



LUB-LINE LLC
5 Grogans Park Drive
Suite 210
The Woodlands, TX
77380
United States
March 24, 2023

Registration 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: 1U240

Certificate of Registration

LUB-LINE LLC has achieved Registration status for LubKlear® 100 NF to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

LubKlear® 100 NF

Category Code: 3H, H1

NSF Registration No. 167698

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.

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.