation process – not only the final outcome.**

### Calculation of adhesive application limit to keep MOAH non-detectable in foodstuffs

In the Food Contact Statement, we include the maximum application weight of adhesive per kg of packed food that complies with the requirements that MOAH is non-detectable in foodstuffs (<0.5 mg MOAH/kg food)\*.

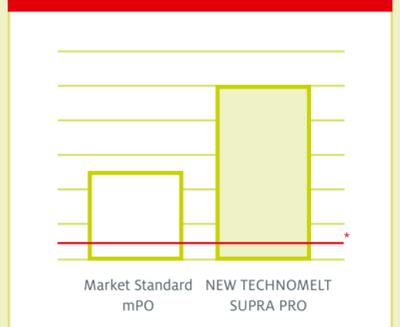
\*German Federal Ministry of Food and Agriculture – detection limit as in the draft of the “Mineral Oil Ordinance”



### This maybe the most reassuring message:

Applying 5 times more TECHNOMELT SUPRA PRO than recommended does not result in detectable amounts of MOAH in foodstuffs.

### Adhesive application amount to pack 1 kg food (to comply with current safety limit for mineral oils)



\* Average adhesive amount used

*Improve the safety of your packaging.*

# Get in touch with one of our local industry specialists to learn more about the new **TECHNOMELT SUPRA PRO series!**

Email: [eol@henkel.com](mailto:eol@henkel.com)

Phone: +49 211 797 4140

[www.henkel.com/foodsafety](http://www.henkel.com/foodsafety)

40191 Düsseldorf, Germany

[www.henkel.com/foodsafety](http://www.henkel.com/foodsafety)

---

The information provided herein, especially recommendations for the usage and the application of our products, is based upon our knowledge and experience. Due to different materials used as well as to varying working conditions beyond our control, we strictly recommend carrying out intensive trials to test the suitability of our products with regard to the required processes and applications. We do not accept any liability with regard to the above information or with regard to any verbal recommendation, except for cases where we are liable of gross negligence or false intention. The information is protected by copyright. In particular, any reproductions, adaptations, translations, storage and processing in other media, including storage or processing by electronic means, enjoy copyright protection. Any exploitation in whole or in part thereof shall require the prior written consent of Henkel AG & Co. KGaA. Except as otherwise noted, all marks used in this document are trademarks and/or registered trademarks of Henkel and/or its affiliates in the US, Germany, and elsewhere.

© Henkel AG & Co. KGaA, 01/2018