



By Appointment to Her Majesty Queen Elizabeth II  
Manufacturers of French Polishes, Stains and Wax Polishes  
John Myland Limited, London

# MYLANDS

ESTABLISHED LONDON 1884

## PRODUCT DATA SHEETS FOOD SAFE OIL

<b>General</b>	Mylands Food Safe Oil is a colourless, odourless and tasteless oil for internal use.					
<b>Product Codes</b>	<b>Product</b> Food Safe Oil	<b>Product Code</b> 09 779 9149				
<b>Technical Data</b>	Food Safe Oil is a low viscosity paraffin oil, also known liquid paraffin, white oil or mineral oil. It is tasteless, odourless and does not come from an organic source so cannot go rancid, making it suitable for use on items such as chopping boards, butcher's blocks and turned bowls or containers which come into contact with food. It is also suitable for use in the French Polishing Trade as a lubricant because it will not polymerise, hardening on the surface or add unwanted sheen so can be worked off more easily unlike the traditionally used Raw Linseed Oil.					
<b>Application</b>	<p>Always test on a small offcut or inconspicuous area to check you are happy with the finish before oiling the whole article. If working on a previously coated surface remove the old coating with either Mylands Special De-Waxing Solution (for oil and wax finishes) or paint and varnish remover (for lacquer finishes).</p> <p>Clean, dry and sand the timber – ensuring all dust is removed.</p> <p>Apply a thin coat Food Safe Oil first using a clean, lint free cloth, work this into the surface and leave to sink in for 6 hours. If needed, after 12 hours you can then abrade back with 320 grit finishing paper (201533132/46) and apply another thin coat, further coats can be applied depending on the absorbency of the substrate but 2 should be sufficient.</p> <p>If using as polishing lubricant, a few drops applied to the surface of the rubber should be sufficient to help with the application of Shellac Polish once the surface becomes tacky. It can then be worked off with a small amount of white spirit in preparation for the final coat of polish or spiriting off.</p>					
<b>Drying Time</b>	<p>Drying time is dependent on temperature, humidity and humidity, ideal temperature being 20°C.</p> <table border="0"> <tr> <td>Touch Dry</td> <td>Approximately 6 hours</td> </tr> <tr> <td>Sanding/Recoat time</td> <td>Approximately 12 hours</td> </tr> </table>		Touch Dry	Approximately 6 hours	Sanding/Recoat time	Approximately 12 hours
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<b>Coverage</b>	The coverage will depend on the type and absorbency of the substrate, but should be an average of 10 – 12 m <sup>2</sup> per litre.					
<b>Thinners</b>	Thinning is not necessary due to the high viscosity nature of the oil.					
<b>Equipment Cleaning</b>	Use White Spirit (Product Code: 09 899 9262).					

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For further information visit our website [www.mylands.com](http://www.mylands.com) or contact us: +44 (0)208 670 9161 [sales@mylands.com](mailto:sales@mylands.com)

## PRODUCT DATA SHEETS

### FOOD SAFE OIL (CONT).

<b>Maintenance</b>	<p>Clean oiled surfaces with a damp cloth and mild detergent.</p> <p>Do not soak item in water or wash with bleach as these can warp and stain the surface of the wood.</p> <p>If surface is beginning to show signs of wear i.e. cutting marks or scratches, gently abrade back with 320grit finishing paper, and re-apply up to two layers of Food Safe Oil as in the manner before. This can be done as and when wear shows or every 2 weeks or monthly for optimum use.</p>
<b>Packaging</b>	<p>Mylands Food Safe Oil is available in the following sized containers: 500ml, 1litre, 2.5litre, 5litre, 25litre.</p>
<b>Physical Constants</b>	<p>VOC level: Zero.</p>
<b>Storage</b>	<p>Store at temperature of above 5 °C</p> <p>Always replace container lid, otherwise the oil could deteriorate.</p>
<b>Health and Safety</b>	<p>Refer to Mylands Food Safe Oil MSDS before use.</p> <p><b>Rags used for Food Safe Oil should not be left rolled or screwed up as they can spontaneously combust. Either spread out to dry or put in a container with water.</b></p>