



**DATA SHEET
UK FOOD INDUSTRY**

DFC GELS

Slipstream DFC Gels meet the requirements of the UK Food Safety Act 1990 and may be used in direct contact with food in amounts not in excess of that reasonably required to produce the desired effect.

DFC Gels contain no hydrocarbons, mineral or otherwise and are free from substances classified as hazardous to health in the latest COSHH Regulations. No specific health hazards have been identified. The material is non-toxic, non carcinogenic and is not a dermal sensitiser.

The base fluids from which the **DFC Gels** are manufactured are not vegetable oils but are produced from materials derived from vegetable sources. To produce the gels they are compounded with additives which are generally recognised as being safe.

- **DFC 1 Gel** is highly thixotropic; on standing it resembles NLGI grade 3 but it thins down to a No 1 consistency in use.
- **DFC 2 Gel** is slightly thixotropic, and has the consistency of NLGI 2. It is a very sticky material and adheres well to metal surfaces. Its ability to sustain high loads is superior to DFC 1 Gel.

The DFC range of gels is unique in its field. There is nothing resembling it in the market place at present.

PHYSICAL DATA

	DFC 1 GEL	DFC 2 GEL
Appearance	Homogeneous white gel	Homogeneous white gel
NLGI Grade	No 3	No 2
Penetration (worked)	220 - 250	265 - 295
Working Stability (change in penetration after 100,000 double strokes	±30	±30
Dropping Point °C	200	200
Copper Corrosion	Pass	Pass

Manufactured in Great Britain by Slipstream