

## Vanguard White Oils

### USP White Oil

NSF WHITE OILS FOR DIRECT FOOD CONTACT

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#### Product Description

USP White Oil is highly refined mineral oils which are colorless, tasteless, and odorless. They are especially refined to obtain the highest degree of purity for their use in those applications requiring direct food contact.

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#### Advantages & Uses

- USP White Oils meet the requirements of regulations CFR 172.878 and CFR 178.3620A.
- USP White Oils can be used in the following applications:
  - Cosmetics - cleaners, extenders and grooming aids for hair oils, sun tan oils, and shampoo.
  - Pharmaceuticals – release agent for tablets, carriers.
  - Food – food equipment lubricants, dough divider oil, baking pan oils, defoamers, fruit and vegetable coatings.
  - Plastics – plasticizers and internal lubricants, extrusion aids.

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#### Features

- Produced from highly refined hydrogenated paraffin base stocks for:
  - Low volatility
  - Low pour points
  - Excellent color stability
- Meets NSF specifications for products listed as H-1 and 3H.

Test	70 USP	90 USP	100USP	200 USP	240 USP	350 USP	500 USP
Gravity, API	33.3	33.1	32.0	31.8	31.6	31.8	30.3
Flash Point, °C	178	185	185	218	225	240	268
Pour Point, °C	-20	-18	-18	-18	-18	-15	-12
Viscosity:							
SUS @ 100°F	70	85	100	200	240	355	500
SUS @ 210°F	36.6	39.1	44.0	48.9	49.9	57.5	66.5
cSt. @ 40°C	11.1	16.4	20	38.5	47.1	67.7	105
cSt. @ 100°C	2.97	3.83	4.2	6.35	7.03	9.2	11.6
USP P. Wax Cont.	Pass	Pass	Pass	Pass	Pass	Pass	Pass
USP Acid Test	Pass	Pass	Pass	Pass	Pass	Pass	Pass
Color, Saybolt	+30	+30	+30	+30	+30	+30	+30

VALUES SHOWN HERE ARE TYPICAL AND MAY VARY