



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade Heavy Chain
& Meat Rail Lube

CODE/S: 1752351

SIZE/S: 500mL

THIS DOCUMENT CONTAINS:

- MSDS
- TSE/BSE statement
- NZ AsureQuality approval
- MPI approval
- TDS
- Allergen certificate



IN CASE OF EMERGENCY CALL: 09 278 7913

CRC INDUSTRIES NEW ZEALAND

Ph: 09 272 2700

Fax: 09 274 9696

Email: customerservices@crc.co.nz

Address: 10 Highbrook Drive, East Tamaki, Auckland

26/11/2020

NZ POISONS CENTRE 0800 764 766 | NZ EMERGENCY SERVICES: 111 - THIS IS A SUMMARY ONLY - FULL REPORT AVAILABLE

CRC Food Grade Heavy Chain And Meat Rail Lubricant

INGREDIENTS	CAS NO	%	TWA
2-methylpentane	107-83-5	10-20	1760 mg/m3
3-methylpentane	96-14-0	10-20	1760 mg/m3
2,3-dimethylbutane	79-29-8	2-5	1760 mg/m3
hydrocarbons, C3-4 rich, petroleum distillate	68512-91-4	30-60	-

GHS	DG
	UN No: 1950 Hazchem Code: Not Applicable DG Class: 2.1 Subsidiary Risk: Not Applicable Packing Group: Not Applicable

HEALTH HAZARD INFORMATION



Determined by Chemwatch using GHS/HSNO criteria
Gazetted by EPA New Zealand

2.1.2A, 6.3A, 9.1B

Signal word: **Danger**

Hazard statement(s):
H222 Extremely flammable aerosol.
H315 Causes skin irritation.
H411 Toxic to aquatic life with long lasting effects.

PROPERTIES



Liquid. Gas. Does not mix with water. Floats on water. Extremely flammable.

EMERGENCY



FIRST AID

Swallowed:	Do NOT give milk or oil. Do NOT give alcohol.
Skin:	Wash with soap & water. Apply cleansing cream.
Fire Fighting:	Keep containers cool. Foam.
Spills and Disposal:	Spilled liquid has low boiling temperature and evaporates quickly. Eliminate ignition sources. Control vapour with water spray/ fog. Absorb with dry agent. Stop leak if safe to do so. Use only in well ventilated areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. This material and its container must be disposed of in a safe way. To clean the floor and all objects contaminated by this material, use water and detergent.

SAFE STORAGE WITH OTHER CLASSIFIED CHEMICALS



x — Must not be stored together
0 — May be stored together with specific preventions
+ — May be stored together

PRECAUTIONS FOR USE



Gloves:	When handling larger quantities:
Respirator:	Type AX Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)
Storage and Transportation:	Store in cool, dry, protected area. Use only in well ventilated areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. Keep out of reach of children. Keep container in a well ventilated place. Keep away from heat. Keep away from sources of ignition. No smoking.
Fire/Explosion Hazard:	HIGHLY FLAMMABLE. Vapours/gas heavier than air. Toxic smoke/fumes in a fire. Risk of explosion if heated under confinement. Use only in well ventilated areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. In case of fire and/or explosion, DO NOT BREATHE FUMES.



TSE/BSE Statement

All *Food Grade* products supplied by CRC Industries New Zealand are made from synthetic or manufactured materials and do not contain any raw materials produced or derived from substances of animal origin. The manufacturing processes do not use any ingredient of animal origin nor do the products come in contact with animal products during storage and transportation.

We declare that our products are Dioxin Free.

All products produced by CRC Industries NZ are free from:

- Transmissible Spongiform Encephalopathy (TSE) and
- Bovine Spongiform Encephalopathy (BSE)

A handwritten signature in black ink, appearing to read 'M. Walbran'.

