



GREENLIGHT™

FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

FOOD GRADE EXTREME DUTY GREASE

PRODUCT CODE: 35615



This document contains:

- SDS
- TDS
- MPI Approvals
- Allergen Certificate
- NSF Certificate

MPI Approved

For use at Farm Dairies and in Dairy processing



MPI Approved C15

All Animal Product Except Dairy



NSF

H1

Scan for
Product
Compliance



Disclaimer: Safety Data Sheet (SDS) is valid for 5 years only from the date of issue. MPI certification is also valid for 5 years from date of issue. Please scan QR code to validate this product's latest documents.



TOGETHER, WE GET IT DONE.™

www.crc.co.nz



CRC(NZ) Food Grade Extreme Duty Grease

CRC Industries (CRC Industries New Zealand)

Chemwatch Hazard Alert Code: 1

Chemwatch: 41-9615

Version No: 5.1

Safety Data Sheet according to the Health and Safety at Work (Hazardous Substances) Regulations 2017

Issue Date: 10/03/2023

Print Date: 08/11/2024

S.GHS.NZL.EN

SECTION 1 Identification of the substance / mixture and of the company / undertaking

Product Identifier

Product name	CRC(NZ) Food Grade Extreme Duty Grease
Chemical Name	Not Applicable
Synonyms	Not Available
Chemical formula	Not Applicable
Other means of identification	Not Available

Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses	Lubricant Use according to manufacturer's directions.
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Details of the manufacturer or supplier of the safety data sheet

Registered company name	CRC Industries (CRC Industries New Zealand)
Address	10 Highbrook Drive East Tamaki Auckland New Zealand
Telephone	+64 9 272 2700
Fax	+64 9 274 9696
Website	www.crc.co.nz
Email	- No EMAL ID NEEDED for NZ - JACK

Emergency telephone number

Association / Organisation	CRC Industries (CRC Industries New Zealand)	CHEMWATCH EMERGENCY RESPONSE (24/7)
Emergency telephone number(s)	NZ Poisons Centre 0800 POISON (0800 764 766)	+64 800 700 112
Other emergency telephone number(s)	111 (NZ Emergency Services)	+61 3 9573 3188

Once connected and if the message is not in your preferred language then please dial 01

SECTION 2 Hazards identification

Classification of the substance or mixture

Classification ^[1]	Aspiration Hazard Category 1
Legend:	1. Classified by Chemwatch; 2. Classification drawn from CCID EPA NZ; 3. Classification drawn from Regulation (EU) No 1272/2008 - Annex VI
Determined by Chemwatch using GHS/HSNO criteria	6.1E (aspiration)

Label elements

Hazard pictogram(s)



Signal word **Danger**

Hazard statement(s)

H304 May be fatal if swallowed and enters airways.

Precautionary statement(s) Prevention

Not Applicable

Precautionary statement(s) Response

P301+P310 IF SWALLOWED: Immediately call a POISON CENTER/doctor/physician/first aider.

P331 Do NOT induce vomiting.

Precautionary statement(s) Storage

P405 Store locked up.

Precautionary statement(s) Disposal

P501 Dispose of contents/container to authorised hazardous or special waste collection point in accordance with any local regulation.

SECTION 3 Composition / information on ingredients

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
Not Available	100	Ingredients determined not to be hazardous

Legend: 1. Classified by Chemwatch; 2. Classification drawn from CCID EPA NZ; 3. Classification drawn from Regulation (EU) No 1272/2008 - Annex VI; 4. Classification drawn from C&L; * EU IOELVs available

SECTION 4 First aid measures

Description of first aid measures

Eye Contact	If this product comes in contact with eyes: <ul style="list-style-type: none">▶ Wash out immediately with water.▶ If irritation continues, seek medical attention.▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	If skin or hair contact occurs: <ul style="list-style-type: none">▶ Flush skin and hair with running water (and soap if available).▶ Seek medical attention in event of irritation.
Inhalation	<ul style="list-style-type: none">▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area.▶ Other measures are usually unnecessary.
Ingestion	<ul style="list-style-type: none">▶ Immediately give a glass of water.▶ First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor.

Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5 Firefighting measures

Extinguishing media

- ▶ Water spray or fog.
- ▶ Alcohol stable foam.
- ▶ Dry chemical powder.
- ▶ Carbon dioxide.

Special hazards arising from the substrate or mixture

Fire Incompatibility	<ul style="list-style-type: none">▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
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Advice for firefighters

Fire Fighting	<ul style="list-style-type: none">▶ Alert Fire Brigade and tell them location and nature of hazard.▶ Wear full body protective clothing with breathing apparatus.▶ Prevent, by any means available, spillage from entering drains or water course.▶ Use water delivered as a fine spray to control fire and cool adjacent area.
Fire/Explosion Hazard	<ul style="list-style-type: none">▶ Combustible.▶ Slight fire hazard when exposed to heat or flame.▶ Heating may cause expansion or decomposition leading to violent rupture of containers.▶ On combustion, may emit toxic fumes of carbon monoxide (CO). <p>Combustion products include: carbon dioxide (CO₂) sulfur oxides (SO_x) other pyrolysis products typical of burning organic material. May emit poisonous fumes.</p> <p>CARE: Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.</p>

SECTION 6 Accidental release measures

Personal precautions, protective equipment and emergency procedures

See section 8

Environmental precautions

See section 12

Methods and material for containment and cleaning up

Minor Spills	<ul style="list-style-type: none">▶ Remove all ignition sources.▶ Clean up all spills immediately.▶ Avoid breathing vapours and contact with skin and eyes.▶ Control personal contact with the substance, by using protective equipment.
Major Spills	<p>Moderate hazard.</p> <ul style="list-style-type: none">▶ Clear area of personnel and move upwind.▶ Alert Fire Brigade and tell them location and nature of hazard.▶ Wear breathing apparatus plus protective gloves.

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 Handling and storage

Precautions for safe handling

Safe handling	<ul style="list-style-type: none">▶ Avoid all personal contact, including inhalation.▶ Wear protective clothing when risk of exposure occurs.▶ Use in a well-ventilated area.▶ Prevent concentration in hollows and sumps.
Other information	<ul style="list-style-type: none">▶ Store in original containers.▶ Keep containers securely sealed.▶ No smoking, naked lights or ignition sources.▶ Store in a cool, dry, well-ventilated area.

Conditions for safe storage, including any incompatibilities

Suitable container	<ul style="list-style-type: none">▶ Metal can or drum▶ Packaging as recommended by manufacturer.▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	<ul style="list-style-type: none">- CARE: Water in contact with heated material may cause foaming or a steam explosion with possible severe burns from wide scattering of hot material. Resultant overflow of containers may result in fire.- Oil leaks in a pressurized circuit may result in a fine flammable spray (the lower flammability limit for oil mist is reached for a concentration of about 45 g/m³)- Autoignition temperatures may be significantly lower under particular conditions (slow oxidation on finely divided materials..)▶ Avoid reaction with oxidising agents

SECTION 8 Exposure controls / personal protection

Control parameters


Occupational Exposure Limits (OEL)

INGREDIENT DATA

Not Available

Ingredient	Original IDLH	Revised IDLH
CRC(NZ) Food Grade Extreme Duty Grease	Not Available	Not Available

