Frontier
PERFORMANCE LUBRICANTS
P.O. BOX 1777, LODI, CA 95241
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NLGI Consistency (Grade No.)	ASTM D217 Worked Penetration at 25ºC (Penetration in 0.1 mm)	Appearance	Consistency food analog
000	445 - 475	fluid	cooking oil
00	400 - 430	semi-fluid	applesauce
0	355 - 385	very soft	mustard
1	310 - 340	soft	tomato paste
2	265 - 295	"normal" grease	peanut butter
3	220 - 250	firm	vegetable shortening
4	175 - 205	very firm	frozen yogurt
5	130 - 160	hard	smooth pate
6	85 - 115	very hard	cheddar cheese

Grease Compatibility Chart	Aluminum Complex	Barium Complex	Calcium Stearate	Calcium 12 Hydroxystearate	Calcium Complex	Calcium Sulfonate	Bentone Clay	Lithium Stearate	Lithium 12 Hydroxystearate	Lithium Complex	Polyurea (Conventional)	Polyurea (Shear Stable)
Aluminum Complex	-	I	I	C	I	B	I	I	I	C	I	C
Barium Complex	I	-	I	C	I	C	I	I	I	I	I	B
Calcium Stearate	I	I	-	C	I	C	C	C	B	C	I	C
Calcium 12 Hydroxystearate	C	C	C	-	B	B	C	C	C	C	I	C
Calcium Complex	I	I	I	B	-	I	I	I	I	C	C	C
Calcium Sulfonate	B	C	C	B	I	-	I	B	B	C	I	C
Bentone Clay	I	I	C	C	I	I	-	I	I	I	I	B
Lithium Stearate	I	I	C	C	I	B	I	-	C	C	I	C
Lithium 12 Hydroxystearate	I	I	B	C	I	B	I	C	-	C	I	C
Lithium Complex	C	I	C	C	C	C	I	C	C	-	I	C
Polyurea (Conventional)	I	I	I	I	C	I	I	I	I	I	-	C
Polyurea (Shear Stable)	C	B	C	C	C	C	C	C	C	C	C	-

B = Borderline C = Compatible I = Incompatible