



Klüber Lubrication
München GmbH & Co.
KG
Geisenhausenerstrasse
7
D-81379 Munich
Germany
December 04, 2023

May be verified at
nsfwhitebook.org



A handwritten signature in blue ink, appearing to read 'S. Cole'.

Samuel Cole
NSF Nonfood Compounds
Registration Program
Company No: N04391

Certificate of Conformity

Klüber Lubrication München GmbH & Co. KG has achieved dual Registration and Certification status for PARALIQ 91 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) and NSF International Certification Policies for ISO21469 - Safety of Machinery - Lubricants with incidental Product Contact - Hygiene Requirements (2023).

PARALIQ 91

Category Code: 3H, H1, HT1, ISO21469

Certificate No. 056380

This product has met the requirements of the NSF ISO 21469 certification for lubricants with incidental product contact. The product is intended to be used as a lubricant in the production of food, food processing, cosmetics, pharmaceutical, and animal feeding products and packaging.

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.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

This product is acceptable for use as a heat transfer fluid where there is possibility of incidental food contact (HT1). The amount used should be the minimum required to accomplish the desired technical effect.

Certification of this product is current when the ISO 21469 Certification Mark appears on the product label reviewed by NSF, and the product name is in the NSF White Book™ (www.nsfwhitebook.org).

Listing of nonfood compounds by NSF International is not an endorsement of those compounds or of any performance or efficacy claims made by the manufacturer.