



# TECHNICAL DATA

Rev.9/15

## FOODSAFE® WHITE MINERAL OILS

**FOODSAFE® WHITE MINERAL OILS** are formulated food grade pure white mineral oils that meet the standards of the NF (National Formulary) and USP (US Pharmacopeia). These oils are highly refined, odorless, tasteless and colorless non-polar hydrocarbons consisting of chemically and biologically stable, saturated aliphatic and alicyclic hydrocarbons.

**FOODSAFE® WHITE MINERAL OILS** function as lubricants and release agents in many incidental food contact applications, such as adhesives, defoamers, resin-bonded filters, rubber, textiles, fibers, metallic articles and machinery. They also are used widely in direct food applications as dough dividers, slicers, and confectionery release agents and in personal care and pharmaceutical products.

### TYPICAL PROPERTIES:

Property/Product Name FOODSAFE	Unit	WHITE OIL FG-10	WHITE OIL FG-15	WHITE OIL FG-32	WHITE OIL FG-46	WHITE OIL FG- 68	WHITE OIL FG-100
ISO Viscosity Grade		10	15	32	46	68	100
Viscosity @ 40°C	cSt	12.7	16.5	32.4	42.6	68.4	102
Viscosity @ 100°C	cSt	3.1	3.6	6.5	6.95	9.2	12.1
Appearance	n/a	Colorless, Oily Liquid	Colorless, Oily Liquid	Colorless, Oily Liquid	Colorless, Oily Liquid	Colorless, Oily Liquid	Colorless, Oily Liquid
Specific Gravity @ 25°C	n/a	8.18	.818	.818	.845	.845	.845
Flash Point	°C/°F	177/350	177/350	204/400	215/420	220/430	232/450
Pour Point	°C/°F	-24/-10	-21/-5	-18/0	-18/0	-18/0	-7/20
Color, Saybolt	Min.	Clear 30+	Clear 30+	Clear 30+	Clear 30+	Clear 30+	Clear 30+
NSF Registration #	n/a	Pending	Pending	Pending	Pending	Pending	Pending
USP/NF Requirements	n/a	Meets	Meets	Meets	Meets	Meets	Meets

### REGULATORY:

These products meet the 3H/H-1 USDA requirements and comply with United States Food and Drug Administration (FDA) regulations:

- **FDA 21 CFR 172.878** "Food additives permitted for direct addition to food for human consumption
- **FDA 21 CFR 178.3620(a)** "Indirect food additives; adjuvant, production aids and sanitizers;
- **FDA 21 CFR 178.3570** "Lubricants with incidental food contact (NSF H1 and 3H Registered)
- **FDA 21 CFR 573.680**, "Food additive permitted in feed and drinking water of animals".
- **Kosher** – Certified by OK Kosher Certification.
- **NSF 3H** This product is acceptable for use as a Release Agent (3H) on grills, ovens, loaf pans, boning benches, chipping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.
- **NSF H-1** – Approved by NSF for use in food processing facilities as a lubricant or anti-rust agent on equipment in which there may be incidental contact (H1) involving the lubricated part and the edible product.

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**Member of the American Baking Society**

**PACKAGING:**

1- Gallon Containers, 5-Gallon Pail, 55-Gallon Drum

**STORAGE:**

The shelf life of these products is 24 months in their original sealed package. These products should be stored in a cool and dry environment.

**EXPERIENCE AND SUPPORT:**

For information on the safe handling and use of this product, refer to the Material Safety Data Sheet. For more information and availability, call (630) 513-6350.