



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade Contaminant
& Label Release

CODE/S: 3103

SIZE/S: 400mL

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 Contaminant and Label Release








INGREDIENTS	CAS NO	%	TWA
propylene glycol monomethyl ether - alpha isomer	107-98-2	10-20	369 mg/m3
isopropanol	67-63-0	20-40	983 mg/m3
carbon dioxide	124-38-9	5-10	9000 mg/m3
naphtha petroleum, light alkylate	64741-66-8	40-60	-

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	2.1.2A, 6.1E (oral), 6.3A, 6.4A
Signal word:	Danger
Hazard statement(s):	H222 Extremely flammable aerosol.
	H303 May be harmful if swallowed.
	H315 Causes skin irritation.
	H319 Causes serious eye irritation.

PRECAUTIONS FOR USE	
	
Glasses:	Consider chemical goggles.
Gloves:	1.NEOPRENE 2.PVC 3.NITRILE+PVC
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. 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.

PROPERTIES	
	
Liquid. Gas. Does not mix with 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.
Advice To Doctor:	Evaluate for respiratory distress. Consider lavage with cuffed tube. NO adrenalin. Severe exposure indicated by respiratory distress/hypotension Managements is essentially supportive.
Fire Fighting:	Keep containers cool. Foam.
Spills and Disposal:	Eliminate ignition sources. 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	+	X	+	+	+
X — <i>Must not be stored together</i>						
0 — <i>May be stored together with specific preventions</i>						
+ — <i>May be stored together</i>						



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

16/11/2017 H3917

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

CRC Industries (NZ) Ltd, 10 Highbrook Drive East Tamaki
Auckland

P 09 272 2700, F 09 2749696. Contact John Sokolich email sokolichj@crc.co.nz

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

To whom it may concern,

Food Grade Contaminant & Label Release

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H3917 with conditions.

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

Conditions –

- Used per instructions, legislation, & GMP for incidental food contact (release agent/ lubricant/ protective film as appropriate) minimum quantity/ transfer, washed or wiped.
- Dairy transfer low e.g. <1% of 21CFR178.3570 values of hydrocarbon <10 mg/kg, silicone here <1 mg/kg.
- The assessment is subject to notification of change and expires on 16/11/2022.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

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

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

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

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

Risk Rating (failure/accident)

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

Organics

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

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

Nature of information

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

- Information status & prior registrations (New AsureQuality Assessment for incidental contact. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok.

Raw materials:

1 Standard:

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

Response

(CRC Industries) Food Grade Contaminant & Label Release H3917 16-11-2017	Registrations column. Scope: NZ checks (NICNAS AICS. FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures	Purity column raw purities to be per FSANZ purity wanted (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
HACCP vs Instruction summary & exception reporting	Formulation 100% Label (Unfound)	SDS (CRC Food Grade Contaminant & Label Release. DG for transport. Hazardous per HSNO. Hazard class #s & phrases & pictograms (flammable and !) & GHS H222 extremely flammable aerosol, H303 may be harmful if swallowed, H313 may be harmful in contact with skin, H333 may be harmful if inhaled, H315 causes skin sensitisation, H319 causes serious eye irritation, & H336 may cause drowsiness or dizziness. Precautions lists. Composition (hazards) 1 Naphtha petroleum light distillate 40-60%, 2 isopropanol 20-40%, 3 propylene glycol monomethyl ether-alpha isomer 10-20%, & 4 carbon dioxide 5-10%. Lists for first aid, fire, accident, & handling. Exposure controls (WES TWA & STEL for 2 (983 & 1230 mg/m3, 3 393 & 553 mg/m3, & 4 9000 & 54000 mg/m3. Properties includes flash point 13C. Stability & reactivity p. Toxicology with LD 50s, LC50s & amounts for irritation effects. Chronic "icities" data mostly

