

Food-Grade Mold Release N-S

DESCRIPCIÓN DEL PRODUCTO:

JAX Food-Grade Mold Release Non-Soy esta formulado para proporcionar una eficiente liberación de la comida de parrillas, moldes para pan, deshuesadoras, entre otras superficies duras. Formulado con ingredientes aprobados por la FDA como Reconocidos Generalmente como Seguros (GRAS). JAX Food-Grade proporciona una liberación mejorada de los alimentos y su suave sabor lo hace apto para todo tipo de alimentos.

BENEFICIOS DEL PRODUCTO:

Una parte importante de la fórmula de JAX Food-Grade esta refinada con lecitina sin soya. La Lecitina promueve la liberación y modifica la separación entre alimento y el producto para evitar que dicho alimento entre en contacto con la superficie durante la cocción. Otro beneficio de la lecitina es su relación con la buena salud. Podemos asegurar que los ingredientes no poseen organismos genéticamente modificados y que el producto no produce alergias. Muchos productos de la competencia continúan usando lecitina a base de soya, la cual es de muy bajo costo. Pero esta crea un problema con los estados de los ingredientes, además de provocar alergias.

APLICACIONES:

JAX Food-Grade Mold Release N-S posee bajos niveles de viscosidad para una fácil aplicación y resiste el oscurecimiento durante la exposición al calor. Los usos para JAX Food-Grade incluyen:

- Preparación de dulces
- Poli-embalaje para carnes y salchichas
- Moldes hechos para productos proteicos (P, Pollo, entre otros)

DATOS TÉCNICOS:

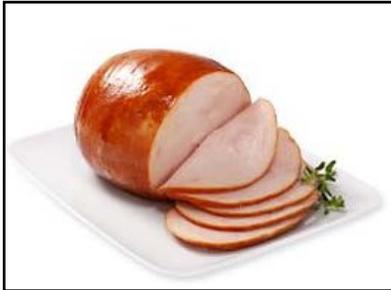
- Gravedad Específica: 0,87 para concentrado típico.
- Densidad: 7238 lb/galón.
- Viscosidad a 40°: 23,97 cSt
- Viscosidad a 100°: 4,79
- Índice de Viscosidad: 122
- Punto de Fluidez: -37° C (-35°C)

EMPAQUE GRANEL:

12/caja, Galones (4/cas), Balde de 5 galones y 55 galones en tambores – Part #00233



Food-Grade Mold Release N-S



October 15, 2008

To Whom It May Concern:

This is to confirm that JAX FOOD GRADE MOLD RELEASE N-S:

- does not contain any soy or soy products
- does not contain any of the following allergens: milk, eggs, soy, tree nuts, peanuts, seafood, wheat or protein derivatives thereof
- does not contain any ingredients that were produced from genetically modified organisms (GMOs)

If you have any questions, please let me know.

Regards,

Patty Riek
Regulatory Compliance

JAX/USA
W134 N5373 Campbell Drive
Menomonee Falls, WI 53051
262.781.8850 800.782.8850
FAX 262.781.3906
www.jax.com



NSF International / Nonfood Compounds Registration Program

Nonfood Compounds
Program Listed

March 16, 2009

Ms. Patty Riek
PRESSURE-LUBE, INC. JAX
W134 N5373 CAMPBELL DRIVE
MENOMONEE FALLS, WI 53051
UNITED STATES

RE: JAX FOOD GRADE MOLD RELEASE N-S
Category Code: 3H
NSF Registration No. 141803

Dear Ms. Patty Riek:

NSF has processed the application for Registration of JAX FOOD GRADE MOLD RELEASE N-S to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2008), which are available at www.nsfwhitebook.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 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.

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 (www.nsfwhitebook.org). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on 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. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Sincerely,

Clifton J. McElhan
NSF Nonfood Compounds Registration Program

Company No: N05625

Distributed By:

PRESSURE-LUBE

America's Finest Lubricants

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www.jax.com