

Food Machinery Lubricant/ Food Oil



Bardahl Food Machinery Lubricant/ Food Oil is a lubricant that has been specially developed for the lubrication of machines and machine parts in the food and pharmaceutical industry. This lubricant is made up of very finely refined paraffin mineral oils with medicinal qualities and special additives that are harmless to health. The basic products are recognized and are on the list of the "Food and Drugs administration" F.D.A., as well as of the Agricultural Department of the United States of America (USDA).

The product is odorless, tasteless, and non-toxic. It does not contain animal or vegetable fats. In addition, the product is neutral. **Bardahl Food Machinery Lubricant/ Food Oil**, if it comes into contact with the food, does not cause spoilage of the product. Spreading the lubricant with the fingers can completely disrupt prior bacteriological treatment of the installations, which is why this product is available in spray form.

How it works

The special composition of the product and the atomizer have been developed in such a way that efficient spraying of the right amount, without waste, takes place. With this fog-like lubrication, glass and paper filling machines and all sanitary machines and machine parts, which are cleaned daily, are lubricated. This method of lubrication is by dairy regulations, as recommended by the U.S. Department of Health (U.S.P.).

A thin film is sufficient for proper lubrication of all types of machine parts, which are cleaned daily. The product offers excellent protection against corrosion and wear. In addition, this product can be used for many other lubrication applications, in industry, and beyond.

Application

Bardahl Food Machinery Lubricant/ Food Oil can be used as a lubricant wherever occasional contact with food may occur. It can be used in machines in the food industry where contact with food products is not excluded, such as in the dairy and canning industry, pharmaceutical industry, packaging industry, confectionery industry, slaughterhouses, bakeries, etc.

Analysis data

	22	32	46	68	100
Viscosity ISO 3448	22	32	46	68	100
Colour, ASTM D-1500	0,5	0,5	0,5	0,5	0,5
Viscosity at 40°C, ASTM D-1500	22	32	46	68	100
Viscosity index ASTM D97, °C	140 min	135 min	135 min	110 min	100 min
Freezing point ASTM D-97, °C	-35 max	-30 max	-25 max	-25 max	-25 max
Flashpoint ASTM D92, °C	170 min	170 min	190 min	200 min	215 min
Acidity ASTM-974	0,8 max				
Anilinunt ATSM 611, °C	105 min				
Corrosion on copper ASTM D-130 3 hours at 100°C	1a	1a	1a	1a	1a
Emulsion exponent	(15')	(15')	(15')	(15')	(15')

Certificate for lubricants for the food industry.



Regulations according to FDA and USDA

In general, lubricants do not come into contact with food. However, there are situations in food and pharmaceuticals where it is not technically possible to prevent contact of lubricants with food or medicinal products or with the packaging, which in turn comes into contact with the food or medicinal product.

For this reason, only lubricants that do not affect food or medicines (taste, smell, etc.) and do not harm the health of the consumer may be used.

The production and marketing of lubricants that may come into contact with foodstuffs shall comply with different requirements and conditions of the authorization.

The rules currently in force in Europe are not very advanced, although the EU is preparing binding laws to deal with this situation. It is now customary in the developed countries and especially in the EU states to apply the US regulations, which are known and followed worldwide.

In the U.S.A., two departments issue regulations on the suitability of lubricants for use in the food industry:

1. The FDA (Food and Drug Administration) is leading the preparation and updating of the so-called positive list (21 CFR 172 878). It contains the products that can be used for the production of lubricants that may come into contact with food. The FDA does not issue licenses or certifications, neither for products nor for their producers: the producers and the "good morals in the industry" are responsible for ensuring that the suitability of products for their uses is guaranteed.

2. The USDA (now NSF) (United States Department of Agriculture) further expands its controls to audit, record, and audit the following:
 - all products suitable for possible contact with food
 - the manufacturers of the products
 - the food and pharmaceutical industry that uses these products and is subject to USDA regulations and oversight

The USDA authorizes companies that meet its regulations to use the USDA's name and certification on packaging and labels. All Bardahl – lubricants for the food industry meet both FDA and USDA (now NSF) requirements.

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