



Food-Grade Mold Release N-S

PRODUCT DESCRIPTION:

JAX Food-Grade Mold Release N-S (Non-Soy) is formulated to provide efficient food release from grills, loaf pans, boning benches, chopping blocks, and other hard surfaces. Formulated from ingredients that are approved by the FDA as release agents or as GRAS (Generally Recognized as Safe), JAX Food-Grade Mold Release N-S provides enhanced release properties.

PRODUCT BENEFITS:

An important part of the JAX Food-Grade Mold Release N-S formulation is highly refined non-soy lecithin. The lecithin promotes release and product separation by modifying the interface between the food and the cooking or mold surface to prevent food products from coming into contact with the cooking surface. Another benefit of lecithin is its association with good heath. We assure the ingredients to be non-allergenic and non-GMO. Many competitive products continue to use soy-based lecithin, which is easily accessible. But this creates an issue for ingredient statements, as soy is an allergen.

APPLICATION:

JAX Food-Grade Mold Release N-S has a low viscosity for ease of application and it resists darkening during exposure to prolonged heat. Uses for JAX Food-Grade Mold Release N-S include:

- Candy-making
- Poly-packaging for meats and sausages
- Molds for formed protein products (e.g. turkey, chicken)

TECHNICAL DATA:

Specific Gravity: 0.87 for Concentrate, typical

Density 7.238 lbs/gallon

Viscosity at 40°C 23.97 cSt Viscosity at 100°C 4.79 Viscosity Index 122

Pour Point -37°C (-35°C)

AEROSOL PACKAGING:

15.5 oz. net weight aerosol cans (12/case) — Product JAX233

PACKAGING:

Pints (12/case), Gallons (4/case), 5-Gal pails and 55-Gal drums — Part # 00233

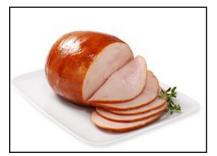






Food-Grade Mold Release N-S











October 15, 2008

To Whom It May Concern:

This is to confirm that JAX FOOD GRADE MOLD RELEASE N-S:

- does not contain any soy or soy products
 does not contain any of the following allergens: milk, eggs, soy, tree nuts, peanuts, seafood, wheat or protein derivatives thereof
 does not contain any ingredients that were produced from genetically modified organisms (GMOs)

If you have any questions, please let me know.

Regards.

Patty Rick

Patty Riek Regulatory Compliance



NSF International / Nonfood Compounds Registration Program

Nonfood Compounds Program Listed

December 2, 2008

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

RE: JAX FOOD GRADE MOLD RELEASE N-S (Aerosol) Category Code: 3H NSF Registration No. 141507

Dear Ms. Patty Riek:

NSF has processed the application for Registration of JAX FOOD GRADE MOLD RELEASE N-S (Aerosol) to the NSF International Registration Guidelines for Proprietary Substances and Monfood Compounds (2008), which are available at www.nsfwhitebook.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 review.

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 (https://www.nsfwhitebook.org. The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on the NSF website (www.nsfwhitebook.org).

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 website, at www.nsfwhitebook.org. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Chta mydl.

Clifton J. Mclellan NSF Nonfood Compounds Registration Program

Company No: N05625



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