

Why Did the Color of My Grease Change?

Due to supply chain interruptions, Rheotemp™ 768G was reformulated with a new antioxidant. The new antioxidant reacts with light and changes the color of the grease. The color change is proportional to the amount of UV present in the light and the exposure time. Nye exposed the grease to UV light, ambient light, and a dark box for one week. The grease was also placed in an oven to ensure the change in color was due to light and not heat exposure. The color generated by the reaction to this light and heat is indicated below.

PRE-EXPOSURE



AMBIENT LIGHT



OVEN AT 40°C



How Does the Color Effect the Grease?

The changes you see are visual changes that have no effect on the performance of the grease. To validate this, the lubricants were tested for oxidative stability per ASTM D5483. The test was performed at 175 °C and 3500 kPa of oxygen with a flow rate of 100 ml/min. All five tested samples showed no exotherm after 24 hours, meaning that the grease does not oxidize after exposure to light.

UV EXPOSURE



DARK BOX

