

FOOD LABEL RANGE

Deter, Detect, Protect

Introduction

Features, advantages
and benefits

Checkpoint® 

Consumables
@ SOURCE

Checkpoint Food Label Range

THE CHALLENGE FOR FOOD LABELS

Shoplifting has plagued retailers for many years and in the grocery market, there has been a notable increase in the theft of food. The need to prevent shoplifting is well known and the latest labelling innovations are enabling stores to reduce shrinkage on a diverse range of merchandise – ensuring products are on shelf and available to be sold.

Today, one of the most important considerations when choosing an RF label to protect food against theft is the impact when the products are heated in the microwave. Whether the consumer is defrosting meat, melting cheese or cooking a premium ready meal, there are significant fire risks associated with misusing standard RF labels.

Nearly every modern kitchen has a microwave oven. Since the technology was developed some 50 years ago, people around the world have been taking advantage of being able to heat up leftovers, have a quick ready meal, pop popcorn or even steam their veggies in a matter of minutes. And demand for microwaves shows no sign of abating, with the global market expected to reach a value of \$12.7bn by 2022 – 24% growth on 2014 figures.

Despite their resounding success, microwaves do have their challenges. According to the National Fire Protection Association in the US, there were an average of 6,600 fires caused by microwave ovens, with 120 civilian injuries – based on data from 2010 to 2014. The leading cause, according to John Drengenberg, the consumer safety director at Underwrites Laboratories, is popcorn and potatoes, but RF labels now pose a major threat.

A SOLUTION THAT PROTECTS

Checkpoint RF food labels have been developed to mitigate this risk and, when used as described in our guidelines, are guaranteed 100% microwave safe. The results speak for themselves and with more people now using microwaves than ever before, it's vital to use suitable labels. And of the labels currently available, there is only one that should ever be used on fresh food products – Checkpoint's. Ultimately, our solutions ensure products provide double protection – from thieves and microwaves.

Finding the right suppliers to work with who can integrate into your processes and know the necessary measures to adhere to is a priority in today's retail industry. We work closely with our customers to deliver solutions that meet their demands and meet their requirements. When it comes to food products, we can deliver a labelling solution that is applied at the point of manufacture or in-store. Our flexibility and expertise will add value to your business and ensure you can sell more produce.

KEY BENEFITS OF WORKING WITH CHECKPOINT

- Our solutions are designed with customers in mind, protecting food, margin and sales.
- Our Source Tagging team has overseen the integration of half a billion food labels into packaging supplied to supermarkets across Europe
- We have developed the world's smallest food safe RF label and are constantly striving for new innovations in the food labelling sector
- Safety is paramount – for consumers and our customers; our food label range is 100% safe when used in accordance with the guidelines
- Free use of the black lock logo trademark, which is proven to deter theft, reduce losses and increase sales

MICROWAVE SAFETY CONCERNS

DO NOT RISK GOING FROM FROZEN TO FLAMES!

TUV Rheinland – the leading international body for certification of safety and quality for products, services and management systems – undertook controlled testing of the most popular RF labels currently available from a range of suppliers and the results were hugely concerning.

Many exhibited undesirable changes in the microwave, ranging from melted packaging and spoilt food through to arcing and flames. In fact, the only label that retained its form and didn't cause damage to the product or oven was Checkpoint's food label range.

With the grocery retail sector becoming increasingly competitive, stores can ill afford negative publicity that can drive shoppers elsewhere. Similarly, brands are seeing their margins eroded, both by their customers' pricing demands and an influx of competitor products. Neither can afford for their products to be associated with causing household fires, but that is what could happen if they choose the wrong labelling solution.



SAFETY CONCERNS

The migration of certain compounds found within common adhesives through packaging films is a genuine concern, as the packaging materials do not always operate as a functional barrier.



This migration is carefully monitored and controlled as part of Regulation (EC) No 1935/2004, and all products coming into contact with food have to conform to the limits defined within the regulation.

We offer two different options of food safe adhesive in this label range. One for Indirect Contact (where the labels are applied on the outside of the packaging), and one for Direct Contact where the labels are placed inside of the packaging and can come directly in contact with the food products.

