



Food Grade Compliance Documentation

PRODUCT: CRC EXOFF Food Grade Degreaser & Parts Cleaner

CODE/S: 3420, 3423

SIZE/S: 750mL, 20L

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 EXOFF CLEANER

INGREDIENTS	CAS NO	%	TWA
water	7732-18-5	NotSpec	-

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. Mixes with water. Does not burn.

EMERGENCY



FIRST AID

Swallowed:	Rinse mouth with water.
Eye:	Wash with running water (15 mins). Medical attention.
Skin:	Wash with soap
Inhaled:	Fresh air. Rest, keep warm.
Advice To Doctor:	Treat symptomatically.
Fire Fighting:	Keep surrounding area cool. Water spray/fog.
Spills and Disposal:	Pollutant. Absorb with dry agent. Stop leak if safe to do so.

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:	1.BUTYL 2.NEOPRENE 3.VITON
Storage and Transportation:	Store in cool, dry, protected area.

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'.

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

Issued: September 1, 2020



The Professional's Choice

26/09/2017 (ex 18/04/2017) H3831

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,

(CRC Industries) Exoff Food Grade Degreaser And Cleaner (was Exoff-1 Cleaner) H3831 26-09-2017

- Product description: water based cleaner & degreaser
- Product use: for cleaning grease & grime from hard surfaces including metal & concrete

"Passed AsureQuality assessment for food/beverage/dairy factory food areas non-food contact surfaces H3831 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 non-food contact surfaces.
- Usage /carry-over to food should be avoided to ensure there are not residues minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs), & that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 18/04/2022).
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

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

Supplier: *[Signature]*

Date: *26/09/2017*

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. MPI non-dairy animal products C31 approved means surfaces rinsed before food re-introduction).
- Food safety (raw material FSANZ & 21CFR listings in table but raw 2 is unfound except for SDS data summarised in the table. Purity complete for main component.
- QA (n/a per low risk and infer from NSF approval). QC specs (Chemical food safety is per raw materials as above. Micro safety control concern/ is not found).
- Instructions –
 - Label (CRC Exoff-1 Cleaner ultimate industrial strength cleaner - safer alternative to toxic cleaners without sacrificing cleaning. Versatile and penetrates grease. & removes soils from metal & concrete & hard surfaces. Used for manufacturing, mining, MRO, food processing, engines, machinery, workshop floors, bilges, sinks, floors, vehicles & many others. Biodegradable, water based non-toxic, non- hazardous, non-flammable, pH balanced & water soluble. Non-abrasive, non-corrosive, non-solvent & safe for use on most surface/ substrates that are washable. Directions at desired dilution with hot or cold water. Test inconspicuous areas. Leave on surfaces 1-2 minutes & heavy soil may need scrubbing. Wipe or rinse off Exoff on food surfaces, thoroughly rinse with potable water. Increase cleaning with hot water. Safe for PET HDPE & PP. Not recommended for polycarbonates (any amines/amide), PVC or Nylon. MPI non-dairy animal products C31 approved means surfaces rinsed before food re-introduction. AsureQuality - . Dilution rates with water - light degreasing at 1/20, heavy degreasing at 1/10, & extreme degreasing at 100%, 5 minutes contact & wipe off with clean cloth. HSNO information read label. Warning keep out of reach of children. May be harmful if swallowed. Causes eye irritation. First aid & emergency number).
 - MSDS (Unfound).
- Side effects (Environment/OSH are per MSDS & EPA NZ system both unfound, & production side effects refer to food safety listings)
- Hygiene efficacy (Is outside scope & formula comparison vs IDF guides).

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)

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 (NewASUREQuality Assessment. MPI non-dairy animal products C31 approved means surfaces rinsed before food re-introduction).

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) Exoff Food Grade Degreaser And Cleaner (was Exoff-1 Cleaner)H3831 12-04-2017	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	Label (CRC Exoff-1 Cleaner ultimate industrial strength cleaner - safer alternative to toxic cleaners without sacrificing cleaning. Versatile and penetrates grease. & removes soils from metal & concrete & hard surfaces. Used for manufacturing, mining, MRO, food processing, engines, machinery, workshop floors, bilges, sinks, floors, vehicles & many others. Biodegradable, water based non-toxic, non- hazardous, non-flammable, pH balanced & water soluble. Non-abrasive, non-corrosive, non-solvent & safe for use on most surface/ substrates that are washable. Directions at desired dilution with hot or cold water. Test inconspicuous areas. Leave on surfaces 1-2 minutes & heavy soil may need scrubbing. Wipe or rinse off Exoff on food surfaces, thoroughly rinse with potable water. Increase cleaning with hot water. Safe for PET HDPE & PP. Not recommended for polycarbonates (any amines/amide), PVC or Nylon. MPI non-dairy animal products C31 approved means surfaces rinsed before food re-introduction. ASUREQuality - . Dilution rates with water - light degreasing at 1/20, heavy degreasing at 1/10, & extreme degreasing at 100%, 5 minutes contact & wipe off with clean cloth. HSNO information read label. Warning keep out of reach of children. May be harmful if swallowed. Causes eye irritation. First aid & emergency number).	MSDS (Unfound)
HACCP analysis of other aspects	Information status & prior registrations (New ASUREQuality Assessment. MPI non-dairy animal products C31 approved means surfaces rinsed before food re-introduction). Food safety (raw material FSANZ & 21CFR listings in table but raw 2 is unfound except for amine concern & similar material has adverse data listed for comparison) . Purity unfound would be helpful for amine component). QA (n/a per low risk and infer from NSF approval). QC specs (Chemical food safety	Side effects (Environment/OSH are per MSDS & EPA NZ system both unfound, & production side effects per food safety listings) Hygiene efficacy (Is outside scope & formula comparison vs IDF guides).

