

# FM White Oil

## ISO 15 & 68

### Description

FoodMaster White Oils are highly refined mineral oils that have been NSF H-1 registered and are specifically recommended where incidental food contact may occur. They can be used effectively in the food, drug & pharmaceutical, personal care and plastics industries.

### Features & Benefits

- FoodMaster White Oils are chemically and biologically stable and do not support pathogenic bacterial growth. Highly refined white oils promote high-performance lubricity and reliable wear protection.
- White Oils meet all governmental standards for food and drug applications like dough dividing and release agents.
- The inert nature of FoodMaster White Oils enables them to lubricate, soften, extend and resist moisture. They are used in products as diverse as antibiotics, baby oils, lotions, shampoos, sunscreens and sun baths.
- White Oils lubricate, plasticise and wet-out polymers during moulding and extrusion. They also improve hot melt adhesives, lubricate synthetic fibres and insulate electrical wires.

### Certifications

Kosher Australia

- ISO 15 K-ID: NZH-ZRND
- ISO 68 K-ID: XSC-KLVB

SCHIMA Halal

➤ Certificate #: 00562305ASL1/1k

NSF H-1

- ISO 15 Reg #: 145942
- ISO 68 Reg #: 145943

### Specifications

Properties	Method	Result – ISO Grades	
		15	68
Specific Gravity @ 20°C		0.853	0.863
Kinematic Viscosity @ 40 °C (cSt)	ASTM D445	13.8 – 16.5	64 - 75
Viscosity @ 100 °C (cSt)	ASTM D445		
Flash Point (°C)	ASTM D92	185	229
Pour Point (°C)	ASTM D97	-9.4	-6.7
Polycyclic Aromatic Hydrocarbons	TM 1606	Conform BP	Conform BP/USP
Readily Carbonisable Substances	BP 2002	Conform BP	Conform BP
Solid Paraffin's	BP 2002	Conform BP	Conform BP

Master Item# 2471, 2473

Pack Size Availability: 20L, 200L, 1000L = IBC

Last Updated: 19<sup>th</sup> July 2023