



## DC Conveyor Release WB

#### PRODUCT DESCRIPTION:

JAX DC Conveyor Release WB is formulated for multiple uses in the food-processing industry, including: mold release aid, laminating, plastic casting, leather and textile lubricant, extrusion, rubber and metal casting, and paper softener. Successes in the baking of flat goods on slat or mesh conveyors have made this the product of choice for tortillas, pita bread, crackers, cookies and pizza crusts, especially when an alternative to soy-based lecithin release products is needed. JAX DC Conveyor Release WB does NOT contain the following allergens: soybeans, milk, eggs, tree nuts, peanuts, fish, shellfish, and wheat.

## **PRODUCT BENEFITS:**

Because of its unique aqueous emulsion, JAX DC Conveyor Release WB exhibits excellent dilution stability in both hard and soft water. With a recommended dilution ratio of 1 part JAX DC Conveyor Release WB to 10–20 parts water, storage requirements are minimized.

The high percentage of silicone imparts exceptional "release" power. All components of JAX DC Conveyor Release WB are authorized for use in food-grade applications under the following:

• 21 CFR 173.340 Defoaming agent

21 CFR 175.300 Resinous and polymeric coatings

• 21 CFR 176.170 Components of paper and paperboard in contact with

aqueous and fatty foods

21 CFR 177.2600 Rubber articles intended for repeated use
21 CFR 178.3570 Lubricants with incidental food contact

• 21 CFR 181.22 Certain substances employed in the manufacture of

food-packaging materials

• 21 CFR 181.28 Release agents

\*Maximum allowable residual silicone permitted, when used as a direct food additive, is 10 ppm silicone.

### TECHNICAL DATA:

Propellant: N/A - Non-Aerosol

Flash Point: N/A - Product Contains Water Pour Point: N/A - Protect from Freezing

Spray Pattern: N/A

Viscosity: 1000 cP @ 25°C, typical Texture: Thick Water Slurry Appearance: White Viscous Emulsion

Consistency: Medium

Specific Gravity: 0.99 for Concentrate, typical

### **PACKAGING:**

Trigger spray bottles (16 fl. oz. 12/case), Gallon bottles (4/case), 5-Gal pails and 55-Gal drums — Part # 00238 DO NOT FREEZE







# DC Conveyor Release WB











NSF International / Nonfood Compounds Registration Program

February 15, 2006

Ms. Patty Riek PRESSURE-LUBE, INC. JAX W134 N5373 CAMPBELL DRIVE MENOMONEE FALLS, WI 53051 UNITED STATES

RE: JAX DC CONVEYOR RELEASE WB Category Code: 3H NSF Registration No. 138159

Dear Ms. Patty Riek:

NSF has processed the application for Registration of **JAX DC CONVEYOR RELEASE WB** to the NSF Registration Guidelines for Proprietary Substances and Nonfood Compounds (2004), which are available at http://www.nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling.

This product is acceptable for use as a Release Agent (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.

NSF Registration of this product is current when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF-approved product label, and the registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (<a href="http://www.nsf.org">http://www.nsf.org</a>). The NSF Registration Mark can be downloaded from the NSF website, at <a href="http://www.nsf.org/business/about\_NSF/nsf\_marks\_download.asp.">http://www.nsf.org/business/about\_NSF/nsf\_marks\_download.asp.</a>

NSF Listing of all registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF web site, at <a href="http://www.nsf.org">http://www.nsf.org</a>. Changes in formulation or label, without the prior written consent of NSF, will void registration, and will supersede the on-line listing.

Sincerely.

Carmen Grindatti

NSF Nonfood Compounds Registration Program

Company No: N05625

Distributed By:

