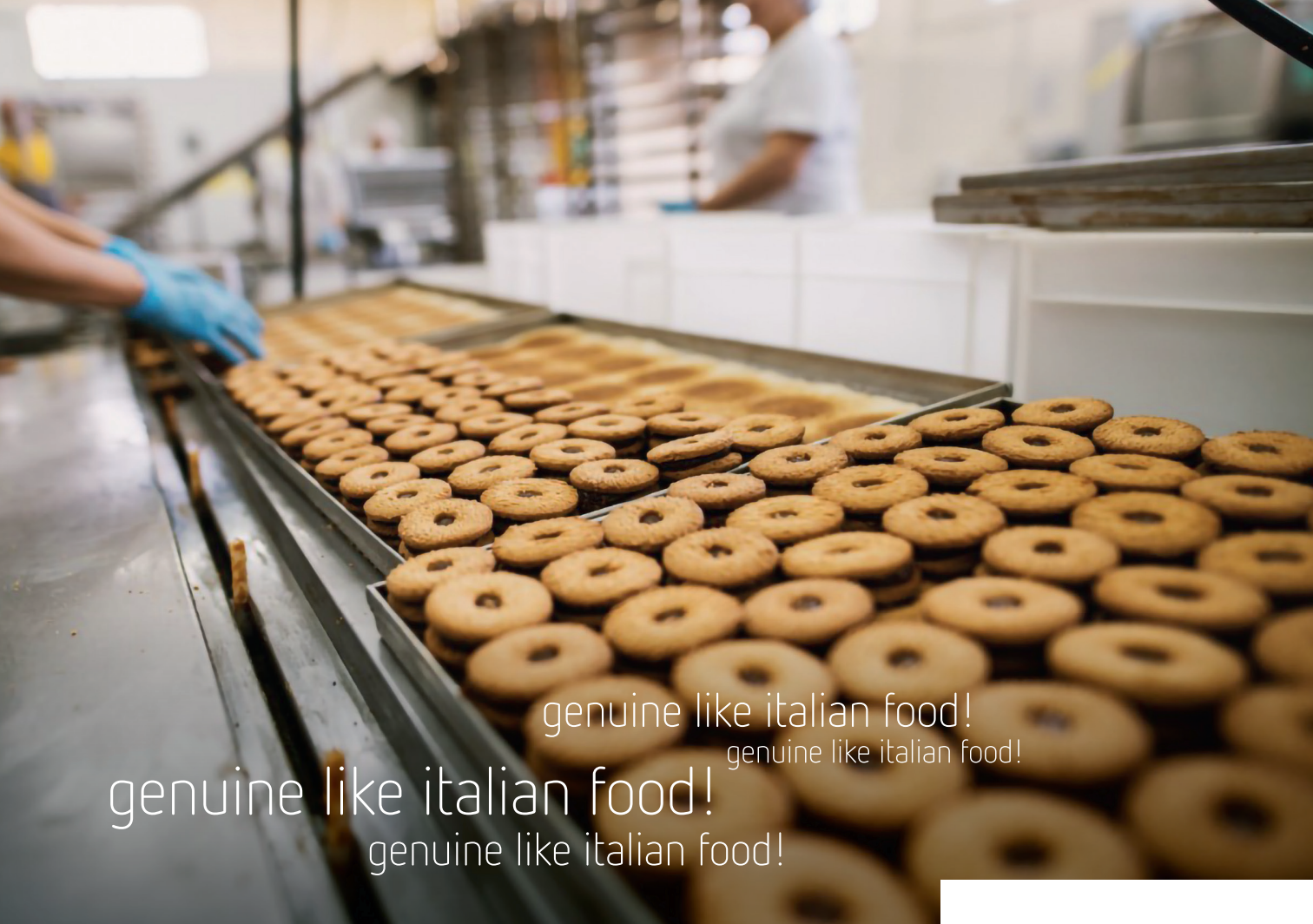




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VERA

white mineral oils for food industries

RAMBIL



Typical Properties

VERA white oils standard products are listed below; our custom-formulating ability and expertise allow us to provide tailor-made solutions to meet our customer’s needs.

VERA white oils are 100% mineral oils and they do not contain additives (preservatives, antioxidants, UV-filters, and so on); on request you can ask for an addition of Vitamin E, in order to improve their stability to higher temperature processing.

	VERA 15	VERA 22	VERA 30	VERA 70	VERA 100
CHARACTERISTICS					
Appearance (ASTM D4176/1)	C&B	C&B	C&B	C&B	C&B
Saybolt Color (ASTM D 156)	Min +30	Min +30	Min +30	Min +30	Min +30
Viscosity at 40°C, cSt (ASTM D 445)	13 - 20	20,6 - 26	28 - 33	63 - 75	90 - 120
Viscosity at 100°C, IcSt (ASTM D 445)	typ. 3,4	typ. 4,3	typ. 5,2	min 8,5	typ. 11,0
Flash Point COC, °C (ASTM D 92)	180	184	190	220	226
Pour Point: C (ASTM D 97)	-12	-12	-12	-12	-9
PAH, mg/kg (Ph.Eur./USP)	✓	✓	✓	✓	✓
Readily carbonisable substance (Ph.Eur./BP/USP)	✓	✓	✓	✓	✓
NSF Registration Nr.	153286	158843	153287	153289	153577
NSF H1, H3, 3H	✓	✓	✓	✓	✓
FDA 172.878	✓	✓	✓	✓	✓
FDA 178.3620 a	✓	✓	✓	✓	✓
FDA 573.680	✓	✓	✓	✓	✓

VERA 22 is in compliance with EU Regulation 1272/2008 - CLP Regulation
VERA 70 and VERA 100 are in compliance with EU Regulation 10/2011

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VERA

Description

VERA are food grade white mineral oils, specifically developed for food processing machinery. They can be used as mineral oil for contact with food for human consumption, as component of nonfood articles intended to go in contact with food for human consumption and animal feed.

VERA white oils are suitable as defoamers, lubricants, anti-dust agent, release agent, rust preventive agent for food processing machinery and in the production of food packaging and food grade coating materials.

Applications

VERA white oils are colorless, odorless and tasteless. Purity and quality reliability, makes VERA white oils an ideal solution for many different food applications:

- Defoamers
- Meat Packaging
- Food Packaging Materials
- Bakery Pan
- Mold Release Lubricants
- Egg Coatings
- Anti-dust for animal feed
- Protective coatings for fruits and vegetables
- Food Grade Lubricants and Greases

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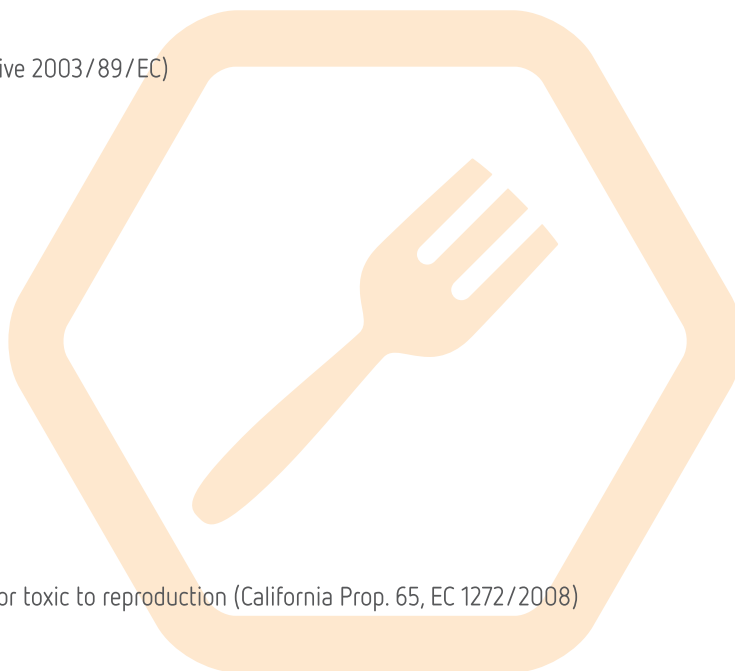


VERA

Features

VERA white oils are the right compromise between high level of purity and biodegradability, to minimize human and environmental impacts. They are essentially free from:

- Animal derivatives (EMEA/410/01)
- Allergens (Regulation 1169/2001 Annex II e Directive 2003/89/EC)
- BSE/TSE
- Gluten
- Latex
- Nanomaterials
- Heavy metals (ICH Q3D)
- Toxic PAH and Chemicals
- BHT
- VOC (CE 1999/13)
- Substances classified as carcinogenic, mutagenic or toxic to reproduction (California Prop. 65, EC 1272/2008)



white mineral oils
for food industries

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VERA

Regulation Requirements

VERA white oils are in compliance with:

- FDA 21 CFR 178.3620 (a) related to the use of mineral oil in accidental food contact
- FDA 21 CFR 172.878 related to the use of white mineral oil in food industry
- FDA 21 CFR 573.680 related to the use of white mineral oil in animal feed

VERA white oils certified:

- NSF H1 (lubricant with incidental food contact)
- NSF H3 (soluble oil with direct food contact)
- NSF 3H (release agent with direct food contact)
- Kosher
- Halal

Health and Safety

Detailed health and safety information for this product are provided in the Material Safety Data Sheet (MSDS), available on request.

CAS 8042-47-5

EINECS 232-455-8

REACH 01-2119487078-27-0015

Storage and Handling

Shelf life of VERA white oils is 36 months. This is valid for products stored in the original sealed containers, preserved in a covered, not wet, lightless place, far from sources of heat (max storage Temperature 30°C) and pollutants (dust, etc.).

Further Information

Ramoil supplies a range of products and services,
for any other information please contacts us:



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