



NSF
H1 & 3H

PRODUCT DESCRIPTION

FOOD DIVIDER OIL LV is a mixture of vegetable oil and ester, which can be used for various applications in the food, cosmetics and pharmaceutical industries.

FOOD DIVIDER OIL LV is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. It is also acceptable for use as a Release Agent (3H) on grills, ovens, loaf pans, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

This product is NSF registered under No. 170095 according to H1 and 3H regulations.



Nonfood Compounds
Program Listed H1
Registration N° 170095

Highly refined biodegradable oil

Odorless and tasteless

Registered NSF H1 & 3H

TYPICAL TECHNICAL DATA

Base oil		Vegetable oil / Ester
Colour	Visual	Yellowish
Density	ISO 12185	925 Kg/m ³
Base oil viscosity at 40°C	ISO 3104	29 cSt
Base oil viscosity at 100°C	ISO 3104	6.75 cSt
Viscosity index	ISO 2909	201
Flash Point	ASTM D 93	> 230°C
Pour point	ASTM D 97	-22°C

RECOMMENDATIONS:

Store the product at ambient temperature in inside area and segregated from other non-H1 lubricants.

Avoid exposure of the product to temperatures above 35°C.

Shelf life : 1 year from manufacturing date (unopened)

The information above is based on current production data and can vary within given tolerances.

Information and data can be changed without previous notification. This information replaces prior editions.

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