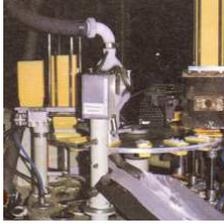


MOLYDUVAL

Syntholube A 460 LM



Synthetic Food Grade Gear Oil

A high viscosity synthetic industrial gear, bearing and chain fluid with good high temperature stability and wear protection. Based on modern Food - grade and USDA H1 cleared Polyalphaolefines (PAO), it has a good seal compatibility, good corrosion protection and a top high temperature stability. Available even in many other ISO and SAE viscosity classes. It may replace mineral oils in food and pharma industry and therefore represents a step to more safety and cleanness.

Properties

- * compatible with mineral oil
- * high pressure ability
- * longer service life due to high thermal stability
- * relative good seal comtaibility, please ask for precise information in regard to your material
- * all components conform to FDA regulations for lubricants with incidental food contact
- * excellent viscosity temperature behaviour
- * low residue forming

Applications

- * for gear boxes in food industry
- * for heavy dutied slide surfaces at textile, packing, and plastics machineries
- * for high temperature gears
- * for bearings in high temperature sectors, ventilators, ovens, motors
- * for bearings of oven conveyors, as in annealing and drying furnaces, bakery ovens, rotary kilns
- * as sliding agent to plastics, in printing or textile industry
- * for bearings in refrigeration equipment
- * for calenders in production of polymers such as vinyl and ABS polymer sheets
- * for rolling and sleeve bearings in food and pharma industry

Technical Datas

Color		transparent
Base Fluid		PAO
Viscosity Class	ISO-VG	460
Pour point	°C	-27
Density 15°C	kg/m ³	850
Viscosity 40°C	mm ² /s	460
Flash Point	°C	260
Ash Content	%	< 0,01
Viscosity Index		170
Lubricating Ability FZG Test, A/8.3/90	Grade	> 12

For further information, please see our website www.molyduval.com or consult your local representative.

The content of this manual is based on our current knowledge and experience in the development and manufacture of lubricants. Because of the complexity of tribological systems, the effect of our products depends on many parameters, which we cannot assess and which influence we cannot evaluate. For this reason general statements about the function of our products are not possible. The information in this manual, therefore, contains non-binding guidelines, which should give the technical trained reader information on possible applications. The information in this manual does not include property assurances or warranties or guarantees to the properties or suitability of this product in a specific application. Prior to its use it is absolutely necessary to test this product in the application to ensure that the product and its use is safe, economical and fully suitable. It should proceed with due diligence.

September 13, 2004

Mr. Thomas Hanemann
MOLYDUVAL VAN LAAR GMBH
HALSKESTR. 6
40880 RATINGEN, NRW
GERMANY

RE: MOLYDUVAL® Syntholube A 460 LM
Category Code: H1
NSF Registration No. 135965

Dear Mr. Thomas Hanemann:

NSF has processed the application for Registration of **MOLYDUVAL® Syntholube A 460 LM** to the NSF Registration Guidelines for Proprietary Substances and Nonfood Compounds (2004), which are available at <http://www.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.

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 Number, Category Code, and Registration Mark 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 (<http://www.nsf.org>). The NSF Registration Mark can be downloaded from the NSF website, at http://www.nsf.org/business/about_NSF/nsf_marks_download.asp.

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 web site, at <http://www.nsf.org>. Changes in formulation or label, without the prior written consent of NSF, will void registration, and will supersede the on-line listing.

Sincerely,

A handwritten signature in black ink, appearing to read "Carmen Grindatti". The signature is written in a cursive style with a horizontal line extending from the end.

Carmen Grindatti
NSF Nonfood Compounds Registration Program

Company No: N11182