

Product Specification (May 2022)

Edible Ink Cartridges		
Canon Product-ID	KOPYFORM Product-ID	
PGI5/CLI8	TK071, TK072, TK073, TK074, TK075	Set: TK070 (TK071-TK074)
PGI520/CLI521	TK111, TK112, TK113, TK114, TK115	Set: TK110 (TK111-TK115)
PGI525/CLI526	TK131, TK132, TK133, TK134, TK135	Set: TK130 (TK131-TK135)
PGI550/CLI551	TK151, TK152, TK153, TK154, TK155	Set: TK150 (TK151-TK155)
PGI570/CLI571	TK171, TK172, TK173, TK174, TK175	Set: TK170 (TK171-TK175)
PGI425/CLI426	TK141, TK142, TK143, TK144, TK145	Set: TK140 (TK141-TK145)
PGI450/CLI451	TK161, TK162, TK163, TK164, TK165	Set: TK160 (TK161-TK165)
PGI580/CLI581	TK581, TK582, TK583, TK584, TK585	Set: TK580 (TK581-TK585)
Description	Edible ink cartridges with chip	
Product Purpose	Compatible CANON cartridges with edible ink Production and filling in GERMANY by KOPYFORM	

Edible Ink		
Product-ID	KOL620, KOL621, KOL622, KOL624	
	KOL610, KOL611, KOL612, KOL614	
	KOL111, KOL112, KOL113, KOL114	set of 4: KOL110
Description	Edible ink in bulk for CANON printing systems	
Product Purpose	Edible ink, filled in plastic container CANON compatible, use in continuous ink systems, large-format printers, and plotters Production and filling in GERMANY by KOPYFORM	

Black		
Ingredients according to EU Reg. 1169/2011		
Ingredient	E-No.	Function
Water	-	-
Monopropylene glycol	E1520	Humectant
Glycerol	E422	Humectant
Colour	E151	Colour
	E110*	Colour
	E102*	Colour

* May have an adverse effect on activity and attention in children

Nutritional information per 100g	
energy	257 kJ / 62 kcal
fat	< 0,1 g
of which	
- saturates,	< 0,1 g
carbohydrate	25,68 g
of which	
- sugars,	< 0,1 g
fibre	< 0,1 g
protein	< 0,1 g
salt	< 0,1 g

For coloring food in the context of commercial processing! The food colors contained may be used for decorations and coatings up to a maximum amount of 35 mg / kg and are subject to labeling.

Yellow		
Ingredients according to EU Reg. 1169/2011		
Ingredient	E-No.	Function
Water	-	-
Monopropylene glycol	E1520	Humectant
Glycerol	E422	Humectant
Colour	E102*	Colour
	E122*	Colour
Citric Acid	E330	Acidity Regulator

* May have an adverse effect on activity and attention in children

Nutritional information per 100g	
energy	257 kJ / 62 kcal
fat	< 0,1 g
of which	
- saturates,	< 0,1 g
carbohydrate	25,68 g
of which	
- sugars,	< 0,1 g
fibre	< 0,1 g
protein	< 0,1 g
salt	< 0,1 g

For coloring food in the context of commercial processing! The food colors contained may be used for decorations and coatings up to a maximum amount of 500 mg / kg and are subject to labeling.

Red/Magenta		
Ingredients according to EU Reg. 1169/2011		
Ingredient	E-No.	Function
Water	-	-
Monopropylene glycol	E1520	Humectant
Glycerol	E422	Humectant
Colour	E122*	Colour
Citric Acid	E330	Acidity Regulator

* May have an adverse effect on activity and attention in children

Nutritional information per 100g	
energy	257 kJ / 62 kcal
fat	< 0,1 g
of which	
- saturates,	< 0,1 g
carbohydrate	25,68 g
of which	
- sugars,	< 0,1 g
fibre	< 0,1 g
protein	< 0,1 g
salt	< 0,1 g

For coloring food in the context of commercial processing! The food colors contained may be used for decorations and coatings up to a maximum amount of 500 mg / kg and are subject to labeling.

