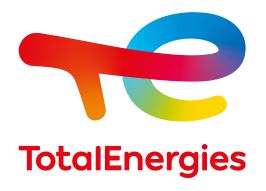


Bakery industry

High performance industrial lubricants

Ensuring food safety to maximize productivity









WITH MORE THAN

80 YEARS

OF EXPERIENCE,

Our teams are committed to helping

you get more from your equipment

The benefits offered by **TotalEnergies** Lubrifiants



NEVASTANE WAS DEVELOPED TO MEET THE SAFETY REQUIREMENTS OF MAJOR AGRIBUSINESS PLAYERS

FOOD INDUSTRY LEADING STANDARDS FOR QUALITY, HYGIENE AND TRACEABILITY, OUR NSF CERTIFICATIONS ARE:



- NSF ISO 21469: Certified factories. All production is therefore carefully monitored and audited to guarantee the highest levels of safety:
- Formulating review.
- Product testing.
- Traceability and verifications.
 - Annual independent audit of our facility and products.

Rationalization, TCO approach



Nevastane also guarantees:







TotalEnergies lubricants, giving you that extra support!

Technical assistance

Present in more than 160 countries, our experts are always by your side ready to support you:

Based on the expertise of our engineers, Lublnsight maintenance planner enables you to:





Identify the Critical Lubrication Points



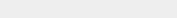
Product recommendations, optimizations, best practices for usage and storage.





LubInsight

maintenance planner optimized maintenance software for your **lubricants**





Increase efficiency and savings of your maintenance operations



Guarantee quality and safety through documentation management and tracking of critical points.



Monitor your lubricant analysis and parameters with one single tool.

LubAnac

With LubAnac Indus, our preventive and corrective oil analysis solution, you can:



Reduce your operating costs.



Optimize drain intervals and **extend** the lifetime of your machines



maintenance operations to perform them at the best time



Improve the reliability and performance of your equipment.









for optimum reliability,

especially during harvest.

PERFORMANCE.

GRASP YOUR

INDUSTRIAL







A complete offer with specific high-performance products for all applications in bakery industry.

Nevastane and Finaturol range have been developed to comply and exceed the highest requirements of food safety.













MIXING

Your challenges

- Guarantee that your equipment is reliable and always available, especially during harvest.
- Use state of the art lubricants to extend equipment lifetime and reduce shutdowns.
- Maximize food safety by following HACCP best pratices and using NSF H1 products.
- Find an experienced partner who will accompany you throughout the entire process.

Our solutions

• Efficient in every food processing applications, the Nevastane and Finaturol ranges protect your equipment no matter how severe the conditions are (extreme temperatures, heavy loads, exposure to water and food).

Bearings Special advantages

• 100 % synthetic PAO

Special advantages

Excellent performance at very low temperature,

Excellent performance at very low temperature,

Exceptional demoulding performance in every case
 Excellent thermal stability
 Significant reduction of oil consumption

FREEZING

· Ready for use, without preheating

- A full range of **NSF H1** and **NSF 3H** registered lubricants adapted to all applications in food industry.
- International network of subsidiaries ensuring local technical support and a robust supply chain that maximizes worldwide product availability.

			Regular	High speed		
	Products		dividers	dividers		Special advantages
Dough dividing & rolling*	Finaturol D	6	***	***		Exceptional protection of knives against wear Significant reduction of oil consumption Improved dough size precision even at very high speed MECATHERM, BENIER, WP HATON specifications
	Finaturol K2	6	**	*		• Excellent protection of knives against wear • BENIER, WP HATON specifications
	Products		Chains and conveyors	Gearboxes	Bearings	Special advantages
Proofing & cooling	Nevastane SY	6	***	***		 Exceptional moisture handling capability Excellent rust and corrosion protection 100 % synthetic PAG*
	Nevastane SH	6	*	***		 Significant extension of oil drain intervals 100 % synthetic PAO Viscosity 32 to 100
	Nevastane XS	9			***	Excellent resistance to moisture Excellent rust and corrosion protection
	Products		Oven chains	Gearboxes	Oven bearings	Special advantages
Cooking	Nevastane SY	6	***	***		Exceptional thermal stability Excellent penetrating capabilities Minimize carbonate residues on chains 100 % synthetic PAG*
	Nevastane XS	9			***	• Exceptional thermal stability





• Performance: Optimal: ★ ★ ★ • High: ★ ★ • Standard: ★





Today's industrial bakeries must operate their plants at peak efficiency, producing a wide variety of products while complying with increasing quality and safety standards. This requires very flexible baking lines which are exposed to the following extreme field conditions:

- → presence of baking dusts and residues,
- → high temperature in ovens,
- → high moisture levels during proofing,
- → very low temperature in freezing tunnels.

We help you to achieve your production targets while maximizing food safety, with our Nevastane H1 lubricants for incidental contact. Our products are specially formulated for your applications and they meet the requirements of the major equipment manufacturers.

Additionally, for dough dividing and demolding operations that involve a direct contact of the lubricant with the dough, we recommend our Finaturol vegetable release agents, developed in compliance with specific regulations and classified as 3H by NSF.



Nevastane lubricants guarantee:













Nevastane is an outstanding range of H1 Lubricants that covers every food processing application. Please ask fot the Nevastane complete catalogue.

Finaturol

NSF 3H Lubricants / Vegetables oils

Finaturol vegetable release agents guarantee:









Edible Approved vegetable by French oils and food additives

Products	Base Aplications	Applications
Finaturol K2	Colza Oil	• Excellent protection of knives against wear BENIER, WP HATON specifications
Finaturol D	High Oleic Sunflower oil	Applications for high temperatures and very stable Exceptional protection of knives against wear Significant reduction of oil consumption Improved dough size precision even at very high speed MECATHERM, BENIER, WP HATON specifications
Finaturol HT SP	Sunflower oil with Release Agent	Natural cire with anti sticky properties - good to unmolding Exceptional demoulding performance in every case Excellent thermal stability Significant reduction of oil consumption Ready for use, without preheating



A major player

With our production, supply chain and commercial presence in more than 160 countries, we deliver a full range of lubricants.

Support and partnership

Thanks to local technical presence, we provide a high level of service to optimize your Total Cost of Ownership.

References & OEMs

TotalEnergies Lubrifiants cooperates with equipment manufacturers to create high-technology products for optimal performance and production of your machinery.

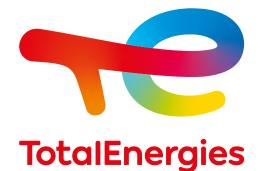
good reasons for choosing **TotalEnergies** Lubrifiants

Innovation & Research

TotalEnergies Lubrifiants invests in biotechnologies to find the most suitable components to reach energy efficiency through formulations designed in our Research Centers.

Quality and environment

TotalEnergies Lubrifiants ISO 9001 and 14001 certifications are the guarantee of a long term commitment to quality and environment. From the initial design stage, our R&D teams seek to develop products that minimize toxicity risks and environmental impact.







lubricants.totalenergies.com



Safety Data Sheets are available at ms-sds.totalenergies.com





TotalEnergies Industry Solutions