WHITE OIL 70
Product Specification Sheet

White Oil 70 delivers value through a high degree of purity – colorless, odorless, and tasteless. The purity of White Oil 70 accounts for their frequent use in medicinal and cosmetic products. The low phytotoxicity of White Oil 70 can make it a preferred component of products applied to agricultural and ornamental plants.

White Oil 70 delivers through a wide application range – made of common ingredients of pharmaceuticals and cosmetics. The plastics, textile, and food industries are major users of White Oil 70.

Features:

- White Oil 70 is a colorless, odorless, tasteless mixture of saturated paraffinic and naphthenic hydrocarbons that has a viscosity of 75 SUS at 100°F.
- This nearly chemical inert oil is virtually free of nitrogen, sulfur, oxygen, and aromatic hydrocarbons.
- White Oil 70 contains Vitamin E, a natural antioxidant, to protect quality during handling and storage.
- It is clear, bright, and free of solids and water.

Applications:

- Where direct food contact may occur.
- Where prolonged contact with human skin is necessary.
- Where odor and staining must be minimized.
- Where outstanding long service under adverse conditions are required.

White Oil 70 must be stored in approved containers to prevent contamination that could jeopardize its food grade status.

White Oil 70:

- Meets or exceeds U.S. Food and Drug Administration (FDA) requirements
  - For direct use in food, 21 CFR 172.878
  - For applications where incidental food contact may occur, 21 CFR 178.3570
  - For use in animal feed, 21 CFR 573.680
  - For use as technical white oil, 21 CFR 178.3620(b)
- Meets all U.S. Pharmacopoeia (USP) requirements for mineral oils.
- Meets all Cosmetic, Toiletry, and Fragrance Association (CTFA) requirements for mineral oils.
Meets the requirements of the U.S. Department of Agriculture (USDA) for use in federally inspected meat and poultry plants as an H1 lubricant where incidental food contact may occur and as a 3H release agent where direct food contact may occur.

- Is certified Kosher and Pareve.
- Is accepted by the Canadian Food Inspection Agency for use in Registered Plants and for use on food equipment or machinery parts where contact with food is only incidental.

White Oil 70 is authorized by the USDA for use on shell eggs as protecting oils in plants operating under the USDA voluntary shell egg grading program.

**Typical Specifications and Performance Data:**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Gravity API Specific, 25°C/25°</td>
<td>33.7 .851</td>
</tr>
<tr>
<td>Viscosity, Kinematic cSt at 40°C</td>
<td>13.3</td>
</tr>
<tr>
<td>Viscosity, Saybolt SUS at 100°F</td>
<td>75</td>
</tr>
<tr>
<td>Flash Point, °C(°F)</td>
<td>182(360)</td>
</tr>
<tr>
<td>Pour Point, °C(°F)</td>
<td>-18(0)</td>
</tr>
<tr>
<td>Color Saybolt</td>
<td>+30 minimum</td>
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</tbody>
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Typical test data are average values only. Minor variations which do not affect product performance are to be expected in normal manufacturing.

**Product Availability and Item Number**

| 55GL/CONTAINER | 16072 |

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(Subject to change without notice)