PROTOCOL® FG-100

INDIRECT FOOD & BEVERAGE

Product Description

PROTOCOL FG is a propylene glycol-based heat transfer fluid formulated with raw materials that are affirmed as GRAS (Generally Recognized As Safe) for applications where incidental food contact may occur. The inhibitor package meets FDA Title 21 CFR 182.6285 and offers corrosion protection with pH buffering properties for systems with an operating range of -50°F to 250°F. PROTOCOL FG meets USDA and Food Chemicals Codex standards Title 21 CFR 184.1666 and complies with the Grade “A” Pasteurized Milk Ordinance of the United States Dairy Industry.

PROTOCOL brand heat transfer fluids are blended as concentrate or pre-mixed with deionized water to meet critical performance specifications. All products are available in sizes from 5-gallon pails to bulk tanker quantities and come backed by a comprehensive glycol analysis program to ensure years of trouble-free service.

Typical Applications

- Food & Beverage Processing
- Breweries, Wineries, Distilleries
- Closed Loops (Indirect Food Contact)
- Secondary Heating & Cooling
- Cold Storage Radiant Floor Heating
- Geothermal Ground Source Heat Pumps

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PROTOCOL® FG-100

INDIRECT FOOD & BEVERAGE, NON-TOXIC

Technical Data

Typical* Composition: FG-100, v%	
Ethylene Glycol	≥ 93
Inhibitors	≥ 6
Color	Water-White
Specific Gravity	~ 1.045 - 1.055
pH, 50% solution	~ 8.5 - 10.0
Reserve Alkalinity, 100%	~ 10.0

Typical* Properties: FG-50, v%	
BP @ 760 mm Hg (50%)	~ 222°F
Flash Point	None
VP mm Hg (50% @ 68°F)	~ 15
Thermal Conductivity (50% @ 68°F)	~ 0.198
Specific Heat (50% @ 68°F)	~ 0.84
Viscosity cps (50% @ 68°F)	~ 6.73

Typical* Properties (solutions), v%

Freeze Point (°F)	Volume %	Boiling Point (°F)
19	20	213
15	25	214
9	30	216
2	35	217
-6	40	219
-16	45	220
-28	50	223

**Typical Properties, not to be construed as specifications.*