Exposure controls

Appropriate engineering controls	<p>Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection.</p> <p>The basic types of engineering controls are:</p> <p>Process controls which involve changing the way a job activity or process is done to reduce the risk.</p> <p>Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment.</p>
Individual protection measures, such as personal protective equipment	
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses with side shields ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience.
Skin protection	See Hand protection below
Hands/feet protection	<p>The selection of suitable gloves does not only depend on the material, but also on further marks of quality which vary from manufacturer to manufacturer. Where the chemical is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.</p> <p>The exact break through time for substances has to be obtained from the manufacturer of the protective gloves and has to be observed when making a final choice.</p> <p>Personal hygiene is a key element of effective hand care.</p> <ul style="list-style-type: none"> ▶ Wear chemical protective gloves, e.g. PVC. ▶ Wear safety footwear or safety gumboots, e.g. Rubber
Body protection	See Other protection below
Other protection	<ul style="list-style-type: none"> ▶ Overalls. ▶ P.V.C apron. ▶ Barrier cream. ▶ Skin cleansing cream.

Respiratory protection

Type A-P Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

Selection of the Class and Type of respirator will depend upon the level of breathing zone contaminant and the chemical nature of the contaminant. Protection Factors (defined as the ratio of contaminant outside and inside the mask) may also be important.

Required minimum protection factor	Maximum gas/vapour concentration present in air p.p.m. (by volume)	Half-face Respirator	Full-Face Respirator
up to 10	1000	A-AUS / Class1 P2	-
up to 50	1000	-	A-AUS / Class 1 P2
up to 50	5000	Airline *	-
up to 100	5000	-	A-2 P2
up to 100	10000	-	A-3 P2
100+			Airline**

* - Continuous Flow ** - Continuous-flow or positive pressure demand

A(All classes) = Organic vapours, B AUS or B1 = Acid gasses, B2 = Acid gas or hydrogen cyanide(HCN), B3 = Acid gas or hydrogen cyanide(HCN), E = Sulfur dioxide(SO₂), G = Agricultural chemicals, K = Ammonia(NH₃), Hg = Mercury, NO = Oxides of nitrogen, MB = Methyl bromide, AX = Low boiling point organic compounds(below 65 degC)

- ▶ Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content.
- ▶ The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.
- ▶ Cartridge performance is affected by humidity. Cartridges should be changed after 2 hr of continuous use unless it is determined that the humidity is less than 75%, in which case, cartridges can be used for 4 hr. Used cartridges should be discarded daily, regardless of the length of time used

SECTION 9 Physical and chemical properties

Information on basic physical and chemical properties

Appearance	Clear colourless odourless liquid; not miscible with water.		
Physical state	Liquid	Relative density (Water = 1)	Not Available
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Available	Decomposition temperature (°C)	Not Available
Melting point / freezing point (°C)	Not Available	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	Not Applicable
Flash point (°C)	275	Taste	Not Available
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Not Applicable	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	Not Available	Gas group	Not Available
Solubility in water	Immiscible	pH as a solution (1%)	Not Available
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available
Heat of Combustion (kJ/g)	Not Available	Ignition Distance (cm)	Not Available
Flame Height (cm)	Not Available	Flame Duration (s)	Not Available
Enclosed Space Ignition Time Equivalent (s/m³)	Not Available	Enclosed Space Ignition Deflagration Density (g/m³)	Not Available

SECTION 10 Stability and reactivity

Reactivity	See section 7
Chemical stability	<ul style="list-style-type: none">▶ Unstable in the presence of incompatible materials.▶ Product is considered stable.▶ Hazardous polymerisation will not occur.
Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 Toxicological information

Information on toxicological effects

Inhaled	The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting. Inhalation of oil droplets or aerosols may cause discomfort and may produce chemical inflammation of the lungs.
Ingestion	The material has NOT been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence.
Skin Contact	The liquid may be able to be mixed with fats or oils and may degrease the skin, producing a skin reaction described as non-allergic contact dermatitis. The material is unlikely to produce an irritant dermatitis as described in EC Directives. Irritation and skin reactions are possible with sensitive skin Open cuts, abraded or irritated skin should not be exposed to this material
Eye	Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).
Chronic	There has been some concern that this material can cause cancer or mutations but there is not enough data to make an assessment. Inhalation of oil droplets or aerosols may cause discomfort and may produce chemical inflammation of the lungs.