At Checkpoint we use ISEGA to test our Food label range to certify that the labels comply with the necessary regulations and are therefore safe for use on food packaging. ISEGA are a globally recognised authority with over 50 years experience as a research institute for paper, cardboard and food packaging.

More details can be found on their website (www.isega.de.com). Checkpoint's entire food label range are certified by ISEGA, copies of the certificates are provided in this pack.

PERFORMANCE CONSIDERATIONS

Standard RF circuit designs, such as those used by our competitors, suffer from performance degradation when applied to fatty products, and further drop offs in performance with reduction in temperature.

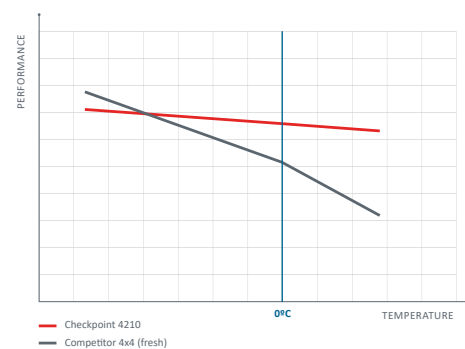
Moreover, the condensation generated by a removal from the refrigerator/freezer also causes a massive impact on the performance of all standard RF circuits available in the market today.

The specialised design used for Checkpoint's Food Label range minimises this effect, meaning there are no noticeable differences in performance when the labels are used on fresh food in a refrigerated environment.

We take 3 measurements of the electrical properties of the labels to understand their performance, all of which are shown to deteriorate when using standard RF labels in cold temperatures and /or on fresh food products.

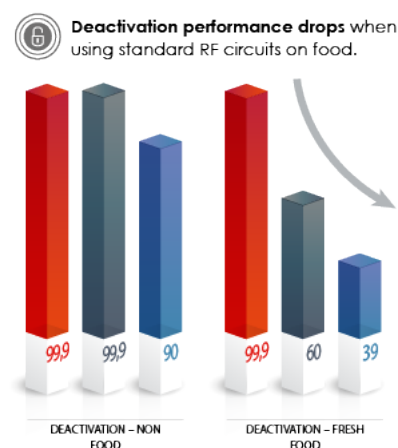
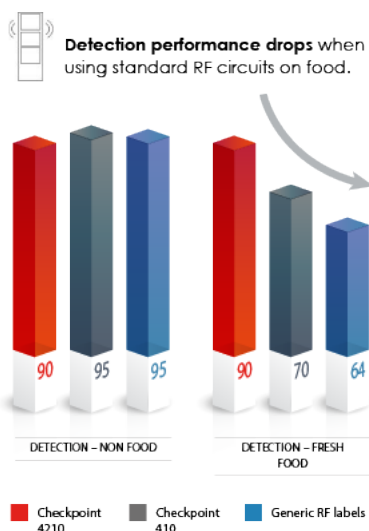
Reductions in these 3 critical performance metrics are shown in the graph:

PERFORMANCE VS TEMPERATURE



Extensive testing shows that performance of standard RF circuits drops by up to 30%* on fresh meat because of the detuning (frequency shift) effects, whereas our specialist food labels do not detune at all.

** Fresh meat varies in fat and water content, which gives variations in the detuning effect and reductions in performance*



SOURCE TAGGING CONSULTANCY

Retailers understand the importance of displaying merchandise openly, as it is proven to increase sales. However, it also can make it easier for dishonest customers to steal items.

Retailers are now increasingly turning towards source tagging, realising its benefits such as operational savings, increasing a products speed to shelf, ensuring on shelf availability and ultimately improving sales. The method is becoming more popular in the retail sector because it not only solves the issue of security, but also ensures it is implemented in a way that does not affect the packaging of the product.



To help retailers get maximum benefit from our food labels, the range has been designed for auto application - resistant to heat and moisture damage and electrostatic charge, ensuring our top performing labels arrive to store-shelf ready.

Checkpoint provide the radio frequency (RF) security tag which is inserted behind the label at the point of manufacture as well as a specialist source tagging team who will visit the manufacturer, evaluating their operations to understand how the procedure can fit in with each suppliers' unique processes.

The labels, which are deactivated by staff when the item is bought or scanned combine with Checkpoint's electronic article surveillance (EAS) antennas – which are installed at store entrance/ exits – provide an innovative and efficient means of product protection, as well as added operational efficiencies along the supply chain.

