



Technical Data Sheet

OVA 32

Vegetable-based processing oil

Description

OVA 32 is a transparent process fluid, odorless and tasteless, formulated with low- volatility vegetable oil bases. It is allergen-free, complies with EC Directive No. 1169/2011, is NSF 3H certified, and is MOSH and MOAH free.

Use / application

OVA 32 is the ideal process fluid for clean food release from surfaces, preventing the formation of "gummy" residues. OVA 32 is used as a lubricant in pasta sheeters, dough dividers, and slicers in the baking industry. It protects components and minimizes consumption. OVA 32 is also used as a protective agent for dies, knives, and machinery in meat, pasta, and bakery product processing. It prevents corrosion when applied after washing, and there is no need to rinse before use. Thanks to its oxidative stability, it does not produce unpleasant odors and does not alter the taste of food. Due to its natural lubricating properties, it is also used on chains, guides, and springs in bottling, packaging, and other machinery. It can be sprayed using automatic dispensers, applied manually by dripping or brushing, or used for precisely impregnating special felts. OVA 32 is free from silicones, mineral oils, and is MOSH and MOAH free.

Properties

- Physiologically harmless
- NSF 3H
- MOSH free
- MOAH free
- GMO-free
- Allergen-free

Technical Data

Color			yellow
Density at 15°C		g/cm ³	0.92
Viscosity at 40°C	DIN 51562	mm ² /s	35
Pumpability	ISO 3016	°C	+5
Flash point (COC)	ISO 2592	°C	>300



Nils Spa/AG
Bahnhofstrasse 30
39014 Burgstall
Italy

December 02, 2024

Registration may be verified at
nsfwhitebook.org



A handwritten signature in blue ink, appearing to read "S. Cole".

Samuel Cole
NSF Nonfood Compounds
Registration Program
Company No: N11242

Certificate of Registration

Nils Spa/AG has achieved Registration status for OVA 32 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

OVA 32

Category Code: 3H

NSF Registration No. 171174

This product is 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. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

Registration of this product is current when the NSF Registration Mark and Category Code appear on the product label reviewed by NSF, and the Registered product name is in the NSF White Book™ (www.nsfwhitebook.org).

Listing of all registered nonfood compounds by NSF International is not an endorsement of those compounds or of any performance or efficacy claims made by the manufacturer.