# Proterra FOODCARE-OIL GE 11077



### >Product description

Proterra FOODCARE-OIL consists to over 99 % of renewable raw materials and contains neither siccatives nor animal components. This oil is a solvent-free, odour-neutral plant oil with a light inherent colour and good lightfastness. The dried surface is dirt and water resistant and has good chemical and mechanical resistance. It superb natural effect accentuates the exclusive colour depth and texture in wood. Given its natural raw materials, it is particularly suitable for the surface treatment of wooden objects that come into contact with food, e.g. kitchen work surfaces, chopping boards or fruit bowls, as well as for use on children's toys. **The material meets EN 71-3 (2014-12) and the provisions of the German Food and Feed Code (LFGB) as well as Council Regulation (EC) No. 1935/2004 and having passed the sensory tests it is therefore also suitable for direct contact with food and animal feed.** 

### >Areas of application

Universal use in decorative interior design for surfaces that are to obtain a natural surface treatment, are exposed to normal to medium use and have direct contact with food. Above all for kitchen work surfaces, chopping and breakfast boards, fruit bowls and other food storage containers made of wood as well as toys and the like.

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>Surface	Prebar	ation

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Surface preparation	For the initial treatment of woods, correctly, sand and remove dust from the dry wood.
Substrate sanding grits from-to	120 - 320
Comments on sanding	The raw-wood sanding must be adapted to the required application quantity; the lower the application quantity, the finer the sanding grit (up to grit 240 when buffing). Ensure that the edge sanding and surface sanding are even. The sanding quality is crucial in ensuring a good quality of the final coat!
>Finishing	
Finishing	Ability to top coat: possible with another coat of the same product or with suitable colourless materials; see section "Special information".
>Times	
Working Temperature Range	10 - 30 °C
conditions of transport	frost-free - up to a maximum of 35 °C
Drying	16 h / 20 °C
Stackable after	Immediately after regular application the oil and wiping-off the surplus.
Complete drying	7 d / 20 °C

## >Application

Application
Dipping
Dipping
Spraying
Wiping with a cloth

#### >Processing instructions

Rub it in using a fine sanding fleece, allow absorption for 5 - 10 min and then remove the excess using a cotton cloth. Impregnated cotton clothes can be washed at 60 °C after use using regular household detergents.

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#### >Technical data

Proportion of renewable raw mate als %	ri- 100
Flow time (+/- 15 %)	28 s / DIN 53211 - 4 mm
Appearance	colourless
Density series kg/l	0.92
Yield per coat	46 - 184 m²/l
	The spreading rate is heavily dependent on the type of application. The specifications relate to a liter of ready-for-use product, if necessary includ ing hardener and thinner.
Giscode	Ö10+
Form of delivery	fluid
Non-volatile content series %	100
VOC EU %	0 %
VOC FR	A+
Working Temperature Range	10 - 30 °C
Storage temperature	10 - 30 °C
Shelf life in weeks	52
conditions of transport	frost-free - up to a maximum of 35 °C
Working temperature	20 °C
Number of coats (max)	2
Amount per layer (minimum)	5 g/m²
Amount per layer (max)	20 g/m²
Total application volume	20 g/m²

## >Ordering information

Order number	Gloss level 60° (Gloss)	Container Size
GE 11077	-	1 l, 3 l, 25 l

#### >Equipment cleaner

Order number	Product description	Container Size
OV 1200	Special thinner	1 l, 3 l, 5 l, 25 l

#### >Particular instructions

The oiled surface must be stored for at least 1 week at 20 °C and with adequate air circulation prior to contact with food and animal feed.

#### >Sample process

Fruit bowl, olive wood sanded according to instructions with dust removal.

Apply 1 x circa 10 - 20 g/² FOODCARE-OIL GE 11077 using a fine sanding fleece and rub it in.

Remove the excess with a cotton cloth after absorption for 5 - 10 min at 20 °C room temperature.

The surface should appear dry; otherwise there may be issues with thorough drying.

A second coat of oil can be applied after 16 h at 20 °C room temperature, or the piece can be packaged. The oiled surface must be stored for at least 1 week at 20 °C and with adequate air circulation prior to contact with food and animal feed.

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## >General information

Materials with oxidative drying: a skin can form on the surface in containers, mainly opened containers. This should be removed prior to use. Low temperatures, increased ambient humidity, inadequate air exchange and wood contents that inhibit drying can extend the oil's drying time.

The risk of spontaneous combustion means that coating substances generating heat during drying (oxidative drying oils) and coating substances forming highly flammable deposits may not be applied in the same spray booth without further precautions (see BGR 500, section 3: Handling different coating substances). Cotton cloths, cardboard and paper saturated with oil pose a risk of spontaneous combustion due to heat accumulation. They should therefore be spread out in the air to dry before being disposed of. Even oil-saturated wood dust is prone to spontaneous combustion; as a precaution please do not dispose of it in sealed containers and, where possible, do not use the spray booth for sanding. The oil itself does not combust spontaneously.

The necessary cleaning, care and refresh intervals should be matched to the number of layers of oil applied and the nature and intensity of use. The material properties have been tested on commonly available woods, such as oak, beech, etc. Resins in softwoods, coloured woods and exotic or unusual wood species can result in delayed drying and optical impairments. Please therefore check for suitability prior to use on such woods. Please also note that oils, like almost all natural materials, change colour over time under the influence of light and heat. Their colour can alter both under the influence of light (e.g. the sun's UV rays, etc.) and due to light deprivation (yellowing at absence of light, e.g. beneath tablecloths, carpets, cabinets, etc.). This can become particularly apparent on brightly pigmented substrates. Oiled surfaces have a distinctive odour. This diminishes in a matter of days with progressive drying.

Test standard / basis	Testing labora- tory	Mark	Report	No.
Toy safety DIN EN 71-3 (2014-12)	HESSE	Resserves Repruit		
Food contact under the LFGB (German Food and Feed Code) and EC Regulation 1935/2004.	SGS INSTITUT FRESENIUS	SGS FRESENIUS	Test report	3728676
Saliva and sweat resistance according to DIN 53160 Parts 1 and 2: no discolouration (Level 5)	HESSE	Resse-QA Seprift		
Product meets the requirements of sol- vent based paints and coatings regulation - ChemVOCFarbV (German ordinance on sol- vent-based paints and varnishes) - according to the national implementation of 2004/42/ EG ("Decopaint Directive ").	HESSE	ChemVoC FarbV Decopaint fähig		

### >Particular properties and/or testing standards

Our technical information is continually adapted to keep up to date with the latest technology and statutory regulations. The indicated values are no specification, but typical product data. The latest version is always available online at www.hesse-lignal.de or talk to your local account manager. This information is for advice and is based on the best knowledge available and careful research in line with the current state of the art. This information cannot be held as legally binding. We also refer you to our terms and conditions of business. Safety data sheet is provided in accordance with EC regulation no. 1907/2006.