



Food Grade Compliance Documentation

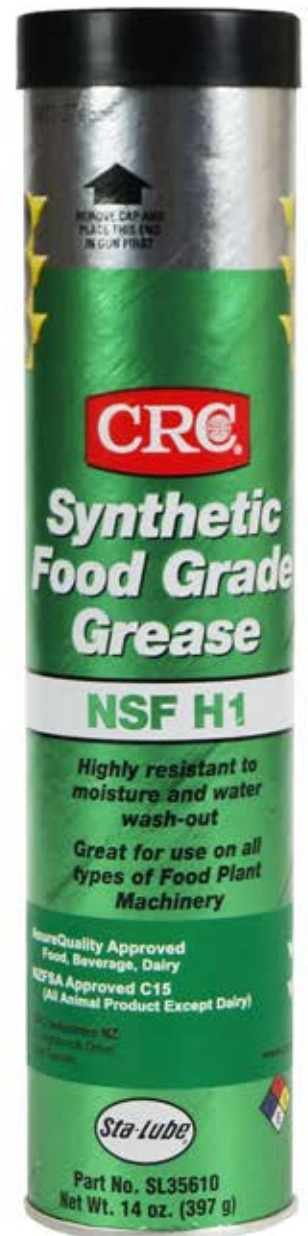
PRODUCT: CRC Food Grade Synthetic Grease

CODE/S: 35610

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(NZ) Food Grade Synthetic Gear Grease

| INGREDIENTS | | CAS NO | % | TWA |
|--|--|--|---|-----|
| GHS | | DG | | |
| Not Applicable | | UN No: Not Applicable Hazchem Code: Not Applicable DG Class: Not Applicable Subsidiary Risk: Not Applicable Packing Group: Not Applicable | | |
| HEALTH HAZARD INFORMATION | | | | |
| Determined by Chemwatch using GHS/HSNO criteria | | | | |
| Signal word: | | | | |
| Hazard statement(s): | | Not Available | | |
| PRECAUTIONS FOR USE | | | | |
|      | | | | |
| Appropriate engineering controls: | | General Exhaust Ventilation adequate. | | |
| Glasses: | | Consider chemical goggles. | | |
| Gloves: | | When handling larger quantities: General purpose rubber glove. | | |
| Respirator: | | Type A 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. | | |
| Fire/Explosion Hazard: | | Toxic smoke/fumes in a fire. | | |
| PROPERTIES | | | | |
|   | | Liquid. Does not mix with water.Combustible. | | |
| EMERGENCY | | | | |
|    | | | | |
| FIRST AID | | | | |
| Swallowed: | | Rinse mouth with water. | | |
| Eye: | | Wash with running water. For discomfort seek medical advice. | | |
| Skin: | | Wash with soap | | |
| 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. | | |
| 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

25/09/2019 H3294

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,

Synthetic Food Grade Grease

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H3294 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 155680

Prepared by Global Proficiency for AsureQuality Ltd...

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 (0.25 hours):

| | |
|---|--|
| Sighted NSF letter #155680 & used ID to check NSF white pages for 25/09/2019 update | SDS current sighted. Hazards (n/a) Composition hazards (n/a). Toxicity not available. HSNO HSR002605 low hazard lubricant. Ingredients on USA TSCA, AICS & NZIoC lists). |
| | |



29 May 2019

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Synthetic Gear Grease
Description: Lubricant
Code: C 15

Approvals:

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

This approval is under the following regulations 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 29 May 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
Branch Planning Systems and Support

Ministry for Primary Industries
Manatū Ahu Matua



Date: 29 May 2019

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Synthetic Gear Grease**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 22010

I. Product Description

CRC Food Grade Synthetic Grease is a NLGI 2 translucent, non toxic lubricating grease that provides effective lubrication and protection of ball, roller, and plain bearings and sliding surfaces. It protects equipment against rust, oxidation and wear.

CRC Food Grade Synthetic Grease is resistant to moisture, water and detergent wash down. Due to its high dropping point, it is particularly useful in high temperature applications. This product also performs extremely well in cold temperature applications as the base fluid exhibits a very low pour point.

Temperature range -29°C to +176°C. NLGI 2. MPI C15. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact. NSF H1 Registered for incidental food contact.

II. Features & Benefits

- Wide temperature range -29°C to +176°C
- Resistant to moisture, water and detergent wash-down
- Protects equipment against rust, oxidation and wear.
- Suitable for ball, roll and plain bearings and sliding surfaces
- MPI C15 approved for incidental food contact
- NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact
- NSF H1 Registered for incidental food contact

III. Applications

- FOR USE BY - Dairy plants, Breweries, Canneries, Meat Processing Plants, Food Processing and Handling Equipment, Fish Processing Plants, Carton/Packaging Equipment, Pharmaceutical Manufacturers etc
- FOR USE ON - Ball, roller and plain bearings, and sliding surfaces, gears, valves, pumps, conveyors, fittings, linkages, hoists, o-rings etc.

IV. Physical Properties

Physical Properties:

| | |
|-------------------|------------------------|
| Thickener Type | Silica |
| NLGI | 2 |
| Texture | Smooth |
| Flash Point | 225°C TCC |
| Odour | Mild |
| Appearance | Clear with yellow cast |
| Drop Point | 343°C |
| Viscosity Index | 135 |
| Viscosity @ 40°C | 63 cSt |
| Viscosity @ 100°C | 10 cSt |
| VOC | 0% |
| Pour Point | -52°C |



CRC Industries NZ
Auckland NZ

Technical Data Sheet – 35610

CRC Food Grade Synthetic Grease

Performance Characteristics

| | |
|---|-----------------|
| Temperature Range | -29°C to +176°C |
| ASTM D-217 (Worked Penetration, 60 strokes) | 265-295 |
| ASTM D-1264 (Water Washout, % Loss) | 0.01 |
| ASTM D-1742 (Oil Separation, % Loss Max.) | 0.50 |

V. Specifications and Approvals

- MPI Approved C15
- NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact
- NSF H1 Registered for incidental food contact

VI. Directions

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

VII. Package Description

| | |
|--------------------|-----------------------|
| Part Number | Container Size |
| 35610 | 397g Cartridge |

VIII. Disposal

Disposal requirements vary by state and local jurisdiction. All used and unused product should be disposed of in conformance with local and government regulations.

IX. Special Use Warnings

General

Use only in well-ventilated area. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short term and long term exposure; review this product's Material Safety Data Sheet.

TECHNICAL DATA SHEET Version 03/2015

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: 9-May-19

Product Name: Synthetic Food Grade Grease

Product Code: No. SL35610 (Item# 1007928)

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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | <input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No |
| Sesame Seed | <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 |
| 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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | <input checked="" type="checkbox"/> Yes / <input 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
Senior Manager Regulatory Affairs