The benefits of source tagging products are multifaceted. Many stores require staff to apply anti-theft devices to merchandise manually before they are placed on display. Whilst being a vital process, if accumulated over the period of a year, it can amount to days if not weeks of manual labour per member of staff.

The source tagging service offered by Checkpoint enables retailers to add value to their operations, giving them an advantage in a competitive market. The sourced tagged product lines are security protected before receipt at store, allowing sales assistants to replenish items quicker – ensuring merchandise is always available for customers to purchase and, most importantly, staff can spend their time helping the customer and enhancing the in-store experience.

PROFIT PROTECTION

Among Food and Beverages, cheese, fresh meat, fish and gourmet articles come at the very top of the most stolen items. When used in conjunction with an effective Source Tagging program, Checkpoint Food Labels have been shown to:

Reduce shrink
by up to
50%



Improve on Shelf
Availability leading
to sales increase
of up to
7%













































4210 LABEL SERIES

With options to cover every application, we have the right purpose built food label for any given situation.

Whether customers want to hide the RF circuit inside packaging, integrate in with the soaker pad or meat tray, or use our highly visible options combined with the trademarked black lock logo, proven to reduce theft, we work with customers to understand their requirements and supply the best label for the job.



Features	Checkpoint 4210	Novatron Food	Ubique Food	Nedap 4040	Century 4x4	Generic Labels
Detection						
Deactivation						
Reactivation						
Certified Microwave Safe						
Certified Food Safe						
Auto Apply						
Black Lock Deterrent						

1. TÜV Microwave Certificate



MICROWAVE SAFETY TESTING OVERVIEW CHECKPOINT 4200 EP SERIES FOOD LABELS

Certificate No. T 72152716 01

Product Designation



4210/4215 EP Series Food Labels

Summary

“All Checkpoint food labels... have passed the certification process.”

Background

Testing was conducted by TÜV Rheinland to establish microwave safety compliance for Checkpoint Systems RF Food Labels (i.e., 4210 EP and 4215 EP Series) used specifically in meat, deli and seafood packaging. Tests were conducted using popular brands of consumer microwave ovens. Each test food sample was placed in a microwave oven and heated at the highest power level for 3 minutes.

Testing Matrix

Checkpoint 4210 EP and 4215 EP Series food labels were tested on various food products, such as those typically weighed and packaged in a grocery store/supermarket – products that would likely be stored in a freezer or cold storage and subsequently placed in a microwave oven for thawing. The matrix at right shows summarized results of the food products and weight ranges that were tested.

Results

- Any observation of arcing, flaming or burning would be documented as a failure.
- No presence of arcing, flaming or burning would be considered a pass.
- All Checkpoint food labels that were tested have passed the TÜV Rheinland certification process.***

Microwave Safety Testing for Deli, Meat & Seafood Packaging

Food Type	Min. Weight	Pass	Fail
Deli Meats			
Sliced Roast Beef	0.5 lbs / 227g	✓	
Sliced Ham	0.5 lbs / 227g	✓	
Sliced Chicken Breast	0.5 lbs / 227g	✓	
Sausage Link	0.5 lbs / 227g	✓	
Fish/Seafood Products			
White Fish (Cod)	0.25 lbs / 114g	✓	
Red Fish (Tuna)	0.25 lbs / 114g	✓	
Shell Fish (Shrimp)	0.25 lbs / 114g	✓	
Whole Fish	0.5 lbs / 227g	✓	
Solid Mass			
80% Lean Ground Beef	0.25 lbs / 114g	✓	
Beef Roast	0.25 lbs / 114g	✓	
Chicken - Boneless Breast/Cutlet	0.5 lbs / 227g	✓	
Pork Tenderloin/Boneless Chops	0.5 lbs / 227g	✓	
Meat with Bones			
Beef T-Bone	0.25 lbs / 114g	✓	
Beef Ribeye/NY Strip	0.25 lbs / 114g	✓	
Chicken Legs/Thighs/Breast	0.5 lbs / 227g	✓	
Pork Ribs	0.5 lbs / 227g	✓	
Small Pieces			
Beef Cubes (Shish Kebab)	0.5 lbs / 227g	✓	
Chicken Nuggets (Breaded)	1.0 lbs / 454g	✓	
Pork Sausage	1.0 lbs / 454g	✓	

