

# Technical Bulletin

# Emulso Hook Oil

## Emulsifiable Lubricant / Inhibitor

### Product Description:

CASTLE EMULSO HOOK OIL is a multipurpose lubricant / corrosion inhibitor and water dispersant for hooks, gambrels, rollers and rails in abattoirs and other meat establishments. In these applications, Emulso will provide a cost effective method of application of a fine film of oil which acts as an excellent lubricant and corrosion inhibitor for hooks and moving parts.

CASTLE EMULSO HOOK OIL is a clear, golden liquid. A carefully formulated and balanced blend of high purity food grade oil base and vegetable derived emulsifying surfactants, along with a highly effective water displacement agent. This gives EMULSO the following benefits:

- Approved for the meat industry where food contact may occur
- Much safer to handle and use than mineral or solvent based inhibitors
- Excellent film formation and quick dry formula
- Easy to mix and form stable emulsion
- Economical solution to efficient lubrication and longer storage life of treated articles
- Long life Economical bath.

### Application:

CASTLE EMULSO HOOK OIL For Meat Industry use; should be used as part of a full hook cleansing cycle: Alkaline degreaser, rinse, acid clean, hot rinse and then EMULSO HOOK OIL.

EMULSO can be used at ambient temperature, but for best results the diluted emulsion should be heated to between 50 and 60°C. To make up solution, heat water to required temperature, then add Emulso and stir the neat product into water until a uniform emulsion is achieved, optimum dilution will be from 10:1 to 20:1 water to EMULSO so between 0.5 and 1L per 10L of water. Do not heat water with neat EMULSO sitting on surface still in oil phase; this can 'Cook' the in-built emulsifier and prevent full product emulsification. Ensure article entering EMULSO are drained of as much water as possible to optimise coating and reduce further dilution. Natural movement of article through EMULSO will ensure mixing, but if left overnight with no movement, we recommend stirring well before re-use. Bath life will be dependent on gross contamination and dilution effects, discard and renew as required.

CASTLE EMULSO is a non hazardous environmentally responsible option for Meat Industry applications, but as with any chemical product, simple OH&S precautions are advised. Care should be taken to avoid excessive contact with skin and eyes. If splashed, remove contaminated clothing and bathe affected areas thoroughly with water. If swallowed, give milk or water. DO NOT induce vomiting. For further information, consult CASTLE EMULSO Safety Data Sheet.

For maximum life cycle, CASTLE EMULSO should be stored in a cool place (<40°C) in its original sealed container.

### Fitness For Purpose:

- 1) An FFP - Fit For Purpose Statement is available for this product when used in an export meat facility.

**SHELF LIFE:** As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 12 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.