

NSF International (formerly National Sanitation Foundation) is the leading recognised independent authority for the testing and accreditation of food grade lubricants. This guide has been produced to assist in clarifying the various NSF categories required for best practice from an audit perspective. Auditors require lubricants used in raw materials, intermediate and finished products to be in one of the following categories.

Classification	Classification Summary
NSF Category Code H1 Lubricants with incidental contact	<p>Products that are NSF H1 registered can be used on food processing equipment and all machine parts when there is a risk of incidental contact with food.</p> <p>Guidance from NSF International Preparations permitted for use as lubricants and antirust agents, or as release agents on gaskets or seals of tank closures, where there is a possibility of incidental food contact must be formulated in compliance with CFR, Title 21, Section 178.3570 and other sections referenced therein. The amount used should be the minimum required to accomplish the required technical effect on the equipment so treated. When a product is used as an anti-rust film, it shall be removed by washing or wiping before putting the equipment back into service.</p>
NSF Category Code 3H Release agents	<p>Products in this category are for use on hard surfaces in contact with meat and poultry to prevent food from adhering during processing. Also to be used on products containing edible oils.</p> <p>Guidance from NSF International 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. Products containing edible oils such as corn oil, cottonseed oil and soyabean oil, mineral oil complying with 21 CFR, Part 172, Section 172.878, or other GRAS substances may be acceptable upon review by NSF.</p>
NSF Category Code K2 Solvents for cleaning electronic instruments	<p>NSF K2 is the highest category for cleaners within the food production area and due to total evaporation cuts out the need for washing or wiping after use.</p> <p>Guidance from NSF International These products typically consist of hydrocarbon, chlorinated hydrocarbon, or other water immiscible solvents, for cleaning and electronic instruments that will tolerate aqueous cleaning solutions. Before using these compounds, food products and packaging materials must be removed from the area or carefully protected. These compounds must be used in a manner so that all odours associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.</p>

All of our NSF registration numbers are available on the NSF website, marked on the Safety Data Sheets (section 16) and marked on all lubricant containers.

In addition to the NSF H1 registration, products in the Activate Foodcare range are:

- Free from allergens (as shown in the allergen statement in the Documents section of our website – activatelube.co.uk)
- Free from alcohol and any GMO material
- Free from vegetable oils
- Manufactured from FDA listed ingredients
- Free from products derived from animal origin, vegetables or dairy products

Still unsure of which lubrication to use to ensure you fly through any audit?

If this is the case, please contact us – we are here to help and recognise each manufacturer has complexities. Our unique approach ensures guaranteed audit compliance and peace of mind whatever your product and manufacturing set-up.



All information on this NSF Classification – Best Practice Guide is, to our knowledge, correct at the time of being published. All content is subject to change without notice at any time.

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