



Technical Data Sheet

VASELINA 3313

Natural Vaseline

Description

VASELINA 3313 is excellent quality natural Vaseline, very pasty, based on highly refined hydrocarbons.

Use / application

VASELINA 3313 corresponds to DAB 10 norms (German legislation). This product is suitable for use as basis of pharmaceutical and cosmetic articles, for lubrication as well as anti-rust-protector or conserve agent. Vaseline 3313 can be also used as plasticizer or polish agent as well as gasket material.

Properties

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Technical Data

Color			white
Density at 20°C		g/cm ³	0.79-0.84
Viscosity at 100°C	ASTM D445	mm ² /s	5-9
Flash point (COC)	ASTM D92	°C	>200
Melting point	ASTM D127	°C	47-52



Nonfood Compounds

NSF International / Nonfood Compounds Registration Program

November 05, 2019

Nils Spa/AG
Bahnhofstrasse 30
39014 Burgstall
Italy

RE: Vaseline 3313
Category Code: 3H,H1
NSF Registration No. 160144

NSF has processed the application for Registration of **Vaseline 3313** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting NonFood@nsf.org. 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 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 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.

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

NSF 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.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

Sarah Krol
NSF NonFood Compound Registration Program
Company No: N11242