Testing Matrix Key: ✓ Pass ✗ Fail



4210 EP Food Label



4215 EP Food Label

2. TUV 4210 & 4215 Food Labels

Business Stream Products
Certification Services



Date : 11/30/2015

Checkpoint Systems Inc.
101 Wolf Drive
Thorofare NJ 08086
USA

Attn: Keith Hnosko

Re. : T License (USA/Asia)

Type of Equipment : Paper Label Alarm Circuit
Model Designation : See Certificate
Certificate No. : T 72152716 0001
File No. : 31583441 001
Engineer/Contact : Jay Dunmire
Standard(s) : 2 PFG 1256

Dear Mr. Hnosko,


The above referenced technical equipment has been tested and was found to be in compliance with the listed test requirement(s). Enclosed, please find the TUV Rheinland approval document No. T 72152716 0001. It authorizes you to label the listed product(s) with the TUV Rheinland Mark identified in the approval document. For compliance, the Test Mark must be on the approved unit.

Your product is subject to regular factory follow-up inspections as well as annual certificate and factory registration fees.

In using the TUV Rheinland Mark you are obligated to comply with the TUV Rheinland of North America Service Agreement.

If we can be of any further assistance to you, please do not hesitate to contact us.

Sincerely yours,
Certification Body


Dipl.-Ing. M. Glagla
QA Certification Officer

Enclosure

TUV Rheinland
of North America, Inc.
North American Headquarters

12 Commerce Road
Newtown, CT 06470

Tel 203-426-0888
Fax 203-426-4009
Toll Free TUV-RHEINLAND
Mail info@tuv.com
Web www.tuv.com

Member of
TUV Rheinland Group

2. TUV 4210 & 4215 Food Labels

Certificate



Certificate no.

T 72152716 01

License Holder:

Checkpoint Systems Inc.
101 Wolf Drive
Thorofare NJ 08086
USA

Manufacturing Plant:

Shanghai Asialco Electronics
Co., Ltd.
3399 South Shen Jiang Road
201321 Pudong, Shanghai
China

Test report no.: USA-JD 31583441 001

Client Reference: Keith Hnosko

Tested to: 2 PFG 1256/07.12

Certified Product: Paper Label Alarm Circuit

License Fee - Units

Model Designation: 4210, 4215 Food Label

7

Special Remarks: Solely assessed per standard listed above.

Appendix: n/a

7

Licensed Test mark:



Date of Issue

(day/mo/yr)

23/11/2015

3. ISEGA Certification

3.1. 4210 EP Indirect Contact

ISEGAForschungs- und Untersuchungs-
Gesellschaft mbH Aschaffenburg**Dr. Ralph Derra**
Öffentlich bestellter und vereidigter Sachverständiger für
Verpackungsmaterialien, Boden- und Luftanalysen;
Sachverständiger in der Wasseranalytik6 August 2018
Dr. Dr/Bk-krUNBEDENKLICHKEITSERKLÄRUNG
CERTIFICATE OF COMPLIANCE
CERTIFICAT DE CONFORMITEeingetragen
registered no.
registré

47762 U 18

für
for
pourCheckpoint Systems Inc.
101 Wolf Drive
Thorofare, NJ 08086
USAProdukt
Product
Produit4210 - PAPER
4210 - BIL

The products manufactured by the company mentioned above are labels which are used for the labelling of food packaging materials.

They were examined by us according to the

Methoden zur Untersuchung von Kunststoffen, soweit sie als Bedarfsgegenstände im Sinne des Lebensmittel- und Bedarfsgegenständengesetzes verwendet werden, einschließlich der 62. Mitteilung des BfR zur Untersuchung von Hochpolymeren, Bundesgesundheitsblatt 50, 524 (2007), Stand vom April 2007,

(Methods for testing plastics as far as they are used as consumer goods as defined by the Foodstuffs and Consumer Goods Act, including the 62nd memorandum of the BfR on the examination of high polymers, Bundesgesundheitsblatt 50, 524 (2007), state of April 2007),

for the composition as well as for the release of substances which might endanger health and to the

