

# MICRO GREASE

## WHITE GREASE WITH MICRONISED PTFE



Nonfood Compounds Program Listed: H1 Registration Number: 161732





-20/+200°C



## 7 good reasons for using MICRO GREASE

- 1. MICRO GREASE is a **transparent** clean grease with micronised PTFE.
- 2. All components have been registered for **food** contact application (NSF).
- 3. **Resistant** to warm and salty water, **protects** against corrosion.
- 4. Does not contain chlorinated solvent, or silicone. Without fragrance.
- 5. Offers long-lasting lubrication and protection.
- 6. Resistant to temperatures from 20 °C to + 200 °C peak.
- 7. Decreases the phenomenon of heating, allows lubrication under high loads.

### Particularly suitable for use in



Industry



Institutions



Transport



Agri-Food Industry

In industry, for the lubrication, the protection of hinges, guides, chains, slide channels, gearings and mean bearings at slow speed.

In the automobile activity, used for the lubrication and the protection of brake rods, clutch linkages, cables, hinges and locks, on cars or vehicles.

In food industry for the lubrication of numerous materials.

#### Characteristics

With particles of micronised PTFE. Appearance: running white grease

Colour: off white

Worked penetration 60 knocks: 265 - 295

Grade NLGI: 2

Dropping point (°C): without Propellent gas: CO<sub>2</sub>
Net volume: 300ml

For more information, see MSDS.

#### Instructions for use

Shake the spray before using. Apply to a dry and clean surface.

Spray from a distance of about 20 cm on the surface to be treated.

Spray again when lubrication is necessary.

Do not spray on mechanisms in movement or warm.

FGB08072020/2

7 +

**BD10**: Multi-purpose ecological lubricant.

This datasheet supersedes previous documents. The information contained in these data sheets is based on our present knowledge and experience and is given as indication only. Under no circumstances does it engage our responsibility in the event of misuse of our products. Non-contractual photos and images.



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RE: MICROGREASE Category Code: H1

NSF Registration No. 161732

NSF has processed the application for Registration of **MICROGREASE** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting <u>NonFood@nsf.org</u>. 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.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF Registration of this product is current when the NSF Registration Mark and Category Code 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="https://www.nsfwhitebook.org">www.nsfwhitebook.org</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 website, at <a href="www.nsfwhitebook.org">www.nsfwhitebook.org</a>. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Account Manager or <a href="mailto:nonfood@nsf.org">nonfood@nsf.org</a> if you have any questions or concerns pertaining to this letter.

Sincerely.

Sarah Krol

NSF NonFood Compound Registration Program

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