FOOD AND BEVERAGE T-Oil Food-Plant Machinery Coat

PRODUCT DESCRIPTION:

A consistent, extremely pure USP white mineral oil to act as an ultimate sanitary release agent or protective coating.

PRODUCT BENEFITS:

JAX T-Oil Food-Plant Machinery Coat is specially formulated for the food-processing industry where concern for container contamination has created the need for tamperproof application. A United States Pharmacopeia sanitary white oil can easily become contaminated when being transferred from a bulk storage container (tote or drum) to a smaller application package. If fault-free oil integrity is crucial to your operation, then this is the package you need.

APPLICATION:

JAX T-Oil Food-Plant Machinery Coat is FDA-approved and NSF 3H-registered for use as a lubricant or spray-down oil in areas where you know there will be direct contact, such as a release agent to prevent food from adhering during food processing.

When JAX T-Oil Food-Plant Machinery Coat is used on equipment and machinery after steam cleaning or power washing, it will help eliminate flash rust and create a film barrier to keep food or other contaminants from adhering to exposed surfaces.

TECHNICAL DATA:

Propellant: Flash Point:

Spray Pattern: Viscosity: Texture: Appearance: Consistency: Specific Gravity: Propane and Butane 370°F (188°C) Concentrate, typical -94°F (-70°C) Propellant, typical Fine Stream 22.2 cSt @ 40°C; 4.27 cSt @ 100°c, V.I. = 94, typical Medium Oil Film Clear Light 0.76 for Concentrate, typical

AEROSOL PACKAGING:

16 oz. (453 g.) net weight aerosol cans (12/case) - Part # JAX139



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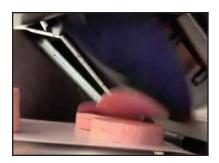




T-Oil Food-Plant Machinery Coat











NSF International / Nonfood Compounds Registration Program

September 13, 2004

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

RE: JAX T-OIL (AEROSOL) Category Code: 3H NSF Registration No. 133440

Dear Ms. Patty Riek:

NSF has processed the application for Registration of **JAX T-OIL** (**AEROSOL**) 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 (<u>http://www.nsf.org</u>). The NSF Registration Mark can be downloaded from the NSF website, at <u>http://www.nsf.org/business/about_NSF/nsf_marks_download.asp</u>.

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 <u>http://www.nsf.org</u>. 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



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