

# PRODUCT DATA SHEET



## SEMI-PAO Food Grade

Semi-Synthetic Grease with Aluminum Complex Thickener

*FG*  
*FOOD GRADE*

SEMI-PAO Food Grade was created specifically to serve the needs of commercial bakeries, food processing facilities, (including dairy, meat and poultry) beverage production and packaging lines.

SEMI-PAO Food Grade is composed of a blend of mineral oil and PAO synthetic lubricant, with additives for outstanding oxidation and corrosion resistance as well as both anti-wear and extreme pressure properties. The aluminum complex thickener provides protection across a broad temperature range and its excellent wash-out resistance keeps the grease in its place, even in wet environments.

SEMI-PAO Food Grade meets FDA requirements for use where incidental contact with food is possible and is NSF Registered, H1.



Properties / Characteristics	SEMI-PAO Food Grade 1	SEMI-PAO Food Grade 2
NLGI Grade	1	2
Color	Off-White to Yellow	Off-White to Yellow
Service Temperature Range	-31°F to 300°F	-22°F to 300°F
Base Oil	Mineral Oil / PAO	Mineral Oil / PAO
Viscosity @40°C, cSt @100°C, cSt	138 18	138 18
Base Oil Viscosity Index	140	140
Thickener	Aluminum Complex	Aluminum Complex
Drop Point	482°F	520°F
Penetration (Worked 60 Double Strokes)	320	280
Oil Separation	<7%	<3%
Water Wash-Out Loss	9%	3%
4 Ball Wear Scar (mm)	0.49	0.47
4 Ball EP Weld Point	315kg	400kg
Corrosion Preventative Properties	Pass	Pass
NSF Registered H1	(#162830)	(#153276)