
# ROUNDTABLE

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**Moderator:** Ashlee Breitner, Business Unit Manager, Nonfood Compounds & Food Contact Material Compliance, NSF

### What do you view as the greatest challenge when it comes to educating food producers who are not currently using food grade lubricants in their operations?

d'Anterroches: It is important to change the mind-set of customers when they consider a change to food grade lubricants. Traditionally, many consider that performance is decreased and costs are increased. However, when switching to premium quality food grade lubricants, the reverse can be found. We look to assist our customers in increasing Overall Equipment Effectiveness at the point of switching over through a combination of lubricant performance and best practice lubrication techniques. We solve lubrication problems.

Finner: Raising the visibility of the added value a producer can gain by using high-performance specialty lubricants should be a primary focus. While H1-compliant (food grade) lubricants have gained wider acceptance, they are still not universally adopted in all industry segments, global regions or even all safety-critical operations. We need to dispel any misconceptions on their cost competitiveness and potential advantages over conventional lubricants, yet we also need to raise the bar on innovation and expertise required to meet specific customer or application challenges. We must establish and nurture closer industry relationships and set new benchmarks of lubricant performance.

Longhurst: With growing scrutiny on the industry from consumers, media and regulatory agencies, it's more important than ever for food processors to use food grade lubricants in their facilities to help reduce the risk of contamination and potential recalls. All PURITYTM FG food grade lubricants are registered with NSF, and are acceptable for use as lubricants with incidental food contact (H1). In addition, we need to create an understanding that not all 'food grade' lubricants are created equal. The lubricant credentials and quality of performance can vary significantly. Manufacturers need to be sure that they're selecting the best lubricant for the end application.

### How have changing regulations impacted your approach to formulating, producing, and marketing food grade lubricants on a global scale?

Finner: We have been dealing with changing regulations involving H1-compliant (food grade) lubricants for decades. The biggest difference today is that industry is finding common ground with NSF requirements, as well as Kosher and Halal standards. This is impacting international producers as well as regional food operations, and the range of H1-compliant lubricants is growing. Yet, use of H1-compliant lubricants still hasn't reached its full market potential. So, our approach has not changed. We continue to work with equipment designers to develop application-matched technologies, and we work with food producers to mitigate contamination risks with more effective options than conventional lubricants.

Longhurst: The food processing world continues to evolve and so do the standards for food protection. Although these changes benefit the industry, they can present challenges for lubricant manufacturers and food processors. Regulatory requirements can often be both country and region specific with respect to where and when food grade lubricants are necessary. As a manufacturer, we need to meet regulations on a global scale, and ensure that we are aware of new regulations as well as those that are in development.

d'Anterroches: Regulation is vital in the food manufacturing industry to protect consumers. Therefore it is essential and appropriate that these in turn pass on to key industry suppliers like ROCOL®. We have always worked to ensure that we surpass the most stringent of current

regulations to future proof our range of food grade lubricants for our customers. For example, being ISO 21469 registered is key to ensuring that our products are manufactured in a safe manufacturing environment to ensure that there is no possibility of cross contamination with complete traceability.

### What is your philosophy when it comes to enhancing food safety practices?

Longhurst: At Petro-Canada Lubricants, our goal is to ensure that the food grade lubricants we offer fit into the food safety schemes of our customers and that we are producing the best possible lubricants for each specific application. The purity, quality and type of the base oil used in formulating a lubricant can have an effect on how the lubricant will perform, which is why we formulate our PURITY™ FG Lubricants from crystal clear 99.9 per cent pure base oils – among the purest in the world. Petro-Canada Lubricants blends these highly pure base oils with high performance additives to deliver exceptional performance. We continue to drive innovation, resulting in products like PURITY™ FG with MICROL™. MICROL Preservative protects the lubricant from deterioration, fouling and odour caused by micro-organisms.

d'Anterroches: We believe in best practice. Our manufacturing facility has been accredited with ISO 21469 since 2011 ensuring that our food grade lubricants are formulated, manufactured and supplied both safely and hygienically using dedicated equipment and maintaining best manufacturing practices. Our ROCOLcare® lubrication management package actively promotes best practice in the storage, handling and application of food grade lubricants in our customers' facilities. Additionally our lubrication service engineers are SAFE CONTRACTOR® trained for the food manufacturing industry, so that they perform their task in our customers' facilities in the safest manner possible.

