

CLARION® FOOD GRADE WHITE MINERAL OILS



Date 09/15

DESCRIPTION: Clarion Food Grade White Mineral Oils are high purity oils refined by ultra high pressure hydrotreatment and are stabilized with Vitamin E oxidation inhibitor. They are available in five viscosity grades. They do not contain any natural products derived from animals, nuts or genetically modified organisms (GMOs). They are suitable for use where vegetarian and nut free food is prepared.

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 with the Union of Orthodox Jewish Congregations of America (U) and Halal with the Islamic Food and Nutrition Council of America (M).

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.

Clarion Food Grade White Mineral Oils 200 and 350 are certified under NSF/ANSI Standard 60: Drinking Water Treatment Chemicals—Health Effects and NSF/ANSI Standard 61: Drinking Water System Components—Health Effects.

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 packers benches, boards, trays and hooks, and as 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.

Clarion Food Grade White Mineral Oils 200 and 350 are recommended as a lubricant for water well pump and other potable water system lubrication applications where an NSF/ANSI Standard 60 and/or Standard 61 certified lubricant is required or desired.



Certified to
NSF/ANSI Standard
60 and 61

Clarion Food Grade
White Mineral Oils 200 and 350
(ONLY)

(Continued)

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Date 09/15 - (Continued)

TYPICAL PROPERTIES:

CLARION® FOOD GRADE WHITE MINERAL OILS

	70	90	200	350	500
Material Code	633507009	633509009	633512009	633514009	633516009
ISO Grade	10	15	32	68	100
Gravity, ASTM D 4052, °API	34.4	32.2	32.3	31.6	31.1
Density, lbs/gallon	7.10	7.2	7.23	7.23	7.25
Flash Point, ASTM D 92, °C (°F)	188 (370)	190 (374)	218 (424)	246 (475)	246 (475)
Pour Point, ASTM D 97, °C (°F)	-33 (-27)	-27 (-17)	-12 (+10)	-12 (+10)	-9 (+16)
Viscosity, cSt at 40°C	12.6	16.0	37.5	65.04	107.8
cSt at 100°C	3.0	3.47	6.03	8.58	12.00
SUS at 100°F	72	87	193	337	562
Color, Saybolt, ASTM D 156	+30	+30	+30	+30	+30
NF/USP	NF	NF	USP	USP	USP
USDA Shell Egg Oil	✓	✓	—	—	—
Kosher	Ⓢ	Ⓢ	Ⓢ	Ⓢ	Ⓢ
Halal	Ⓜ	Ⓜ	Ⓜ	Ⓜ	Ⓜ
NSF Registered (Registration Number)	3H/H1 (124614)	3H/H1 (124616)	3H/H1 (124609)	3H/H1 (124612)	3H/H1 (124618)
NSF/ANSI Standard 60 Certified	—	—	✓	✓	—
NSF/ANSI Standard 61 Certified	—	—	✓	✓	—
FDA 21 CFR					
172.878	✓	✓	✓	✓	✓
178.3620(a)	✓	✓	✓	✓	✓

NOTE: All oils above are colorless (Saybolt +30 Color), odorless and tasteless and surpass the requirements of FDA and U.S. Pharmacopeia standard for Neutrality, Sulfur Compounds, Solid Paraffins, Readily Carbonizable Substances and Residual Solvents.

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