

25/09/2017 H3907

CRC Industries (Aust.) Pty Ltd, 9 Gladstone Rd, Castle Hill, NSW 2154 Australia, P. (02) 98496700 Fax (02) 96894914 info@crcind.com.au
CRC Industries (NZ) Ltd, 10 Highbrook Drive East Tamaki Auckland P 09 272 2700, F 09 2749696.
Contact John Sokolich email sokolichj@crc.co.nz

Global Proficiency Ltd for AsureQuality Ltd,
3-5 Lillee Cres. Tullamarine Vic 3043,
Australia +61 3 83189014/
& Ruakura Research Centre, Hamilton East,
P O Box 20474 Hamilton.

To whom it may concern,

CRC Food Grade Dielectric Grease

- Product description: lubricant grease
- Product use: food areas with incidental contact (H1)

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" h3907 with conditions.

This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com/>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions:

- The product is used according to the Manufacturer's Instructions, Good Manufacturing Practice & appropriate legislation.
- For incidental food contact (release agent/ lubricant/ protective film as appropriate) minimum quantity/ transfer, washed or wiped. Dairy transfer low e.g. <1% of 21CFR178.3570 values of hydrocarbon <10 mg/kg, silicone here <1 mg/kg. The assessment is subject to notification of change and expires on 25/09/2022.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.
- It also had NSF H1 151608 & can use NSF # to check status.

Prepared by Global Proficiency for AsureQuality Ltd.. *Reg Hutchinson*

Supplier: *[Signature]*

Date: *26/09/2017*

Scope and purpose of the assessment:

- Asurequality assessment is a non-regulated, voluntary, and evidential certification by the supplier demonstrating equivalence with food safety standards, and also that product instructions address hazards for staff & equipment. The assessment is independently confirmed, without prejudice or guarantee, using information submitted by the supplier or from other sources. Confidentiality of the product formulation is maintained using coded material identifiers in the report, and appendices containing confidential information are provided only to the supplier.
- Scope: NZ checks (FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures

Summary of assessment with risks highlighted:

- Information status & prior registrations (New AsureQuality Assessment for incidental contact. MPI non-dairy animal products C15 means incidental contact. NSF 15/07/2015 #151608 H1 incidental contact)
- Food safety (raw material FSANZ & 21CFR listings in table. Purity per NSF registration).
- QA (n/a per incidental contact & NSF approval).
- QC specs (Chemical food safety is per raw materials as above. Micro safety is per manufacture condition & anhydrous formula).
- Instructions –
 - Label (CRC Food Grade Dielectric Grease Compound. Select a bead nozzle. Protects electric circuits, lubricates & seals o-rings, prevents rust & corrosion, easy use pressure can, variable 3-20 mm bead width, & clean application. AsureQuality Approved Passed Food Beverage Dairy, MPI Approved C15 non-dairy animal products. Warning can under pressure keep from children. Warning gas under pressure may explode on heating. Panels for precautions, first aid, & electrical shock hazard. Directions - power off, clean with CRC precision cleaner, set bead width and method of operating can. CRC contact detail).
 - SDS (Found. Hazards gas under pressure may explode if heated etc. - keep below 49C etc. Polydimethylsiloxane 80-90C, amorphous silica 5-10%, Nitrogen 1-3%. Exposure controls Amorphous silica to 0.8 mg/m3. Properties pH n/a etc. Toxicology LD50s listed >2000 mg/kg, skin & eye temporary irritation. Not expected to sensitise, mutagenicity not components >0.1%, carcinogenicity not classifiable, reproductive toxicity not expected STOT not classified, aspiration hazard not expected. Ecology not adverse effect. Transport listed. Regulatory USA Hazardous Chemical & all components on EPA TSCA list. On AICS, NZIoC & other countries as listed)
- Side effects (Environment/OSH are per SDS & AICS & NZIoC etc. Production side effects per food safety listings).
- Hygiene efficacy (Lubrication is un-related to this)

Contents (This is a simplified report with sections 2-11 replaced by a summary on p1 and in the table in section 1)