	is per raw materials as above. Micro safety control concern/ is not found)	
Formulation 100% made up of components listed below & FCS contact carryovers per farm model in table		
Raw 1 ubiquitous	Ubiquitous and safe	
Raw 2 emulsifier	Food listings for this and for amine component unfound compared to similar material with safety listings now under review. Raw 2 unfound in NZIoC but CRC says NZIoC100615 04-04-17. NICNAS AICS secondary notifications apply before bringing in to Australia. Amine component of raw 2 has NZIoC HSR000996. & in CCID at 40-40% (lower unfound) flammability, oral toxicity, inhalation toxicity, dermal toxicity, contact sensitisation human target organs and skin & eyes.	SDS (Stepan Warning harmful if swallowed. Causes skin irritation. Causes serious eye irritation. Harmful if inhaled. May cause respiratory irritation. Toxic to aquatic life. Harmful to aquatic life with long lasting effects. Composition active 90-100% & other components below reportable level <1%. LD50 oral rat 550 mg/kg, LD50 dermal rabbit >2000 mg/kg, LC50 inhalation >3551 mg/m3. Not expected to be a skin sensitiser. No data that components over 0.1% are mutagenic or genotoxic. Product is not a carcinogen by IARC, NTP or OSHA). Purity wanted (per column header). Purity found (per SDS above).
Raw 3 alkyl polyether	NICNAS AICS listed w/o concern. EPA NZ listed HSR00xxxxok. USAFDA21CFR178.1010 - FOUND - similar to alpha lauryl-omega-hydroxypolyoxyethylene with an average 8-9 moles of ethylene oxide and an average molecular weight of 400. Per 21CFR178.1010 - for food and milk containers but not as a final rinse. Also similar to alpha alkyl - omega hydroxyl-poly- oxyethylene by condensation of C11-13 straight chain randomly substituted secondary alcohols with an average of 7-20 moles of ethylene oxide. For emulsifiers and or surface active agents for articles for food manufacture. Also compare 21 CFR173.315.	FSANZ Food Standards Code 1.3.3.3 processing aids generally - FOUND.P Side effects are ok per BS5750 and IDF Bull 288 environmental listings. Efficacy is per BS 5750 and IDF 9101, & 9701 listings. Purity wanted (per header connects US FCC 7 entries unfound). Purity found (n/a unfound for this application)
pH & microbiological growth ranges - safety from growth is not clear.	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

Table continued	A formulation % w/w	A formulation % w/w	B formulation use low	C formulation use high	D raw use low (D=A*B)	E raw use high (E=A*C)	F residue low rinsed & drained mg/kg (F=106S/5000)	G residue use-high drained mg/kg (G=106S/300)	H ingestion mg/kg/day use-low & drain & rinse (H=1.5L*F/70kg)	I ingestion mg/kg/day use-high & drain (I=1.5L*G/70kg)
HACCP vs Instruction summary & exception reporting										
HACCP analysis of other aspects										
Formulation 100% made up of components listed below & FCS contact carryovers per farm model in table & there is actually non-contact here	100.0000%	100.00%	5.000000%	100.0000%	5.000000%	100.000000%	10.000	3333.333	0.2143	71.4286
Raw 1 ubiquitous	91.9000%	91.90%	5.000000%	100.0000%	4.595000%	91.900000%	9.190	3063.333	0.1969	65.6429
Raw 2 emulsifier	2.0000%	2.00%	5.000000%	100.0000%	0.100000%	2.000000%	0.200	66.667	0.0043	1.4286
Raw 3 alkyl polyether	5.0000%	5.00%	5.000000%	100.0000%	0.250000%	5.000000%	0.500	166.667	0.0107	3.5714