Blue/Cyan		
Ingredients according to EU Reg. 1169/2011		
Ingredient	E-No.	Function
Water	-	-
Monopropylene glycol	E1520	Humectant
Glycerol	E422	Humectant
Colour	E133	Colour
Citric Acid	E330	Acidity Regulator

Nutritional information per 100g	
energy	257 kJ / 62 kcal
fat	< 0,1 g
of which	
- saturates,	< 0,1 g
carbohydrate	25,68 g
of which	
- sugars,	< 0,1 g
fibre	< 0,1 g
protein	< 0,1 g
salt	< 0,1 g

For coloring food in the context of commercial processing! The food colors contained may be used for decorations and coatings up to a maximum amount of 500 mg / kg and are subject to labeling.

Allergen information according to EU Reg. 1169/2011	
This product contains	Yes/No
Gluten cross contamination and products thereof	No
Crustaceans, Shellfish and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanut and products thereof	No
Soy and products thereof	No
Lactose and products thereof	No
Nuts cross contamination and products thereof	No
<i>Almonds (Amygdalus communis L.)</i> <i>Hazelnuts (Corylus avellana)</i> <i>Walnuts (Juglans regia)</i> <i>Cashews (Anacardium occidentale)</i> <i>Pecan nuts (Carya illinoensis (Wangenh.))</i> <i>Brazil nuts (Bertholletia excelsa)</i> <i>Pistachio nuts (Pistacia vera)</i> <i>Macadamia nuts</i> <i>and Queensland nuts (Macadamia ternifolia)</i>	
Lupin and products thereof	No
Molluscs and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame and products thereof	No
SO ₂ , sulphite > 10 mg/kg	No

Packing Information	
Edible Ink Cartridges	
Fill level	
TK111, TK131	19 ml
TK151, TK171, TK581	22 ml
TK112-TK115, TK132-TK135	10 ml
TK152-TK155, TK172-TK175, TK582-TK585	11 ml
Primary packaging	Printer cartridges sealed in plastic bag
Secondary packaging	carboard box
Storage conditions	18 to 22°C, dry, place away from direct sunlight
Product Shelf Life	24 months from date of manufacturing

Edible Ink	
Fill level	
KOL620, KOL621, KOL622, KOL624	5,000 ml
KOL610, KOL611, KOL612, KOL614	1,000 ml
KOL111, KOL112, KOL113, KOL114	100 ml
Primary packaging	Plastic bottle with screw cap
Secondary packaging	carboard box
Storage conditions	18 to 22°C, dry, place away from direct sunlight
Product Shelf Life	24 months from date of manufacturing

GMO Information	
Treatments	Yes/No
Genetically modified	No
From GM source	No

This product is vegan and gluten free.

Microbiological specifications	
Total count	10 cfu/g
Enterobacteriaceae	< 10 cfu/g
Yeast and moulds	< 10 cfu/g
Bacillus cereus	< 10 cfu/g
Staphylococcus aureus	< 10 cfu/g
Salmonella	negative in 25 g

Serving Size
Dont consume directly. Consume edible cake decoration in moderation. 1 sheet edible paper printed with edible ink contains approx. 1 ml edible ink. 1 slice of cake contains 1/16 to 1/8 of an edible sheet which contains 0.06 to 0.125 mm edible ink.

Maximum levels for food additives
! Warnings !
In order to definitely stay under the permitted levels for food additives, a maximum of 55 cm ² per sheet of Wafer Paper (86 cm ² for the Wafer Paper Premium) may be printed upon.
In order to definitely stay under the permitted levels for food additives, a maximum of 260 cm ² per sheet of Decor Paper Plus/DecoRoyal Icing Sheets/Fondant Paper may be printed upon.
In order to definitely stay under the permitted levels for food additives, per square centimeter Chocosheet that has been printed upon at least 0,14 g Chocolate must be used.