

Broil VR

BROIL VR, is 100% vegetable oil specially developed to be used in dough dividers and bread cutting machines. It ensures optimum performance of lubrication and to gives maximum protection to the knives from wear with oil consumption lowest as possible.

FEATURES

BROIL VR, is manufactured by using GMO free vegetable oils and specially selected food additives which are included in the positive list of the European directive 95/2/EC.

Animal based additives are not used in any production steps. Only vegetable and mineral sourced raw materials are used in manufacturing process.

It comply European Food Legislations and also meets the US legislation FDA, 21 CFR 182-184.

ADVANTAGES

Due to an excellent oxidation resistance, BROIL VR is able to prevent varnish and deposit formation. Therefore the cleaning frequency will decrease. It improves the process efficiency.

BROIL VR, is a highly refined, colorless, odorless and tasteless product. Therefore it does not affect the appearance, taste and odor of the finished product

BROIL VR, has excellent spreading and covering properties which even facilitate lubrication.

TECHNICAL PROPERTIES

Characteristics	Test Methods	Typical Values
Appearance	ASTM D 4176/1	C&B
Density @ 15 °C, g/ml	ASTM D 1298	0.919
Kinematic Viscosity @ 40 °C, cSt	ASTM D 445	12-40
Pour Point, °C	ASTM D 97	-12
Color, ASTM	ASTM D 1500	L0.5
Refractive Index @ 20 °C	ASTM D 1218	1.475

^{*} The information given in the typical data does not constitute a specification but is an indication based on current production and can be affected by allowable production tolerances. The right to make modification is reserved.

HEALTH & SAFETY

For information on the safe handling and use of this product, refer to its Material Safety Data Sheet.

PACKAGING

15 kg pail, 185 kg steel drums.

*Revision Date/No:19.09.2011/01





