



September 23, 2013

Mr. Miguel Ferreira
Petrogal S.A.
Rua Tomas Da Fonseca, Torre C, 7º
Lisboa 1600-209
Portugal

RE: GALP WOM 15
Category Code: H1, HX-1, 3H
NSF Registration No. 148547

Dear Mr. Miguel Ferreira:

NSF has processed the application for Registration of **GALP WOM 15** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2009), which are available at www.nsfwhitebook.org. 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.

This product is acceptable for use as a Release Agent (3H) on grills, ovens, loaf pans, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

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.

NSF Registration of this product is current when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on the NSF website (www.nsfwhitebook.org).

NSF 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.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Sincerely,

A handwritten signature in black ink, appearing to read "Amanda Phelka". The signature is fluid and cursive, with a long horizontal stroke extending to the right.

Amanda Phelka
NSF Nonfood Compounds Registration Program

Company No: 1S280