



NOT ALL  
**EDIBLE INK PRINTERS**  
ARE CREATED EQUALLY

CHOOSE AN EDIBLE INK PRINTER THAT IS  
FULLY CERTIFIED FOR FOOD-GRADE USE.

**PRIMERA**  
TECHNOLOGY, INC.  
[www.primera.com](http://www.primera.com)

**Not All Edible Ink Printers Are Created Equally:**

Choose an Edible Ink Printer that is Fully Certified for Food-Grade Use

When it comes to edible ink printers, **the vast majority on the market are not intended for use in foodservice or bakery environments.** Almost all are standard off-the-shelf desktop printers retrofitted, to one degree or another, to use edible inks.

If your bakery is considering an edible ink printer, here are some essential safety guidelines to consider before purchasing:

**Search for Sanctioned & Approved Technology**

Currently, Eddie®, the Edible Ink Printer by Primera, is **the only NSF® and GMP®-Certified edible ink printer on the market.** National Sanitation Foundation (NSF) certification requires extensive product testing and material analysis to ensure products meet strict standards for public health protection. Good Manufacturing Practice (GMP) certification ensures that products are consistently produced and controlled to quality standards.

The major printer manufacturers who make these printers for standard home and office applications disclaim any liabilities for their print engines when used with edible inks. Here's a recent quote from a support page for Canon® inkjet printers:

*"Canon does not recommend the use of edible ink or icing sheets for use in any of its range of Bubble Jet Printers. The printers are not designed to print with edible inks or to be used with edible icing paper."<sup>1</sup>*



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The companies who retrofit and sell these converted inkjet printers cannot claim that they are safe or guarantee any cross-contamination has not occurred with the original toxic ink used to prime and test the printer. Additionally, the plastic that makes up the tubing, the print heads, the nozzle plates, etc., come in contact with the edible ink and are not approved for use with food materials.

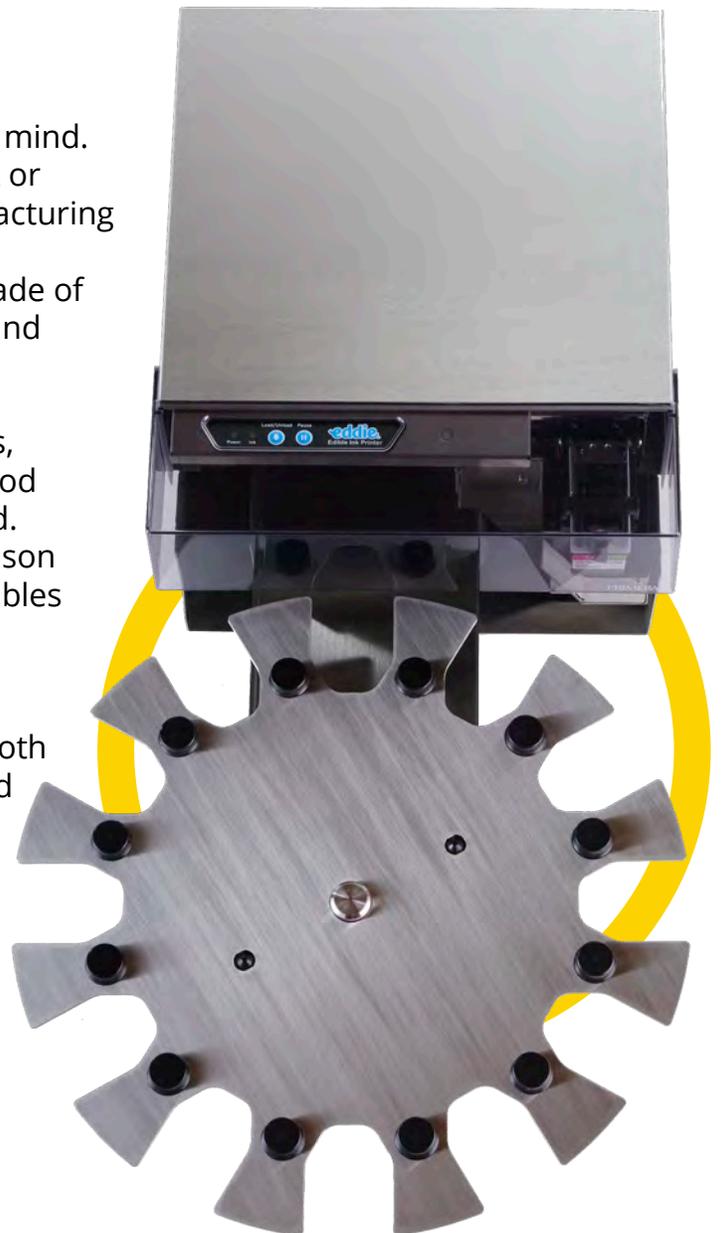
In contrast, Primera intentionally designed Eddie for use in food applications. The company has gone to great lengths – and expense – to certify that its printer and inks are safe. For example, the ink cartridges are constructed with unique, FDA-approved plastics. The foam and nozzle plates inside the ink cartridges have all been selected and extensively tested, and certified, for food-grade use. The company even went so far as to use FDA-approved adhesives used to bond the nozzle plate to the ink “bottle.”

