

BEYOND THE DRUM

**WHY INDUSTRIAL LUBRICANT
CERTIFICATIONS MATTER**



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LE OPERATES UNDER AN ISO 9001 CERTIFIED QUALITY SYSTEM.



In a world of complex machinery and stringent regulations, how do you ensure the lubricants you use are safe, reliable and compliant? The answer lies not just in the product itself, but in the certifications it carries.

The consequences of using a non-certified or inappropriate lubricant can be severe, from production line contamination and equipment failure to costly legal and financial repercussions.

This guide will break down the most critical industrial lubricant certifications, explaining their purpose, what they guarantee, and why they are non-negotiable for modern industrial operations.



The Foundation of Quality and Safety



ISO 9001:2015

The Gold Standard for Quality Management

What it is: An internationally recognized standard for a Quality Management System (QMS) that is not about the product itself, but rather the processes used to create it. A third-party auditor verifies that a company has the necessary systems in place to consistently meet customer and regulatory requirements.

What it guarantees: This certification provides assurance that the manufacturer has established a robust framework for quality. It guarantees a focus on documented processes, risk-based thinking, and a commitment to continuous improvement to ensure consistent product quality and customer satisfaction.

Real-World Impact: An owner of a grading company that has been using LE products exclusively for over 30 years states that their equipment is as good as the day it was bought, with no mechanical failures. This dedication to quality ensures they can meet job demands on short notice.



ILMA Certificate of Membership

A Commitment to Independence and Excellence

What it is: A certificate of membership from the Independent Lubricant Manufacturers Association (ILMA). It's a designation for companies that are not owned by or affiliated with a major oil company.

What it guarantees: This signifies a company's commitment to quality manufacturing, independent from the constraints of large, integrated oil producers. It guarantees that the company operates under a strict code of ethics and professional conduct, giving customers confidence in their reliability as a trusted and independent partner.

Real-World Impact: A trucking company demonstrated the energy-saving ability of LE's Monolec® lubricants, showing a reduction in fuel consumption and a horsepower increase at the wheels. This performance is attributed to the friction-reducing capabilities of the products, a testament to the quality and integrity of an ILMA-certified manufacturer.



Certifications for Specialized Applications



NSF H1 Certification Food-Safe Lubricants

What it is: A global standard for lubricants with the potential for incidental food contact. The National Sanitation Foundation (NSF) is a third-party, non-governmental organization that registers lubricants based on their ingredients for use in or near food processing areas. Lubricants must comply with this organization's Non-food Compound H1 incidental food contact regulations. To receive this designation, all ingredients in the lubricant must comply with FDA CFR Title 21.

Why it's important: Crucial for the food, beverage, pharmaceutical, and cosmetic industries. An NSF H1 certification ensures the lubricant's ingredients are food-safe, protecting consumer health and preventing expensive product recalls.

Real-World Impact: A large North American manufacturer of soups and baby foods doubled the projected life of their seamer components—from five years to 10—after switching to an NSF H1-certified lubricant. The maintenance supervisor noted that the equipment runs longer and downtime is minimized.



H1 Allergen Certification An Extra Layer of Protection

What it is: A specific, voluntary certification that goes beyond the standard H1. This designation indicates a lubricant is formulated without any of the major food allergens, which are identified and defined by regulatory bodies.

What it guarantees: This certification provides an extra layer of safety, ensuring the lubricant is free from common allergens such as milk, eggs, nuts, and soy. This is vital for food processors who must cater to consumer dietary restrictions and allergy concerns.

Real-World Impact: A large soup and baby food manufacturer in Texas doubled the life expectancy of their equipment components from 5 to 10 years using Quinplex® Food Machinery Lubricant (4024), a high-performance, NSF H1 certified grease. As an extra level of assurance, all H1 products made by Lubrication Engineers are free from ingredients that contain protein derived from one or more of the following: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans or soya proteins, sulfites or sulfur dioxide, celery, mustard, sunflower or sesame seeds, lupin, mollusks, and cereals with gluten.



Halal & Kosher Certifications

What they are: Certifications that verify a lubricant's ingredients and manufacturing process adhere to specific religious and dietary laws. These are granted by independent religious organizations, such as the Orthodox Union for Kosher and IFANCA for Halal.

What they're important: These certifications are essential for companies serving markets or consumers who require products to be Halal or Kosher-compliant. This applies to both the lubricant and any aerosol propellants or packaging materials, ensuring a product is acceptable within these dietary guidelines.

Real-World Impact: The certification of products like H1 Quinplex® Penetrating Oil & Lubricant as Halal by IFANCA and Kosher Pareve allows food processing companies to use the lubricants with confidence, knowing they are in full compliance with religious dietary laws.



The High Cost of Cutting Corners: Risks of Using Non-Certified Products



Risk 1: Regulatory and Legal Non-Compliance

Using a non-certified product in an environment where a specific certification is required can lead to hefty fines, facility shutdowns, and legal action.



Risk 2: Equipment Failure and Downtime

Products that don't meet rigorous standards may not perform as expected, leading to premature wear, component failure, and costly production downtime.



Risk 3: Contamination and Health Hazards

In industries like food and pharmaceuticals, a non-certified lubricant poses a direct threat of product contamination, potentially harming consumers and destroying brand reputation.

Conclusion

Industrial lubricant certifications aren't just a marketing tool; they are a sign of a manufacturer's commitment to quality, safety and customer satisfaction.

Choosing a certified lubricant is a strategic business decision that protects your equipment, your products, and your reputation.

To ensure your operations are protected, always partner with a supplier that stands behind its products with a robust portfolio of relevant certifications.

Contact Lubrication Engineers today to find the right certified solution for your needs.



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· HYDRAULIC OILS · INDUSTRIAL OILS · ENGINE OILS · SOLID BAR LUBRICANTS · SYNTHETIC
LUBRICANTS · OPEN GEAR LUBRICANTS · COMPRESSOR LUBRICANTS · TRANSMISSION FLUIDS
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