

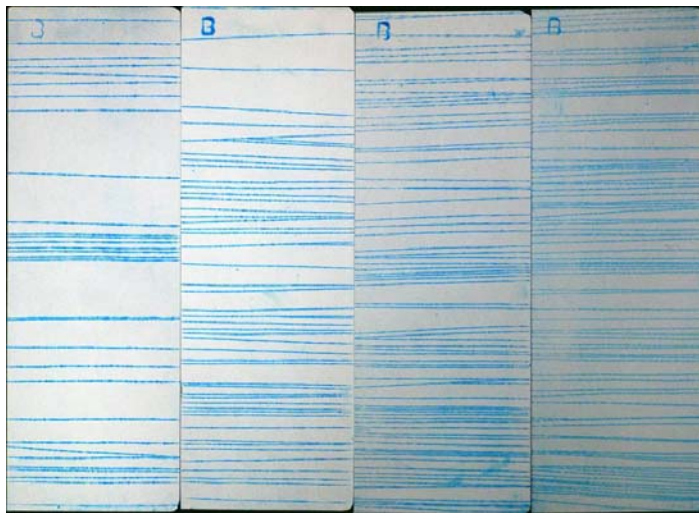
NORD-TEST Food Penetrant

Food-safe dye penetrant

Art. no.: 124.000.102

NORD-TEST Food Penetrant is a highly sensitive blue dye penetrant suitable for detection of surface defects at facilities, vessels or pipes in food industry.

NORD-TEST Food Penetrant exclusively contains components approved for food industry such as food dye, water, ethanol and glycerine.

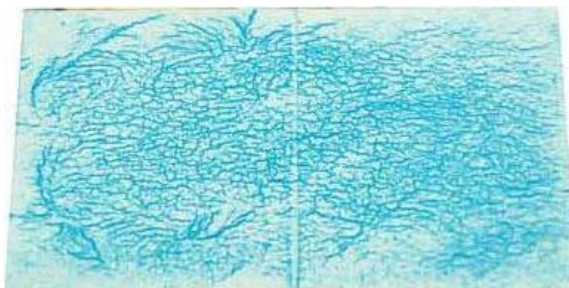


Crack depth: 49.2 µm	27.8 µm	22.3 µm	10.5 µm
Crack width: 2.0 µm	1.5 µm	1.0 µm	0.5 µm

Indications at control body 1 acc. to DIN EN ISO 3452-3

- ✓ Suitable for conventional industrial applications
- ✓ Applicable within a temperature range between -5°C and +50°C
- ✓ Complies with requirements of DIN EN ISO 3452-2
- ✓ Sensitivity class 2 (highly sensitive)
- ✓ Wetting capacity: acc. to respective standards
- ✓ Intermediate cleaning by wiping with non-fibrous cloth or sponge impregnated with solvent

(Please use cleaner type **NORD-TEST-Reiniger U87** only, **no water!**)



Indications at control body D 250 acc. to ASME V

Sulphur content: 0.005 weight %

Total halogen content: < 0.004 weight %

Heidgraben, May 2015
Subject to technical changes