



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade Food Grade
Anti-Seize & Lubricating Compound

CODE/S: 35905

SIZE/S: 227g

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 Anti-Seize

INGREDIENTS	CAS NO	%	TWA
talc	14807-96-6	5-10	2 mg/m3
zinc oxide	1314-13-2	1-2	3 mg/m3
diphenylamine	122-39-4	<0.1	10 mg/m3
white mineral oil (petroleum)	8042-47-5	>60	5 mg/m3

GHS	DG
Not Applicable	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. Sinks in 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.

SAFE STORAGE WITH OTHER CLASSIFIED CHEMICALS



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

HEALTH HAZARD INFORMATION

Determined by Chemwatch using GHS/HSNO criteria	9.1C
Signal word:	
Hazard statement(s):	H412 Harmful to aquatic life with long lasting effects.

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. 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.



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 H2261

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
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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,

Food Grade Antiseize & Lubricating Compound

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2261 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 131549

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 #131549 & used ID to check NSF white pages update 25/09/2019	SDS current sighted. Hazards (9.1c Chronic aquatic hazard) Composition (white mineral oil >60% WES TWA & STEL 5 & 10 mg/m3, Diphenylamine <0.1% WES 10 mg/m3. Talc 0-10% WES TWA & STEL 3 & 10 mg/m3. Others ingredients are listed & minor). Toxicity not available. HSNO HSR002605 low hazard lubricant. Ingredients on USA TSCA, & not AICS & NZIoC lists).
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23 October 2018

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Anti Seize
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,



Maree Zinzley
Manager Approvals Operations
Branch Planning Systems and Support

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 Anti Seize**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 2201



CRC Industries NZ
Auckland NZ

Technical Data Sheet

CRC Food Grade Anti-Seize & Lubricating Compound

I. Product Description

CRC Food Grade Anti-Seize & Lubricating Compound is a premium anti-seize compound with PTFE, specifically formulated for use in applications where incidental food contact is possible. It tenaciously adheres to metal surfaces providing protection from destructive metal to metal contact on sliding or rotational contact surfaces.

It prevents seizure, galling and heat freeze on all types of engines during the installation and assembly of parts. Facilitates fast and easy disassembly. Remains active over long storage periods preventing corrosion and supporting cushioning of close fitting parts. Continued use prevents damage caused by extreme conditions, increasing performance and prolonging equipment life.

Extreme temperature range from -53°C to +980°C. MPI Approved C15. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact. NSF H1 Registered for incidental food contact. Conforms to MIL-PRF-907E.

II. Features & Benefits

- **PTFE fortified**
- **Tenaciously adheres to metal surfaces** – Protection during installation+assembly of parts
- **Facilitates fast and easy disassembly** – Time saving
- **Water Resistant** – Resists washout to prolong performance
- **Prevents Corrosion** – Contains anti-rust and anti-wear additives to improve equipment life
- **Excellent torque coefficient**
- **Safe on stainless steel**
- **Contains no metals**
- **Non-toxic, non-staining, tasteless**
- **Extreme temperature range** – Effective from -53°C to +980°C
- **MPI Approved C15**
- **NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact**
- **NSF H1 Registered for incidental food contact**
- **Conforms to MIL-PRF-907E military specification**

III. Application and Directions

1. Always read entire label before using product.
2. For best results, clean scale and old compound from threaded surfaces.
3. Note: When grinding or wire brushing use a dust mask.
4. Coat mating surfaces and assemble.
5. To avoid contamination, keep container closed when not in use.
6. Contains hydrocarbons. Do not use in oxygen service.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	> 200°C (COC)
Appearance	White paste
Odour	Mild
Solubility	Negligible in water
%Solids - Active	40
Vapour Density	Not Applicable
NLGI Grade	1.5
Specific Gravity	1.17



CRC Industries NZ
Auckland NZ

Technical Data Sheet

CRC Food Grade Anti-Seize & Lubricating Compound

Performance Characteristics:

Operating Temperature Range	-53°C to +980°C
Torque Coefficient (k) on Steel Nuts & Bolts	0.10
ASTM D-566 (Dropping Point)	232°C
ASTM D -217 (Penetration)	285-315

V. *Specifications and Approvals*

- MPI Approved C15 (all animal product except dairy)
- NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact
- NSF Registered H1 for use in meat and poultry plants
- Conforms to MIL-PRF-907E military specification

VI. *Package Description*

Part Number	Size
35905	227g Brush-Top Bottle
35906	454g Brush-Top Bottle

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 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: 5-Mar-20

Product Name: Food Grade Anti-Seize & Lubricating Compound

Product Code: No. SL35905 (Item# 1007942)

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