		not available. Ecological datalist with EC50s, persistence, bioaccumulation and soil mobilities. Transport requirements are listed. Regulatory list - HSR002515 aerosols flammable, HSR002552 Cosmetics, HSR100638 straight chain pheromone group. Raw materials on/comply with NZIoC.
HACCP analysis of other aspects	Information status & prior registrations (New AsureQuality Assessment for incidental contact. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok. Food safety (raw materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact). QA (n/a per incidental contact). QC specs (Chemical food safety is per raw materials as above. Micro safety is per manufacture condition & anhydrous formula).	Side effects (Environment/OSH are per SDS & RM listings on NZIoC & AICS. Production side effects per food safety listings & low contact and caution flammable). Hygiene efficacy (Lubrication is un-related to this)
Formulation 100% made up of components listed below		
Raw 1 Hydrocarbon paraffinic not aromatic	NZIoC single component under group std. AICS x2, assessments 1 & no 2nd notification. FSANZ1.3.3.3 similar/ bridged/ within meaning of. FDA21CFR178.3570 if pure per FCC Food Code. FSANZ Food Code 1.3.3.3 and 1.3.1 schedule II ingredient similar/ bridged	Purity wanted per FSANZ isee head of column. Purity (paraffinic not aromatic & low contact fairly controls food safety risk).
Raw 2 solvent	NZIoC listed or exempt. AICS x2, assessments 1 & no 2nd notification. USACFR 173.240, 182.1073, USDA 9 CFR 318.7, .147 to 0.01% in fats. FSANZ Food Code 2000 1.3.3.10 permitted carriers - solvent.	Purity wanted (per column header). Purity found (not found or required for non-contact)
Raw 3 solvent.	NZIoC HSR00xxxx ok. NICNAS AICS listed w/o secondary notification. FSANZ FS Code (similar only found). USA FDA (21CFR similar direct food ingredient and methyl ether also has food listings up to direct ingredient in binder colour diluent, extender used for confectionary, food supplements in tablet form, gum and poultry regulated per FDA21CFR73.1 no residue. USDA9CFR381.1 limitation of 0.15% in poultry)..	Purity wanted (per column header). Purity found (not found or required for non-contact)
Raw 4 Propellant	NZIoC HSR00xxxx AICS x2, assessments 1 & no 2nd notification. FDA21CFR184.1240 direct addition GRAS with GMP. NZ Food Regulations 84 found. FSANZ 1.3.1.sched 2 ingredient limited	Purity wanted (per header and FCC GMP indicators: unfound). Purity found (not found or required - completely removed from surfaces)
Heat treated production and anhydrous vs growth.	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9.	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterocolitica 4.4-9.6

Food safety (raw materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact).

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

(CRC Industries) Food Grade Contaminant & Label Release H3917 16-11-2017	Registrations column. Scope: NZ checks (NICNAS AICS, FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures	Purity column raw purities to be per FSANZ purity wanted (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
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HACCP analysis of other aspects	Information status & prior registrations (New Assurance Quality Assessment for incidental contact. NSF no. MPI non-dairy animal products C26 incidental contact 2017 ok. Food safety (raw materials food listed in 21CFR/ FSANZ Food Code/ Alimentary list/ equivalent safety data. Purity has paraffinic not aromatic hydrocarbon & otherwise low risks for low contact). QA (n/a per incidental contact). QC specs (Chemical food safety is per raw materials as above. Micro safety is per manufacture condition & anhydrous formula).	Side effects (Environment/OSH are per SDS & RM listings on NZIoC & AICS. Production side effects per food safety listings & low contact and caution flammable). Hygiene efficacy (Lubrication is un-related to this)
Formulation 100% made up of components listed below		
Naphtha, petroleum light alkylate. Naphtha (petroleum), light alkylate. ... A complex combination of hydrocarbons produced by distillation of the reaction products of isobutane with mono-olefinic hydrocarbons usually ranging in carbon numbers from C3 through C5.CAS 64742-66-8 NZIoC ok from Exxon Mobil 58% Raw 1 Hydrocarbon paraffinic not aromatic	NZIoC single component under group std. AICS x2, assessments 1 & no 2nd notification. FSANZ1.3.3.3 similar/ bridged/ within meaning of. FDA21CFR178.3570 if pure per FCC Food Code. FSANZ Food Code 1.3.3.3 and 1.3.1 schedule II ingredient similar/ bridged	Purity wanted per FSANZ isee head of column. Purity (paraffinic not aromatic & low contact fairly controls food safety risk).
Isopropanol CAS 67-63-0 NZIoC HSR001180 from Axeo x 24.5% Raw 2 solvent	NZIoC listed or exempt. AICS x2, assessments 1 & no 2nd notification. USACFR 173.240, 182.1073, USDA 9 CFR 318.7, .147 to 0.01% in fats. FSANZ Food Code 2000 1.3.3.10 permitted carriers - solvent.	Purity wanted (per column header). Purity found (not found or required for non-contact)
Dowanol PM Propylene glycol methyl ether cas 107-98-2 EPA NZ HSR001197 from Dow x 14% Raw 3 solvent.	NZIoC HSR00xxxx ok. NICNAS AICS listed w/o secondary notification. FSANZ FS Code (similar only found). USA FDA (21CFR similar direct food ingredient and methyl ether also has food listings up to direct ingredient in binder colour diluent, extender used for confectionary, food supplements in tablet form, gum and poultry regulated per FDA21CFR73.1 no residue. USDA9CFR381.1 limitation of 0.15% in poultry)..	Purity wanted (per column header). Purity found (not found or required for non-contact)
Carbon dioxide propellant CAS 124-38-9 NZIoC HSR001018 from BOC Gases x 3.5% Raw 4 Propellant	NZIoC HSR00xxxx AICS x2, assessments 1 & no 2nd notification. FDA21CFR184.1240 direct addition GRAS with GMP. NZ Food Regulations 84 found. FSANZ 1.3.1.sched 2 ingredient limited	Purity wanted (per header and FCC GMP indicators: unfound). Purity found (not found or required - completely removed from surfaces)
Heat treated production and anhydrous vs growth.	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterocolitica 4.4-9.6

16/11/2017 H3917

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

CRC Industries (NZ) Ltd, 10 Highbrook Drive East Tamaki
Auckland

P 09 272 2700, F 09 2749696. Contact John Sokolich email sokolichj@crc.co.nz

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

Dear John Sokolich,

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

Food Grade Contaminant & Label Release

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H3917 with conditions.

