

JAX INC. N59 W13330 Manhardt Drive Menomonee Falls,WI 53051 United States September 26, 2024

Registration may be verified at nsfwhitebook.org



Samuel Cole NSF Nonfood Compounds Registration Program

Company No: N01723

Certificate of Registration

JAX INC. has achieved Registration status for JAX FOOD GRADE ANTI-SEIZE to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022).

JAX FOOD GRADE ANTI-SEIZE

Category Code: H1

NSF Registration No. 127729

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

Registration of this product is current when the NSF Registration Mark and Category Code appear on the product label reviewed by NSF, and the Registered product name is in the NSF White Book[™] (www.nsfwhitebook.org).

Listing of all registered nonfood compounds by NSF International is not an endorsement of those compounds or of any performance or efficacy claims made by the manufacturer.