

PRODUCT DATA SHEET

FOODGUARD Direct Contact Grease Spray

High Performance 3H Direct Contact Grease Spray

FOODGUARD Direct Contact Grease Spray is 3H & H1 registered food safe, non-toxic, wide temperature multi-purpose grease offering enhanced anti-wear performance for prolonged component life. Developed as a superior 3H release agent, **FOODGUARD Direct Contact Grease Spray** prevents food products from adhering to surfaces during processing, and is suitable for most applications where direct food contact is inevitable.

PRODUCT BENEFITS

- NSF-3H Registered: Release agent for direct contact with food
- NSF-H1 Registered: Safe for incidental contact with food
- Ideal for use as a direct food contact release agent and multi-functional grease.
- Significant wide temperature resistance of -30C to +120C
- Non toxic, Non-tainting, clear and odorless
- Excellent lubrication performance and oxidative stability for extending lubrication intervals and reduced lubricant usage
- Improved anti-wear performance helps prolong component life
- Good sealing properties protect against unwanted corrosive contaminants
- Halal certified

TYPICAL APPLICATIONS

Suitable for seals, slicers, boning benches, mincer plates, mixers and slicers, ovens, grills, baking pans and trays, chopping boards, benches and other hard surfaces in contact with food products.

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PROPERTIES OF MATERIAL

Technical Data

- NSF:3H Registered (Release agent for direct contact with food)
- NSF: H1 Registered (Lubricant with incidental food contact-for use in and around food processing areas)
- Appearance: White grease
- Odour: Perceptible odour
- Storage: Below 50°C
- Temperature range -30°C to 120°C
- Flash Point: -60°C

GENERAL INFORMATION

Directions for Use: Shake the can thoroughly before spraying. Hold can upright and apply from a distance of 15-30 cm (6-12 inches). Ensure adequate ventilation. Do not spray on a naked flame or any incandescent material. Check compatibility with painted or coated surfaces, plastics and rubbers if the product is liable to contact these materials. Do not be mixed with any other lubricant as cross contamination may void the 3H registration. All traces of any previous lubricants should be removed prior to application. The storage temperature should be kept below +50°C, and the storage area should be out of direct sunlight. Shelf life is 3 years from date of manufacture

HEALTH AND SAFETY INFORMATION

All ingredients are FDA listed ingredients under 21 CFR 178.3570. **FOODGUARD Direct Contact Grease Spray** is NSF H3/H1 registered and meets the USDA 1998 H1 Guidelines. These products do not contain genetically modified ingredients, and nut oil or derivatives. The product is non hazardous. A Material Safety Data Sheet is available from the Guardian Food Grade Oils Technical Department upon request or available on our website.

Product Code: 6400

Pack Size: 400 GM

The content of this data sheet is given in good faith but without warranty (August 2017).