



CPI Fluid Engineering
2300 James Savage
Road
Midland, MI 48642
United States
September 25, 2023

May be verified at
nsfwhitebook.org



A handwritten signature in blue ink, appearing to read 'S. Cole'.

Samuel Cole
NSF Nonfood Compounds
Registration Program
Company No: N02023

Certificate of Conformity

CPI Fluid Engineering has achieved dual Registration and Certification status for CPI®-FMO-100 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) and NSF International Certification Policies for ISO21469 - Safety of Machinery - Lubricants with incidental Product Contact - Hygiene Requirements (2023).

CPI®-FMO-100

Category Code: H1, ISO21469

Certificate No. 127114

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.

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.

Certification of this product is current when the ISO 21469 Certification Mark appears on the product label reviewed by NSF, and the product name is in the NSF White Book™ (www.nsfwhitebook.org).

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