Substance accumulation, in the human body, may occur and may cause some concern following repeated or long-term occupational exposure.
Oil may contact the skin or be inhaled. Extended exposure can lead to eczema, inflammation of hair follicles, pigmentation of the face and warts on the soles of the feet.

CRC(NZ) Food Grade Extreme Duty Grease	TOXICITY	IRRITATION
	Not Available	Not Available

Legend: 1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2. Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances

CRC(NZ) Food Grade Extreme Duty Grease	<p>The materials included in the Lubricating Base Oils category are related from both process and physical-chemical perspectives; The potential toxicity of a specific distillate base oil is inversely related to the severity or extent of processing the oil has undergone, since:</p> <ul style="list-style-type: none"> • The adverse effects of these materials are associated with undesirable components, and • The levels of the undesirable components are inversely related to the degree of processing; • Distillate base oils receiving the same degree or extent of processing will have similar toxicities; • The potential toxicity of residual base oils is independent of the degree of processing the oil receives. • The reproductive and developmental toxicity of the distillate base oils is inversely related to the degree of processing. <p>Unrefined & mildly refined distillate base oils contain the highest levels of undesirable components, have the largest variation of hydrocarbon molecules and have shown the highest potential cancer-causing and mutation-causing activities. Highly and severely refined distillate base oils are produced from unrefined and mildly refined oils by removing or transforming undesirable components. In comparison to unrefined and mildly refined base oils, the highly and severely refined distillate base oils have a smaller range of hydrocarbon molecules and have demonstrated very low mammalian toxicity. Testing of residual oils for mutation-causing and cancer-causing potential has shown negative results, supporting the belief that these materials lack biologically active components or the components are largely non-bioavailable due to their molecular size.</p> <p>Toxicity testing has consistently shown that lubricating base oils have low acute toxicities.</p> <p>For highly and severely refined distillate base oils: In animal studies, the acute, oral, semilethal dose is >5g/kg body weight and the semilethal dose by skin contact is >2g/kg body weight. The semilethal concentration for inhalation is 2.18 to >4 mg/L. The materials have varied from "non-irritating" to "moderately irritating" when tested for skin and eye irritation. Testing for sensitisation has been negative.</p>
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Acute Toxicity	✗	Carcinogenicity	✗
Skin Irritation/Corrosion	✗	Reproductivity	✗
Serious Eye Damage/Irritation	✗	STOT - Single Exposure	✗
Respiratory or Skin sensitisation	✗	STOT - Repeated Exposure	✗
Mutagenicity	✗	Aspiration Hazard	✓

Legend: ✗ – Data either not available or does not fill the criteria for classification
✓ – Data available to make classification

SECTION 12 Ecological information

Toxicity

CRC(NZ) Food Grade Extreme Duty Grease	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available

Legend: Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data

When spilled this product may act as a typical oil, causing a film, sheen, emulsion or sludge at or beneath the surface of the body of water. The oil film on water surface may physically affect the aquatic organisms, due to the interruption of the oxygen transfer between the air and the water

Oils of any kind can cause:

- drowning of water-fowl due to lack of buoyancy, loss of insulating capacity of feathers, starvation and vulnerability to predators due to lack of mobility
- lethal effects on fish by coating gill surfaces, preventing respiration
- asphyxiation of benthic life forms when floating masses become engaged with surface debris and settle on the bottom and
- adverse aesthetic effects of fouled shoreline and beaches

In case of accidental releases on the soil, a fine film is formed on the soil, which prevents the plant respiration process and the soil particle saturation. It may cause deep water infestation.

for lubricating oil base stocks:

Vapor Pressure Vapor pressures of lubricating base oils are reported to be negligible. In one study, the experimentally measured vapour pressure of a solvent-dewaxed heavy paraffinic distillate base oil was 1.7×10^{-4} Pa. Since base oils are mixtures of C15 to C50 paraffinic, naphthenic, and aromatic hydrocarbon isomers, representative components of those structures were selected to calculate a range of vapor pressures. The estimated vapor pressure values for these selected components of base oils ranged from 4.5×10^{-1} Pa to 2×10^{-13} Pa.