Finner: We openly invite problem-solving collaboration – backed by consistent product quality and broad technical support – to demonstrate our standing commitment to assisting food and beverage producers in their continuous improvement efforts for product, process and packaging safety. Yet, as a supplier of premium-performance H1-compliant lubricants, our role in influencing safety practices is limited. We can provide the right lubricant for a given application, but we cannot control the choice of machinery, the training of personnel, or even the maintenance practices and schedules followed. However, we can support an operation's HACCP initiatives with properly formulated, more reliable and longer-lasting products.

### From your perspective, are most food producers more concerned about meeting regulatory / inspection requirements, or brand protection for their products, or is it a combination of both?

d'Anterroches: Historically, food manufacturing companies have chosen food safe lubricants in limited applications due to regulatory requirements. However, they now see the benefits of using food grade lubricants on a wider basis and understand that by using them they are increasing food safety across their entire facilities. Brand protection is an ever increasing concern when it comes to food safety as brand damage has a potentially far greater cost to a business than the cost of using food grade lubricants in all applications. The food grade lubricants choice is a minimal cost option to eliminate one potential risk of brand damage.

Finner: Cost is a primary driver for both business and technical decision-makers, impacting every facet of the operation from raw materials through production to maintenance. Certainly, meeting regulatory and inspection requirements is a top concern. Yet so is diligent protection of one's brand image. No one in the industry can afford a recall or production halt, escape the negative publicity such an event can ignite, or quickly recover market share once such damage has occurred. So, cost is at the bottom line for striving to meet regulatory requirements, but also for brand protection. Each is equally important.

Longhurst: Food manufacturers are concerned with meeting regulatory requirements, but not at the expense of lubricant performance. Although regulations and standards continue to evolve, so do the harsh operating conditions in today's food processing plants. Food producers need lubricants that withstand challenging environments including contamination from by-products, wide operating temperatures and non-stop production schedules. Petro-Canada Lubricants' full line of Plant Tough Food Safe PURITY™ FG lubricants are specially formulated to meet and/or exceed food and safety regulations while providing industrial strength protection in even the most severe operating conditions.

### What new opportunities and emerging applications do you see on the horizon for H1 Food Grade Lubricants?

Finner: A combination of factors will positively grow the use of H1-compliant lubricants; this is especially true for premium-performance synthetics such as those that we and other specialty lubricant suppliers provide. One factor is the global economy in which international and regional food producers alike can thrive. Another is the borderless mandate for unquestioned food safety and quality. Recalls for lubricant contamination in foods have often involved mineral oils or other industrial lubricants. We see growth for special-purpose, H1-compliant lubricants as OEMs specify them for warranty protection and more producers worldwide strive to safeguard operations with advanced lubricant technologies.

Longhurst: With mandates such as the Global Food Safety Initiative on the rise, we see food manufacturers changing their way of thinking to get ahead of the curve in providing both greater protection as well as greater transparency for consumers. Many are going beyond today's standards and mandating that food grade lubricants be used exclusively in both their own, and their suppliers' operations. This has led to food safety programmes that go further back in the food supply chain and could lead to some non-traditional uses and approvals for food grade lubricants.

d'Anterroches: As a long term player in the food grade lubricants market (we developed and launched FOODLUBE® in the early 1990s), we have already pushed the boundaries of lubrication performance for NSF H1 food grade lubricants. However, we do not rest on our laurels, our fully equipped research, development and testing laboratories are continuously working on new projects that push these boundaries further with both NSF H1 and 3H food grade lubricants. We see the development of packaging and application opportunities, such as our unique and innovative DETEX™ metal detectable plastic components, as vital next steps to assisting our customers in maintaining the highest levels of food safety.