Murray Walbran
Managing Director
CRC Industries New Zealand
Auckland, New Zealand

Issued: September 1, 2020



The Professional's Choice

26/11/2020 H4445

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

Global Proficiency Ltd for AsureQuality Ltd, Unit 2/25 Mareno Rd, (P O Box 1335) Tullamarine Vic 3043, Australia +61 3 9089 1151

Global Proficiency Ltd for AsureQuality Ltd, Ruakura Research Centre, 10 Bisley Road, Enderley, Hamilton 3241, P O Box 20474 Hamilton

To whom it may concern,

Food Grade Heavy Chain and Meat Rail Lubricant

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

"Passed AsureQuality assessment for food / beverage / dairy factory incidental contact H1 H4445" 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 26/11/2020.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement.

Prepared by Global Proficiency for AsureQuality Ltd... *R J 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:

- Prior approvals (NZ AsureQuality approved (assessed) food beverage dairy factory incidental contact. MPI approved C15 all animal products except dairy. Regulatory HSR002515 Aerosols flammable Group Standard).
- Food safety (is per limitation for food area incidental contact use & ingredient positive listings equivalent to listings within the food / safety group above). Purity (partial). Carryover (is incidental contact minimised).
- QA (n/a for incidental contact).
- QC (Chemical safety is per Food Safety above. Micro safety is by anhydrous formula & wants protection from moisture)
- Instructions –
 - Label (CRC Food Grade Heavy Chain & Meat Rail Lube. Synthetic lubricant, non-drip, odourless & clear, does not attract dust, heat & pressure resistant. NZ AsureQuality approved (assessed) food beverage dairy factory incidental contact. MPI approved C15 all animal products except dairy. Specifically formulated to provide a clean odourless solution (notes on adherence, penetration, solvent evaporation, pressure, loads, & shock & for turning and rotating parts. Applications: Meat rails, gambrel skids, overhead chain operations, normal chain operations, sliding doors, hoists, conveyors (also overhead conveyors), coupling mechanisms, forklifts, overhead door drives and more. Directions - Read entire label before use: 1. Shake can well before using 2. Spray a light even coating 3. Use extension tube for hard-to-reach Code: 1752351. Odourless, clear, Penetrating gel – Penetrates on application, evaporates very quickly within 5 to 10 seconds and sets as a gel-like grease. Does not drip off. Wide temperature range – From -35°C to +300°C (continues). Keep out of reach of children. First Aid).
 - SDS (CRC Food Grade Heavy Chain and Meat Rail Lubricant. Lubricating fluid in aerosol form from hand-held pack per CRC Industries. HSNO Hazardous, DG for transport. Flammable aerosols cat 1, skin corrosion / irritation cat 2, chronic aquatic hazard cat 2. Codes 2.1.2A, 6.3A, 9.1B. Composition 1-dodecene, trimer 20-30%, hydrogenated, 3-methylpentane 10-20%, 2-methylpentane 10-20%, 2,3-dimethylbutane 2-5%. hydrocarbons, C3-4 rich, petroleum distillate each with TWA/ STEL 500 & 3500 mg/m3. Lists., Properties highly flammable. Toxicology acute similar to Hazards, LC50 inhalation >5.06 mg/L/4 hour, chronic "icities" mostly no data available. Ecology listed. Regulatory HSR002515 Aerosols flammable Group Standard)
- Adverse effects (per Label, & SDS & EPANZ listings referenced).
- Efficacy (lubricant efficacy independent of lubrication)

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).

- Prior approvals (NZASUREQuality approved (assessed) food beverage dairy factory incidental contact. MPI approved C15 all animal products except dairy. Regulatory HSR002515 Aerosols flammable Group Standard).