DO NOT discharge into sewer or waterways.

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

SECTION 13 Disposal considerations

Waste treatment methods

Product / Packaging disposal	<p>Legislation addressing waste disposal requirements may differ by country, state and/ or territory. Each user must refer to laws operating in their area. In some areas, certain wastes must be tracked.</p> <p>A Hierarchy of Controls seems to be common - the user should investigate:</p> <ul style="list-style-type: none">▶ Reduction▶ Reuse▶ Recycling▶ Disposal (if all else fails) <p>This material may be recycled if unused, or if it has not been contaminated so as to make it unsuitable for its intended use.</p> <ul style="list-style-type: none">▶ DO NOT allow wash water from cleaning or process equipment to enter drains.▶ It may be necessary to collect all wash water for treatment before disposal.▶ In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first.▶ Where in doubt contact the responsible authority.▶ Recycle wherever possible or consult manufacturer for recycling options.▶ Consult State Land Waste Authority for disposal.▶ Bury or incinerate residue at an approved site.▶ Recycle containers if possible, or dispose of in an authorised landfill.
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Ensure that the hazardous substance is disposed in accordance with the Hazardous Substances (Disposal) Notice 2017

Disposal Requirements

Packages that have been in direct contact with the hazardous substance must be only disposed if the hazardous substance was appropriately removed and cleaned out from the package. The package must be disposed according to the manufacturer's directions taking into account the material it is made of. Packages which hazardous content have been appropriately treated and removed may be recycled.

The hazardous substance must only be disposed if it has been treated by a method that changed the characteristics or composition of the substance and it is no longer hazardous.

SECTION 14 Transport information

Labels Required

Marine Pollutant	NO
HAZCHEM	Not Applicable

Land transport (UN): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.7.1. Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

14.7.2. Transport in bulk in accordance with MARPOL Annex V and the IMSBC Code

Product name	Group
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14.7.3. Transport in bulk in accordance with the IGC Code

Product name	Ship Type
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SECTION 15 Regulatory information

Safety, health and environmental regulations / legislation specific for the substance or mixture

This substance is to be managed using the conditions specified in an applicable Group Standard

HSR Number	Group Standard
HSR002605	Lubricants (Low Hazard) Group Standard 2017

Please refer to Section 8 of the SDS for any applicable tolerable exposure limit or Section 12 for environmental exposure limit.

Additional Regulatory Information

Not Applicable

Hazardous Substance Location

Subject to the Health and Safety at Work (Hazardous Substances) Regulations 2017.

Hazard Class	Quantities
Not Applicable	Not Applicable

Certified Handler

Subject to Part 4 of the Health and Safety at Work (Hazardous Substances) Regulations 2017.

Class of substance	Quantities
Not Applicable	Not Applicable

Refer Group Standards for further information

Maximum quantities of certain hazardous substances permitted on passenger service vehicles

Subject to Regulation 13.14 of the Health and Safety at Work (Hazardous Substances) Regulations 2017.

Hazard Class	Gas (aggregate water capacity in mL)	Liquid (L)	Solid (kg)	Maximum quantity per package for each classification
Not Applicable	Not Applicable	Not Applicable	Not Applicable	Not Applicable

Tracking Requirements

Not Applicable

National Inventory Status

National Inventory	Status
Australia - AIIC / Australia Non-Industrial Use	Not Available
Canada - DSL	Not Available
Canada - NDSL	Not Available
China - IECSC	Not Available
Europe - EINEC / ELINCS / NLP	Not Available
Japan - ENCS	Not Available
Korea - KECI	Not Available
New Zealand - NZIoC	Not Available
Philippines - PICCS	Not Available
USA - TSCA	Not Available
Taiwan - TCSI	Not Available
Mexico - INSQ	Not Available
Vietnam - NCI	Not Available
Russia - FBEPH	Not Available

Legend:

Yes = All CAS declared ingredients are on the inventory
 No = One or more of the CAS listed ingredients are not on the inventory. These ingredients may be exempt or will require registration.

