



## WHITE MINERAL OILS AND TROUGH GREASES

# BAKERY PRODUCTS

## FOOD-SAFE LUBRICANTS

Penreco® offers multiple FDA-approved options for the baking industry. From divider oils and pan oils to trough greases, we have solutions that keep your bakery running smoothly and effectively. With our commitment to safety, you can have confidence that our products will help you deliver the quality your customers deserve.

### Features

- Meets FDA limitation of 0.15% based on total weight of bakery products
- Non-caloric and easy to clean up
- Less likely to become rancid and develop odors compared to animal or vegetable oils
- GMO and BSE free
- Safe for Kosher, Halal and Vegan use
- Included on the TSCA Inventory

**penreco**®

138 Petrolia St., Kams City, PA 16041  
800.437.3188 ■ 724.756.1050 ■ [penreco@clmt.com](mailto:penreco@clmt.com)

To request a sample, visit [penreco.com](http://penreco.com).

# BAKERY PRODUCTS

## DRAKEOL® MINERAL OIL

The baking industry requires a highly refined white mineral oil to function as a release agent in various types of process equipment. A colorless, odorless, tasteless white mineral oil must be used in dough handling machinery where the oil comes in contact with the dough.

Multi-pocket, high-capacity dough dividers, and roll or bun machines require a white mineral oil which is free from other oils or adulterants, and free or nearly free from fluorescence. The application of oil to the pockets, hopper, chutes or knives of a dough divider and on roll machines serves the dual purpose of preventing adhesion of the dough and inhibiting rust formation.

- Drakeol products 7, 9, 10 & 21 are low viscosity oils and great for bread divider oil, bun machine oil, divider oil, blade lubricants, rust preventatives, and simple release agents
- Drakeol products 34 & 35 are heavier viscosity oils use with a K-head divider used to manufacture rolls, buns, and muffins due to the high-speed application
- Drakeol products 35 and 600 are suggested for pan oils based on their high smoke points for use to lubricate the pans in which bread is baked

## PRODUCT SPECIFICATIONS

	VISCOSITY		SPECIFIC GRAVITY ASTM D4052 @ 77 °F	FLASH POINT ASTM D92 (Typical)		POUR POINT ASTM D97 (Typical)	
	ASTM D2161 SUS @ 100 °F	ASTM D7042 CST @ 40 °C		°F	°C	°F	°C
Drakeol 7	65/75	10.8/13.6	0.8330/0.8610	369	187	-15	-26
Drakeol 9	80/90	14.2/17.0	0.8330/0.8610	391	199	-15	-26
Drakeol 10	102/115	19.0/21.9	0.8380/0.8640	407	208	3	-16
Drakeol 21	200/215	38.4/41.5	0.8530/0.8760	439	226	5	-15
Drakeol 34	370/410	72.0/79.5	0.8580/0.8720	478	248	5	-15
Drakeol 35	340/365	65.8/71.0	0.8640/0.8810	467	242	3	-16
Drakeol 600	515/625	99.0/120.0	0.8600/0.8780	507	264	11	-12

Manufacturing specifications are confirmed upon request.

*Penreco specializes in Niche Product Blending to meet customer or monograph (including, not limited to USP/NF, EP, JP, EU) specific requirements.*

### Product and Regulatory Information

- Kosher, Halal, and Vegan Certified
- The CAS number for all products listed above is 8042-47-5.
- See Safety Data sheet for additional health, safety and disposal information.
- All Drakeol products are inhibited with less than 20 ppm dl-alpha tocopherol (vitamin E).
- Test methods used are current USP/ASTM or validated Penreco equivalents.
- Meets the following FDA Regulations:
  - 21 CFR 172.878 for certain direct food applications
  - 21 CFR 573.680 for use in animal feed

*Divider oils must be of USP/NF quality, and meet the United States Title 21 Code of Federal Regulations Section 172.878 requirements with the associated limitations.*

# BAKERY PRODUCTS

## TROUGH GREASES

Penreco offers unique trough greases which can be applied to the interior of the bakery troughs, where they then act as a release agent, and permit easier transfer of dough following fermentation. Our trough grease may be applied via spraying equipment or manual methods.

Trough greases are used to coat dough troughs to keep the dough from sticking. Trough greases cling to the side walls of the dough trough more effectively than a mineral oil and will not drip or pool into the bottom of the trough.

## PRODUCT SPECIFICATIONS

	VISCOSITY		API GRAVITY ASTM D1298	POUR POINT ASTM D97°F	COLOR LOVIBOND	CONSISTENCY, USP/PENETRATION  D937 @ 77 °F
	ASTM D2161 SUS @ 210 °F	ASTM D2983 cPs @ 80 °F				
Spray Tro-Grees S		1000/2000	32.7	75/100	0.2	340/400
Spray Tro-Grees SM			31.7	80/110	0.8	340/400
Spray Tro-Grees SS	57.9 (typical)		32.1	95/110	0.3	270/330
Spray Tro-Grease 1			33.4	95/110	0.4	170/220

Manufacturing specifications are confirmed upon request.

### Product and Regulatory Information

- The CAS number for all products listed above is 8009-03-8.
- See Safety Data sheet for additional health, safety and disposal information.
- Meet the following FDA regulations:
  - 21 CFR 172.880 regarding direct food additives
  - 21 CFR 178.3700 regarding indirect food additives
  - 21 CFR 573.720 regarding animal food additives



**Formulating Lasting Partnerships**  
With Products Designed for Life