### **Sanitation & Cleanliness Should be Top of Mind**

Retrofitted machines are not built with food safety in mind. The components and materials do not adhere to FDA or industry guidelines for materials used in food manufacturing environments, nor are they manufactured in a GMP environment. Further, their main components are made of plastics not designed to withstand food sanitization and cleaning standards.

Eddie, in contrast, is made almost entirely of stainless, and its NSF certification guarantees that anywhere food might collect can be thoroughly cleaned and sanitized. When bakers look around their kitchens, there’s a reason that their most essential tools, machines, and even tables are made from stainless steel.

Stainless steel is highly durable, and its impermeable surface prevents contamination. Additionally, its smooth surface provides bacteriological neutrality, is designed for easy cleaning, and can handle frequent washing.<sup>2</sup>



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Edible Ink Cartridge 53498  
for USA and Canada



Edible Ink Cartridge 53499  
for Europe

### **Evaluate Ink Options & Focus on Ingredient Transparency**

94% of consumers say they expect the brands and manufacturers they buy from must be transparent about what is in their food and how it is made.<sup>3</sup> However, if a baker chooses to go with a retrofitted printer, they will likely be limited to edible ink that is made and filled in places like China or in facilities that don't meet cGMP standards. Amazingly, the FDA does not require inbound quality control of these Chinese-manufactured inks, nor do they have to follow the same strict consumer safety laws.

This is highly concerning for two reasons. First, there isn't nearly as much insight into what ingredients are being used or oversight from the leading agencies that ensure food safety. Second, many of these cartridges are manufactured to be refillable. That means that leftover edible ink that remains in the bottom of the cartridge, even after being refilled, doesn't get purged and could grow bacteria.



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### Summary

Eddie, the Edible Ink Printer sells for \$2995.00 USD. While that's more expensive than retrofitted office printers, Eddie is a professional-grade food printing device specifically designed for bakeries and other foodservice applications. It is built for long-term, constant use and is the only printer on the market with NSF and GMP certifications. Add to that the ability to effectively clean the stainless-steel components and print with edible ink filled in an FDA-inspected facility, Eddie's owners can feel confident that both the inks and printer are safe for use with food.

"With the Eddie it just is a better-quality product," said Baking Betty's founder Emily Osterberg. "It saves us a ton of time because you're actually printing right to the cookie. The turnaround time to package, it's huge for us. It's very important that it's a stainless steel, food-grade printer. It's easy to clean, and it's just a very seamless process...you would never be able to tell that this is printed with edible ink on a cookie. Every single cookie looked exactly the same, the images were crisp and perfect."

For a full list of Eddie's certifications and Safety Data Sheets visit:

[www.primera.com/eddie-compliance-documents](http://www.primera.com/eddie-compliance-documents)

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### Printer Certifications

NSF

### Ink Certifications

GMP

Kosher

Halal

# ABOUT PRIMERA TECHNOLOGY

Headquartered in Plymouth, Minnesota, Primera Technology, Inc. is one of the world's leading specialty printer manufacturers. The company sells its products either factory-direct or through Primera Authorized Resellers and Distributors in more than 200 countries and territories.

CONTACT PRIMERA TECHNOLOGY, INC. AT [+1-763-475-6676](tel:+17634756676).  
EMAIL TO [SALES@PRIMERA.COM](mailto:SALES@PRIMERA.COM), OR VISIT ONLINE AT  
[WWW.PRIMERA.COM](http://WWW.PRIMERA.COM).

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<sup>1</sup> <https://community.usa.canon.com/t5/Personal-Printers/IX6520-PRINTING-DARK-BAND-OF-COLOR-TOWARDS-END-OF-PRINT/td-p/186707>

<sup>2</sup> <https://www.mpofcinci.com/blog/food-grade-stainless-steel-for-food-processing-industry/>

<sup>3</sup> [https://www.labelinsight.com/hubfs/Label\\_Insight-Food-Revolution-Study.pdf](https://www.labelinsight.com/hubfs/Label_Insight-Food-Revolution-Study.pdf)