



LUBRICANTS FOR THE FOOD INDUSTRY

COGELSA[®]
EFFICIENT LUBRICATION



More than **100** years

providing efficient solutions for industrial lubrication



COGELSA a company that develops, manufactures and markets high-tech lubricants and greases, was founded over 100 years ago in Barcelona, Spain.

Over these years, the company has gained vast experience in different fields of industrial applications.

It works closely with various additive suppliers and research institutes to learn about the latest technologies, allowing the R&D teams to formulate state-of-the-art speciality lubricants.

COGELSA is present in more than 30 countries around the world through its wide distribution network, from Asia to Europe, Africa and America.

COGELSA offers a high level technical service to advise on the product that should be used, as well as to follow up the performance of the product in situ with periodic laboratory analyses that allow a long life cycle.

We supply lubricants and grease to major multi-national companies that have the highest requirements with regards to the stability and performance of products.

We will be happy to be your technical partner and help you develop your business so you can focus on your proposal for added value.

Allow **COGELSA** to take care of your industrial fluids!



COGELSA has specific production reactors destined to products for the food industry. The company is continuously investing in new facilities and expanding its production capacity.

COGELSA has a complete range of services for the application of its oils and grease in the food industry:

- Friction tests, which provide information on friction temperature and coefficient, to compare the lubricity of fluids.
- Compatibility studies with different components.
- Analysis of the lubricants in use to determine their condition.
- Analysis of soluble fluids to guarantee their optimum operating condition.

COGELSA can also provide other relevant data such as surface tension and various key parameters of their fluids, for their perfect monitoring.

We have focused on the development of special fluids for applications in the food industry taking into account the latest regulations and market trends.

APPROVALS AND CERTIFICATIONS



The food, beverage, cosmetics and pharmaceutical production industry must select the appropriate products not only for their operating requirements, but also to meet regulatory requirements.

With regard to lubrication, the most efficient solution is the use of lubricants and greases that are approved for food contact according to the classification system established by the USDA.

COGELSA has a wide range of products approved by the certification body NSF International.



COGELSA has obtained the Halal certification for the products that make up the wide range of lubricants, vaselines and greases suitable for contact with food from the Halal Institute.

With this certification, **COGELSA** takes an important step to help companies in the food sector to meet the requirements of the Muslim market throughout the manufacturing and handling process of their products, following the strict criteria of that community and with full Halal guarantee.

To ensure that the products offered by **COGELSA** comply with the requirements of Halal regulations, the Institute has audited most of the ISO 9001 processes (R&D, Purchasing, Production, Storage, etc.).

Our certification refers to the field of food, which although vast, in our case has an effect in:

- No pork derivatives.
- No ethyl alcohol.
- No animal products slaughtered in a non-Halal way.
- Ensuring that Haram products do not come into contact with food products.














Laboratory with about 500 m² with 7 technicians. This is used for research, development and quality assurance purposes.







Ability to design and formulate tailor-made lubricants to meet the new demands of the latest industrial applications.




OILS AND VASELINES

PRODUCT	APPROVAL AND CERTIFICATION	VISCOSITY ISO VG (CST AT 40°C)	DESCRIPTION AND APPLICATIONS
ULTRA ATOX 32 / 46 / 68 / 100 / 150 / 220 / 320 / 460		32 / 46 / 68 / 100 / 150 / 220 / 320 / 460	White oils with additives for the lubrication of bearings, hydraulics, slideways, gears, circulation systems and compressors. Meet the requirements of the standards: ISO 6743/4-HM. DIN 51524-Part 2 HLP. DIN 51517-Part 3 CLP. DIN 51506-VD-L. Certified by NSF as H1 – suitable for accidental food contact.
ULTRASYNTH ATOX 32 / 46 / 68 / 100 / 150 / 220 / 320 / 460 / 680		32 / 46 / 68 / 100 / 150 / 220 / 320 / 460 / 680	Synthetic oils for long lasting high-performance lubrication for bearings, hydraulic systems, pumps, chains, gears and compressors. These oils exceed the requirements of standards ISO 6743/4 - HM. DIN 51524 - Part 2 HLP - DIN 51517 - Part 3 CLP - DIN 51506 - VD-L. Certified by NSF as H1 – suitable for accidental food contact.
ULTRA VBA 46 / 68		46 / 68	Multifunctional lubricants with vegetable-based bases, suitable for incidental food contact (NSF H1), totally free of hydrocarbons and biodegradable. Specials as hydraulics for vegetable oil mills. Quality level DIN 51524 Part 2 HLP / DIN 51517 Part 3 CLP.
ULTRATEF H1		100	Multipurpose oil with PTFE for lubrication of open mechanisms in the food industry. NSF approved as H1 for incidental food contact.
ULTRA CS 200 H1		200	It is especially formulated for the lubrication of high-speed canning machine mechanisms. Due to its high stability and minimal residue formation, it ensures correct lubrication under the most demanding operating conditions. Applicable in machinery that presents a risk of contamination of the product with the lubricant.
ULTRASYNTH FGT 150		150	Special synthetic oil for lubricating bearings and gears under high loads in the food, beverage, pharmaceutical and cosmetics industries. Low coefficient of friction. Meets standards: ISO 12925 - CKB, CKC, CKD / DIN 51517 Parts 1,2 and 3 - C, CL and CLP. Certified by NSF as H1 - suitable for incidental food contact.
ULTRACHAIN FG 220		220	Ester based synthetic oil for chain lubrication with operating temperature up to +250°C. Certified by NSF as H1 – suitable for accidental food contact.
ULTRALUBE P-6		32	Synthetic base oil for lubricating chains, guides, cams and other open mechanisms at low temperatures (down to -50°C). Prevents the formation of crystals at low temperatures that can be projected on processed foods. Approved by NSF as H1 for accidental food contact.
FARMOL 22 / 33 / 55		15 / 32 / 68	Medicinal-grade white oils suitable as lubricants and auxiliary products in food processing, cosmetics and pharmaceuticals, etc. DAB 10 and FDA 178.3620 (a) quality level. Certified by NSF as 3H - suitable for direct contact with food.
FARMOL NL		22	White medicinal oil with the same uses as Farmol 22 but not classified as dangerous by aspiration, thanks to its viscosity greater than 20.5 mm ² /s.
ULTRAFARM 40		40	Medicinal white oil stabilized with antioxidant, special for dough dividers in bread industry, as a release agent and auxiliary product. Quality level FDA 178.3620 (a), FDA 172.878. Certified by NSF as 3H - suitable for direct contact with food.