SECTION 16 Other information

Revision Date	10/03/2023
Initial Date	10/06/2014

SDS Version Summary

Version	Date of Update	Sections Updated
4.1	01/11/2019	One-off system update. NOTE: This may or may not change the GHS classification
5.1	10/03/2023	Classification change due to full database hazard calculation/update.

Other information

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

- PC - TWA: Permissible Concentration-Time Weighted Average
- PC - STEL: Permissible Concentration-Short Term Exposure Limit
- IARC: International Agency for Research on Cancer
- ACGIH: American Conference of Governmental Industrial Hygienists
- STEL: Short Term Exposure Limit
- TEEL: Temporary Emergency Exposure Limit,
- IDLH: Immediately Dangerous to Life or Health Concentrations
- ES: Exposure Standard
- OSF: Odour Safety Factor
- NOAEL: No Observed Adverse Effect Level
- LOAEL: Lowest Observed Adverse Effect Level
- TLV: Threshold Limit Value
- LOD: Limit Of Detection
- OTV: Odour Threshold Value
- BCF: BioConcentration Factors
- BEI: Biological Exposure Index
- DNEL: Derived No-Effect Level
- PNEC: Predicted no-effect concentration

- AIIC: Australian Inventory of Industrial Chemicals
- DSL: Domestic Substances List
- NDSL: Non-Domestic Substances List
- IECSC: Inventory of Existing Chemical Substance in China
- EINECS: European INventory of Existing Commercial chemical Substances
- ELINCS: European List of Notified Chemical Substances
- NLP: No-Longer Polymers
- ENCS: Existing and New Chemical Substances Inventory
- KECI: Korea Existing Chemicals Inventory
- NZIoC: New Zealand Inventory of Chemicals
- PICCS: Philippine Inventory of Chemicals and Chemical Substances
- TSCA: Toxic Substances Control Act
- TCSI: Taiwan Chemical Substance Inventory
- INSQ: Inventario Nacional de Sustancias Químicas
- NCI: National Chemical Inventory
- FBEPH: Russian Register of Potentially Hazardous Chemical and Biological Substances

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TEL (+61 3) 9572 4700.



CRC Food Grade Extreme Duty Grease is a NLGI 2, high performance lubricating grease that provides effective lubrication and protection of ball, roller, and plain bearings and sliding surfaces. It excels in applications where resistance to water, broad operating temperatures, and high loads are absolutely necessary.

The formulation provides unsurpassed resistance to oxidation and corrosion including salt spray. It is resistant to moisture, water and detergent wash-down. It is non toxic and contains no heavy metals or other environmentally undesirable additives.

Temperature Range from -29°C to +205°C. MPI Approved. NSF H1 Registered for incidental food contact.

Item Code: 35615

Pack Size: 397g Cartridge

Features and Benefits

- **Resistant** to moisture, water and detergent wash-down
- **Exceptional mechanical stability** even in the presence of water
- **Timken OK Load:** 29.5 kgs
- **Wide Temperature range:** Effective from -29°C to +205°C
- **MPI Approved C15** for all animal product except dairy
- **MPI Approved** for use at farm dairies and in dairy processing
- **NSF H1 Registered** for incidental food contact

Typical Properties and Characteristics

Thickener Type	Calcium Sulphonate
NLGI Grade	2
Flash Point	175°C COC
Appearance	Tan smooth texture
Drop Point	300°C
Pour Point	-12°C
Viscosity Index	90
Viscosity @ 40°C	100 cSt
Viscosity @ 100°C	10.8 cSt
VoC	0%

