## MARTOL FMO 75 and 125 Drawing Fluid particularly suitable to draw aluminium food containers. DESCRIPTION • Drawing oils formulated with natural, non-oxidable fatty matters. SPECIFICATIONS • FDA 21 CFR § 172 subpart H APPLICATION MARTOL FMO 75 and 125 are expressely formulated because: • the active matter is non-oxidable and so they give rise to bad smells, also for an extended storing times. • the active matter, owing to its high viscosity, 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 quantity. 300 mg/m<sup>2</sup>/side max **Typical Characteristics**

		MARTOL FMO	
Determinations	75	125	
Appearance		clear	clear
Colour		straw-coloured	straw-coloured
Smell		odourless	odourless
Density at 20°C	kg/l	1,004	1,043
Viscosity at 40°C	cSt	79	230
Viscosity at 100°C	cSt	10,5	21
Flash point C.O.C.	°C	256	262
Pour point	°C	-33	-30
Breakdown voltage	kV	70	70
	Colour Smell Density at 20°C Viscosity at 40°C Viscosity at 100°C Flash point C.O.C. Pour point	Appearance    Colour    Smell    Density at 20°C kg/l   Viscosity at 40°C cSt   Viscosity at 100°C cSt   Flash point C.O.C. °C   Pour point °C	Determinations75AppearanceclearColourstraw-colouredSmellodourlessDensity at 20°Ckg/l1,004Viscosity at 40°CcSt79Viscosity at 100°CcSt10,5Flash point C.O.C.°C256Pour point°C-33

Above characteristics are mean values given as an information.

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## ADVANTAGES

- Active matters have 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 172 (*« Food additives permitted for direct addition to food for human consumpt »*).
- 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) two products 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 products can get the mark



- The component is in accordance with the Muslim alimentary rule (without Haram components) and so the product is Halal
- The two products are fully-biodegradables

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