



Activate FOODCARE NSF Registration

NSF International (formerly National Sanitation Foundation) is the leading recognised independent authority for the testing and accreditation of food grade lubricants.

All Activate FOODCARE products listed in this product guide are H1 registered.*

In addition to the NSF H1 registration Activate FOODCARE range is:

1. Free from allergens as shown in the allergen statement in the Documents section
2. Free from alcohol and any GMO material.
3. Free from vegetable oils.
4. Manufactured from fully synthetic base stocks.‡
5. Manufactured from FDA listed ingredients.
6. Free from products derived from animal origin, vegetables or dairy products.

All NSF registration numbers are available on the NSF website, marked on the Safety Data Sheets and marked on all lubricant containers.

* except Activate FOODCARE Degreaser aerosol which is NSF K2 registered and FOODCARE 3H Grease and Blade Shield which are NSF 3H and H1 registered.

‡ with the exception of VHVI fluids

Extracts from The NSF International Whitebook

5.9 Lubricants: These products are used on food processing equipment as a protective anti-rust film, as release agents on gaskets or seals of tank closures and as lubricants for machine parts and equipment.

5.9.1: Lubricants with incidental contact (Category Code H1). Preparations permitted for use as lubricants and antirust agents, or as release agents on gaskets or seals of tank closures, where there is 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.

5.11.2: Solvents for cleaning electronic instruments (Category Code K2). These products typically consist of hydrocarbon, chlorinated hydrocarbon, or other water immiscible solvents, for cleaning 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.

4.11: Release agents (Category Code 3H) 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 soybean oil, mineral oil complying with 21 CFR, Part 172, Section 172.878, and other GRAS substances may be acceptable upon review by NSF.