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

Conditions –

- Used per instructions, legislation, & GMP for incidental food contact (release agent/ lubricant/ protective film as appropriate) minimum quantity/ transfer, washed or wiped.
- Dairy transfer low e.g. <1% of 21CFR178.3570 values of hydrocarbon <10 mg/kg, silicone here <1 mg/kg.
- The assessment is subject to notification of change and expires on 16/11/2022.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

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



29 September 2017

02 OCT 2017

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Contaminant and Label Release
Description: Release Agent
Code: C 26

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 the Animal Products (Specifications for Limited Processing Fishing Vessels) Notice 2005, Clause 3(1) of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004, clause 4(1) of the Animal Products (Specifications for Products Intended for Animal Consumption) Notice 2006

Conditions:

1. This is permitted on food contact surfaces as a release agent or as an anti-rust film.
2. The amount used should be the minimum required to accomplish the technical effect.
3. The surface must be wiped or adequately drained after application so that 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 26 (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 2022 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 Operations
Branch Planning Systems and Support

Ministry for Primary Industries
Manatū Ahu Matua



Date: 29 September 2017

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Contaminant and Label Release**

Sum of: **\$178.25**

MPI General Ledger Code: 1640 2201

**I. Product Description**

CRC Food Grade Contaminant & Label Release is designed to remove dirt, grease, oils, adhesives and other contaminant from machinery and electrical components in the food industry.

CRC Food Grade Contaminant & Label Release penetrates and evaporates quickly leaving a thin, non-conductive film that protects surfaces from re-contamination and minimises equipment downtime.

The plastic-safe formula is safe for use on electronic and electrical components such as connectors, terminals, plugs, jacks, printed circuit boards, switch boards, potentiometers, laboratory and test equipment used in food processing and other clean environments.

II. Features & Benefits

- Removes dirt, grease, oils & adhesives
- Prevents re-contamination
- Plastic-safe
- Penetrates and evaporates quickly
- Non-toxic, non-staining, colourless, low odour
- Recommended for use where incidental contact with food may occur
- Asure Quality Approved – Food, Beverage, Dairy
- MPI Approved C26 – All Animal Product Except Dairy

III. Application and Directions

Read entire label before using this product.

1. Spray surface evenly with a light flow.
2. Apply the minimum amount of product required to accomplish the desired result.
3. Wipe surface or allow remaining product to run off.

IV. Typical Properties and Characteristics

Flash Point	13°C
Plastic Safe	Safe on most plastics (test small area)
Propellant	Carbon Dioxide

V. Package Description

Part Number	Size
3103	400ml



VI. *Special Precautions*

Danger: Extremely flammable aerosol. May be harmful if swallowed. May be harmful in contact with skin. May be harmful if inhaled. Causes skin irritation. Causes serious eye irritation. May cause drowsiness or dizziness.

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:

Eye Contact – Immediately hold the eyelids apart and flush the 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. Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.

Skin Contact – 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.

Inhalation – Remove to fresh air. Lay patient down. Keep warm and rested. Prostheses such as false teeth, which may block airway, should be removed, where possible, prior to initiating first aid procedures. If breathing is shallow or has stopped, ensure clear airway and apply resuscitation, preferably with a demand valve resuscitator, bag-valve mask device, or pocket mask as trained. Perform CPR if necessary. Transport to hospital, or doctor.

Ingestion – Not considered a normal route of entry. Avoid giving milk or oils. Avoid giving alcohol. If spontaneous vomiting appears imminent or occurs, hold patient's head down, lower than their hips to help avoid possible aspiration of vomitus.

Refer to Material Safety Data Sheet for more details.

TECHNICAL DATA SHEET Version 11/17

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: November 01, 2017

Product Number: 3103

Product Name: FOOD GRADE CONTAMINANT AND LABEL
RELEASE SPRAY

The Australia New Zealand Food Safety Code requires the identification of allergens present in food products. The New Zealand Food Safety Authority identifies eight major food allergens. These allergens are Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Cereal, Gluten and Soybeans. 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 type="checkbox"/> Yes / <input checked="" 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 type="checkbox"/> Yes / <input checked="" 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 type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Peanut 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
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
Fish 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
Shellfish 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

The products listed below are not formulated to contain components from animal derived products and are therefore BSE/TSE free.

This information is accurate to the best of CRC Industries' knowledge or obtained from sources believed by CRC to be accurate.