



Nonfood Compounds
Program Listed (Category Code)
(Registration #)

Product Specification Report

1.0/66100002/0519

Consists of a colourless transparent paraffinic food grade oil. Due to its special chemical characteristics it is also called "White Codex" 70 (70 BC). Lubrale is NSF H1 registered.

LUBRALE

Lubricating oil for use in the Food industry

FEATURES:

NSF H1 registered	Lubrale is ideal for use in the Food industry. It is chemically and biologically inert and it does not contaminate foodstuffs. For direct and indirect contact
Neutral	No smell and no taste, does not alter food during processing and packaging
Stable	Lubrale does not change over time, there is no biological impact and it will not dry out. Active at a temperature range from -20°C to +200°C

APPLICATIONS:

Can be used in any field where a lubricant with a high degree of purity and chemical stability is required. Ideal in the Food industry for the lubrication of equipment and machinery used for food production or packaging.

SPECIFICATIONS:

Form Liquid
Colour Colourless
Odour Odourless
Flash point 200°C
Viscosity at 40°C 65-70 mm²/sec
Shelf life 2 years
Density at 20°C 0,855 g/cm³
Solubility in water Insoluble
Application temperature -20°C--+200°C

COMPATIBILITY:

Compatible with all materials that are suitable for contact with inert paraffinic oils.

INSTRUCTIONS FOR USE:

Accurately clean and dry the surface to be treated. Distribute the product over the entire area. In centralised systems fill the tanks with the product.

APPROVALS:

- ✓ Lubrale, as "White mineral oil" for use in food industry, conforms to the US FDA CFR 178.3620(b) specifications.
- ✓ Lubrale is NSF registered as a product for incidental direct food contact (H1 grade) according to the Non food Compounds Registration Program (registration #146688).

PRECAUTIONS FOR USE:

Avoid inhalation of the fine mist. For more information, refer to the safety data sheet.

ACTIVE INGREDIENTS:

- Highly refined white paraffinic oil

All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.



Zep UK Ltd.
T • 0151 422 1000
F • 0151 422 1011
info@zep.co.uk
www.zep.co.uk



Zep Italia s.r.l.
T • 800 016 918
Numero Verde Tecnico
800-579185
tecnico@zepeurope.com
www.zep.it



Zep Industries BV
T • 02 347 01 17
F • 02 347 13 95
sales@zep.be
www.zepindustries.be



Zep Industries BV
T • 0164 250100
F • 0164 266710
info@zepbenelux.com
www.zepindustries.nl



Zep Industries BV
T • 0521 174158
F • 0521 5217114
sales@zepbenelux.com
www.zepindustries.de