FOOD AND BEVERAGE

Magna-Plate 74
Air Tool/Air Line Oil

PRODUCT DESCRIPTION:

JAX Magna-Plate 74 is compounded to provide the best air line lubricant performance in all areas requiring USDA H1 food-contact authorization. It contains a high percentage of emulsifiers and rust inhibitors to provide trouble-free operation of all air-operated equipment. The emulsifier additives pick up moisture in the system and exhaust it, while the rust inhibitors protect the internal parts and air motors of the lubricated equipment.

APPLICATION:

JAX Magna-Plate 74 is used on all air-operated equipment used in a food-contact environment, including saws, knives, stunning guns and air tools and air-operated processing and packaging machinery.

If you are a Food, Beverage or Pharmaceutical processor and you have air-operated tools or machinery, ask yourself one simple question to help you realize the need for Magna-Plate 74. Where does the exhaust go from the tool or line? The answer is, right into the open atmosphere where your product is running exposed.

TECHNICAL DATA:

Propellant:	Non-Aerosol
Flash Point:	374° F (190° C) ASTM D 92, typical
Pour Point:	-8°F (-22°C), typical
Spray Pattern:	Non-Aerosol
Viscosity:	23 cSt @ 40°C; 4.5 cSt @ 100°C; VI = 93, typical
Texture:	Thin Light Oil
Appearance:	Water White
Consistency:	Thin Film
Specific Gravity:	0.86 for Concentrate, typical

PACKAGING:

Drip bottles (16 fl. oz., 12/case) — Part # 00740-009

PRESSURE-LUBE
America's Finest Lubricants

612012

NSF
Nonfood Compounds
Program Listed H1
Reg. # 124536

JAX

Magna-Plate 74

NSF International / Nonfood Compounds Registration Program

March 04, 2003

Behnke Lubricants, Inc. JAX
Attn: Patty Riek
W134 N5373 Campbell Drive
Menomonee Falls, WI 53051

RE JAX MAGNA-PLATE 74
Category Code: H1
NSF Registration No. 124536

Dear Patty Riek:

NSF has processed the application for Registration of **JAX MAGNA-PLATE 74** to *the NSF Registration Guidelines for Proprietary Substances and Nonfood Compounds (2002)*, which are available at www.nsf.org/usda. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF Registration of this product is current when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF-approved product label, and the registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (http://www.nsf.org/usda). The NSF Registration Mark can be downloaded from the NSF website, at http://www.nsf.org/mark/download_marks.html.

NSF Listing of all registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF web site, at http://www.nsf.org/usda. Changes in formulation or label, without the prior written consent of NSF, will void registration, and will supersede the on-line listing.

Sincerely,

Carmen Grindatti
NSF Nonfood Compounds Registration and listing program

Distributed By:

PRESSURE-LUBE
America's Finest Lubricants

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