0 Information is to be evidential (std 0).	1 Materials safety and residues etc
2 Material (other – function)	3 Quality assurance certificate
4 Purity (or Design, formulation, fabrication and finish).	5 Instructions
6 Freedom from apparent side effects	7 Efficacy or hygiene to meet food safety margins
8 Packaging safety.	9 Summary of submitted information etc
10 Standards/References - front page/may be attached	11 Contacts.
12 Confidential information re design, formulation etc.	13 Covering letter & then 14 Raw material confidential information

Risk Rating (failure/accident)

	Chemical	Microbiological
Incidence	Low	Low
Susceptibility	Low	Low (higher post heat treatment)
Severity	Low	Low
Total	Low	Low (higher post heat treatment)

Organics

For organic production when food is absent during use and residues are rinsed etc. Reference NZS8410 Organic Production section 10 Storage, transport, preparation and handling. 10.1.2 Where the premises vehicles and equipment are used solely for organic products: (a) Only those substances used in table D1 shall be used for housekeeping purposes in the presence of the product (note that product absence is already a requirement of this assessment). If other materials are used for cleaning, surfaces that could come in contact with organic products shall be flushed with potable water prior to re-entry of organic products, and any airborne substance dispersed. (b) If there are products of more than one organic status (e. g. organic and in conversion to organic), the requirements of 10.1.3 shall be followed as if the higher status organic product were in the presence of products not complying with this standard. 10.1.3 (Note that If not dedicated to organics then the plan must state how there is no non-organics inclusion including "sealing, labelling, & documentation").

Evaluation: Note that Standards vs. submission-responses yield compliance status in each of the sections below.

Nature of information

0 Standard: Assurance information is to be evidential/cross-registered/or ex accredited bodies (and approvals may need levels of independence for toxicity and efficacy).

- Information status & prior registrations (New AsureQuality Assessment for incidental contact. MPI non-dairy animal products C15 means incidental contact. NSF 15/07/2015 #151608 H1 incidental contact)

Raw materials:

1 Standard:

Raw materials are to be identified safe: traceably identified, non-toxic, and pure - depending on the level of contact. Raw materials are to be safe at residue levels with safety factors (simplified here eg per cross-registration of USFDA 21 CFR/ ANZF/ EU etc registrations factored for likely equivalence and recognising high 1.5 L milk consumption would have been required by FDA etc – refers to supplier confidential appendix but with identifiers excluded

Response

(CRC Industries) CRC Food Grade Dielectric Grease H3907 25-09-2017	Registrations column. Scope: NZ checks (NICNAS AICS, FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures	Purity column raw purities to be per FSANZ purity wanted (as ingredient etc.) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
HACCP vs Instruction summary & exception reporting	Label (CRC Food Grade Dielectric Grease Compound. Select a bead nozzle. Protects electric circuits, lubricates & seals o-rings, prevents rust & corrosion, easy use pressure can, variable 3-20 mm bead width, & clean application. AsureQuality Approved Passed Food Beverage Dairy, MPI Approved C15 non-dairy animal products. Warning can under pressure keep from children. Warning gas under pressure may explode on heating. Panels for precautions, first aid, & electrical shock hazard. Directions - power off, clean with CRC precision cleaner, set bead width and method of operating can. CRC contact detail).	SDS (Found. Hazards gas under pressure may explode if heated etc. - keep below 49C etc. Polydimethylsiloxane 80-90C, amorphous silica 5-10%, Nitrogen 1-3%. Exposure controls Amorphous silica to 0.8 mg/m3. Properties pH n/a etc. Toxicology LD50s listed >2000 mg/kg, skin & eye temporary irritation. Not expected to sensitise, mutagenicity not components >0.1%, carcinogenicity not classifiable, reproductive toxicity not expected STOT not classified, aspiration hazard not expected. Ecology not adverse effect. Transport listed. Regulatory USA Hazardous Chemical & all components on EPA TSCA list. On AICS, NZIoC & other countries as listed)
HACCP analysis of other aspects	Information status & prior registrations (New AsureQuality Assessment for incidental contact. MPI non-dairy animal products C15 means incidental contact. NSF 15/07/2015 #151608 H1 incidental	Side effects (Environment/OSH are per SDS & AICS & NZIoC etc. Production side effects per food safety listings) Hygiene efficacy (Lubrication is unrelated to this)