- 2 -

3. ISEGA Certification

3.1. 4210 EP Indirect Contact

Page 2 of the document of 6 August 2018

ISEGA Forschungs- und Untersuchungsgesellschaft mbH Aschaffenburg

47762 U 18

"Methoden zur Untersuchung von Bedarfsgegenständen, Grundregeln für die Ermittlung der Migration in Prüflebensmittel", entsprechend der Vorschrift Nr. 80.30, 1 - 3 (EG) in der Amtlichen Sammlung von Untersuchungsverfahren nach § 64 des Lebensmittel- und Futtermittelgesetzbuchs - LFGB, Stand vom April 2008,

("Methods for the examination of consumer goods, basic rules for the determination of the migration into food simulants", according to the standard no. 80.30, 1 - 3 (EC) within the Official Collection of Testing Methods according to § 64 of the Foodstuffs and Animal Feed Code - LFGB, state of April 2008),

as well as to the

Series of standards EN 1186, EN 13130 and CEN/TS 14234 "Materials and Articles in Contact with Foodstuffs – Plastics", current state,

for the migration behaviour.

The labels are in compliance with the rules of the

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, Official Journal of the European Union L 338/4 of 13.11.2004, modified by app. no. 5.17 of the regulation (EC) No 596/2009 of 18 June 2009, Official Journal of the European Union L 188 of 18 July 2009, article 3,

as well as of the

Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (Lebensmittel- und Futtermittelgesetzbuch - LFGB) in der Fassung der Bekanntmachung vom 3. Juni 2013 (BGBl. I S. 1426), zuletzt geändert durch Artikel 1 des Gesetzes vom 30. Juni 2017 (BGBl. I S. 2147), §§ 30 und 31,

(Foodstuffs, Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code - LFGB) in the version of the notification of 3 June 2013 (BGBl. p. 1426), last amendment by article 1 of the act of 30 June 2017 (BGBl. I p. 2147), §§ 30 and 31).

Limit values laid down in the

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, Official Journal of the European Union L 12/1 of 15 January 2011, last amendment by Commission Regulation (EU) 2018/831 of 5 June 2018, Official Journal of the European Union L 140/35 of 6 June 2018,

are kept by the labels in case of the intended purpose.

Thus the labels **4210 - PAPER** and **4210 - BIL** according to the sample material submitted may be used safely for the labelling of food packaging materials, especially in the field of meat packaging.

The labelled food packaging materials may come into direct contact with dry, aqueous and fatty foodstuffs as far as the tested labels are concerned.

3. ISEGA Certification

3.1. 4210 EP Indirect Contact

Page 3 of the document of 6 August 2018

ISEGA Forschungs- und Untersuchungsgesellschaft mbH Aschaffenburg

47762 U 18

This certificate of compliance has a validity of 2 years and consists of 4 pages.

Certification decision



Öffentlich anerkannter Sachverständiger
zur Untersuchung von Gegenproben von
Verpackungsmitteln aus Papier, Papp,
Kunststoffen, Glas, Weißblech und
sonstigen Metallverpackungen auf ihre
lebensmittelrechtliche Unbedenklichkeit

(Burkardt)
Officially certified
and authorized food
chemist

The translation of the above stamps is given on page 4.
La traduction des estampilles est donnée en page 4.

3. ISEGA Certification

3.1. 4210 EP Indirect Contact

Page 4 of the document of 6 August 2018

ISEGA Forschungs- und Untersuchungsgesellschaft mbH Aschaffenburg

47762 U 18



Staatlich anerkannter Sachverständiger
zur Untersuchung der Gegenproben von
Verpackungsmitteln aus Papier, Pappe,
Kunststoffen, Glas, Weißblech und
sonstigen Metallverpackungen auf ihre
Lebensmittelrechtliche Unbedenklichkeit

Dr. Ralph Derra

Authorized expert for the analyses of packaging materials, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse des matériaux d'emballage, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

State registered expert for the analysis of contrasting samples of packaging materials of paper, board, plastics, glass, tin plate and other metallic packaging materials as to their suitability for use with foodstuffs.

Expert public pour l'étude du contrôle des contre-échantillons d'emballages de papier, cartons, plastiques, verre, fer-blanc et d'autres emballages métalliques concernant leur conformité alimentaire.



