

# ISO 21469



**our**  
**COMMITMENT**  
**to**  
**COMPLIANCE**

# Fully certified and accredited !

*"There are subjects on which you need to be an expert not to understand"*

*Hjalmar Söderberg*

Finding the best way through the complicated labyrinth of regulations and registrations pertaining to lubricants in machines and equipment for the production and packaging of foodstuffs can be very difficult and confusing. It is, however, becoming increasingly important to be able to secure and demonstrate compliance to these demands. ISO 21469 is a relatively new hygiene standard designed for this very purpose and it has been a natural step for AXEL as a "customised label" producer to be able to conform and transfer recognition to our customers and their products. It is therefore with great pride that we announce the accreditation of our French affiliate, Christol Grease, which allows us to offer ISO 21469 certified products throughout our international customer base.

In the past, lubricants for applications where there is a risk of "incidental food contact" could be scrutinised and approved by the United States Department of Agriculture (USDA). This assessment relied on the Food and Drug Administration (FDA) guidelines set forth in the Code of Federal Regulation (21 CFR 178.3570) defining components approved for use in such lubricants. These approvals were accepted throughout most of the world and such lubricants classed as USDA H1. Other levels of classification include H2, where there is no possibility of food contact, and H3 which is mainly for soluble oils for cleaning and rust prevention purposes and where the equipment must be clean and free from the oil before reuse. In addition, ingredients for use in H1 lubricants are designated HX-1. For products meeting these standards, the USDA issued a letter of authorisation which lubricant suppliers could then use for classification and marketing purposes. This programme was terminated by the USDA in February 1998 to the consternation of many in the lubricants business. Since then, private companies such as the NSF and InS have been managing the registration process but this still relies heavily on the now somewhat outdated FDA guidelines.

In recent years, the registration of products for H1 approvals has been limited to studying the components in the formulation and there have been no practical demands or controls on production and packing facilities other than that their operations should be undertaken in a clean environment and contamination by other "non approved" materials should be minimised or prevented. In contrast, ISO 21469 is an all embracing hygiene standard with an end-to-end quality control of the entire process from each individual component in the formulation(s) through manufacturing, packaging, handling and use. This new international standard is applicable to all lubricants intended for use in food production as well as the cosmetics, pharmaceutical and animal feed industries. Included in the accreditation process is a physical audit of the manufacturing facilities focussing on hygiene conditions and verification that

all the ingredients used on site correspond to the components in the formulations submitted.

Certification according to ISO 21469 by an independent third party allows lubricant producers to gain international acceptance for their products. Achieving ISO 21469 certification involves a four-step accreditation process.

- **Review of formulations and labels**, ensuring that the product in question has been formulated with suitable ingredients and that the information on the product labels are true and accurate
- **Risk assessment**, verifying that the producer has identified and evaluated all possible hazards and risks in manufacturing and use and ensuring that the certified lubricant has been produced in full compliance with the quality standard.
- **Physical audit of the production facility**, confirming that all certification requirements are in place, on site, and that quality assurance procedures are followed.
- **Annual testing**, where product sampling and retesting are completed on a yearly basis to verify the accuracy of the product composition.



# ALUTAC 362 FM



EXTREME  
PRESSURE



HEAVY  
LOADS



FOOD  
MACHINERY

## CLASSIFICATION

DIN 51502  
ISO 6743

KP2K-20  
ISO-L-XBCEB2

## PRODUCT DESCRIPTION

ALUTAC 362 FM is an aluminium complex thickened lubricating grease based on pharmaceutical white oils. The grease contains antioxidants and EP/AW additives.

The thickener, together with the special base oil, makes the product suitable for lubrication in applications where there is the possibility of incidental or accidental food contact.

ALUTAC 362 FM is a high performance universal food machinery grease. The product's allround properties make it suitable for various types of bearing applications including heavy load conditions.

ALUTAC 362 FM is NSF H1 listed under reg. no. 125480.

- Good oxidation stability
- Excellent load carrying capacity
- Suitable for food machinery

## TYPICAL TECHNICAL DATA

Thickener		Aluminium complex
Base oil		Pharmaceutical white oil
Colour	Visual	White
NLGI Grade	ASTM D217	2
Dropping point	IP 396	>230°C
Base oil viscosity at 40°C	ISO 12058	550 mm <sup>2</sup> /s
Base oil viscosity at 100°C	ISO 12058	53 mm <sup>2</sup> /s
4-ball weld load	DIN 51350:4	6000 N

# Your product, your label, your approval, your compliance

Being a globally recognised institution, the National Sanitation Foundation, more widely known as NSF, has been selected as the most suitable certification partner for AXEL. Most of our foodgrade quality lubricating greases already bear the NSF Certification Mark on the labels verifying the formulation(s) and they are also listed on the NSF website. In addition, a selection of products carries both Kosher and Halal approvals, as appropriate. For full compliance with the ISO 21469 standard however, we are, as of January 30<sup>th</sup> 2009, in the process of transferring the production of all foodgrade greases into our French facility, Christol-Grease in Niort. Products already certified accordingly carry both the NSF logo and the ISO standard on the labels and an updated list can always be found on the NSF website.

At AXEL, we work strictly according to our "Customised Label" policy, meaning that we do not supply any brands of our own. Each and every product leaving our facilities bears the name of our customers and we promise never to compete with you at the end user level. Amongst the services we offer is a rebranding of our already approved

and certified foodgrade products into your name. Through this simple process, you can gain access to a full range of lubricating greases designed for use in the foodstuffs industries. Your brands will be listed and highly visible on the NSF website and can now even be in conformance with the new ISO 21469 system. Alternatively, by outsourcing the production of your already certified products into our dedicated facility at Christol Grease, you can gain full compliance with the ISO 21469 standard. We believe this compliance will become more and more important in the coming years. We have therefore made the commitment. And what about you? So go ahead, "pick the cherries" and make life easy.



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