



CLARION® Food Grade White Mineral Oils

OVERVIEW



- High-purity oils refined by ultra-high pressure hydrotreatment and stabilized with vitamin E oxidation inhibitor.
- Available in five viscosity grades.
- Do not contain any natural products derived from animals, nuts, or genetically modified organisms (GMOs).
- Suitable for use where vegetarian and nut-free food is prepared.

FEATURES & BENEFITS



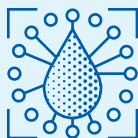
- Meet the requirements of U.S. FDA regulations 21 CFR 172.878 for contact with food for human consumption, and 21 CFR 178.3620 (a) for use as a component of nonfood articles intended for use in contact with food for human consumption.
- NSF 3H and H1 registered for use in food plants under the jurisdiction of the USDA.
- Meet the current standards of the National Formulary (NF) or US Pharmacopeia (USP).
- Certified under NSF/ANSI/CAN Standard 61: Drinking Water System Components - Health Effects (Grades 200 and 350 only).
- Certified as Kosher with the Union of Orthodox Jewish Congregations of America (U).
- Certified as Halal with the Islamic Food and Nutrition Council of America (M).



Certified to
NSF/ANSI/CAN
Standard 61

Clarion Food Grade
White Mineral Oils 200 and 350
(ONLY)

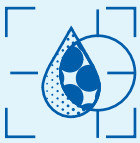
APPLICATIONS



- Coatings for fruits and vegetables, defoamers, shell egg spray, bakery pans and dough dividers, cutters, knives, meat packers' benches, boards, trays, and hooks.
- Rust preventative and lubricant for food processing machinery.
- For use in cosmetics, suntan lotions, baby oils, bath oils, as a base for ointments, as a pelletizing aid, and as a drug processing agent.

APPLICATIONS

- For use in the food processing area as a release agent on grills, pans, and other food processing equipment.
- As a drip oil for water well line shaft bearings where an H1 food grade lubricant is required or desired. Clarion Food Grade White Mineral Oils 200 and 350 are certified under NSF/ANSI/CAN Standard 61 for use in potable water systems. Always consult State and local regulatory agency requirements for water system lubricant requirements.
- For use as a dust control agent for wheat, corn, soybean, barley, rice, rye, oats, and sorghum. Applied amount should not exceed limit specified in FDA 21 CFR 178.878

PROPERTIES**Typical Properties for CLARION Food Grade White Mineral Oils:**

	70	90	200	350	500
Material Code	633507009	633509009	633512009	633514009	633516009
ISO Grade	10	15	32	68	100
Gravity, °API ASTM D4052	34.4	32.2	32.3	31.6	31.1
Density, lb/gallon	7.10	7.2	7.23	7.23	7.25
Flash Point, °C (°F) ASTM D92	188 (370)	190 (374)	218 (424)	246 (475)	246 (475)
Pour Point, °C (°F) ASTM D97	-33 (-27)	-27 (-17)	-12 (+10)	-12 (+10)	-9 (+16)
Viscosity ASTM D445					
cSt at 40°C	12.6	16.0	37.5	65.04	107.8
cSt at 100°C	3.0	3.47	6.03	8.58	12.00
SUS at 100°F	72	87	193	337	562
Color, Saybolt, ASTM D156	+30	+30	+30	+30	+30
NF/USP	NF	NF	USP	USP	USP
USDA Shell Egg Oil	✓	✓	—	—	—
Kosher	Ⓢ	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Halal	Ⓜ	Ⓜ	Ⓜ	Ⓜ	Ⓜ
NSF Registered	3H/H1	3H/H1	3H/H1	3H/H1	3H/H1
(Registration Number)	(124614)	(124616)	(124609)	(124612)	(124618)
NSF/ANSI/CAN Standard 61 Certified	—	—	✓	✓	—
FDA 21 CFR					
172.878	✓	✓	✓	✓	✓
178.3620(a)	✓	✓	✓	✓	✓

NOTE: All oils above are colorless (Saybolt +30 Color), odorless, and tasteless and surpass the requirements of FDA and U.S. Pharmacopeia standard for Neutrality, Sulfur Compounds, Solid Paraffins, Readily Carbonizable Substances, and Residual Solvents.

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