



Nonfood Compounds
Program Listed (H1)
(Registration 139719)

Product Specification Report

1.1/11860001/1216

PROLUBE ALIM BLANCHE is a white grease, specifically developed for the agricultural and Food industry. NSF H1 registered.

PROLUBE ALIM BLANCHE

White grease for the Food industry

FEATURES:

NSF H1 registered	The NSF H1 registration makes the product suitable for all cases where incidental food contact can occur.
Lubricates	Lubricates and protects all mechanical parts in the Food sector, also in the presence of water.
Broad temperature range	Works effectively at temperatures from -40°C to 150°C.
Good adhesion	Very low consumption because of good adhesion.

APPLICATIONS:

High performance grease, anti-wear, EP and anti-corrosion. Lubricates seals, trolleys, rolls, chains, components of pumps and other mechanical parts in the process of food production and packaging.

SPECIFICATIONS:

Form	Soft grease
Colour	White
Odour.....	Odourless
Density (20°C)	0,90 g/cm ³
Solubility in water	Not soluble
Dropping point	260 °C
Working penetration.....	265 - 295 mm/10
NLGI grade	2
Viscosity	183 cSt
Rotation factor.....	350000

ACTIVE INGREDIENTS:

- Synthetic oils with an aluminium complex soap.

COMPATIBILITY:

Compatible with all metal surfaces of different machinery in the Food and agricultural sector that are not sensitive to contact with mineral oils.

APPROVALS:

PROLUBE ALIM BLANCHE is NSF H1 registered, as a product that can be used in cases where incidental food contact can occur (H1) according to the Nonfood Compounds Registration Program (#139719).

PRECAUTIONS FOR USE:

Non-dangerous product. Standards of Industrial Hygiene should be used. For more information, consult the MSDS.

INSTRUCTIONS FOR USE:

Remove all traces of grease to prevent contamination. Apply on perfectly dry and clean surfaces, manually or with a suitable tool.

All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.



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