

UNDERSTANDING FOOD GRADE LUBRICANT CERTIFICATION

THREE MAIN CLASSIFICATIONS:

H-1, H-2 AND H-3

H-1 lubricants may be used in applications where incidental food contact may potentially occur. Such incidental contact is limited to a trace amount: It must not exceed 10 parts per million (i.e., 0.001 percent), or else the food is deemed unsafe for consumption. H1 lubricant formulations may only contain certain base stocks, additives and thickeners as specified by FDA regulations (21 CFR 178.3750). Usually, when people refer to “food-grade” lubricants, they mean H1 lubricants.

HX-1 Ingredients for use in H1 lubricants are designated HX-1

HT-1 Heat Transfer Fluids with incidental food contact

H-2 lubricants can be used in food-processing facilities, but only where there is **absolutely no possibility of contact with food**. Most substances used in lubricant formulations in general are acceptable in H2 lubricants, but there are restrictions pertaining to toxicology and other considerations. For example, H2 lubricants cannot contain carcinogens, mutagens, teratogens, mineral acids or intentionally heavy metals such as antimony, arsenic, cadmium, lead, mercury or selenium.

H-3 lubricants may only contain edible oils that satisfy FDA 21 CFR 172.860 (such as corn, soybean or cottonseed oils), certain mineral oils that meet FDA 21 CFR 172.878, and oils generally recognized as safe (GRAS) under either FDA 21 CFR 182 or FDA 21 CFR 184. H3 lubricants are typically used to clean and prevent rust on hooks, trolleys and other such equipment.

3H RELEASE AGENTS These products are used on grills, loaf pans, cutters, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

WHO CERTIFIES LUBRICANTS FOOD GRADE?

NSF International

WHAT IS THIRD-PARTY CERTIFICATION?

Third-party certification means that an independent organization (NSF) has reviewed the manufacturing process of a product and has independently determined that the final product complies with specific standards for safety, quality or performance. This review typically includes comprehensive formulation/material reviews, testing and facility inspections. Most certified products bear the certifier’s mark on their packaging to help consumers and other buyers make educated purchasing decisions.

WHY DO COMPANIES SEEK NSF CERTIFICATION?

Independent, third-party testing and certification through NSF helps organizations:

- Demonstrate compliance with national or international standards and regulations
- Demonstrate independent validation and verification of their commitment to safety and quality
- Increase credibility and acceptance with retailers, consumers and regulators
- Benefit from enhanced product quality and safety

For a complete listing of Tulco Oils NSF approved products: <http://info.nsf.org/USDA/Listings.asp?Company=N06874>

For a complete listing of Tulco Oils OU Kosher certified products:

<https://oukosher.org/letter-of-kosher-certification/>