



More protection for people

CLARION® FOOD GRADE WHITE MINERAL OILS

Clarion Food Grade White Mineral Oils are of the highest purity. They are refined by ultra high pressure hydrotreatment and are stabilized with Vitamin E oxidation inhibitor. They are available in six viscosity grades.

QUALITIES

Clarion Food Grade White Mineral Oils meet the requirements set forth in the U.S. FDA regulations 21 CFR 172.878 for contact with food for human consumption, and 21 CFR 178.3620(a) for use as a component of nonfood articles intended for use in contact with food for human consumption, and are certified as Kosher (Passover) with the Union of Orthodox Jewish Congregations of America.®

These oils meet the current standards of the National Formulary (NF) or US Pharmacopeia (USP), and are registered as 3H and H1 lubricants for direct and incidental food contact by NSF, for use in food plants under the jurisdiction of the USDA.

APPLICATIONS

Clarion Food Grade White Mineral Oils can be used for coatings for fruits and vegetables, defoamers, shell egg spray, bakery pans and dough dividers, cutters, knives, meat packer's benches, boards, trays and hooks, and a lubricant and rust preventative for food processing machinery.

They can be used in cosmetics & pharmaceuticals, suntan lotions, baby oils, bath oils, as a base for ointments, as a pelletizing aid, and as a drug processing agent.

They can be used in the fibers, plastics and resins area as a process aid, a diluent, a pigment dispersant, and textile fiber lubricant. In the food processing area, they can be used as a release agent on grills, pans and other food processing equipment.