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 Heavy Chain and Meat Rail Lubricant H4445 26-11-2020	Registrations column. Scope: checks (Food Standards Australia NZ, NICNAS AICS, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings, WHO or MPI, or related data for equivalent safety). Background (Accord, 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 - scope raw purities to be per FSANZ (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg).
HACCP analysis of food safety risk relating to instructions	Label (CRC Food Grade Heavy Chain & Meat Rail Lube. Synthetic lubricant, non-drip, odourless & clear, does not attract dust, heat & pressure resistant. NZASUREQuality approved (assessed) food beverage dairy factory incidental contact. MPI approved C15 all animal products except dairy. Specifically formulated to provide a clean odourless solution (notes on adherence, penetration, solvent evaporation, pressure, loads, & shock & for turning and rotating parts. Applications: Meat rails, gambrel skids, overhead chain operations, normal chain operations, sliding doors, hoists, conveyors (also overhead conveyors), coupling mechanisms, forklifts, overhead door drives and more. Directions - Read entire label before use: 1. Shake can well before using 2. Spray a light even coating 3. Use extension tube for hard-to-reach Code: 1752351. Odourless, clear, Penetrating gel – Penetrates on application, evaporates very quickly within 5 to 10 seconds and sets as a gel-like grease. Does not drip off. Wide temperature range – From -35°C to +300°C (continues). Keep out of reach of children. First Aid).	SDS (CRC Food Grade Heavy Chain and Meat Rail Lubricant. Lubricating fluid in aerosol form from hand-held pack per CRC Industries. HSNO Hazardous, DG for transport. Flammable aerosols cat 1, skin corrosion / irritation cat 2, chronic aquatic hazard cat 2. Codes 2.1.2A, 6.3A, 9.1B. Composition 1-dodecene, trimer 20-30%, hydrogenated, 3-methylpentane 10-20%, 2-methylpentane 10-20%, 2,3-dimethylbutane 2-5%. hydrocarbons, C3-4 rich, petroleum distillate each with TWA/ STEL 500 & 3500 mg/m3. Lists., Properties highly flammable. Toxicology acute similar to Hazards, LC50 inhalation >5.06 mg/L/4 hour, chronic “icities” mostly no data available. Ecology listed. Regulatory HSR002515 Aerosols flammable Group Standard)
HACCP Review - for	Prior approvals (NZASUREQuality approved (assessed) food	Adverse effects (per Label, & SDS & EPANZ listings

[illegible]

- AsureQuality assessment by Global Proficiency, ref H4445, Page 3 of 5 & the cover letter is an extra page,
Ruakura Research Centre, Hamilton East, P O Box 20474 Hamilton, New Zealand 3241
DD +64 7 958 7295, fax+64 7 850 4487, <http://assessedproducts.asurequality.com/>
Email:< bob.hutchinson@global-proficiency.com