Temperature Range	-29°C to +205°C
ASTM D-1743 (Bearing Corrosion)	Pass
ASTM D-2509 (Timken OK Load)	29.5 kgs
ASTM D-2266 (4 Ball Wear)	0.45
ASTM D-2596 (Four Ball EP, Weld Point)	620
ASTM D-1264 (Water Washout. % Loss)	2.75
ASTM D-1478 (Low Temp Torque, -40°C, g-cm)	< 5,000

Directions

1. Apply grease according to equipment manufacturer's specifications or as necessary to maintain proper lubrication
2. Do not mix greases of different base type.
3. Use a solvent to remove and clean out traces of incompatible grease before repacking.

Special Precautions

General:

Use only in well-ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. Store away from incompatible materials.

Dispose of contents/container in accordance with relevant regulations. All unused product should be disposed of in conformance with local and hazard regulations, do not contaminate water supply.

Refer to **Safety Data Sheet** for more details.

Product Warranty or Shelf Life

CRC offers a conditional warranty on this product for the period of 5 years from the date of manufacture.

Contact Information

CRC Industries NZ
10 Highbrook Dr, East Tamaki
Auckland, New Zealand

www.crc.co.nz
PH: 09 272 2700
Email: info.nz@crcind.com

Disclaimer: All information on this data sheet is based on testing by CRC Industries NZ. All products should be tested for suitability on a particular application prior to actual use. CRC Industries NZ makes no representations or warranties of any kind concerning this data.

Technical Data Sheet Version 10/2024

6 November 2024

Natasha Gill
CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Dear Natasha,

APPROVAL OF DAIRY MAINTENANCE COMPOUND FOR USE IN FARM DAIRIES AND FOR USE IN DAIRY PROCESSING

The new product **Food Grade Extreme Duty Grease** has been considered in conjunction with the type of validation information provided and has been determined to satisfy the requirements of regulations 12, 13, 14, 53 and 247 of the Animal Products Regulations 2021 and regulation 43 of the Raw Milk for Sale Consumers Regulations 2015, when used in accordance with the label.

The product **Food Grade Extreme Duty Grease** has been assessed and is approved for use in farm dairies and for use in dairy premises when used in accordance with label instructions.

This approval of the compound for use in farm dairies and dairy processing is subject to the following conditions:

1. To be used in accordance with label instructions.
2. Not to be used on food contact surfaces.
3. Not to be applied in close proximity to exposed milk, food, packaging or food contact surfaces.
4. The method of use must ensure that milk, food, packaging or food contact surfaces are not adversely affected.
5. Only sufficient lubricant to achieve the required technical effect is to be used.
6. Should incidental contact with food contact surfaces occur, surfaces must be cleaned and thoroughly rinsed to ensure no residue remains.

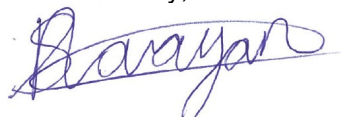
Where this approval is stated on the product label, the statement "MPI approved for use in farm dairies" and "MPI approved for use in dairy processing" is to be used, unless an alternative is agreed in writing by MPI.

Should this product be determined to be unsatisfactory when used as recommended by the manufacturer or an agent of the manufacturer at the stated dosage, MPI may withdraw this approval.

Review

This approval of a dairy maintenance compound for use in farm dairies and dairy processing is valid for a maximum period of 5 years but is subject to periodic review and may be withdrawn at any time should the Director-General determine that there is sufficient evidence that the product is not fit for the purpose for which this approval applies. You will be issued a letter prior to the review date, which is set at **6 November 2029**, but you are responsible for ensuring that this review is completed if you wish to retain MPI approval of the above dairy maintenance compound.

Yours faithfully,



Shaleen Narayan
Manager Approvals
Acting under delegated authority
Ministry for Primary Industries

20 September 2024

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Extreme Duty Grease
Description: Lubricant
Code: C 15

Approvals:

This compound is approved for use in premises processing all animal product except dairy, operating under the Animal Products Act regime.

