



Nonfood Compounds  
Program Listed (H1)  
(Registration # 148887)

# Product Specification Report

1.1/2780/0216

**Lubricant in aerosol that lubricates, polishes, works as a release agent and can be used in the Food industry.**

## ERDISIL

**NSF H1 registered silicon lubricant, polish and release agent**

### FEATURES:

<b>Versatile</b>	An ideal polish for dashboards, vinyl and leather seats.
<b>Broad temperature range</b>	Maintains its lubricating properties from -50°C up to +200°C.
<b>High purity</b>	A highly pure silicone product that does not contain toxic solvents.
<b>NSF registered</b>	NSF H1 registered, the product can be used in all processes where incidental food contact may occur.
<b>Dry formula</b>	The product feels very 'dry' after application and leaves an almost invisible layer on the surface. Colourless, does not stain surfaces.

### APPLICATIONS:

Thanks to its dry formula it is an excellent polish for dashboards, seats and leather in general. Ideal for applications in the Food industry. The dry formula makes it an ideal release agent in plastic industry. Can be used in all industries and increases efficiency in bottling plants, dairies, food processing plants, meat processing plants, packaging and labelling departments.

### ACTIVE INGREDIENTS:

- Silicon emulsion
- Penetrating agents

### SPECIFICATIONS:

Form ..... Spray can  
 Colour ..... Colourless  
 Odour..... Typical  
 Density at 20°C ..... 0,61 g/cm<sup>3</sup>  
 Miscibility in water ..... Insoluble  
 VOC (%) ..... 81,4  
 Net volume ..... 600 ml  
 Gross volume ..... 800 ml

### COMPATIBILITY:

Rubber, leather, locks and small mechanical parts

### INSTRUCTIONS FOR USE:

Shake the aerosol can well before use. Spray the product evenly from a distance of about 20 cm from the surface to be treated. For polishing, wipe using a clean, dry cloth.

### PRECAUTIONS FOR USE:

For more information, consult the MSDS.

### APPROVALS:

ERDISIL is NSF H1 registered, as a product that can be used in all cases where incidental food contact can occur, according to the Nonfood Compounds Registration Program (registration # 148887).

*All information in this document is based on our practical experience and/or laboratory tests. Due to the multiplicity of conditions for usage and variable human factors, we recommend that you always test our products for suitability prior to use. At any time, this version of the product specification report may have been revised based on legislation, availability of the individual ingredients or newly acquired information. The current approved version is available upon request.*

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