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

(CRC Industries) Food Grade Heavy Chain and Meat Rail Lubricant H4445 26-11-2020	Registrations column. Scope: checks (Food Standards Australia NZ, NICNAS AICS, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings, WHO or MPI, or related data for equivalent safety). Background (Accord, 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 - scope raw purities to be per FSANZ (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg).
HACCP analysis of food safety risk relating to instructions	Label (CRC Food Grade Heavy Chain & Meat Rail Lube. Synthetic lubricant, non-drip, odourless & clear, does not attract dust, heat & pressure resistant. NZASUREQuality approved (assessed) food beverage dairy factory incidental contact. MPI approved C15 all animal products except dairy. Specifically formulated to provide a clean odourless solution (notes on adherence, penetration, solvent evaporation, pressure, loads, & shock & for turning and rotating parts. Applications: Meat rails, gambrel skids, overhead chain operations, normal chain operations, sliding doors, hoists, conveyors (also overhead conveyors), coupling mechanisms, forklifts, overhead door drives and more. Directions - Read entire label before use: 1. Shake can well before using 2. Spray a light even coating 3. Use extension tube for hard-to-reach Code: 1752351. Odourless, clear, Penetrating gel – Penetrates on application, evaporates very quickly within 5 to 10 seconds and sets as a gel-like grease. Does not drip off. Wide temperature range – From -35°C to +300°C (continues). Keep out of reach of children. First Aid).	SDS (CRC Food Grade Heavy Chain and Meat Rail Lubricant. Lubricating fluid in aerosol form from hand-held pack per CRC Industries. HSNO Hazardous, DG for transport. Flammable aerosols cat 1, skin corrosion / irritation cat 2, chronic aquatic hazard cat 2. Codes 2.1.2A, 6.3A, 9.1B. Composition 1-dodecene, trimer 20-30%, hydrogenated, 3-methylpentane 10-20%, 2-methylpentane 10-20%, 2,3-dimethylbutane 2-5%. hydrocarbons, C3-4 rich, petroleum distillate each withy TWA/ STEL 500 & 3500 mg/m3. Lists., Properties highly flammable. Toxicology acute similar to Hazards, LC50 inhalation >5.06 mg/L/4 hour, chronic "icities" mostly no data available. Ecology listed. Regulatory HSR002515 Aerosols flammable Group Standard)
HACCP Review - for all aspects other than instructions	Prior approvals (NZASUREQuality approved (assessed) food beverage dairy factory incidental contact. MPI approved C15 all animal products except dairy. Regulatory HSR002515 Aerosols flammable Group Standard). Food safety (is per limitation for food area incidental contact use & ingredient positive listings equivalent to listings within the food / safety group above). Purity (partial). Carryover (is incidental contact minimised). QA (n/a for incidental contact). QC (Chemical safety is per Food Safety above. Micro safety is by anhydrous formula & wants protection from moisture)	Adverse effects (per Label, & SDS & EPANZ listings referenced). Efficacy (lubricant efficacy independent of lubrication)
Formulation combined 100%.	Ingredients listed or comply	
Synfluid PAO4 siimilar Durasyn 164X Poly-alpha olefin CAS 68649-11-6 from Redox x 20% was Synfluid PAO2, Poly-alpha olefin CAS 68649-11-6 20% Raw 1 synthetic HC	NZLoC returned for use under an appropriate group. AICS returned with no secondary notification required. Unfound but similar to synthetic oil in 21CFR178.3570 such as poly-butene MW 80,000 MW or polyethylene or poly-isobutylene 35000-140 000 mw and is limited to 10 ppm max in food. FSANZ Food Standards Code 2000 1.3.3.3 1.3.3.9 with GMP found mineral oil grease. with GMP & thermally oxidised soya bean oil limited to 320 mg/kg in final food	Purity wanted (per column header). Purity found (Redox appearance, water <50 ppm, viscosity values, acid no <0.01 mg/g KOH, Bromine number <0.4 g/100g, & other physical properties. Micro ok per manufacturing condition & protected & anhydrous).
Synfluid PAO8 poly-alpha-olefin CAS 151006-62-1 from Redox 4.8% from Redox previously Synfluid PAO9, Poly-alpha olefin CAS 68649-62-1 from Chevron Phillips 4.8% Raw 2 synthetic HC	NZLoC returned for use under an appropriate group. CCID unreturned. Unfound but similar to synthetic oil in 21CFR178.3570 such as poly-butene MW 80,000 MW or polyethylene or poly-isobutylene 35000-140 000 mw and is limited to 10 ppm max in food. FSANZ Food Standards Code 2000 1.3.3.3 1.3.3.9 with GMP found mineral oil grease. with GMP & thermally oxidised soya bean oil limited to 320 mg/kg in final food	Purity wanted (per column header). Purity found (Redox appearance, water <50 ppm, viscosity values, acid no -, Bromine number <1 g/100g, & other physical properties. Micro ok per manufacturing condition & protected & anhydrous).
Indopol H1500 Polybutylene copolymer CAS 9003-29-6 from Amoco 1.2% Raw 3 synthetic HC	NZLoC Maybe used as a single component chemical under appropriate group standard. AICS human health tier 1 no 2nd notification. Unfound but similar to synthetic oil in 21CFR178.3570 such as polybutene MW 80,000 MW or polyethylene or polyisobutylene 35000-140 000 mw and is limited to 10 ppm max in food. FSANZ Food Standards Code 2000 1.3.3.3 1.3.3.9 with GMP found mineral oil grease.	Purity wanted (per column header). Purity found (unfound & inferred for low/incidental contact. Micro ok per manufacturing condition.
Isohexane Isohexanes CAS 68476-58-6 NZLoC corrected CAS 107-83-5 HSR003332 from Solane 32% Raw 4 paraffinic solvent	NZLoC corrected CAS had HSR003332. CCID listed for flammability hazard/ Similar / bridged by food listings for raw 1, raw 5 & raw 6)	Purity wanted (per column header). Purity found (unfound & inferred for low/incidental contact. Micro ok per manufacturing condition.
Propane CAS 74-98-6 HSNO HSR001010. from Greenstone Energy 21% Raw 5 Propellant HC	NZLoC had HSNO HSR# ok. Found in FDA21CFR174.1655 GRAS with GMP for purpose of aerating agent, gas, propellant used variously, OSHA PEL TWA 1000 ppm, etc. Flammable gas label flammable gas. Safety central nervous system effects at high concentrations. An asphyxiant flammable gas etc. FSANZ 1.3.3.9 Lubricants - not found. FSANZ 1.3.3 Processing aids also allows food additives in 1.3.3. schedule 2 (Miscellaneous additives permitted in accordance with GMP in	Purity wanted in column header & inferred for low/incidental contact. Micro ok per manufacturing condition.

