



ISO-9001 Registered Quality System.
ISO-21469 Compliant.

Sales, Service & Distribution Center
Newark, NJ 07105
Phone: 973-589-9150 Fax: 973-589-4432

Manufacturing, Sales, Service & Distribution Center
Toledo, OH 43605
Phone: 419-691-2491 Fax: 419-693-3806

Sales and Tech Service Support
Phone: 1-800-733-4755

PRODUCT DATA

LUBRIPLATE PDO LIGHT

"This product is certified OU Kosher Pareve"
"This product is Halal certified"

*NSF International H-1 & 3H Registered
NSF ISO21469 Certification

DESCRIPTION

LUBRIPLATE PDO Light meets U.S. FDA Regulation 21 CFR 172.878 for direct contact with food. It is recommended for pan divider oil applications.

Typical Test Data

PACKAGING AVAILABLE	Part No.
5 Gallon Pail	L0853-060
55 Gallon Drum	L0853-062

PROPERTY	TEST METHOD	TYPICAL RESULTS
Viscosity:		
cSt @ 40°C	ASTM D-445	6.7 – 10.5
cSt @ 100°C	ASTM D-445	2.45
Viscosity Index	ASTM D-2270	83
Gravity, °API	ASTM D-4052	33.7
Specific Gravity, @ 25°C	ASTM D-4052	0.827 – 0.846
Color, Saybolt	ASTM D-156	30 Min.
Flash Point	ASTM D-92	350°F
Pour Point	ASTM D-5950	-24°C/-11°F
Density		6.89 lbs./Gallon

***NSF International H1 & 3H Registration No. 142304**
(Meets former USDA 1998 Guidelines)

*Registered H-1 by NSF International for use in food processing facilities as a lubricant or anti-rust agent on equipment in which there may be incidental contact involving the lubricated part and the edible product.

NSF 3H registered products are acceptable for use as Release Agents (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.

"LUBRIPLATE PDO Light contains no components derived from TSE/BSE relevant animal species; therefore, it is compliant with the requirements of the TSE Note for Guidance EMA/410/01 Rev. 3 July 2011."

Manufactured with ingredients that comply with FDA 21 CFR 172.878 and FDA 21 CFR 178.3620(a).

STORAGE RECOMMENDATIONS

1. Products should be stored between 40°F-120°F.
2. Products should be stored in a dry covered environment.
3. Products should not be stored in warm, direct sunlight.
4. Improper storage conditions can significantly alter the shelf life of the product. Such conditions would include temperature, moisture, open containers, etc.

