

Smith & Allan Valley Street North Darlington Co Durham DL1 1QE 01325 462228 01325 368122 enquiries@smithandallan.com www.smithandallan.com

Product Information: Butchers Block Oil

Description

Butchers Block Oil is an extremely pure, non-toxic, tasteless and odourless white mineral oil, which is free from allergens, gluten and genetically modified substances. The product is crystalclear in appearance and exhibits good fluidity even at low temperatures. Butchers Block Oil is fully approved for use in and around food preparation / processing areas.

Applications

The product is highly recommended for the oiling, lubrication, cleaning, sealing and non-stick properties that are required for commercial butchers blocks and associated utensils. The product may also be used in residential kitchens to oil chopping boards, wooden bowls, wooden kitchen utensils and protection of blades etc.

Performance Features

Non-Toxic Tasteless Odourless Free from allergens, gluten & GMS Low temperature fluidity Crystal Clear Appearance

Performance Levels

NSF 3H (Release agent) NSF H1 (Incidental) Star K: Kosher & Pareve IFANCA: Halal FDA CFR 21, section 171.878 White Mineral Oil FDA CFR 21, section 178.3620(a) Regulations for direct food contact FDA CFR 21, section 178.3570 Lubricants with incidental food contact Light Mineral Oil National Formulary Standards

Characteristic	Unit	Result
Density @ 15.6°C	kg/l	0.859
Kinematic Viscosity @ 40°C	cSt	15.0
Kinematic Viscosity @ 100°C	cSt	3.4
Viscosity Index		98
Flashpoint (Closed)	°C	175
Pour Point	°C	-18
Colour, Saybolt		30 🔹 🙆
Figures based on average production values 🔿		
600	CERTIFICATION	



Typical Data





Made in the United Kingdom Since 1925 Issue 1 March 2019 The above information is supplied to the best of our knowledge and belief on the basis of current industry and our own development work. Subject to amendment