



# Food Grade Compliance Documentation

**PRODUCT:** CRC Food Grade Extreme Duty Grease

**CODE/S:** 35615

**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](mailto: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 Extreme Duty Grease

INGREDIENTS		CAS NO	%	TWA
GHS		DG		
Not Applicable		UN No: <b>Not Applicable</b> Hazchem Code: <b>Not Applicable</b> DG Class: <b>Not Applicable</b> Subsidiary Risk: <b>Not Applicable</b> Packing Group: <b>Not Applicable</b>		
HEALTH HAZARD INFORMATION		<b>Determined by Chemwatch using GHS/HSNO criteria</b> <b>Signal word:</b> <b>Hazard statement(s):</b> Not Available		
PRECAUTIONS FOR USE		    		
Appropriate engineering controls:		General Exhaust Ventilation adequate.		
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.		
Fire/Explosion Hazard:		Toxic smoke/fumes in a fire.		

### PROPERTIES



Liquid. Does not mix with water. Combustible.

### EMERGENCY



### FIRST AID

<b>Swallowed:</b>	Rinse mouth with water.
<b>Eye:</b>	Wash with running water. For discomfort seek medical advice.
<b>Skin:</b>	Wash with soap
<b>Inhaled:</b>	Fresh air. Rest, keep warm.
<b>Advice To Doctor:</b>	Treat symptomatically.
<b>Fire Fighting:</b>	Foam.
<b>Spills and Disposal:</b>	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 precautions  
**+** — 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 H3291

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,

# **Extreme Duty Food Grade Grease**

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

## **"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H3291 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 144236

Prepared by Global Proficiency for AsureQuality Ltd... *R.G. 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 #144236 & 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 Extreme Duty 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](mailto:approvals@mpi.govt.nz).

Yours sincerely,



Maree Zinzley  
Manager Approvals Operations  
Branch Planning Systems and Support

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**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 Extreme Duty Grease**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 22010

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## ***I. Product Description***

*CRC Food Grade Extreme Duty Grease* is a NLGI 2, tan, high performance lubricating grease that provides effective lubrication and protection of ball, roller, and plain bearings and sliding surfaces. It excels in applications where resistance to water, broad operating temperatures, and high loads are absolutely necessary.

*CRC Food Grade Extreme Duty Grease* formulation provides unsurpassed resistance to oxidation and corrosion including salt spray. It is resistant to moisture, water and detergent wash down. *CRC Food Grade Extreme Duty Grease* has exceptional mechanical stability even in the presence of water. It is non toxic and contains no heavy metals or other environmentally undesirable additives.

Temperature range -29°C to +205°C. MPI C15. NZ AsureQuality for food/beverage including dairy factories with incidental contact. NSF H1 Registered for incidental food contact.

## ***II. Features & Benefits***

- Wide temperature range from -29°C to +205°C
- Timken OK Load 29.5kgs
- Exceptional mechanical stability even in the presence of water.
- Moisture, water and detergent wash-down resistant
- Unsurpassed resistance to extreme pressures, oxidation and corrosion, including salt spray.
- 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 and 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.

## ***IV. Physical and Performance Characteristics***

### **Physical Properties:**

<b>Flash Point</b>	175°C COC
<b>Thickener Type</b>	Calcium Sulphonate
<b>NLGI Grade</b>	2
<b>Appearance</b>	Tan smooth texture.
<b>Drop Point</b>	300°C
<b>Viscosity Index</b>	90
<b>Viscosity @ 40°C</b>	100 cSt
<b>Viscosity @ 100°C</b>	10.8 cSt
<b>VOC</b>	0%
<b>Pour Point</b>	-12°C



CRC Industries NZ  
Auckland NZ

## Technical Data Sheet – 35615

### CRC Food Grade Extreme Duty Grease

#### Performance Characteristics:

Temperature Range	-29°C to +205°C
ASTM D-1743 (Bearing Corrosion)	Pass
ASTM D-2509 (Timken OK Load)	29.5kgs
ASTM D-2266 (4 Ball Wear)	0.45
ASTM D-2596 (Four Ball EP, Weld Point)	620
ASTM D-1264 (Water Washout. % Loss)	2.75
ASTM D-1478 (Low Temp Torque, -40°C, g-cm)	<5000

### 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. Package Description

Part Number    Container Size  
35615            397g Cartridge

### VII. 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.

### VIII. 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:** 13-Mar-20

**Product Name:** Extreme Duty Food Grade Grease

**Product Code:** No. SL35615 (Item# 1007931)

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