	processed foods specified in the schedule...	
Butane CAS 109-97-6 HST 000989 from Greenstone Energy 21% Raw 6 Propellant HC	NZIoC corrected CAS had HSR# ok Propellant similar to raw 5	Propellant similar to raw 6
Sum ingredients 100.00% ok)		
pH outside growth ranges	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

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26/11/2020 H4445

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

Dear John Sokolich,

Global Proficiency Ltd for AsureQuality Ltd,
Unit 2/25 Mareno Rd, (P O Box 1335)
Tullamarine Vic 3043, Australia +61 3 9089
1151

Global Proficiency Ltd for AsureQuality Ltd,
Ruakura Research Centre, 10 Bisley Road,
Enderley, Hamilton 3241, P O Box 20474
Hamilton

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

Food Grade Heavy Chain and Meat Rail Lubricant

- Product description: lubricant grease
- Product use: food areas with incidental contact (H1)
- Status: passed new AsureQuality assessment for factory use \$283.9 + GST for 1:40 hours

"Passed AsureQuality assessment for food / beverage / dairy factory incidental contact H1 H4445" 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 26/11/2020.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement.

Prepared by Global Proficiency for AsureQuality Ltd... 



23 November 2020

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Heavy Chain and Meat Rail Lubricant
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 and notices, subject to the conditions stated in this approval:

1. Regulation 11(4)(b) of the Animal Products Regulations 2000 and Regulation 18(4)(b) of the Animal Products (Regulated Control Scheme – Limited Processing Fishing Vessels) Regulations 2001
2. Clause 4(1) of Animal Products (Specifications for Limited Processing Fishing Vessels) Notice 2005, Part 1 Clause 1.2 of the Animal Products Notice: Specifications for Products Intended for Human Consumption issued 2016, and Part 1, Clause 1.2 of the Animal Products Notice: Specifications for Products intended for Animal Consumption, issued 2017.

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 Branch Planning, Systems & Support Directorate 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 23 November 2025 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,



Maree Zinzley
Manager Approvals
Performance Oversight & Approvals

Ministry for Primary Industries
Manatū Ahu Matua



Date: 23 November 2020

Official Receipt G.S.T. 64-558-838

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Heavy Chain and Meat Rail Lubricant**

Sum of: **\$77.63**



CRC Industries NZ, Auckland NZ

CRC Food Grade Heavy Chain & Meat Rail Lube

I. Product Description

CRC Food Grade Heavy Chain & Meat Rail Lube is a unique synthetic penetrating gel specifically formulated to provide a clean, odourless lubricant for high-pressure and high-temperature applications. It contains friction modifiers, anti-wear additives and tacking agents, does not drip off or fling off at high speed and resists hot and cold wash-off for long-lasting protection. It is ideally suited for highly loaded reciprocal moving parts and for general use in heavy industries, workshops, automotive and around the home workshop.

Applied as a clear oil with excellent capillary action CRC Food Grade Heavy Chain & Meat Rail Lube penetrates quickly into tight areas before solvents evaporate leaving a waterproof load bearing gel that stays in place and withstands high pressure and shock load conditions. The speedy shift in viscosity provides both, excellent penetration action and premium staying power.

