

Quick Guide to Food Grade Lubricants

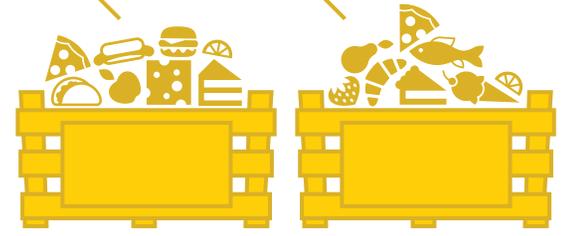
In an effort to prevent contamination before it occurs, the FDA is tightening regulations and demanding greater accountability from food and beverage manufacturers. Clarion® Lubricants is dedicated to helping you comply with current lubricant guidelines and take proactive steps so that you can quickly adapt to future changes. Our commitment to knowing your business inside and out means that using Clarion Food Grade Lubricants for all your applications will help you minimize risk and optimize performance.

39.7 MILLION LBS OF FOOD RECALLED DUE TO CONTAMINATION IN 2011.

86,000 LBS OF SLICED TURKEY CONTAMINATED BY INADVERTENT EXPOSURE TO NON-FOOD GRADE LUBRICANTS.

2.2 MILLION LBS OF MILK POWDER CONTAMINATED BY NON-FOOD GRADE LUBRICANTS.

2.5 MILLION OZ OF SODA RECALLED DUE TO NON-FOOD SAFE LUBRICANTS.



THE NEW FOOD SAFETY MODERNIZATION ACT HOLDS EXPECTATIONS ON A FACILITY TO INSPECT, ANTICIPATE AND CORRECT ANY HAZARDS OF FOOD CONTAMINATION.



Food Safety Lubrication Requirements



A DETAILED LUBRICANT SURVEY IS ESSENTIAL.

HACCP SYSTEM

THOUGH NOT MANDATORY IN ALL INDUSTRIES, HACCP SYSTEMS HELP ESTABLISH A PROCESS FOR ENSURING COMPLIANCE WITH THE FSMA.

ADDITIVE TECHNOLOGY CONTINUES TO IMPROVE PERFORMANCE

PHYSICAL

- TASTELESS
- ODORLESS
- INERT
- ALLERGEN-FREE

USE OF SYNTHETIC BASE STOCKS OFFER EXTENDED SERVICE LIFE

PERFORMANCE

- ANTI-WEAR
- RUST & CORROSION PROTECTION
- CONTAMINANT RESISTANT

ADDITIVES USED TO FORMULATE NSF H1 LUBRICANTS MUST MEET NSF HX-1 REQUIREMENTS

COMPLIANCE



USE

USE CLARION FOOD GRADE LUBRICANTS ON ALL MACHINERY WHOSE OPERATION HAS POTENTIAL TO CONTAMINATE FOOD.

STORAGE

STORE CLARION LUBRICANTS SEPARATE FROM NON-FOOD GRADE LUBRICANTS.

CONVERSION

TO MINIMIZE RISK, CLARION RECOMMENDS CONVERTING ALL APPLICATIONS TO FOOD GRADE IF POSSIBLE.

For more information visit ClarionFoodSafety.com

