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Health Products
and Food Branch

Direction générale des produits
de santé et des aliments

Bureau of Chemical Safety
Food Directorate, Health Canada
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March 2, 2015

Our files: IS14120804/05

Pat McCue
Slide Products Inc.
430 S. Wheeling Rd.
Wheeling, IL 60090
USA

Dear Pat McCue:

**RE: Econo Spray 1 Mold Release (40510C)
EconoMist Mold Release (41612N)**

This is in reference to your e-mail of December 8, 2014, seeking our comments on the acceptability of the subject products for use as lubricants with incidental food contact in food processing establishments.

Based on the information submitted, we can advise that we see no reason to object to the composition and use of the subject lubricants in food processing establishments, provided that:

- a) they are used on equipment or machine parts where contact of the lubricant with food is only **incidental**;
- b) they are used in the minimum amount required to achieve their intended technical effect;
- c) if they are used as release agents, the residue of dimethylpolysiloxane do not exceed 10 ppm in food, as regulated as release agent under the *Food and Drug Regulations* and the *Marketing Authorization for Food Additives That May Be Used Other Generally Accepted Uses* (<http://www.hc-sc.gc.ca/fn-an/securit/addit/list/8-other-autre-eng.php>);
- d) if they are used as release agents, the dimethylsiloxane complies with the specification set out in the latest edition of the *Food Chemical Codex*, and all other components of the preparation are of suitable food grade quality;
- e) prior to application (spraying) of the product in food handling areas, all food as well as any food contact surfaces, should either be removed from the vicinity or otherwise protected from the spray;
- f) they are used under **well-ventilated conditions** in the plant where there will be no accumulation of chemical vapours in food processing areas; and
- g) should the products be used as anti-rust films on the equipment, they must be effectively washed from the surfaces prior to re-use of the equipment, as required to leave the

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surface effectively free of any substance, which could be transferred to food being processed.

We recommend the following changes on the labels of the subject products:

- A listing of the major active ingredients should be added under “Ingredients” or “Contains”.
- A cautionary statement for lubricants with incidental food contact such as “Do not add directly to food” should be added under “Direction for use”.
- The statements such as “*Food-approved lubricant*” and “*Food-grade lubricant*” may be deleted from the labels of these products, as they may be misleading at the user level, and suggest that these products could be added directly to food. These statements can be replaced by the function and specific intended uses of the products as lubricants with incidental food contact.
- A food plant use statement such as “For Food Plant and Other Industrial Use Only” should be added to the labels.

For more information on regulations and guidelines for incidental additives submissions, you can visit Health Canada’s website at: http://web.hc-sc.gc.ca/fn-an/legislation/guide-ld/guide_incidental_addit_indirects-eng.php

Please use our reference numbers **(IS14120804/05)** in any future correspondence regarding the subject products.

We trust that the foregoing will be of use to you.

Yours truly,



Elena Emelianova, Ph.D.
Scientific Evaluator
Food Packaging Materials and
Incidental Additives Section
Chemical Health Hazard Assessment Division