

# PARALIQ 91

Special food-grade lubricating oil  
Release agent for baking tins and molds



## Description

PARALIQ 91 is a food-grade lubricating oil based on a synthetic ester oil which has been developed to meet the special requirements of the baking and confectionery industry. PARALIQ 91 is neutral in odor and taste.

PARALIQ P 91 complies with German food regulations (LMBG, section 5/1), with DIN V 10517 "food-grade lubricants" and with the requirements set forth in the US Guidelines of sec. 21 CFR, §178.3570 of FDA Regulations.

Under LMBG, section 11, 2/1, PARALIQ P is defined as a food additive.

PARALIQ 91 is registered as USDA H1 and has been filed for H1 registration with NSF.

This special food-grade oil is used for all lubrication points that may have technically unavoidable contact with the food product.

## Application

PARALIQ 91 is used as release agent for baking tins in the baking and confectionery industry.

The lubricant can also be used as high-performance needle and sinker oil in textile machines.

Due to its separating effect PARALIQ 91 also prevents adhesion of welding beads.

## Application notes

PARALIQ 91 can be applied by spray can, brush, oil feeder or drip-feed system onto the baking tins and molds.

Before applying PARALIQ 91 all lubrication points should be cleaned to ensure maximum hygiene conditions.

## Minimum shelf life

The minimum shelf life of PARALIQ 91 is approx. 60 months and 36 months for PARALIQ 91 Spray if the product is stored in its unopened original container in a dry, frost-free place.

## Pack sizes

5 l canister  
20 l canister  
400 ml spray can

## PARALIQ 91

- Release agent for baking tins and molds
- Accessory agent according to the German food law (LMBG)
- USDA H1-registered
- NSF H1-registration applied for
- Neutral in odor and taste
- Synthetic
- Low in germs < 100 CFU/g \*

## Product data of the active substance

Oil type	ester oil
Color	colorless, light yellow
Density, DIN 51757, [20 °C], g/cm <sup>3</sup> , approx.	0.94
Kinematic viscosity, DIN 51562 pt. 1, Ubbelohde at 40°C, mm <sup>2</sup> /s, approx.	14
at 100°C, mm <sup>2</sup> /s, approx.	3.6
ISO VG, DIN 51519	15
Viscosity index, DIN 2909, ca.	120

\* Klüber lubricants of H1 quality hardly allow microorganisms (bacteria, yeast, fungi) to multiply. They have less than 100 colony forming units per gram and are 1000 times lower in germs than is stipulated for food products.

The data in this product information is based on our general experience and knowledge at the time of printing and is intended to give information of possible applications to a reader with technical experience. It constitutes neither an assurance of product properties nor does it release the user from the obligation of performing preliminary tests with the selected product. We recommend contacting our Technical Consulting Staff to discuss your specific application. If required and possible we will be pleased to provide a sample for testing. Klüber products are continually improved. Therefore, Klüber Lubrication reserves the right to change all the technical data in this product information at any time without notice.



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