This approval is under the following regulations, subject to the conditions stated in this approval:

1. Regulation 247 of the Animal Products Regulations 2021 and Regulation 18 of the Animal Products (Regulated Control Scheme – Limited Processing Fishing Vessels) Regulations 2001

Conditions:

1. This is permitted to be used during processing of food to lubricate moving parts of equipment whereby the lubricated surface is either an integral part of the food contact surface, or is contiguous with the food contact surface and contamination could result from bearing seal leakage.
2. The equipment is to be maintained, including the application of lubricants, according to the specifications of the equipment manufacturer.
3. Only sufficient lubricant is to be used to achieve the desired effect.
4. When used in the manner permitted, all lubricated surfaces are to be maintained according to requirements for sanitation of food contact surfaces.
5. When used in any other manner that may result in incidental contamination of a food surface, the surface is to be cleaned by washing to ensure no free substance remains that could be transferred to food being processed.

This approval may be withdrawn at any time due to unapproved directions for use, or unsatisfactory performance, or any change in product formulation. The Ministry for Primary Industries (New Zealand Food Safety) must be notified if the holder of this approval wishes to transfer their products to another entity.

The product must be used in accordance with the manufacturer's instructions and specifications. The label may include a statement to the effect that the product is approved for use in premises registered under the Animal Products Act regime. Any statements made, however, must include the approval code and must be limited to the following unless otherwise specified:

MPI Approved C 15 (All animal product except dairy)

Note: Former NZFSA statements must be removed from your labels.

This approval must not be used as a Ministry for Primary Industries (MPI) endorsement of any claim made for the product by the manufacturer.

This approval will remain valid until 20 September 2029 unless the approval is revoked by notice in writing at an earlier stage.

Any queries regarding this approval should be directed to MPI Approvals by either telephone on 04 894 2550 or by e-mail at approvals@mpi.govt.nz.

Yours sincerely,



Shaleen Narayan
Manager Approvals
Regulatory Support & Performance



CRC Industries, Inc.

Global Headquarters: 800 Enterprise Road, Suite 101 | Horsham, PA 19044 | 215.674.4300

Manufacturing and R&D Center: 885 Louis Drive | Warminster, PA 18974 | 215.674.4300

ALLERGEN CERTIFICATE

Date: 23-Mar-23

Product Name: Extreme Duty Food Grade Grease - 14 oz

Product Code: No. SL35615 (Item# 1007931)

CRC has evaluated the above product against a list of internationally recognized and regulated allergens. The following information is provided to assist our customers in complying with allergen safety programs.

Allergen	Present in Product	Present on Same Production Line	Present in Facility
Dairy / Milk	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Soy	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Peanut	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Egg	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Tree Nut (almonds, brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachio nuts and walnuts)	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Sesame Seed	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Mustard Seed	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Gluten (wheat, barley, oats, rye)	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Seafood (fish, crustacean and molluscan shellfish)	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Sulfites	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Buckwheat	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Celery	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Lupin	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Bee pollen / Propolis	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Royal Jelly	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Mango	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Peach	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Pork	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Tomato	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Latex (natural rubber)	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No

This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate. For more information, please contact our Technical Service Dept at 800-521-3168.

CRC INDUSTRIES, INC.

Michelle Rudnick

Michelle Rudnick
Global Director of Regulatory Affairs



February 14, 2022

CRC Industries, Inc.
885 Louis Drive
Warminster, PA 18974
United States

RE: CRC® Extreme Duty Food Grade Grease
Category Code: H1
NSF Registration No. 144236

NSF has processed the application for Registration of **CRC® Extreme Duty Food Grade Grease** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2021), which are available upon request by contacting NonFood@nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

Orsolya Dezsi
NSF NonFood Compound Registration Program
Company No: N02027