Dr. Ralph Derra

Authorized expert for the analyses of soil and air, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse du sol et de l'air, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

Die Rücklagen des untersuchten Materials werden bei der Gutachterstelle verwahrt.
Dieses Dokument ist eine Übersetzung einer deutschen Originalversion. In Streitfällen ist das Originaldokument die rechtlich bindende Version.
A file sample of the tested material is kept at the expert's office.
This document is a translation of an original in German. In case of dispute, the original document should be taken as authoritative.

3. ISEGA Certification

3.2. 4210 EP Direct Contact

ISEGA**Forschungs- und Untersuchungs-
Gesellschaft mbH Aschaffenburg****Dr. Ralph Derra**
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Verpackungsmaterialien, Boden- und Luftanalysen;
Sachverständiger in der Wasseranalytik20 July 2016
Dr. Dr/Bk-kr**UNBEDENKLICHKEITSERKLÄRUNG
CERTIFICATE OF COMPLIANCE
CERTIFICAT DE CONFORMITE**eingetragen
registered no.
registré

42806 U 16

für Firma
for Messrs
pour MMCheckpoint Systems Inc.
101 Wolf Drive
Thorofare, NJ 08086
USAProdukt
Product
Produit

4210 EP Direct Contact

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The labels were examined by us according to the

Methoden zur Untersuchung von Kunststoffen, soweit sie als Bedarfsgegenstände im Sinne des Lebensmittel- und Bedarfsgegenständegesetzes verwendet werden, einschließlich der 62. Mitteilung des BfR zur Untersuchung von Hochpolymeren, Bundesgesundheitsblatt 50, 524 (2007), Stand vom April 2007,

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- 2 -

3. ISEGA Certification

3.2. 4210 EP Direct Contact

Page 2 of the document of 20 July 2016 ISEGA Forschungs- und Untersuchungs-Gesellschaft mbH Aschaffenburg

42806 U 16

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Limit values laid down in the

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, Official Journal of the European Union L 12/1 of 15 January 2011, last amendment by Commission Regulation (EU) No 2015/174 of 5 February 2015, Official Journal of the European Union L 30/2 of 6 February 2015,

are kept by the labels in case of the intended purpose.

Thus the labels 4210 EP Direct Contact according to the sample material submitted may be used safely for the labelling of food and food packaging materials. The adhesive layers may stand in direct contact with dry and moist, non-fatty foodstuffs whilst internally, within food packaging, the labels may be applied to soak pads and meat trays, coming into direct contact with the meat juices, and on the packaging used to wrap meat and cheese.

This certificate of compliance represents the latest technical standard and is based on the certificate of compliance no. 38922 U 14 of 6 November 2014 in connection with a new partial examination of the product.

3. ISEGA Certification

3.2. 4210 EP Direct Contact

Page 3 of the document of 20 July 2016 ISEGA Forschungs- und Untersuchungs-Gesellschaft mbH Aschaffenburg

42806 U 16

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Öffentlich anerkannter Sachverständiger
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Page 4 of the document of 20 July 2016

ISEGA Forschungs- und Untersuchungs-Gesellschaft mbH Aschaffenburg

42806 U 16



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zur Untersuchung der Gegenproben von
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Expert autorisé pour l'analyse des matériaux d'emballage, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

State registered expert for the analysis of contrasting samples of packaging materials of paper, board, plastics, glass, tin plate and other metallic packaging materials as to their suitability for use with foodstuffs.

Expert public pour l'étude du contrôle des contre-échantillons d'emballages de papier, cartons, plastiques, verre, fer-blanc et d'autres emballages métalliques concernant leur conformité alimentaire.



Dr. Ralph Derra

Authorized expert for the analyses of soil and air, attested by the Aschaffenburg Chamber of Industry and Commerce.

Expert autorisé pour l'analyse du sol et de l'air, assermenté par la Chambre d'Industrie et de Commerce d'Aschaffenburg.

Die Rücklagen des untersuchten Materials werden bei der Gutachterstelle verwahrt.
A file sample of the tested material is kept at the expert's office.
Réserve du matériel analysé est gardée au bureau de l'expert.