

Certificate of Registration

Klüber Lubrication München SE & Co. KG has achieved Registration status for Klüber Summit Sublime to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .



Nonfood Compounds

Klüber Lubrication
München SE & Co. KG
Geisenhausenerstrasse
7
D-81379 Munich
Germany
May 24, 2022

Registration may be verified at
nsfwhitebook.org



A handwritten signature in black ink, appearing to read 'Orsolya Dezsi'.

Orsolya Dezsi

NSF Nonfood Compounds
Registration Program

Company No: N04391

Klüber Summit Sublime

Category Code: A3, G5, G7

NSF Registration No. 165730

This product is acceptable for use as an acid cleaner (A3) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.


This product is acceptable for treatment of cooling and retort water (G5) in and around food processing areas.

Food processing facilities are responsible for ensuring that they do not use chemical compounds in a manner that will result in the adulteration of food products. Therefore, it is not expected that the compounds would have to be decharacterized if an establishment document, as part of its HACCP plan, indicates that decharacterization is not needed. Such examples include if data are available to show that low levels of non-volatiles (such as sulfites) will not carry over into steam with the system, or, in the case of cooling water, a functional barrier separates the water from the meat food product.

This product is acceptable for treating boilers, steam lines, and/or cooling systems (G7) where neither the treated water nor the steam produced may contact edible products in and around food processing areas.

Food processing facilities are responsible for ensuring that they do not use chemical compounds in a manner that will result in the adulteration of food products. Therefore, it is not expected that the compounds would have to be decharacterized if an establishment document, as part of its HACCP plan, indicates that decharacterization is not needed. Such examples include if data are available to show that low levels of non-volatiles (such as sulfites) will not carry over into steam with the system, or, in the case of cooling water, a functional barrier separates the water from the meat food product.

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.