



Technical Data Sheet

MAINTENANCE FOOD SPRAY

Non-toxic multifunctional lubricant spray

Description

MAINTENANCE FOOD SPRAY is a multifunctional lubricant based on white medicinal oils (Vaseline oil) and special additives, which forms a light film on treated surfaces. MAINTENANCE FOOD SPRAY covers all needs in the food, pharmaceutical and cosmetics industries. It is physiologically harmless, transparent, odourless and tasteless and is specially designed to present no physiological inconvenience in case of accidental contact with foodstuff. MAINTENANCE FOOD SPRAY is formulated according to FDA 21 CFR 178.3570, and is certified NSF 3H, H1 and H3.

Use / application

MAINTENANCE FOOD SPRAY is the ideal product for lubricating chains, guides and various cranks where is required a strong lubricat film, which also acts as an anti-corrosion protection.

Properties

- effective penetration
- lubricates, leaving a thin oily film
- process fluid, anti adherent agent
- protects treated surfaces from corrosion
- NSF 3H, H1 and H3 certified

The technical data listed below refer to the lubricant base of the product.

Technical Data

Density at 15°C	ASTM D4052	g/cm ³	0.852
Viscosity at 20°C	ASTM D445	mm ² /s	34.5
Viscosity at 40°C	ASTM D445	mm ² /s	16.0
Flash point (COC)	ASTM D92	°C	> 160
Pour Point	ISO 3016	°C	< -14



Nonfood Compounds

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Registration may be verified at
nsfwhitebook.org



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NSF Nonfood Compounds
Registration Program

Company No: N11242

Certificate of Registration

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

MAINTENANCE FOOD SPRAY

Category Code: 3H, H1, H3

NSF Registration No. 170076

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.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed. 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.

This product is acceptable for use as a soluble oil (H3). The product is used to prevent rust on hooks, trolleys and similar equipment. Treated equipment which contacts edible products shall be cleaned by washing or wiping before putting the equipment back into service. 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).