

SUPPLIER | PROFILES

Special Advertising Section

Keystone Lubricants



Keystone's Nevastane® Food Grade Lubricants

Keystone has been a supplier to the food processing and beverage industry for over 80 years.

Nevastane® products may be used as a lubricant or anti-rust film on equipment and machine parts as well as in hydraulic systems, gear boxes, bearings and drives for incidental contact with food.

In 1925, Keystone registered the trade name "Nevastane"™ to denote a family of lubricants formulated from ingredients meeting FDA regulation 21 CFR 178.3570. All Nevastane® products are NSF registered H-1, for incidental contact with food or beverages. The NSF Nonfood Compounds registration program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements for appropriate use, ingredient review and labeling verification. NSF registration letters are available from the NSF.org website for each Nevastane® product.



Food processors are confronted with a variety of applications requiring "food grade" oils for incidental contact. Frequently, a food plant uses straight non-fortified white oils. Nevastane® oils and greases contain special anti-wear or extreme pressure additives to extend their usefulness.

Every Nevastane formula is HACCP-compliant, and "Star-K" Kosher pareve approved, including our synthetic, semi-synthetic, mineral base, gear lubricants, system cleaning oils, greases and seamer lubes, along with our unique SafeGard® sprays. Nevastane® products consider safety in regard to operations, human health, and respect for religious standards. Quality and customer satisfaction are paramount priorities.



Keystone serves its customers with job matched packaging that includes cartridges, pints, gallons, pails, kegs, drums, bulk totes and SafeGard® spray containers. Visit the Nevastane.com website for application, product and MSDS sheet information.



Contact:

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Key Technology, Inc.

Corporate Description:

Key Technology, Inc. maximizes productivity and quality for food processors. We add these essential elements through development of advanced systems for automated inspection and sorting, material conveying and process solutions.



Iso-Flo®

As the industry leader in devising ways to inspect products efficiently (at rates up to a million objects a minute) and move them through your plant... Key conveys confidence to our customers around the globe. Start inspecting and processing the information you need to maximize production efficiency and product quality at your site today with Key systems.



Optyx®

Products Offered:

- Optical Inspection Systems to identify and remove defects from food. Includes sorters such as Tegra®, Optyx®, and Prism® 2, and ADR® French Fry Defect Removal Systems.
- Conveying Systems to transport product in addition to other important functions such as distribution, alignment, fines removal, feeding and more. Product line includes Iso-Flo® Vibratory Conveyors, Spiral Elevators, Horizon™ pure horizontal motion conveyors, Marathon™ long conveyors, Impulse™ electromagnetic conveyors, belt conveyors and more.
- Farmco Grading Systems for sizing, grading and separating fruit, vegetables and potatoes.
- Preparation system for blanching, air cooling, air cleaning, washing and feeding.
- Upgrades and customizable UpTime™ Key Service packages for your after-sales installations, maintenance and repairs done by a worldwide network of service engineers.



Contact:

To find out more about Key's complete line of innovative food processing systems, contact your local Key Technology representative or call Key directly at 509-529-2161. Visit us online at www.key.net.

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