

■ *Press Release*

Fatty acid esters from Berg + Schmidt now included in the LuSC list

- **Vegetable-based ester oils from Berg + Schmidt meet all the requirements for environmentally friendly lubricants with the EU Ecolabel.**
- **Certification of lubricants made from LuSC-registered fatty acid esters presented no difficulties.**

Hamburg, 18 June 2019. A wide range of fatty acid esters from the Oleo expert Berg + Schmidt (B+S) in Hamburg has recently been taken up into the Lubricant Substance Classification List (LuSC List) by the European Commission or the competent inspection authority, SMK, at the University of Amsterdam. This step constitutes official confirmation that Berg + Schmidt's base oils conform to the highest environmental standards of the EU. They meet all the requirements for use in lubricants certified with the EU Ecolabel (EEL). Lubricant formulators benefit by a simplified Ecolabel certification procedure if they use LuSC-registered additives from Berg + Schmidt.

Berg + Schmidt's vegetable-based fatty acid esters are used in the technical industries worldwide as constituents of lubricants. The Commission's decision to include the fatty acid esters from the Hamburg company in the LuSC List constitutes official confirmation that fatty acid esters from B+S conform to the highest environmental standards of the European Union. The decisive factor was Berg + Schmidt's high percentage of renewable raw materials in the production process, very good biodegradability with once-through or loss lubrication, an optimal water hazard class and the low bioaccumulative potential of the substances.

In many environmentally relevant applications, certification in accordance with the European Ecolabel is an important criterion for the purchase of environmentally sound and resource-conserving lubricants. Formulators who wish to make use of this marketing advantage will in future benefit by a simplified EEL certification procedure if they use LuSC-registered ester oils from Berg + Schmidt. These can be named directly in the EEL application and require no further evidence. An extension procedure for the existing LuSC registrations until the year 2024 is currently in progress.

You will find more information at: <http://www.berg-schmidt.de>

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About Berg + Schmidt

Berg+Schmidt GmbH & Co. KG is a member of the independent, owner-managed Stern-Wywiol Gruppe. For over 30 years the group of companies has been among the enterprises operating successfully on an international level in the world of Food and Feed Ingredients and oleochemicals. The eleven specialist firms under the umbrella of the Stern-Wywiol Holding Company produce a diversity of functional systems for food, animal nutrition and the oleochemical sector. Besides Berg+Schmidt, the dynamic group includes such well-known firms as Hydrosol for stabilizing systems, SternVitamin for vitamin and mineral premixes, SternEnzym for enzyme systems, SternLife for food supplements and Sternchemie for food lipids, in particular lecithin, MCT oil and red palm oil. All the firms' activities revolve around applications research at the modern Technology Center in Ahrensburg, near Hamburg, with an area of more than 3,000 m², where each of the specialist firms has access to the skills of the whole group through the Know-How Connection. Berg + Schmidt is at home in the oleochemical markets of the world, with strong presence and production facilities of its own in Asia, where palm and palm kernel oil are freshly produced and processed directly. The company has affiliates of its own in Singapore, Malaysia, Thailand, India and the USA; in Ouderkerk, near Rotterdam, it has a modern stainless steel tank farm with an integrated quality laboratory.