



Nonfood Compounds
Program Listed: H1
Registration Number: 160715



ALIME 7

GRASA ADHESIVA INDUSTRIA ALIMENTARIA

7 buenas razones para utilizar ALIME 7:

1. Autorizado para contacto fortuito alimentario (NSF).
2. Posee muy buena adherencia y una excelente resistencia al cizallamiento y a los choques.
3. Grasa sin punto de goteo, no fluidifica.
4. Buena resistencia al agua, a la humedad, a los ambientes ácidos y de bases débiles.
5. Compatible con la mayoría de elastómeros y plásticos.
6. Resiste a la fuerza centrífuga hasta 1500 giros / eje.
7. Se utiliza a bajas y altas temperaturas en continuo, -20°C a + 180 °C.

CARACTERÍSTICAS

Naturaleza: aceites blancos, polímeros, aditivos antioxidantes, gelificantes inorgánicos.

Principio activo

Aspecto: fluido.

Color: translúcido.

Densidad: 0,8

Aerosol - Gas propulsor: CO₂.

Volumen neto: 400 ml.

Registro NSF H1: 160715

UTILIZACIONES

Particularmente adaptada para la Industria Alimentaria, Industria en General y Construcción.

Lubricación de gran variedad de materiales como: palieres, articulaciones, transmisores de potencia, cadenas de rodillos, engranajes, transmisiones a ruedas dentadas, tornillo sin fin, pulsadores, bombas, válvulas, guías.

Cualquier lubricación general en el montaje o en el mantenimiento de percutores, calentadores de agua, contadores, material de medida, equipos de marina, máquinas de acondicionamiento, empaquetadoras, encapsuladoras, útiles de prensa, montaje de juntas.

MODO DE EMPLEO

Agitar el aerosol antes de su uso.

Eliminar cualquier rastro de grasa antigua, aplicar sobre un soporte seco. Pulverizar uniformemente sobre la superficie a lubricar.

PRECAUCIONES DE EMPLEO Y ALMACENAJE

Informaciones complementarias: según ficha de datos de seguridad.

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Las informaciones contenidas en nuestras fichas están basadas en nuestros conocimientos y nuestras experiencias actuales, y son facilitadas a título informativo. No pueden en ningún caso comprometernos en cuanto a una mala utilización de nuestros productos.

SOCOMOR, S.A. – División 7 d'Armor

C/ Diesel, nº1 Bis, Nave 8 – Pol. Ind. Sector Autopista – Apdo. Correos nº12

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January 15, 2020

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RE: ALIME 7
Category Code: H1
NSF Registration No. 160715

NSF has processed the application for Registration of **ALIME 7** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting NonFood@nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

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.

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

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

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

A handwritten signature in black ink, appearing to read "S Krol", written over a horizontal line.

Sarah Krol
NSF NonFood Compound Registration Program
Company No: C0268676