



ISO-9001 Registered Quality System.  
ISO-21469 Compliant.

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**PRODUCT DATA**

**LUBRIPLATE FMO-45**

*"This product is certified OU Kosher Pareve"  
"This product is Halal certified"*

*\*NSF International H-1 & 3H Registered  
NSF ISO21469 Certification*

**DESCRIPTION**

LUBRIPLATE FMO-45 is a very light technical mineral oil meeting NSF International H-1 requirements. This designation allows the use of this lubricant on machine parts where incidental contact with the edible product is possible.

**Typical Test Data**

PROPERTY	TEST METHOD	TYPICAL RESULTS
Saybolt Viscosity @ 100°F	ASTM D-2161	40 SUS
Kinematic Viscosity @ 40°C	ASTM D-445	4.0 cSt
Flash Point	ASTM D-92	265°F/129°C
Pour Point	ASTM D-97	- 45°F/43°C
Color	ASTM D-1500	L0.5
API Gravity	ASTM D-287	39.2
NSF Rating		H-1
ISO Grade	ASTM D-2422	5

**PACKAGING AVAILABLE**

- 5 Gallon Pail
- 55 Gallon Drum

**Part No.**

- L0737-060
- L0737-062

**\*NSF International H1 & 3H Registration No. 122688**  
*(Meets former USDA 1998 Guidelines)*

*\*Registered H-1 by NSF International for use in food processing facilities as a lubricant or anti-rust agent on equipment in which there may be incidental contact involving the lubricated part and the edible product.*

*NSF 3H registered products are acceptable for use as Release Agents (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.*

*Manufactured with ingredients that comply with FDA 21 CFR 178.3570.*



**STORAGE RECOMMENDATIONS**

1. Products should be stored between 40°F-120°F.
2. Products should be stored in a dry covered environment.
3. Products should not be stored in warm, direct sunlight.
4. improper storage conditions can significantly alter the shelf life of the product. Such conditions would include temperature, moisture, open containers, etc.