



## APPLICATIONS

**Eni Ribes White Oil 22** is a highly refined white medicinal oil, colourless, odourless and tasteless.

It is particularly recommended for the lubrication of seals, bearings, slides and conveyor belts operating in the food industry, where it is possible an incidental contact with food (NSF H1) and in the pharmaceutical, cosmetics and pet-food industries.

**Eni Ribes White Oil 22** is also indicated for applications in direct contact with food as a release agent for the lubrication and protection of racks and trays of bakery products, knives and cutting boards for cutting fruit, vegetables and meat, of suspended hooked chains where the food contact is unavoidable.

Particularly suitable for lubrication of airline systems.

## CUSTOMER ADVANTAGES

- Ideal in case of incidental contact with foods as medicinal colourless, odourless and tasteless oil, NSF H1 registered
- It protects against corrosion blades, cutters, suspended hooked chains and surfaces in direct contact with food (NSF H3 registration)
- Ideal as a release agent for baking racks and pans to prevent adhesion of food (NSF 3H registration)
- Longlife product, it contributes to extend the re-lubrication intervals thanks to the good oxidation stability

## SPECIFICATIONS - APPROVALS

- Farmacopea Europea
- Farmacopea Italiana
- US FDA, 21 CFR 172.878
- US FDA, 21 CFR 178.3620 (a)
- NSF H1, H3, 3H - n° 155029
- Kosher





- Halal

## CHARACTERISTICS

Properties	Method	Unit	Typical
Appearance	ASTM D 4176	-	clear
Odour		-	odorless
Flavor		-	tasteless
Saybolt colour	ASTM D 156	-	+30
Density at 15°C	ASTM D 4052	kg/m <sup>3</sup>	866
Viscosity at 40°C	ASTM D 445	mm <sup>2</sup> /s	22
Flash point (COC)	ASTM D 92	°C	190
Pour point	ASTM D 97	°C	-12

## WARNINGS

- **Eni Ribes White Oil 22** should be stored from other lubricants, chemical substances and foodstuffs and out of direct sunlight or other heat sources. Store between 0°C and +40°C.



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