

# Certificate of Registration

Renkert Oil LLC has achieved Registration status for Renoil™ 220-T to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .



Renkert Oil LLC  
3817 Main Street  
P.O. Box 246  
Morgantown, PA 19543  
United States  
June 01, 2022

*Registration may be verified at  
[nsfwhitebook.org](http://nsfwhitebook.org)*



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

Orsolya Dezsi

NSF Nonfood Compounds  
Registration Program

Company No: C0003111

## Renoil™ 220-T

Category Code: H1, HX-1

NSF Registration No. 141120


**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 an ingredient for use in lubricants with incidental food contact (HX-1) 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.**

**Limitations: This ingredient is to be used in accordance with good manufacturing practices; it is not to exceed the minimum amount required to achieve the desired technical effect..**

**Formulations containing NSF Registered ingredients are not considered to be NSF Registered products. A separate application is required for each final product. Formulators using NSF Registered ingredients need only identify the trade name, the NSF Registration number, and concentration within the finished product on the application form.**

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](http://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.