	contact) Food safety (raw material FSANZ & 21CFR listings in table. Purity per NSF registration). QA (n/a per incidental contact & NSF approval). QC specs (Chemical food safety is per raw materials as above. Micro safety is per manufacture condition & anhydrous formula).	
Formulation 100% made up of components listed below & FCS contact carryovers per farm model in table		
Raw 1 antifoam	NICNAS AICS secondary notification n/a. EPA NZ listed & HSR00xxxx 9.4A very eco-toxic to terrestrial invertebrates. Material has FSANZ FS Code 1.3.3.9 permitted lubricants, release and anti-stick agents & food residue within GMP & 1.3.3 unfound & 1.3.4 antifoam only found. 21CFR 173.340 de-foamer 300-1050 cst/srC to 10 ppm not milk. 178.3570 similarly >300 cst addition for food not to exceed 1 ppm/ 21 CFR 181.28 prior sanctioned food ingredients release agents 21 CFR 178.3570 300-600 cst/ 25C0.	Purity wanted (per column header). Purity found (per NSF registration)
Raw 2 thixotrope	AICS Australia & NZIoC registered under Group Standard FDA21CFR172.480 (178.3570 equivalent) & FSANZ FS Code 1.3.1 schedule 2 direct ingredient for processed food. Also 21 CFR 172.480. Reach exempt.	Purity wanted (per column header) Purity found (per NSF registration)
Raw 3 propellant	AICS & NZIoC will be listed w/o concern, FSANZ 1.3 direct ingredient & 21CFR 184.1540, 193.323 direct ingredient	Purity wanted (per column header) Purity found (per NSF registration)
pH & microbiological growth ranges - safety from growth is not clear.	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterocolitica 4.4-9.6

--	--	--	--	--	--	--	--	--	--	--

- Food safety (raw material FSANZ & 21CFR listings in table. Purity per NSF registration).

