

For food and beverage producers, pharmaceutical manufacturers, and producers of containers used to package food-related products, there's no more important lubrication issue than the use of what are typically referred to as "food-grade lubricants".

Lubricants intended for use in food production are registered with the National Sanitation Foundation (NSF) as either H1, H2 or H3, depending on the intended application and formulation. Registration is voluntary and simply requires a review of the product ingredients with a list of compounds known to be "safe" for incidental food contact at low levels.



Food grade lubricants for packaging machinery that will contain food or beverages must now be produced on machines and equipment that use approved NSF certified lubricants.

Of the three, H1 is by far the most important classification and is typically referred to as a lubricant designated for "incidental food contact".

This relates to applications where it is possible for the lubricant to touch the product (food, beverage, pharmaceutical, etc.) in low concentrations due to leakage or over-lubrication.

The only classifications for registration of a lubricant by the NSF are the following:-

H1 - General - incidental contact

H2 - General - no contact

H3 - Soluble oils

HX-1 - Ingredients for use in H1 Lubricants (incidental contact)

HX-2 - Ingredients for use in H2 Lubricants (no contact)

HX-3 - Ingredients for use in H3 Lubricants (soluble oils)

The 3 H classification is different and can be used for many different food processing substances. It is classified 3H as a release agent for direct food contact. This could be chopping boards, meat slicing blades and mincers to stop the food sticking thereby acting as a lubricating film and release material.

Please contact us for full details of our food approved range—using the correct lubricant in any given application can reduce costs, increase productivity and reduce costly failures whilst also reducing the overall environmental impact.