MPI Approved C15. Temperature range from -35°C to +300°C. NZ AsureQuality assessment.

II. Application and Directions

1. Shake can well before using.
2. Spray a light even coating.
3. Use extension tube for hard-to-reach places.
4. Use minimum amount necessary, remove excess with a clean cloth.

III. Features & Benefits

- **Penetrating gel** – Applied as an oil, it penetrates on application, evaporates very quickly within 5 to 10 seconds and sets as a gel-like grease
- **Odourless & clear** – For clean application and handling
- **Does not attract dust**
- **Fresh & salt water proof** – Resists hot and cold wash off
- **High pressure & heat resistant** – Remains active under high pressure loads, resists impacts of vibrations and shock load conditions
- **Adhesive qualities** – High resistance to fling-off at high speeds and temperatures, does not drip off overhead applications
- **Reduces noise and vibration**
- **Resistant against non-concentrated acids and alkalis**
- **Does not contain chlorinated solvents**
- **Free from silicones, resins & acids** – Will not damage rubber, o-rings, painted surfaces
- **Wide temperature range** – From -35°C to +300°C
- **MPI Approved C15**
- **NZ AsureQuality assessment for food/beverage/dairy factory incidental contact**
- **Includes Permastraw™ Dual-Action Spray System** - One piece actuator with two-way spray that ensures that straw stays in place.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	< 0°C
Odour	Low odour
Appearance	Clear gel-like grease
Solubility	Insoluble in water
Propellant	Hydrocarbon



CRC Industries NZ, Auckland NZ

CRC Food Grade Heavy Chain & Meat Rail Lube

Performance Characteristics:

Type of film	High-tack viscous oil
Set-up time	5-10 seconds
Temperature Range	-35°C to +300°C

V. Package Description

Part Number	Size
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1752351	Food Grade Heavy Chain & Meat Rail Lube
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VI. Special Precautions

General:

Extremely flammable aerosol. Keep away from heat, sparks, open flames, hot surfaces. No smoking. Do not spray on an open flame or other ignition source. Avoid breathing dust, fume, gas, vapours, spray. Use only outdoors or in a well-ventilated area. Wear protective gloves, protective clothing, eye protection, face protection. Store in a well-ventilated place. Keep container tightly closed. Store locked up. Dispose of empty containers safely. All unused product should be disposed of in conformance with local and HSNO regulations, do not contaminate water supply.

Aerosol Cans:

Do not puncture, incinerate or store above 50°C. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

First Aid:

Swallowed – Avoid giving milk or oils. Avoid giving alcohol. Not considered a normal route of entry.

Skin – Flush skin and hair with running water (and soap if available). Remove any adhering solids with industrial skin cleansing cream. Do not use solvents. Seek medical attention in the event of irritation.

Eyes – Immediately hold eyelids apart and flush eye continuously for at least 15 minutes with fresh running water. Ensure complete irrigation of the eye by keeping eyelids apart and away from eye and moving the eyelids by occasionally lifting the upper and lower lids. Transport to hospital or doctor without delay.

Inhalation – Remove to fresh air. Lay patient down. Keep warm and rested.

Refer to Material Safety Data Sheet for more details.

TECHNICAL DATA SHEET Version 12/2020

PRODUCT WARRANTY: CRC offers a conditional warranty of this product for the period of 2 years from the date of manufacture.

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 makes no representations or warranties of any kind concerning this data.



CRC Industries NZ
Auckland NZ

ALLERGEN CERTIFICATE

Date: December 8th, 2020

Product Number: 1752351

Product Name: CRC Food Grade Heavy Chain & Meat Rail Lube

The Australia New Zealand Food Safety Code requires the identification of allergens present in food products. The presence of allergens in food grade processing aids including lubricants must be declared.

CRC Industries provides the following allergen information for the product(s) listed above.

Allergen	Present in Product	Present on Same Production Line	Present in Facility
Milk Products	<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 Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Peanut Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Egg Products	<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 Products	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input 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
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
Seafood and Shellfish	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Sulphites	<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
Cereal or Gluten Products	<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
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	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input 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 Department at 09 2722700.