

## **Food grade oils**

### **White oils ISO L-YW**

# **FAM<sup>®</sup> OIL FG**

Universal oil produced on the basis of highly refined, non-toxic white oil without aromatics. It comprises of prevailing inert n- and isoparaffins of pharmacopoeia purity for use in the food industry. They are tasteless and odorless. The colour is stable and transparent white, which means that the products which come in direct contact with the oil do not become coloured.

#### **ADVANTAGES**

- Excellent lubrication;
- Excellent resistance to thermal decomposition due to high oxidation stability;
- Excellent UV stability;
- Exceptional chemical and biological stability;
- Excellent flowability at low temperatures and high flash point allow the use of this oil in wide temperature range;
- Excellent hydrolytic stability;
- Low volatility affects the extremely low consumption.

#### **QUALITY LEVEL**

ISO 6743-10



They are approved by NSF (National Sanitation Foundation) under the code H1 (lubricants with incidental food contact). They are in accordance with the requirements of USDA H1 and FDA group 21 CFR 178.3570 (lubricants that may come into contact with food) and the requirements of CFR 178.878 and CFR 178.3620 (white mineral oils).

#### **APPLICATION**

Process white oil FAM<sup>®</sup> OIL FG is applied for general lubrication:

- in all the systems which require the use of lubricants, which may come into direct contact with food in accordance with the HACCP program;
- in pharmaceutical industry;
- in cosmetics industry;
- in agriculture;
- in the production of food for animals;
- in food industry:

In meat industry, egg farms, fish and seafood processing plants, wineries, plants for production and bottling of juices, vegetable and fruit processors, cheese and dairy product producers, bakeries, confectionery industry, pasta manufacturers, factories for food conservation, water bottling factories, edible oil producers, sugar producers and in the companies that process vegetable, meat, fat and sugar.

## TYPICAL CHARACTERISTICS

				METHOD
VG viscosity grade	FAM <sup>®</sup> OIL 15 FG	FAM <sup>®</sup> OIL 46 FG	FAM <sup>®</sup> OIL 68 FG	ISO 3448-92
Density at 15°C, g/cm <sup>3</sup>	0,840	0,867	0,870	SRPS EN ISO 3675
Kinematic viscosity, 40°C, mm <sup>2</sup> /s	15	46	68	SRPS ISO 3104
Kinematic viscosity, 100°C, mm <sup>2</sup> /s	3.55	7.05	9.0	SRPS ISO 3104
Viscosity index	118	111	107	SRPS ISO 2909
Flash point, °C	190	225	235	SRPS EN ISO 2592
Pour point, °C	-12	-12	-9	SRPS ISO 3016
Demulsibility at 54°C	40-40-0/20'	40-40-0/20'	40-40-0/20'	SRPS ISO 6614
IR-analysis Ca/Cn/Cp	0.00/30.40/69.60	0.00/30.30/69.70	0.00/29.47/70.53	ASTM D 2140

## STORAGE

Store in covered area. If stored outdoors, it is necessary to place the drums in a horizontal position to prevent the accumulation of water on the surface of the drum. Do not store at elevated temperatures or in locations exposed to direct sunlight.

All necessary instructions can be found in the product SDS. It contains the details of possible hazards, warnings and first aid measures, as well as the impact on the environment and the necessary measures for the storage and handling.

## PACKING

5L, 10L and drums 180kg.

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Data are orientational, manufacturer reserves the right to make changes in order to improve product quality.

