



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade Multi-Purpose Grease

CODE/S: 35600

SIZE/S: 397g

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 Multi Purpose Food Grade Grease

INGREDIENTS	CAS NO	%	TWA
zinc oxide	1314-13-2	5-10	3 mg/m3
white mineral oil (petroleum)	8042-47-5	50-60	5 mg/m3
aluminium hydroxide benzoate stearate	54326-11-3	5-10	10 mg/m3
calcium carbonate	471-34-1	NotSpec	10 mg/m3

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

PROPERTIES



Liquid. Does not mix with water. Floats on water. Combustible.

EMERGENCY



FIRST AID

Swallowed:	Give water (if conscious). Seek medical advice.
Eye:	Wash with running water.
Skin:	Remove contaminated clothing. Wash with soap & water.
Inhaled:	Fresh air. Rest, keep warm.
Advice To Doctor:	Treat symptomatically.
Fire Fighting:	Foam.
Spills and Disposal:	Eliminate ignition sources. Absorb with dry agent. Stop leak if safe to do so. 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.

HEALTH HAZARD INFORMATION



Determined by
Chemwatch
using
GHS/HSNO
criteria

6.1E (oral), 6.3B, 9.1B

Signal word:

Warning

Hazard
statement(s):

H303 May be harmful if swallowed.
H316 Causes mild skin irritation.
H411 Toxic to aquatic life with long lasting effects.

PRECAUTIONS FOR USE



Appropriate
engineering
controls:

Local Exhaust Ventilation recommended.

Glasses:

Consider chemical goggles.

Gloves:

PVC chemical resistant type.

Respirator:

Type A-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. Dispose of this material and its container at hazardous or special waste collection point. Keep out of reach of children.

Fire/Explosion
Hazard:

Vapours/gas heavier than air. Toxic smoke/fumes in a fire. 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

O — 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'.

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

Issued: September 1, 2020



The Professional's Choice

25/09/2019 H2258

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,

Multipurpose Food Grade Grease

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2258 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 25/09/2024.
- 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. NSF 132939

Prepared by Global Proficiency for AsureQuality Ltd...

REG Hutchinson

Supplier: *[Signature]*

Date: *15/10/19*

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 (0.25 hours):

Sighted NSF letter #132939 & used ID to check NSF white page update 25/09/2019	SDS current sighted. Hazards (6.1E oral, 8.3B & 9.1c. Warning may be harmful if swallowd. Causes mild skin irritation, Harm to aquatics long term). Composition (white mineral oil 50-60% WES TWA & STEL 5 & 10 mg/m3, ZnO 5-10% WES TWA & STEL 3 & 10 mg/m3. Aluminium hydroxide benzoate stearate WES & STEL 5 & 10 mg/m3. Others ingredients are listed & minor). Toxicity not available. HSNO HSR002605 low hazard lubricant. Ingredients on USA TSCA, AICS & NZIoC etc lists).
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6 November 2019

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Multi-Purpose Grease - 35600
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 06 November 2024 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
Performance Oversight & Approvals

Ministry for Primary Industries
Manatū Ahu Matua



Date: 6 November 2019

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Multi-Purpose Grease - 35600**

Sum of: **\$77.63**



CRC Industries NZ
Auckland NZ

I. Product Description

CRC Food Grade Multipurpose Grease is a tenacious, NLGI 2 white grease providing superior lubrication and durability in food production and processing applications. It is designed for effective lubrication and protection of ball, roller and plain bearings that operate under high loads and temperatures and require a long grease life.

CRC Food Grade Multipurpose Grease protects equipment against rust, oxidation and wear. It resists throw-off, shear breakdown as well as water and detergent wash out. It will not pound out of bearings and bushings during shock loads.

Temperature Range from -35°C to +149°C. 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

- **Excellent Adhesion** - Resists Sling-Off
- **Highly resistant to moisture, water and detergent** – Will not wash off when equipment is cleaned
- **Protects against rust and corrosion**
- **Non-toxic, odourless, tasteless**
- **Wide Temperature Range** – Effective from -35°C to +149°C
- **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

Do not mix greases of different base type.

Use a solvent to remove and clean out traces of incompatible grease before repacking.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	> 230°C
Boiling Point	ND
Appearance	White Grease
Thickener Type	Aluminum Complex
Colour	White
Odour	Slight odour
Solubility	Slight in water
% Volatile	0.3%
NLGI	2
Specific Gravity	0.89



CRC Industries NZ
Auckland NZ

Technical Data Sheet – 35600

CRC Food Grade Multi-Purpose Grease

Performance Characteristics:

Viscosity Base Oil @ 40°C	150 cSt	
Dropping Point (°C), Min	260	ASTM D-2265
Timken OK Load	18kgs	ASTM D-2509
Penetration		
Worked 60 Strokes	265-295	ASTM D-217
Worked 25°C, mm/10	280	ASTM D-217
4 Ball EP, Weld Point, Kg	500	ASTM D-2596
4 Ball Wear test, mm scar diameter	0.60	ASTM D-2266
4 Ball weld load, Kg	315	ASTM D-2596
Copper Corrosion of Greases	1b	ASTM D-4048
Penetration consistency change, 100,000 stroke, Change from worked pen, mm/10	10	ASTM D-1831
Temperature Range	-35°C to +149°C	

V. Package Description

Part Number	Size
35600	397g Cartridge

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.

First Aid:

Swallowed – If swallowed do NOT induce vomiting.

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 04/2018

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: 13-Mar-20

Product Name: Multi Purpose Food Grade Grease

Product Code: No. SL35600 (Item# 1007924)

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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input 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