



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade Chain Lube
CODE/S: 3091
SIZE/S: 340g

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 Chain Lube

INGREDIENTS	CAS NO	%	TWA
hydrocarbon propellant	68476-85-7.	10-20	1800 mg/m3
white mineral oil (petroleum)	8042-47-5	80-90	5 mg/m3

GHS	DG
Not Applicable	 <p>UN No: 1950 Hazchem Code: Not Applicable DG Class: 2.2 Subsidiary Risk: Not Applicable Packing Group: Not Applicable</p>

PROPERTIES



Gas. Does not mix with water. Floats on water. Does not burn.

EMERGENCY

Not Available

FIRST AID

Swallowed:	Do NOT give milk or oil. Do NOT give alcohol.
Skin:	Wash with soap & water. Apply cleansing cream.
Advice To Doctor:	Evaluate for respiratory distress. Consider lavage with cuffed tube. NO adrenalin.
Fire Fighting:	Keep containers cool. Keep surrounding area cool. Water spray/fog.
Spills and Disposal:	Use only in well ventilated areas. 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.

HEALTH HAZARD INFORMATION

Determined by Chemwatch using GHS/HSNO criteria	Compressed Gas, Dissolved gas, Liquefied gas, 6.3B
Signal word:	Warning
Hazard statement(s):	H316 Causes mild skin irritation.

PRECAUTIONS FOR USE



Gloves:	When handling larger quantities:
Respirator:	Type AX-P 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. Dispose of this material and its container at hazardous or special waste collection point. Keep out of reach of children. Keep away from heat.
Fire/Explosion Hazard:	Toxic smoke/fumes in a fire. Risk of explosion if heated under confinement. Use only in well ventilated areas. Dispose of this material and its container at hazardous or special waste collection point.

SAFE STORAGE WITH OTHER CLASSIFIED CHEMICALS



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



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', is positioned above the printed name.

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

Issued: September 1, 2020



The Professional's Choice

29/04/2019 H2259

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,
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,

3091 Food Grade Chain Lube (was Food Grade Chain Lube)

- Product description: lubricant
- Used for: food areas incidental contact

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2259 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 food areas 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 29/04/2024.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy statement (no changes since last report)

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

Supplier: *[Signature]* Date: *01/05/19*

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 and prior assessments (Renewed AsureQuality assessment Previously, ca 2013, other registration NSF accepted for incidental contact and MPI C15 incidental contact. This was updated for MPI & NSF #144244/ 157474 (confirm?).
- Food-safety (per incidental contact & nature of ingredients listed).
- QA (ISO 9000 series was not required here).
- QC (Chemical safety per as above & micro also per manufacturing condition and anhydrous formula).
- Instructions
 - (Label, bulletin & SDS sighted in 2013 "consistent with the assessment & unchanged into 2019". CRC SDS web did not return on search so please update us on this – e.g. re Flammability cautions).
 - SDS unfound (flammable).
- Unwanted effects (Per SDS, HSNO hazards not copied here & AICS wants. Production side effects are not expected per food listings).
- Efficacy (is outside scope of sanitary assessment).



23 October 2018

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Chain Lube
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 31 October 2023 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,



Kate Jolly
Adviser
Systems, Support & ACVM Directorate

Ministry for Primary Industries
Manatū Ahu Matua



Date: 23 October 2018

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Chain Lube**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 2201



CRC Industries NZ
Auckland NZ

I. Product Description

CRC Food Grade Chain Lube is a special blend of mineral oil and synthetic additives, designed to keep roller drive and conveyor chains lubricated. Foaming action provides outstanding penetration and creeps deep between wire strands, chain links, pins, rollers and sprockets. As the foam subsides it leaves a lubricating non-drying film that remains in place and resists wash-off and sling-off. Specifically designed to provide the convenience of aerosol application where incidental food contact may occur. Regular use will help inhibit corrosion, reduce load stress and greatly extend chain life.

Temperature Range from -20°C to +150°C (continuous), +170°C (intermittent). MPI Approved C15. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact. NSF H1 Registered for incidental food contact.

II. Features & Benefits

- **Foaming action** – For outstanding penetration and coverage. No messy overspray.
- **Penetrates, lubricates, protects** – Low viscosity formula creeps deep between wire strands, chain links, pins, rollers and sprockets
- **Reduces friction and wear** – Reduces load stress
- **Corrosion protection** – Lengthens chain and sprocket life
- **For effective lubrication of all types of chain and conveyor systems** – Particularly where incidental food contact may occur
- **Silicone free** – Will not harm paint, plastic or wood surfaces. Easier clean-up and removal of excess oil. Allows treated surfaces to be repainted.
- **360°C degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, odourless, tasteless**
- **Temperature Range** – Effective from -20°C to +150°C (continuous), +170°C (intermittent)
- **MPI Approved C15**
- **NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact**
- **NSF H1 Registered for incidental food contact**

III. Application and Directions

1. Apply by spraying an even film at each bushing.
2. Wipe off any excess.
3. Repeat application when necessary.
4. Only use the necessary amount to achieve desired results.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	> 300°C
Appearance	Light amber clear liquid
Odour	Mild
Solubility	Not in Water
Volatile	0
Specific Gravity	0.874
Propellant	Hydrocarbon



CRC Industries NZ
Auckland NZ

Technical Data Sheet – 3091

CRC Food Grade Chain Lube

Performance Characteristics:

Type of film	Non-drying
Dry Time	Non-drying
Temperature Range	-20°C to +150°C (continuous), +170°C (intermittent)

V. *Package Description*

Part Number	Size
3091	340g Aerosol

VI. *Special Precautions*

General:

Use with adequate ventilation. Store in a cool, well-ventilated area. 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 – Not normally a hazard due to the physical form of product.

Skin – Remove contaminated clothing and wash skin thoroughly with soap and water. Remove any adhering solids with industrial skin cleansing cream. Do not use solvents. Seek medical attention in the event of irritation. Wash contaminated clothing before reuse.

Eyes – Immediately hold the eyelids apart and flush the eye continuously for at least 15 minutes with fresh running water.

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

Refer to Material Safety Data Sheet for more details.

TECHNICAL DATA SHEET Version 08/2015

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, 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: 5-Mar-20

Product Name: Food Grade Chain Lube

Product Code: No. 03055 (Item# 1003313)

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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input 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
Director of Regulatory Affairs