12 The formulation in confidence follows & is not for public circulation

12 The formulation in confidence follows & is not for public circulation

(CRC Industries) CRC Food Grade Dielectric Grease H3907 25-09-2017	Registrations column. Scope: NZ checks (NICNAS AICS, FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes, Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods, Quality Manual - Assessment Procedures	Purity column raw purities to be per FSANZ purity wanted (as ingredient etc.) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
HACCP vs Instruction summary & exception reporting	Label (CRC Food Grade Dielectric Grease Compound. Select a bead nozzle. Protects electric circuits, lubricates & seals o-rings, prevents rust & corrosion, easy use pressure can, variable 3-20 mm bead width, & clean application. AsureQuality Approved Passed Food Beverage Dairy, MPI Approved C15 non-dairy animal products. Warning can under pressure keep from children. Warning gas under pressure may explode on heating. Panels for precautions, first aid, & electrical shock hazard. Directions - power off, clean with CRC precision cleaner, set bead width and method of operating can. CRC contact detail).	SDS (Found. Hazards gas under pressure may explode if heated etc. - keep below 49C etc. Polydimethylsiloxane 80-90C, amorphous silica 5-10%, Nitrogen 1-3%. Exposure controls Amorphous silica to 0.8 mg/m3. Properties pH n/a etc. Toxicology LD50s listed >2000 mg/kg, skin & eye temporary irritation. Not expected to sensitise, mutagenicity not components >0.1%, carcinogenicity not classifiable, reproductive toxicity not expected STOT not classified, aspiration hazard not expected. Ecology not adverse effect. Transport listed. Regulatory USA Hazardous Chemical & all components on EPA TSCA list. On AICS, NZIoC & other countries as listed)
HACCP analysis of other aspects	Information status & prior registrations (New AsureQuality Assessment for incidental contact. MPI non-dairy animal products C15 means incidental contact. NSF 15/07/2015 #151608 H1 incidental contact) Food safety (raw material FSANZ & 21CFR listings in table. Purity per NSF registration). QA (n/a per incidental contact & NSF approval). QC specs (Chemical food safety is per raw materials as above. Micro safety is per manufacture condition & anhydrous formula).	Side effects (Environment/OSH are per SDS & AICS & NZIoC etc. Production side effects per food safety listings) Hygiene efficacy (Lubrication is unrelated to this)
Formulation 100% made up of components listed below & FCS contact carryovers per farm model in table		
Polydimethylsiloxane CAS 63148-62-9 from Dow Corning 90% Raw 1 antifoam	NICNAS AICS secondary notification n/a. EPA NZ listed & HSR00xxxx 9.4A very eco-toxic to terrestrial invertebrates. Material has FSANZ FS Code 1.3.3.9 permitted lubricants, release and anti-stick agents & food residue within GMP & 1.3.3 unbound & 1.3.4 antifoam only found. 21CFR 173.340 de-foamer 300-1050 cst/srC to 10 ppm not milk. 178.3570 similarly >300 cst addition for food not to exceed 1 ppm/ 21 CFR 181.28 prior sanctioned food ingredients release agents 21 CFR 178.3570 300-600 cst/ 25C0.	Purity wanted (per column header). Purity found (per NSF registration)
Cabosil amorphous fumed silica CAS112945-52-5 from Cabot 7% Raw 2 thixotrope	AICS Australia & NZIoC registered under Group Standard FDA21CFR172.480 (178.3570 equivalent) & FSANZ FS Code 1.3.1 schedule 2 direct ingredient for processed food. Also 21 CFR 172.480. Reach exempt.	Purity wanted (per column header) Purity found (per NSF registration)
Nitrogen CAS 7727-37-9 from Air Liquide 3% Raw 3 propellant	AICS & NZIoC will be listed w/o concern, FSANZ 1.3 direct ingredient & 21CFR 184.1540, 193.323 direct ingredient	Purity wanted (per column header) Purity found (per NSF registration)
pH & microbiological growth ranges - safety from growth is not clear.	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterocolitica 4.4-9.6

--	--	--	--	--	--	--	--	--	--

25/09/2017 H3907

CRC Industries (Aust.) Pty Ltd, 9 Gladstone Rd, Castle Hill,
NSW 2154 Australia, P. (02) 98496700 Fax (02) 96894914
info@crcind.com.au

CRC Industries (NZ) Ltd, 10 Highbrook Drive East Tamaki
Auckland P 09 272 2700, F 09 2749696.

Contact John Sokolich email sokolichj@crc.co.nz

Global Proficiency Ltd for AsureQuality Ltd,
3-5 Lillee Cres. Tullamarine Vic 3043,
Australia +61 3 83189014/
& Ruakura Research Centre, Hamilton East,
P O Box 20474 Hamilton.

Dear John Sokolich,

Please find attached the assessment report for any questions or corrections and the invoice and web listing should follow.

CRC Food Grade Dielectric Grease

- Product description: lubricant grease
- Product use: food areas with incidental contact (H1)
- Status: passed assessment factory new, cross-credited NSF 15/07/2015 #151608 H1, & MPI non-dairy animal product C15 & label was consistent with this. Cost of this was \$250 + GST for 1:40 hours

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" h3907 with conditions.

This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com/>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions:

- The product is used according to the Manufacturer's Instructions, Good Manufacturing Practice & appropriate legislation.
- For incidental food contact (release agent/ lubricant/ protective film as appropriate) minimum quantity/ transfer, washed or wiped. Dairy transfer low e.g. <1% of 21CFR178.3570 values of hydrocarbon <10 mg/kg, silicone here <1 mg/kg. The assessment is subject to notification of change and expires on 25/09/2022.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.
- It also had NSF H1 151608 & can use NSF # to check status.

Prepared by Global Proficiency for AsureQuality Ltd.. *RHG Hutchinson*