

# PürGel Klear

## PRODUCT DESCRIPTION:

JAX PürGel Klear is a pure white, FDA-approved kosher petrolatum for use as a release agent. In addition, it meets FDA requirements for 21 CFR Part 172: Food Additive Permitted for Direct Addition to Food for Human Consumption and Part 178: Indirect Food Additives.

## APPLICATION:

You can be safe and confident using JAX PürGel Klear for any assembly, barrier or release application for holding o-rings or gaskets or coating cutting blades or augers. It can be used in both food processing and non-food processing industries. JAX PürGel Klear possesses one of the highest melting points available in petrolatums, making it the perfect product for harsh environments.

With the variety of packages offered by JAX for this item, you should find an offering perfect for your application.

JAX PürGel Klear meets the following FDA requirements:

- 21 CFR 172.880 for direct use in food
- 21 CFR 178.3700 for indirect use in food
- 21 CFR 573.680, 21 CFR 573.720 for use in animal feed

## TECHNICAL DATA:

Propellant:	Butane and Propane
Flash Point:	Flammable
Spray Pattern:	Heavy Mist
Viscosity:	Penetration (0.1mm) = 210-240
Texture:	Thick Clear Grease
Appearance:	Semi-Translucent
Consistency:	Heavy
Specific Gravity:	0.815-0.88

## AEROSOL PACKAGING:

11 oz. net weight aerosol cans (12/case) – Part # JAX140

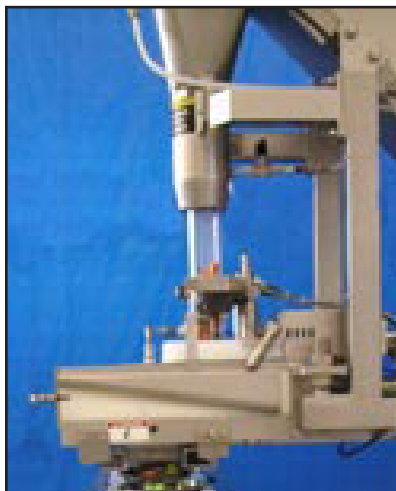
## BULK PACKAGING:

13.5 oz. grease tube cartridges (50/case), 1-lb. wide-mouth jars, (12/case), 8-oz. squeeze tubes (12/case), 35-lb. pails, 120-lb. kegs and 400-lb. drums – Part # 00140



Nonfood Compounds  
Program Listed 3H  
Reg. # 136690





NSF International / Nonfood Compounds Registration Program

February 10, 2005

Ms. Patty Riek  
PRESSURE-LUBE, INC. JAX  
W134 N5373 CAMPBELL DRIVE  
MENOMONEE FALLS, WI 53051  
UNITED STATES

RE: JAX PurGel Klear  
Category Code: 3H  
NSF Registration No. 136476

Dear Ms. Patty Riek:

NSF has processed the application for Registration of **JAX PurGel Klear** to the NSF Registration Guidelines for Proprietary Substances and Nonfood Compounds (2004), which are available at <http://www.nsf.org>. 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 for use as a Release Agent (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.**

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>). The NSF Registration Mark can be downloaded from the NSF website, at [http://www.nsf.org/business/about\\_NSF/nsf\\_marks\\_download.asp](http://www.nsf.org/business/about_NSF/nsf_marks_download.asp).

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>. 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 Program

Company No: N05625

*Distributed By:*



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