



Nonfood Compounds
Program Listed: H1
Registration Number: 161665



LUSTERE AL

LUBRICANTE ANTI-ADHERENTE PARA LA INDUSTRIA ALIMENTARIA

7 buenas razones para utilizar LUSTERE AL:

1. LUSTERE AL es un lubricante en base silicona, adaptado a la industria alimentaria.
2. Autorizado en contacto fortuito alimentario NSF H1.
3. La silicona alimentaria tiene múltiples funciones: desmoldeante, lubricante y renovador.
4. LUSTERE AL es a su vez un excelente anti-adherente, anti-estático e hidrofugante.
5. No se seca y resiste al cizallamiento y a la humedad.
6. No ataca los metales ni los plásticos.
7. Limpio, estable, penetrante.

CARACTERÍSTICAS

Silicona alimentaria en medio solvente.
Resiste temperaturas de -60°C a +230°C.
Volumen neto: 400 ml
Gas propulsor: CO₂
Registro NSF H1: 161665

UTILIZACIONES

Particularmente adaptado para: Industrias, Industria Agro- Alimentaria.

La silicona alimentaria asegura un excelente desmoldeado de las piezas plásticas inyectadas, termoformadas y de caucho. Concede un lustroso aspecto a los objetos moldeados: recipientes destinados a recibir productos alimenticios, plásticos, skays, cueros, paneles de control.

Lubrica las juntas, las bisagras, las correderas, las cerraduras, el caucho de las puertas de las cámaras frías ...

Se aplica sobre caucho, plásticos y sus derivados, metales y madera, preservándolos de las heladas y de la desecación.

MODO DE EMPLEO

Agitar el aerosol antes de su uso.
Pulverizar uniformemente a 20 cm. de distancia de la superficie a tratar, repetir la lubricación cada vez que sea necesario.
Permitir la evaporación completa del disolvente antes de comenzar el trabajo.

PRECAUCIONES DE EMPLEO Y DE ALMACENAJE

Informaciones complementarias: ver 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

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June 03, 2020

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RE: LUSTERE AL
Category Code: H1
NSF Registration No. 161665

NSF has processed the application for Registration of **LUSTERE AL** 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,

Sarah Krol
NSF NonFood Compound Registration Program
Company No: C0268676