OILS AND VASELINES

PRODUCT	APPROVAL AND CERTIFICATION	VISCOSITY ISO VG (CST AT 40°C)	DESCRIPTION AND APPLICATIONS
ULTRAFARM VDP-E		32	Vegetable oil with additives, especially for divider-weighers in industrial bakeries. High resistance to heat and oxidation. Certified by NSF as 3H - suitable for direct contact with food.
ULTRASIL CUT 300		1	Food grade emulsion of silicone for lubrication and refrigeration in low severity metalworking operations.
WHITE OIL FILANTE		-	Solid, medicinal-grade vaseline suitable for cosmetic and medicinal use, and as a lubricant in the food industry. DAB 10 and FDA 178.3620 (a) quality level.
ULTRATERMIC P-6		32	Heat transfer fluid of synthetic base for closed circuits where a food grade product is required. Operating temperature up to 315°C. NSF H1 and HT1 certification.







LUBRICANT GREASES

PRODUCT	APPROVAL AND CERTIFICATION	NLGI CONSISTENCY	DROPPING POINT (°C)	DESCRIPTION AND APPLICATIONS
ULTRAGREASE BETA 2		2	140	Synthetic food grade grease for low temperature applications. Operating temperature from -60°C up to 110°C. NSF H1 certification.
ULTRAGREASE ATOX 2		2	Infusible	Food grade high performance grease with synthetic base and PTFE. Working temperature up to 160°C. Especially for can closers, washing plants, packaging and points exposed to the action of water and steam. NSF H1 certification.
ULTRAGREASE ALFA 2		2	Infusible	Synthetic grease with PTFE. Exceptional adherence and resistance to water and steam. Working temperature: 200°C. Pellet presses, sterilizers, can closers, etc. NSF H1 certification.
ULTRAPLEX FG 00 / 0 / 1 / 2		00 / 0 / 1 / 2	- / 210 / 230 / 250	Food grade aluminium complex greases for lubrication of points with possible incidental food contact. High protection in front of wear, high loads and corrosion. Operating temperature from -20°C up to 150°C. NSF H1 certification.
ULTRAPLEX FG 462		2	250	Food grade aluminium complex grease for the lubrication of lubrication points with the possibility of incidental food contact. Very high adhesion and water resistance, high protection against wear, high loads and corrosion. Operating temperature -20°C to + 150°C. NSF H1 certification.
ULTRAPLEX CSFG 460 / 462		0 / 2	300 / 300	Calcium sulphonate greases with a high viscosity semi-synthetic base oil for lubricating mechanisms exposed to high loads and temperatures, water and humidity. NSF H1 certification for incidental food contact.
ULTRAGREASE TOP 1 / 2		1 / 2	- / -	Grease with fluorinated base and PTFE thickener special for lubrication in extreme conditions. Operating temperature from -20°C to up to +260°C. Resistant to solvents and almost all chemical products. Food grade NSF H1 approved. High load carrying capacity.

DEGREASERS

PRODUCT	APPROVAL AND CERTIFICATION	FLASH POINT (°C)	DESCRIPTION AND APPLICATIONS
ULTRADEG 65		> 61	Solvent-based cleaner featuring effective detergency of oils, greases and other carbonated residues. Fast evaporation, not flammable. Does not leave residues, chlorine-free.
STANDARD CLEAN FC-5		> 100	Solvent-based cleaner featuring effective detergency of oils, greases and other carbonated residues. Slow evaporation, not flammable. Does not leave residues, chlorine- and VOC-free.

SPRAYS

PRODUCT	APPROVAL AND CERTIFICATION	VISCOSITY ISO VG (CST AT 40°C)	DESCRIPTION AND APPLICATIONS
ULTRA CWF 1500 SPRAY		1.500	A synthetic spray lubricant with PTFE for lubricating open points in hard working conditions. NSF approved as suitable for incidental contact with food (H1). Chains, cables, guides, cams and other mechanisms in the food and beverage industry.
ULTRAGREASE TF SPRAY		Grease NLGI 2	Food grade tefloned grease in spray. High resistance to water, steam and high temperatures (peaks up to 200°C). NSF H1 certification for incidental food contact.
ULTRATEF H1 SPRAY		100	Food grade tefloned lubricant with good adherence and penetration properties. For chains, cables, guides, etc. at peak temperatures up to 150°C. NSF H1 certification for incidental food contact.
ULTRA MULTI FOOD SPRAY		15	Multipurpose penetration oil with excellent rust dissolving properties, high penetration and lubricating capacity. NSF H1 certification for incidental food contact.
ULTRADEG 65 SPRAY		1,0	Solvent-based cleaner featuring effective detergency of oils, greases and other carbonated residues. Fast evaporation, not flammable. Does not leave residues, chlorine-free.
SILICON SPRAY		220	Silicone aerosol specially formulated to use as a mould stripper for plastic material, antiadhesive for welding and as a polisher. NSF H1 certification.

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