

Technical Data Sheet

Interflon Food Lube 3H

Synthetic multipurpose lubricant and release agent for NSF-3H direct food contact

Interflon Food Lube 3H is a release agent on solid surfaces, based on edible synthetic ester oil of vegetable origin enforced with MicPol® Technology. It is specially developed for applications in the food processing industry. Provides protection against adherence during food processing, as well as against rust and corrosion. Extends useful life for problem-free operation in environments where applications are in regular contact with water, and/or where higher processing temperatures are being applied. It is suited as a NSF-H1 lubricant at medium speeds and moderate loads, and can be used throughout the food processing operation where direct or indirect contact with the food may occur.

Interflon Food Lube 3H is 3H and H1 listed by the NSF for use in applications where food contact is allowed according to FDA 21 CFR 178.3570 CFR and FDA 21 CFR 178.3620.

Applications

Interflon Food Lube 3H is suitable as release agent on solid surfaces in ovens, pans, meat & boning benches, chop boards and other surfaces with food contact. May also be used for lubrication and protection of machine components such as rollers, chains, knives, wheels, slides and guides. Providing lubrication beyond any NSF-3H registered product available in the market. None to low deposit formation at elevated temperatures. Formulated with edible-grade ingredients* to fully comply with direct food contact requirements. Unlike conventional 3H release agents, Interflon Food Lube 3H has a very wide temperature range and allows prolonged relubricating intervals at elevated temperatures without the undesired formation of deposits.

*Food Lube 3H is not registered as edible but contains individual ingredients that are Generally Recognized As Safe (GRAS).

Advantages

- ⦿ Complies with both FDA 21 CFR 178.3570 and FDA CFR 178.3620
- ⦿ Long lasting compared to traditional release agents
- ⦿ Releases and lubricates
- ⦿ No buildup of hard residues when exposed to high temperatures
- ⦿ Good protection against corrosion
- ⦿ Does not contain any allergens according to regulation EU 1169/2011
- ⦿ Does not contain GMO (Genetically Modified Organisms)
- ⦿ Non-toxic, odourless and tasteless
- ⦿ PFAS free
- ⦿ MOSH-MOAH free*

*Interflon Food Lube 3H is formulated free of harmful MOSH MOAH components. Distinguishing MOSH from synthetic components or harmless mineral content with the current available analyzing techniques is not 100% accurate. Therefore, profound knowledge of raw materials is required.

Instructions for use

Shake or stir before use depending on packaging. Apply by hand or by automatic lubrication system. Dosage depends on the intended use.

Property	Result	Method
Composition	Edible synthetic ester oil of vegetable origin, additives and MicPol®.	
Colour	Light yellow	
Density 20°C	~1.0 g/cm ³	
Pour point	-10°C	
Lowest application temperature	-5°C	
Highest application temperature	160°C	
Manufacturing date	The batch number consists of a 8-digit number. The first 4 numbers represent the YY/MM of the manufacturing.	
Shelf life*	2 years	
Base oil viscosity 40°C	33 cSt	DIN 51801
ISO VG	32	
NSF registration number	170574	
NSF	3H, H1	
ISO 21469	Yes	
Halal	Yes	
Kosher	Yes	
Vegan	Yes	

* Shelf life of the product in original and unopened packaging. Storage temperatures <0°C need to be avoided to guarantee product quality.

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