

## CLAYTONE-VP V

### Organoclay thickener for food contact greases

Greases are widely used in the food and beverage processing industry. They assure a safe and reliable working of various food processing machines like conveyer belts, chains or bearings.

H1 lubricants and greases are food grade products to be used in food processing environments where there is a possibility of incidental food contact. The allowed components to formulate such a grease are very limited and are regulated by 21 CFR 178.3750.H1. All the additives and thickener components need to comply with the NSF HX-1 section.

BYK's organoclays (CLAYTONE grades) are widely used as thickeners in the grease industry since long time. They provide key benefits against other thickener systems:

- High temperature stability, no dropping point
- Excellent bleeding resistance
- Good lubrication and low torque even at low temperature
- Good water resistance
- Constant working stability

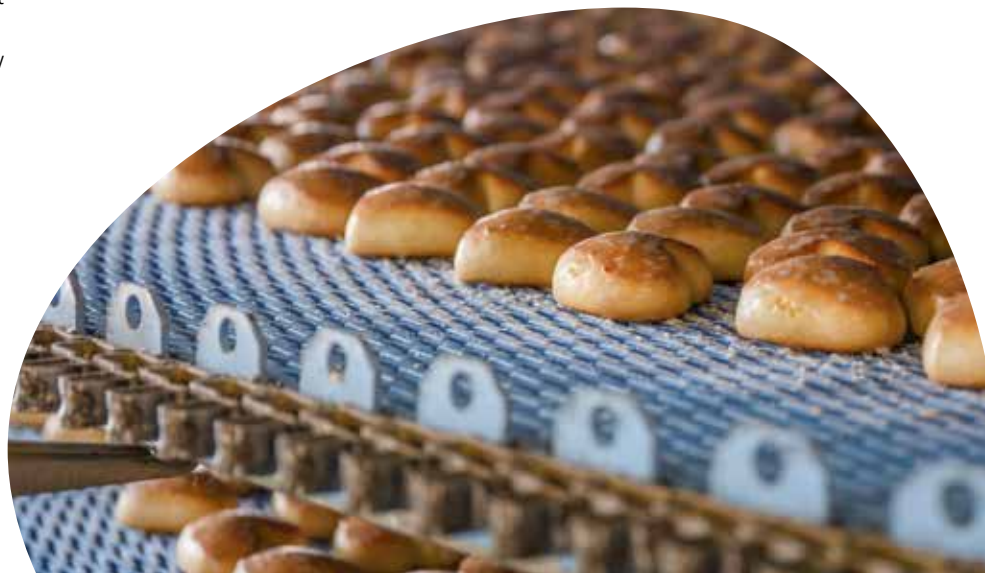
BYK has now developed **CLAYTONE-VP V** as a new organoclay thickener to especially meet the regulatory requirements for incidental food contact. **CLAYTONE-VP V** has been approved by the NSF organization under category code HX-1 and can be used as additive for lubricants and greases with incidental food contact.

Furthermore, we have carefully chosen all organic components for the **CLAYTONE-VP V** from non-animal sources. This makes the **CLAYTONE-VP V** also suitable for Kosher and Halal applications.

This combination of NSF food contact approval and being suitable for Kosher and Halal makes **CLAYTONE-VP V** the first-choice thickener for food grade lubricants and greases.

### CLAYTONE-VP V Benefits

- Efficient organoclay thickener for greases
- Approved as thickener additive for incidental food contact according to NSF HX-1
- Suitable for Kosher and Halal applications due to vegetable based raw materials



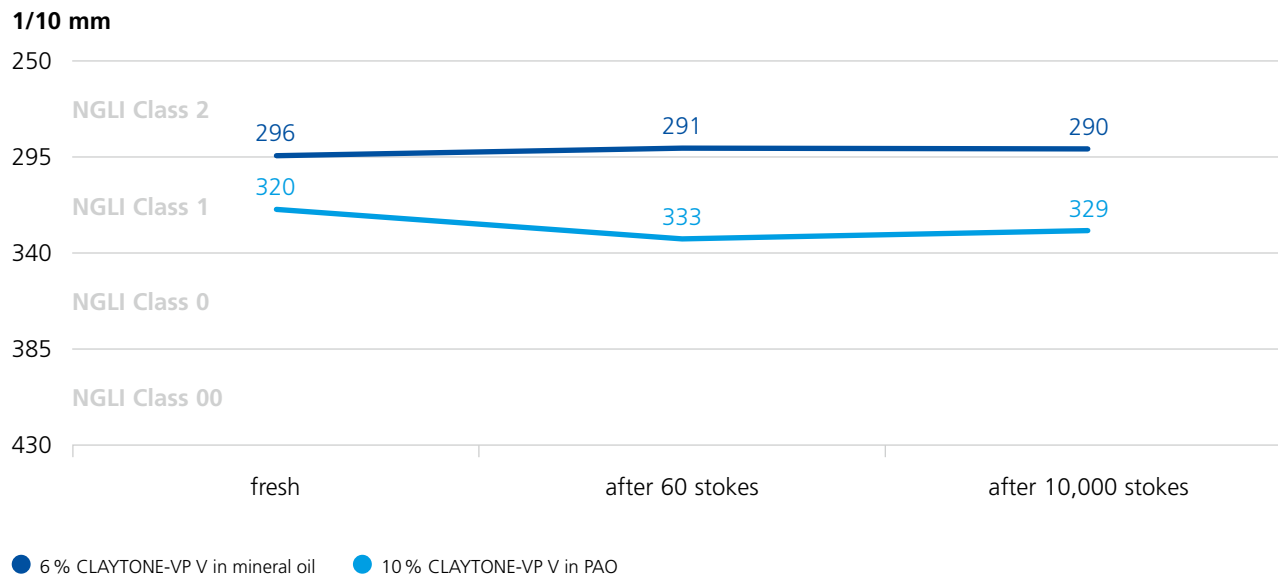
**CLAYTONE-VP V** is an easy-to-use organoclay as thickener for greases. With a dosage of 6–8% in a mineral base oil you achieve NLGI class 2 grease.

According to our application tests we have seen a very stable thickening by using **CLAYTONE-VP V** even after 10,000 strokes.

Base oils based on Polyalphaolefin (PAO) are widely used for the food processing industry. In PAO base oils the recommended dosage of **CLAYTONE-VP V** is slightly higher. A typical dosage of around 10% is recommended.

All organoclays need the addition of approximately 20% polar activator based on the amount of organoclay. A good mixing equipment with high shear is necessary to activate the organoclay to its full thickening efficiency.

### Stable and constant thickening of CLAYTONE-VP V



**BYK-Chemie GmbH**  
P.O. Box 10 02 45  
46462 Wesel  
Germany  
Tel +49 281 670-0  
Fax +49 281 65735

[info@byk.com](mailto:info@byk.com)  
[www.byk.com](http://www.byk.com)

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This issue replaces all previous versions.

