

16/11/2017 H3917

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 Lillie Cres. Tullamarine Vic 3043, Australia +61 3 83189014/ & Ruakura Research Centre, Hamilton East, P O Box 20474 Hamilton.

To whom it may concern,

### Food Grade Contaminant & Label Release

- Product description: release agent
- Product use: food areas with incidental contact (H1)

### "Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H3917 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 –

- Used per instructions, legislation, & GMP 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 16/11/2022.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

Prepared by Global Proficiency for AsureQuality Ltd.. *R.G. Hutchinson*

Supplier:..... Date:.....

### 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. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok.
- Food safety (raw materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact).
- QA (n/a per incidental contact).
- QC specs (Chemical food safety is per raw materials as above. Micro safety is per manufacture condition & anhydrous formula).
- Instructions –
  - Label (Unfound)
  - SDS (CRC Food Grade Contaminant & Label Release. DG for transport. Hazardous per HSNO. Hazard class #s & phrases & pictograms (flammable and !) & GHS H222 extremely flammable aerosol, H303 may be harmful if swallowed, H313 may be harmful in contact with skin, H333 may be harmful if inhaled, H315 causes skin sensitisation, H319 causes serious eye irritation, & H336 may cause drowsiness or dizziness. Precautions lists. Composition (hazards) 1 Naphtha petroleum light distillate 40-60%, 2 isopropanol 20-40%, 3 propylene glycol monomethyl ether- alpha isomer 10-20%, & 4 carbon dioxide 5-10%. Lists for first aid, fire, accident, & handling. Exposure controls (WES TWA & STEL for 2 (983 & 1230 mg/m3, 3 393 & 553 mg/m3, & 4 9000 & 54000 mg/m3. Properties includes flash point 13C. Stability & reactivity p. Toxicology with LD 50s, LC50s & amounts for irritation effects. Chronic "icities" data mostly not available. Ecological datalist with EC50s, persistence, bioaccumulation and soil mobilities. Transport requirements are listed. Regulatory list - HSR002515 aerosols flammable, HSR002552 Cosmetics, HSR100638 straight chain pheromone group. Raw materials on/comply with NZIoC.
- Side effects (Environment/OSH are per SDS & RM listings on NZIoC & AICS. Production side effects per food safety listings & low contact and caution flammable).
- 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. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok.

**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) Food Grade Contaminant & Label Release H3917 16-11-2017	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	Formulation 100% Label (Unfound)	SDS (CRC Food Grade Contaminant & Label Release. DG for transport. Hazardous per HSNO. Hazard class #s & phrases & pictograms (flammable and ! ) & GHS H222 extremely flammable aerosol, H303 may be harmful if swallowed, H313 may be harmful in contact with skin, H333 may be harmful if inhaled, H315 causes skin sensitisation, H319 causes serious eye irritation, & H336 may cause drowsiness or dizziness. Precautions lists. Composition (hazards) 1 Naphtha petroleum light distillate 40-60%, 2 isopropanol 20-40%, 3 propylene glycol monomethyl ether-alpha isomer 10-20%, & 4 carbon dioxide 5-10%. Lists for first aid, fire, accident, & handling. Exposure controls (WES TWA & STEL for 2 (983 & 1230 mg/m3, 3 393 & 553 mg/m3, & 4 9000 & 54000 mg/m3. Properties includes flash point 13C. Stability & reactivity p. Toxicology with LD 50s, LC50s & amounts for irritation effects. Chronic "icities" data mostly

		not available. Ecological datalist with EC50s, persistence, bioaccumulation and soil mobilities. Transport requirements are listed. Regulatory list - HSR002515 aerosols flammable, HSR002552 Cosmetics, HSR100638 straight chain pheromone group. Raw materials on/comply with NZIoC.
HACCP analysis of other aspects	Information status & prior registrations (New AsureQuality Assessment for incidental contact. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok. Food safety (raw materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact). QA (n/a per incidental contact). 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 & RM listings on NZIoC & AICS. Production side effects per food safety listings & low contact and caution flammable). Hygiene efficacy (Lubrication is un-related to this)
Formulation 100% made up of components listed below		
Raw 1 Hydrocarbon paraffinic not aromatic	NZIoC single component under group std. AICS x2, assessments 1 & no 2nd notification. FSANZ1.3.3.3 similar/ bridged/ within meaning of. FDA21CFR178.3570 if pure per FCC Food Code. FSANZ Food Code 1.3.3.3 and 1.3.1 schedule II ingredient similar/ bridged	Purity wanted per FSANZ isee head of column. Purity (paraffinic not aromatic & low contact fairly controls food safety risk).
Raw 2 solvent	NZIoC listed or exempt. AICS x2, assessments 1 & no 2nd notification. USACFR 173.240, 182.1073, USDA 9 CFR 318.7, .147 to 0.01% in fats. FSANZ Food Code 2000 1.3.3.10 permitted carriers - solvent.	Purity wanted (per column header). Purity found (not found or required for non-contact)
Raw 3 solvent.	NZIoC HSR00xxxx ok. NICNAS AICS listed w/o secondary notification. FSANZ FS Code (similar only found). USA FDA (21CFR similar direct food ingredient and methyl ether also has food listings up to direct ingredient in binder colour diluent, extender used for confectionary, food supplements in tablet form, gum and poultry regulated per FDA21CFR73.1 no residue. USDA9CFR381.1 limitation of 0.15% in poultry)..	Purity wanted (per column header). Purity found (not found or required for non-contact)
Raw 4 Propellant	NZIoC HSR00xxxx AICS x2, assessments 1 & no 2nd notification. FDA21CFR184.1240 direct addition GRAS with GMP. NZ Food Regulations 84 found. FSANZ 1.3.1.sched 2 ingredient limited	Purity wanted (per header and FCC GMP indicators: unfound). Purity found (not found or required - completely removed from surfaces)
Heat treated production and anhydrous vs growth.	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 materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact).

