

# **FDA Regulation of Printing Inks for Manufacturers and Suppliers**

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- Federal Food, Drug, and Cosmetics Act, *inter alia*, prohibits the adulteration of food
- Food packaging may adulterate food if--
  - The packaging makes the food unsafe
  - The packaging makes the food unfit for consumption (e.g., unacceptable taste/odor)
  - The packaging materials qualify as *food additives*, but do not have premarket clearance by FDA

# Food Additive Definition

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- A substance which, when used as intended, is reasonably expected to become a component of food, except GRAS and prior sanctioned substances, among others
- Food additives must be the subject of a regulation or Food Contact Notification (FCN)

# FDA Regulation: General Principles

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- FDA has authority to require premarket clearance for printing ink components that are “food additives”
  - Ink components treated like any other packaging component
  - HOWEVER, no single FDA regulation clears printing inks
  - May be used based on available exemptions (e.g., “no migration,” General Recognition of Safety)
- Must be suitably pure for its use (21 CFR §174.5)

# FDA Food Additive Regulations

- Certain components of inks might be found in FDA's food additive regulations:
  - Stand-alone polymer regulations, *e.g.*, 21 CFR §177.1520 (“Olefin polymers”)
  - Stand-alone additive regulations, *e.g.*, § 178.3620 (“Mineral oil”)
- Need to consider limits on clearances
  - Nature of use, food types, temperatures, and use levels

# Other Routes for Establishing FDA Status

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- Prior sanction
- ToR exemption Letter
- Applicable FCN
- No migration/functional barrier
- GRAS position (based on toxicity data, or low dietary exposure)



# Functional Barriers



- Inks may be marketed based on existence of a functional barrier preventing migration of ink components to food
- FDA considers the following to be functional barriers for all possible migrants:
  - Aluminum foil
  - PET 1 mil (25  $\mu\text{m}$ ) thick for *room temperature* applications
- Polyolefins are not considered all-purpose functional barriers



# Functional Barrier (con't)

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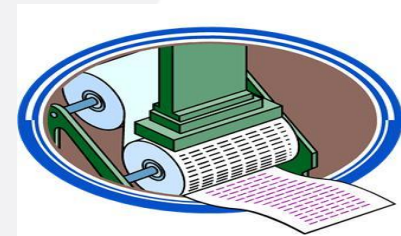
The existence of a functional barrier depends upon

- The composition and thickness of the barrier material
- The physical properties of the substance the barrier is intended block (e.g., molecular weight, volatility, polarity)
- Temperature and duration of exposure
- Type of food (fatty, aqueous, acidic)





- Occurs when rolled or stacked packaging material results in transfer of ink from printed exterior of package to the food contact side during storage and handling of packaging material
- GMP issue
  - Monitoring and assessment needed to avoid contamination as technically and economically feasible
  - Must not present an unreasonable risk of harm



- What impact does the packaging structure have on FDA compliance of inks (*e.g.*, direct printing on single or multi-layer, printing on labels, printing on paper where liner is present)
- Does packaging structure ever achieve a point where ANY ink would be compliant? If not, what baseline evaluation would be needed?

- Signed into law in January, 2011
  - Peanut Corporation of America - deadly salmonella outbreak in 2008 (9 deaths; 700+ illnesses)
  - Other high profile food recalls
- FSMA gives FDA greater authority to:
  - Prevent food safety problems (Title I)
  - Detect and respond to food safety problems (Title II)
  - Improve safety of imported food (Title III)

# Title III: Safety of Imported Food

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- Foreign supplier verification program (FSVP) Rulemaking
  - Final rule; 80 Fed. Reg. 74226 (Nov. 27, 2015)
  - Applies to food as defined in 201(f) FFDCA
  - Food *includes* “food additives” which *includes* food contact materials!!!
  - Effective January 26, 2016, but 18 months to comply (May 29, 2017)
- Voluntary qualified importer program (VQIP)
- Import certification
- Accreditation of third-party auditors

- Impacts importers of food packaging materials and other FCSs that are *food additives*
  - Finished food contact articles (bottles, closures, etc.)
  - Preforms, resins, additives, stabilizers, etc.
- And, therefore, may include some printing inks or ink components

- Importers must implement FSVP to assure their foreign suppliers produce ‘food’ in compliance with:
  - Risk based preventive controls (HARPC) under Section 418
  - Produce safety provisions of Section 419
  - Adulteration provisions of Section 402
  - Misbranding provisions of Section 403(w) (allergen labeling)

# FSVP – Five Requirements of Importers

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- (1) Hazard identification and analysis
- (2) Foreign supplier approval based on that hazard analysis
- (3) Foreign supplier verification that identified hazards are appropriately controlled by the supplier
- (4) Corrective actions, as appropriate, to control hazards
- (5) Recordkeeping of FSVP activities

\*\* Must be conducted by a “Qualified Individual” \*\*

- Foreign supplier approval and verification steps NOT required if hazard analysis determines that there are no hazards associated with the ‘food’ that require a control to ensure safety
  - Not a complete exemption from FSVP
  - Hazard analysis by QI still needed, and records of same



- Is it possible that all material suppliers to FDA compliant food packaging will have substantial new requirements under FSMA requiring us to register under FSVP?



# THANK YOU!

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