

Bio-Food Grade™ GP Release Agent

(NSF 3H, H1 Registered)

Bio-Food Grade™ GP Release Agent is a vegetable oil-based, biobased lubricant formulated entirely with ingredients classified as Generally Recognized As Safe (GRAS) for food applications. This product is NSF 3H registered as a **Release Agent for direct food contact**, as well as NSF H1 for incidental food contact. It contains no petroleum or animal byproducts and is manufactured under kosher supervision.

It is specifically designed to prevent sticking of food products such as tortillas, chips, pretzels, cookies, pizzas, and candies on processing surfaces. It also functions as a release agent for grills, loaf pans, boning benches, canning lids, and knives, or for other equipment that may directly contact meat, fish, poultry, or bakery goods. Additionally, it can be used as a general-purpose lubricant in food processing environments with a high potential for direct food contact.

Bio-Food Grade™ General Purpose Lubricant also acts as an anti-rust film, gasket seal release, and protective coating. It features excellent oxidative stability, is readily biodegradable, and is ideal for use in environmentally sensitive applications such as agriculture, food plants, and marine environments.

Benefits

- NSF 3H and H1 registered for direct and incidental food contact
- Biodegradable and environmentally responsible
- No petroleum or animal byproducts
- Manufactured under kosher supervision
- Prevents sticking of food products on hot and cold surfaces
- Functions as anti-rust, release agent, and light lubricant
- High flash point and excellent oxidative stability
- Safe for use in sensitive environments like food plants and agriculture
- Water-soluble, non-toxic, non-staining
- Contains STABILIZED™ technology with High Oleic Base Stocks (HOBS)

Application / New Filling

- Release agent on grills, pans, oven parts, benches, knives, boards, etc.
- General-purpose lubrication for machine parts, gaskets, tank closures
- Protective anti-rust film for processing equipment
- Suitable for conveyor belts, metal slats, or direct food-contact machinery
- Ensure surfaces are clean before application
- Apply manually or through automatic dispensers; wipe or spray as needed

F.O.B: Hartville, Ohio

Availability: 1 Gallon, 5 Gallon Pail, Drum, Totes, Bulk



Specifications and Approvals

- NSF Registration #140449 (NSF 3H and H1)
- Meets 21 CFR 178.3570 for incidental food contact
- Satisfies USDA food safety standards for direct contact use
- Biodegradability ASTM D-5864 Pw1 (Pass)
- Certified Kosher
- Proprietary STABILIZED™ additive technology

NSF Registration

Typical Specifications	
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Specific Gravity @60 ⁰ F.	.91
VISCOSITIES:	
@100°C., cSt. (D-445)	8.5
@40°C., cSt. (D-445)	39.1
Viscosity Index (D-2270)	202
Flash Point, COC (D-92)	328 °C (very high flash)
Pour Point, ^o C (D-97)	-18
Copper Corrosion (D-130) 3hr @ 100°C	1A
Acid Number (D-974)	0.10
Demulsibility (D-1401)	41/37/2 (30)
Foam Sequence I, II, III (D-892) 10 min.	0 Foam
Rust Prevention, (D-665 A)	Pass Clean
4 Ball Wear Scar Diam (mm) (D-4172)	.60
Dielectric Insulating Property (D- 877)	47 kV
Biodegradability (D-5864) Pw1	Yes

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