

ANGLOMOIL FMG



A POSITIVE MOVE TO ACHIEVING
"ZERO SUSPICION" IN HALAL STANDARD



H1 Registered Food Safety Lubricants
(NSF No. 131581)



Halal Accreditation (Certificate No. AND050805)

THE TECHNICALLY SUPERIOR FOOD MACHINERY GREASE WHICH OUTPERFORMS ALL OTHER PREMIUM FOOD GRADE PRODUCTS.

OUTSTANDING INHERENT FEATURES:

- Excellent resistance to water
- Excellent resistance to corrosion
- Excellent thermal stability
- High operating temperature
- High load carrying capabilities
- Compatible with most greases



ANGLOMOIL FMG SETS NEW STANDARDS IN HYGIENIC AND TOUGH ENVIRONMENT!

Product Information **ANGLOMOIL FMG**

In food industry, the equipment operates over a wide range of temperatures – varying from cooking and processing temperatures to near zero in coolers and refrigerators. Vital equipment must be protected and lubricated through this extreme range of temperatures.

HIGHEST PERFORMANCE CHARACTERISTICS

Anglomoil FMG is high performance H1 grease utilizing pharmaceutical base oil and a complex calcium sulfonate thickener. Calcium sulfonate technology is now recognized as the most significant breakthrough for use as incidental food contact H1 grease.

FEATURES

Thermal & mechanical stability

Load carrying & wear protection

Resistance to water

Resistance to oxidation

Low temperature

Corrosion resistance

BENEFITS

Inherent mechanical stability versus other thickeners, particularly in the presence of heat and water.

High dropping point typically in excess of 300° C.

Inherent EP/ AW properties.

Inherent resistance to water.

Life performance is typically increased by up to 4 times that of regular mineral oil based grease.

Excellent mobility and torque at temperatures down to -40° C.

Inherent rust prevention properties. Easily outperform all other technologies.

FOOD SAFETY AND BRAND INSURANCE

Lubricants are a potential chemical hazard under HACCP. All lubrication points should be considered critical control points or areas of potential risk. In systems where the lubricant is used and needs to be replenished such as bearings equipped with grease nipples, there is a risk of food contamination. The more regularly the product is replenished, the higher the risk of drippage. Implementing Anglomoil FMG is a proactive step companies can take toward meeting HAACP guidelines. This helps solidify food manufacturer's product safety.

INHERENT SUPERIORITY

Ordinary food-grade lubricants can help to meet USDA & NSF H1 food-grade requirement, but they often failed on performing lubrication requirements especially under water washout, load and temperature. Anglomoil FMG is specifically designed for high performance, whether for extreme low temperatures of freezers or for high temperatures of ovens. Anglomoil FMG technology outperforms other premium products such as lithium complex, aluminium complex and even polyurea grease.

ULTRA PURE AND QUIET GREASE

Solid particles in grease come from 4 common sources; raw materials, packaging containers, manufacturing process and environment. Anglomoil G 2163 ensures a high level of product purity.

APPROVAL AND COMPLIANCE

NSF/H1 Registered

Halal Accredited

NZ AgriQuality & NZFSA Approved

Anglomoil FMG is certified H1 grease for incidental contact with food processing operations including mixing, stirring, baking, frying, freezing, cleansing, packaging, canning and bottling.



ANGLOMOIL MANUFACTURING DIVISION