



January 28, 2002

Magna Industrial Co. Limited  
Attn: Dr. R.K.C. Ho  
18/F, Guardian House  
32 Oi Kwan Road  
Wanchai, Hong Kong

RE: Omega 585  
Category Code: H1  
NSF Registration No. 124232

Dear Dr. R.K.C. Ho:

NSF has processed the application for Registration of **Omega 585** to the *NSF Registration Guidelines for Proprietary Substances and Nonfood Compounds (2000)*, which are available at [www.nsf.org/usda](http://www.nsf.org/usda). The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements for appropriate use, ingredient review and labeling verification.

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 NSF Registered when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF approved product label.** The NSF Registration Mark can be downloaded from the NSF website, at [http://www.nsf.org/mark/download\\_marks.html](http://www.nsf.org/mark/download_marks.html).

Registration of compounds by NSF International is in no way to be construed as an endorsement of the compounds, appropriate selection for use, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at <http://www.nsf.org/usda>. Changes in the formulation or label, without prior written consent of NSF, will void registration, and will supersede the on-line listing.

Sincerely,

A handwritten signature in black ink that reads "Kenji Yano". The signature is written in a cursive, flowing style.

Kenji Yano, Ph.D.  
NSF Nonfood Compounds Registration and Listing Program



# PAŃSTWOWY ZAKŁAD HIGIENY NATIONAL INSTITUTE OF HYGIENE

ZAKŁAD BADANIA ŻYWNOŚCI I PRZEDMIOTÓW UŻYTKU  
DEPARTMENT OF FOOD AND CONSUMER ARTICLES RESEARCH

24 Chocimska Street, 00-791 Warsaw • Phone (48-22) 54-21-314 • Fax centrala (48-22) 849-35-13 • (48-22) 54-21-225, 54-21-296

## ŚWIADECTWO JAKOŚCI ZDROWOTNEJ CERTIFICATE OF HEALTH QUALITY

HŻ/D/3138/2003

Niniejszym zaświadcza się, że niżej wymieniony wyrób  
o zadeklarowanym przez producenta składzie, wykorzystywany zgodnie z przeznaczeniem,  
nie stanowi zagrożenia dla zdrowia człowieka

This is to certify that the bellow named product, having composition as declared by the manufacturer  
does not pose hazard to human health when used according to its purpose

**Wyrób/Product:** smary i oleje, Omega 58, 580, 585, 609, 615, 638

**Zawierający/Containing:** składniki zgodnie ze specyfikacją producenta

**Przeznaczony do/Destined for:** maszyn i urządzeń w przemyśle spożywczym pod warunkiem, że kontakt ww. smaru ze środkami spożywczymi może być jedynie przypadkowy.

Środki spożywcze, do których smar przedostanie się w zauważalnych ilościach nie nadają się do spożycia.

Do każdego opakowania należy dołączyć instrukcję w jęz. polskim informującą o sposobie użytkowania i przechowywania, dawkowaniu i przepisach bhp. Etykieta powinna być oznakowana zgodnie z wymaganiami zawartymi w Dz.U.Nr 105 poz. 671 z dnia 10.09.1997.

**Wytwórca /Manufacturer:** MAGNA INDUSTRIAL CO. LTD

Niniejszy dokument wydano dla/**This certificate was issued to:**  
PCB SERVICE SP. Z O.O.  
80-822 GDAŃSK, ul. Rzeźnicka 54/56

Niniejsze świadectwo może być zmienione lub unieważnione po przedstawieniu odpowiednich dowodów przez którąkolwiek stronę. Świadectwo traci ważność w przypadku wprowadzenia zmian w składzie wyrobu lub technologii jego produkcji. Świadectwo nie dotyczy cech użytkowych wyrobu ani spełniania przez niego wymogów bhp.

This certificate may be corrected or cancelled after appropriate evidence is presented. Any change in composition of the above mentioned product or in its manufacturing technology cancels this certificate. This certificate does not concern functional and work safety characteristics of the product.

**Data wystawienia świadectwa: 2003-05-13**

**/Date of issue/**

**Świadectwo ważne do: 2008-05-13**

**/This certificate is valid until/**

KIEROWNIK ZAKŁADU  
Badania Żywności i Przedmiotów Użytku  
  
doc. dr hab. Kazimierz Karłowski



6 December 2004

Magna Industrial Co Limited  
1801 Guardian House  
32 Oi Kwan Road  
Wanchai  
HONG KONG

**Trade Name:** Omega 585 Synthetic Food-Grade Chain & Gear Oil

**Description:** Lubricant

**Code:** C 15

**Approvals:** This compound is approved under the following regulations and notices, subject to the conditions stated in this approval:

1. Authorised for use in meat, fish, game and game meat premises operating under the Meat Act regime
2. Regulation 11(4)(b) of the Animal Products Regulations 2000 and Regulation 18(4)(b) of the Animal Products (Regulated Control Scheme – Limited Processing Fishing Vessels) Regulations 2001
3. Clause 3(1) of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004 and clause 4(1) of the Animal Products (Specifications for Limited Processing Fishing Vessels) Notice 2001

**Conditions:**

This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage. The equipment is to be maintained, including the application of lubricants, according to the specifications of the equipment manufacturer. Only sufficient lubricant is to be used to achieve the desired effect.

When used in the manner permitted, all lubricated surfaces are to be maintained according to requirements for sanitation of food contact surfaces. When used in any other manner that may result in incidental contamination of a food surface, the surface is to be cleaned by washing to ensure no free substance remains that could be transferred to food being processed

This approval may be withdrawn at any time due to unauthorised directions for use, or unsatisfactory performance, or any change in product formulation or manufacturer.

The product must be used in accordance with the manufacturer's instructions and specifications. The label may include a statement to the effect that the product authorised for use in premises licensed or approved under the Meat Act regime or registered under the Animal Products Act regime. Any statements made, however, must include the approval code and must be limited to the following unless otherwise specified:

NZFSA Approved C 15 (All animal product except dairy)

**This approval must not be used as a Ministry of Agriculture and Forestry (MAF) or New Zealand Food Safety Authority (NZFSA) endorsement of any claim made for the product by the manufacturer.**

This approval will remain valid until 31 October 2010 unless the approval is revoked by notice in writing at an earlier stage.

Any queries regarding this approval should, in the first instance, be directed to either Catherine Alsford or Rachel Green at the telephone number given below.



Maree Zinzley  
Programme Manager (Operations)  
ACVM Group  
(Acting under delegated authority)