



## White Oil

White Oil is a highly refined, premium quality mineral oil developed for use in food processing plants, consumer products and in other applications that require an exceptionally pure white mineral oil. It meets or exceeds the highest industry standards for purity and stability. It is NSF H1 registered and meets 1998 USDA H1 guidelines for incidental food contact.

White Oil is manufactured with a mixture of paraffinic and naphthenic hydrocarbons of the highest purity. It is available in five grades: 50/60 (ISO VG 7), 65/75 (ISO VG 10/15), 80/90 (ISO VG 15), 200/215 (ISO VG 32/46) and 340/365 (ISO VG 68). It contains Vitamin E as a natural oxidation inhibitor and remains colorless, odorless and tasteless during normal storage and service life. It is nontoxic and has outstanding storage stability.

White Oil meets FDA requirements for use in applications where direct, indirect or incidental contact with food may occur. It may be used to lubricate machinery, protect against moisture or control dust on grains and animal feed. It also is used as a component in certain consumer products, such as cosmetics and pharmaceuticals and may be used as smoke oil at air shows.

### **Applications**

- Food processing, bottling and canning equipment requiring a NSF H1/1998 USDA H-1 mineral oil
- Protective coating for raw fruits and vegetables
- Eggshell sealant
- Dust suppressant for grain or animal feed
- Drip oil for deep well water pumps
- Process oil or diluent in adhesives, sealants, caulks, pharmaceuticals, cosmetics, rubber extender oils and plastics
- Smoke oil
- Textile lubricants
- Household cleaners and polishes

White Oil meets the requirements of:

- FDA Code of Federal Regulations:
  - 21 CFR 172.878 for direct food contact
  - 21 CFR 178.3620 for indirect food contact
  - 21 CFR 573.680 for animal feed
- NSF International and former 1998 USDA H1 guidelines for

**Premium Food-Grade Mineral Oil;  
NSF H1 Registered**

### **Contact Information**

**U.S. Customer Service:  
1-800-822-6457**

**U.S. Technical Services Hot line:  
1-800-766-0050**

**International:  
+1-832-486-3363**

**E-mail address:  
lubricants@  
conocophillips.com**

- incidental food contact
- CTFA (Cosmetics, Toiletries and Fragrances Association)
- Kosher, Pareve and Halal

### Features/Benefits

- Meets NSF International requirements for direct, indirect and incidental food contact
- Colorless, odorless and tasteless
- Excellent color stability
- Contains vitamin E for oxidation inhibition

### White Oil

#### Typical Properties

Grade	50/60	65/75	80/90	200/215	340/365
<b>ISO Grade</b>	<b>7</b>	<b>10/15</b>	<b>15</b>	<b>32/46</b>	<b>68</b>
Specific Gravity @ 15.6°C (60°F)	0.827	0.850	0.855	0.862	0.875
Density, lb/gal	6.89	7.09	7.13	7.19	7.30
Gravity, ° API	39.6	35.0	34.1	32.7	30.2
Flash Point (COC), °C (°F)	153 (307)	177 (351)	186 (367)	210 (410)	225 (437)
Pour Point, °C (°F)	-9 (16)	-15 (5)	-15 (5)	-15 (5)	-15 (5)
Color, ASTM D1500	L0.5	L0.5	L0.5	L0.5	L0.5
Color, Saybolt	+30	+30	+30	+30	+30
Viscosity,					
cSt @ 40°C	6.9	12.3	15.2	39.5	66.2
cSt @ 100°C	2.4	2.9	3.4	6.1	8.0
SUS @ 100°F	50	71	83	204	345
SUS @ 210°F	34	36	38	47	53
Viscosity Index	89	68	88	98	84

### Health and Safety Information

For recommendations on safe handling and use of this product, please refer to the Material Safety Data Sheet via <http://w3.conocophillips.com/NetMSDS>.

Due to continual product research and development, the information contained herein is subject to change without notification.

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