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

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

(CRC Industries) Food Grade Contaminant & Label Release H3917 16-11-2017	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	Formulation 100% Label (Unfound)	SDS (CRC Food Grade Contaminant & Label Release. DG for transport. Hazardous per HSNO. Hazard class #s & phrases & pictograms (flammable and !) & GHS H222 extremely flammable aerosol, H303 may be harmful if swallowed, H313 may be harmful in contact with skin, H333 may be harmful if inhaled, H315 causes skin sensitisation, H319 causes serious eye irritation, & H336 may cause drowsiness or dizziness. Precautions lists. Composition (hazards) 1 Naphtha petroleum light distillate 40-60%, 2 isopropanol 20-40%, 3 propylene glycol monomethyl ether-alpha isomer 10-20%, & 4 carbon dioxide 5-10%. Lists for first aid, fire, accident, & handling. Exposure controls (WES TWA & STEL for 2 (983 & 1230 mg/m3, 3 393 & 553 mg/m3, & 4 9000 & 54000 mg/m3. Properties includes flash point 13C. Stability & reactivity p. Toxicology with LD 50s, LC50s & amounts for irritation effects. Chronic "icities" data mostly not available. Ecological datalist with EC50s, persistence, bioaccumulation and soil mobilities. Transport requirements are listed. Regulatory list - HSR002515 aerosols flammable, HSR002552 Cosmetics, HSR100638 straight chain pheromone group. Raw materials on/comply with NZIoC.
HACCP analysis of other aspects	Information status & prior registrations (New AsureQuality Assessment for incidental contact. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok. Food safety (raw materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact). QA (n/a per incidental contact). 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 & RM listings on NZIoC & AICS. Production side effects per food safety listings & low contact and caution flammable). Hygiene efficacy (Lubrication is un-related to this)
Formulation 100% made up of components listed below		
Naphtha, petroleum light alkylate. Naphtha (petroleum), light alkylate. ... A complex combination of hydrocarbons produced by distillation of the reaction products of isobutane with mono-olefinic hydrocarbons usually ranging in carbon numbers from C3 through C5.CAS 64742-66-8 NZIoC ok from Exxon Mobil 58% Raw 1 Hydrocarbon paraffinic not aromatic	NZIoC single component under group std. AICS x2, assessments 1 & no 2nd notification. FSANZ1.3.3.3 similar/ bridged/ within meaning of. FDA21CFR178.3570 if pure per FCC Food Code. FSANZ Food Code 1.3.3.3 and 1.3.1 schedule II ingredient similar/ bridged	Purity wanted per FSANZ isee head of column. Purity (paraffinic not aromatic & low contact fairly controls food safety risk).
Isopropanol CAS 67-63-0 NZIoC HSR001180 from Axeio x 24.5% Raw 2 solvent	NZIoC listed or exempt. AICS x2, assessments 1 & no 2nd notification. USACFR 173.240, 182.1073, USDA 9 CFR 318.7, .147 to 0.01% in fats. FSANZ Food Code 2000 1.3.3.10 permitted carriers - solvent.	Purity wanted (per column header). Purity found (not found or required for non-contact)
Dowanol PM Propylene glycol methyl ether cas 107-98-2 EPA NZ HSR001197 from Dow x 14% Raw 3 solvent.	NZIoC HSR00xxxx ok. NICNAS AICS listed w/o secondary notification. FSANZ FS Code (similar only found). USA FDA (21CFR similar direct food ingredient and methyl ether also has food listings up to direct ingredient in binder colour diluent, extender used for confectionary, food supplements in tablet form, gum and poultry regulated per FDA21CFR73.1 no residue. USDA9CFR381.1 limitation of 0.15% in poultry)..	Purity wanted (per column header). Purity found (not found or required for non-contact)
Carbon dioxide propellant CAS 124-38-9 NZIoC HSR001018 from BOC Gases x 3.5% Raw 4 Propellant	NZIoC HSR00xxxx AICS x2, assessments 1 & no 2nd notification. FDA21CFR184.1240 direct addition GRAS with GMP. NZ Food Regulations 84 found. FSANZ 1.3.1.sched 2 ingredient limited	Purity wanted (per header and FCC GMP indicators: unfound). Purity found (not found or required - completely removed from surfaces)
Heat treated production and anhydrous vs growth.	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

16/11/2017 H3917

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.

#### Food Grade Contaminant & Label Release

- Product description: release agent
- Product use: food areas with incidental contact (H1)
- Status: passed assessment factory renewed with formula & SDS & MPI non-dairy animal products C26 incidental contact, & not NSF. Cost was \$250 + GST for 1:40 hours

#### "Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H3917 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 –

- Used per instructions, legislation, & GMP 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 16/11/2022.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

Prepared by Global Proficiency for AsureQuality Ltd.. *R G Hutchinson*