Certificate of Conformity

JAX INC. has achieved dual Registration and Certification status for JAX THERMA-FLO 32 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) and NSF International Certification Policies for ISO21469 - Safety of Machinery - Lubricants with incidental Product Contact - Hygiene Requirements (2023).

JAX THERMA-FLO 32

Category Code: H1, ISO21469

Certificate No. 141319

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. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

Certification of this product is current when the ISO 21469 Certification Mark appears on the product label reviewed by NSF, and the product name is in the NSF White Book™ (www.nsfwhitebook.org).

Listing of nonfood compounds by NSF International is not an endorsement of those compounds or of any performance or efficacy claims made by the manufacturer.

JAX INC.
N59 W13330 Manhardt Drive
Menomonee Falls,WI 53051
United States

July 31, 2025

May be verified at
nsfwhitebook.org

Samuel Cole

NSF Nonfood Compounds Registration Program

Company No: N01723

Facility No: