MARTOL FMO 15 CF

DRAWING

Fluid particularly suitable to draw aluminium food containers.

DESCRIPTION

- Drawing oil formulated with a non-oxidable fatty matter, suitable for food contact.

SPECIFICATIONS

- **FDA 21 CFR § 170.30**
- European Pharmacopoeia
- Nationals Pharmacopoeias : F.U. DAB, B.P. etc

APPLICATIONS

MARTOL FMO 15 CF are expressly formulated because:

- the active matter is non-oxidable and so it gives rise to bad smells, also for an extended storing times.
- the active matter has:
  - a very high lubricating property in drawing
  - an excellent antitacky property between drawing metal and die
- all components are in agreement with FDA specifications for products with food contact surfaces
- could be applied by a roller or by electrostatical system

Recommended use quantity: max 300 mg/m^2/side

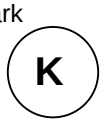
Typical Characteristics

Test methods	Determinations		MARTOL FMO 15 CF
Interne	Appearance	--	Clear
Interne	Colour	--	Colourless
Interne	Smell	--	Odourless
ASTM D-4052	Density at 20°C	kg/l	0,950
ASTM D-445	Viscosity at 40°C	cSt	15,93
ASTM D-445	Viscosity at 100°C	cSt	3,69
ASTM D-92	Flash point C.O.C.	°C	240
ASTM D 2500	Cloud point	°C	-9
ASTM D-97	Pour point	°C	-9
CEI 10-1 (1997)	Breakdown voltage	kV	75

Above characteristics are mean values given as an information.

ADVANTAGES

- Active matters has remarkable antitacky properties: for such reason it is easy the ejection of the piece, also with difficult shapes;
- Incidental residues may keep in touch with food because they are in agreement with FDA 21 CFR part 170.30 («*Eligibility for classification as generally recognized as safe*»).
- Incidental residues don't go rancid and don't produce bad smells also for a extended storing times in a warm place. **In the Rancimat test (100 hours at 100°C) the product didn't show any sign of oxidative rancidity**.
- The component is in accordance with the alimentary rule of Kasherut and so the product is **Kasher certified** : the food container obtained with our product can get the mark



or

- The component is in accordance with the Muslim alimentary rule and so the product is **Halal**