

FOODOL

High-Grade Lubricating Oil for Food Processing Machinery

FOODOL is a long life lubricating oil specially designed for food processing machinery. Its base oil is made from fatty acid glyceride obtained from highly refined natural vegetable oil, and it meets US NSF (National Sanitation Foundation) 3H of the lubricant for food machinery which may contact food directly. FOODOL is extremely safe and offers outstanding lubricity and oxidation stability.

● SPECIAL FEATURES

1. US NSF 3H and H1 Registration Product

The development of machine technology for food processing has advanced in step with the progress of society in general. In, particular, advances in mechatronics and the development of high-performance biaxial extruders have focused much attention on food processing machinery.

Food processing machinery is used in many areas, from the processing of raw materials of products made from grains, fruits, vegetables, rice, bread, candy, noodles, meat, fish, and dairy goods to the packaging of the finished products. With the increasingly small size and heavy loads of the machinery, though, lubrication conditions have become more and more demanding.

At the same time, it has become impossible to ignore instances of lubricating oil splashing onto the food and even becoming mixed with it. As a result, the demand has grown at production sites for long-life food processing machine oil that provides not only good lubrication but also outstanding safety both when new and during extended use.

2. Harmless to Humans

FOODOL contains no sulfur or other impurities, so it is harmless to humans.

3. Excellent Lubricity

FOODOL is an excellent lubricating oil for food processing machinery.

4. High Stability and Endurance

FOODOL is extremely pure, so it has a high degree of stability against sunlight, heat, etc. It undergoes no harmful chemical changes.

5. Colorless, Odorless, Non-luminescent

Because it has been highly refined, FOODOL has absolutely no color, odor or luminescence.

6. Outstanding Performance at Both High and Low Temperatures

FOODOL provides a high viscosity index of 128 and outstanding lubrication performance at both high and low temperatures.

● SAFETY OF FOODOL

Because of FOODOL's excellent safety, it is not subject to Article 7 of the Japan Food Sanitation Law, which prohibits the use of certain other substances in locations where they might come into contact with food.

● CONTAINERS

4-liter plastic container with nozzle

● TYPICAL PROPERTIES OF FOODOL

Color	(ASTM)		L0.5
Density	(15 °C)	g/cm ³	0.953
Kinematic Viscosity	(40 °C)	mm ² /s	13.2
	(100°C)	mm ² /s	3.35
Viscosity Index			128
Flash Point		°C	242
Pour Point		°C	-10
Acid Number		mgKOH/g	0.21

Note: The typical properties may be changed without notice. (January 2016)



Handling Precautions

▼ Follow these precautions when handling this product.

4-liter plastic container with nozzle

Composition :	Base Oil
hazard category :	Not applicable
Precautionary Statements:	<ul style="list-style-type: none"> • Do not handle until all safety precautions have been read and understood. • Wear protective gloves/protective clothing/eye protection/face protection. • Do not allow the eyes to become exposed to the product. Do not swallow the product. • Wash hands thoroughly after handling. • Do not eat, drink or smoke when using this product.
Prevention	
Response	<ul style="list-style-type: none"> • IF SWALLOWED: Immediately call a POISON CENTER or doctor/physician. • IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. • If the eyes are exposed to the product: Rinse the eyes with plenty of running water and immediately contact a physician. • IF ON SKIN: Wash with plenty of soap and water.
Storage	<ul style="list-style-type: none"> • The product must be stored in a cool, well-ventilated location where it will not be exposed to direct sunlight. • Containers that have been opened must be tightly sealed.
Disposal	<ul style="list-style-type: none"> • Dispose of contents/container in accordance with local/regional/national/international regulations. • If there are any doubts about proper methods of handling the product, contact the point of purchase before proceeding with usage.