



HYWHITE FG food grade greases

HYWHITE FG Greases are aluminum complex thickened, white mineral oil-based products that meet the former H-1 approval requirements of the USDA where incidental food contact can occur.

HYWHITE FG greases are recommended for any enclosed bearing application, including bottlers, canners, fillers, packagers, wrappers, knives, tabletizers/capsulators and central lubricating systems.

HYWHITE FG food grade greases are approved, recommended and field tested by many OEMs in the food processing, baking, bottling, canning, meat processing and pharmaceutical industries.

HYWHITE FG food Grade greases are listed by NSF International under "USDA Regulations, Proprietary Substances and Nonfood Compounds."

HYWHITE FG food grade greases also meet the certification requirements recommended by the National Lubricating Grease Institute (NLGI) and the European Lubricating Grease Institute (ELGI).

- Excellent lubrication under wide temperature range
- Resistant to water washout
- Excellent load-carrying ability
- Rust- and oxidation-inhibited
- Superior shear stability
- USDA H1 approval
- FDA-approved ingredients
- Available in NLGI 1 & 2 grades

Compatibility

PQ food grade greases are compatible with the same elastomers and seal materials as conventional mineral oils.

- Meets all requirements of FDA Regulation 21 CFR 178.3750 Although **HYWHITE FG** food grade greases are not highly flammable, they will burn and should be kept away from open flames. In case of fire, use water spray, foam, carbon dioxide or dry chemical.



GRADE	TEST METHOD	UNIT	HYWHITE FG	
			NLGI 1	NLGI 2
Thickener			Alum Complex	
Texture			Soft/Tacky	
Colour			Transparant white	
Drop Point	ASTM D556	°C	227	232
Work Penetration 60 strokes @ 25 °C	ASTM D217	0.1mm	325	300
Timken OK Load	ASTM D2509	1b	60	60
Viscosity				
40° C	ASTM D445	cSt	150	
100° C			16	
Viscosity Index	ASTM D2270		110	
Rusting Test	IP 220	Rating	0	