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Formulation 100% made up of components listed below & FCS contact carryovers per farm model in table & there is actually non-contact here		
Water CAS 7732-18-5 from 91.9% Raw 1 ubiquitous	Ubiquitous and safe	
MET 10-U, N, N-dimethyl-9-decenamide CAS 1346964-77-6 from -2% Raw 2 emulsifier	Food listings for this and for amine component unfound compared to similar material with safety listings now under review. Raw 2 unfound in NZIoC but CRC says NZIoC100615 04-04-17. NICNAS AICS secondary notifications apply before bringing in to Australia. Amine component of raw 2 has NZIoC HSR000996. & in CCID at 40-40% (lower unfound) flammability, oral toxicity, inhalation toxicity, dermal toxicity, contact sensitisation human target organs and skin & eyes.	SDS (Stepan Warning harmful if swallowed. Causes skin irritation. Causes serious eye irritation. Harmful if inhaled. May cause respiratory irritation. Toxic to aquatic life. Harmful to aquatic life with long lasting effects. Composition active 90-100% & other components below reportable level <1%. LD50 oral rat 550 mg/kg, LD50 dermal rabbit >2000 mg/kg, LC50 inhalation >3551 mg/m3. Not expected to be a skin sensitiser. No data that components over 0.1% are mutagenic or genotoxic. Product is not a carcinogen by IARC, NTP or OSHA). Purity wanted (per column header). Purity found (per SDS above).
Surfactant blend Alcohol C9-11 ethoxylated 6 mol ? CAS 68439-46-3 EPANZ HSR003338 from Huntsman 5% Raw 3 alkyl polyether	NICNAS AICS listed w/o concern. EPA NZ listed HSR00xxxok. USAFDA21CFR178.1010 - FOUND - similar to alpha lauryl-omega-hydroxypolyoxyethylene with an average 8-9 moles of ethylene oxide and an average molecular weight of 400. Per 21CFR178.1010 - for food and milk containers but not as a final rinse. Also similar to alpha alkyl - omega hydroxyl-poly- oxyethylene by condensation of C11-13 straight chain randomly substituted secondary alcohols with an average of 7-20 moles of ethylene oxide. For emulsifiers and or surface active agents for articles for food manufacture. Also compare 21 CFR173.315.	FSANZ Food Standards Code 1.3.3.3 processing aids generally - FOUND.P Side effects are ok per BS5750 and IDF Bull 288 environmental listings. Efficacy is per BS 5750 and IDF 9101, & 9701 listings. Purity wanted (per header connects US FCC 7 entries unfound). Purity found (n/a unfound for this application)
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MET 10-U, N, N-dimethyl-9-decenamide CAS 1346964-77-6 from - 2% Raw 2 emulsifier	2.000%	2.00%	5.00000%	100.000%	0.10000%	2.00000%	0.200	66.667	0.0043	1.4286
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26/09/2017 (ex 18/04/2017) H3831

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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.

Dear John Sokolich,

Please find attached the assessment report for any questions or corrections and the invoice and web listing should follow. Thanks for advising the name change and support for non-contact usage.

(CRC Industries) Exoff Food Grade Degreaser And Cleaner (was Exoff-1 Cleaner) H3831 26-09-2017

- Product description: water based cleaner & degreaser
- Product use: for cleaning grease & grime from hard surfaces including metal & concrete
- Status: new factory assessment name amended and label should say non-contact per coco DEA data & has useful SDS on raw 2. Had cost \$300 + GST for 2 hours 18/04/2017. .

"Passed AsureQuality assessment for food/beverage/dairy factory food areas non-food contact surfaces H3831 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 non-food contact surfaces.
- Usage /carry-over to food should be avoided to ensure there are not residues minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs), & that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 18/04/2022).
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.



Prepared by Global Proficiency for AsureQuality Ltd...



3 October 2017

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Exoff Food Grade Cleaner
Description: Cleaner
Code: C 31

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 may be used in all areas.
2. Before use, all edible product and packaging material must be removed from the room.
3. After using this compound, food surfaces must be thoroughly rinsed with potable water before production starts.

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 31 (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: 3 October 2017

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Exoff Food Grade Cleaner**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 2201



CRC Industries NZ, Auckland NZ

I. Product Description

The CRC Exoff Range provides uncompromised performance and safety. Next generation high performance cleaning technology pH neutral, safe on surfaces, users and the environment.

CRC FOOD GRADE PARTS CLEANER AND DEGREASER – EXTRA HEAVY DUTY

Formulated to penetrate and dissolve tough grease, animal fats and oils for easy removal – safely.

Use confidently **on** all metals and alloys – will not damage bright metals including aluminium and brass. Safe on fibreglass, glass, plastics, rubber, painted surfaces, laminates.

For use on mechanical equipment, motors, tools, benches, walls, floors, filters, grills, drills, grinders, rollers, dies, moulds (injection, plastic, steel, aluminium), chains, conveyers, wire rope, robotics, hoists and more.

Ready to use, no mixing required. Easy use dual applicator trigger – jet or wide spray.

CRC Exoff is biodegradable, non-toxic, non-hazardous, non-flammable, pH balanced, and water soluble. The advanced formula is powerful but is non-abrasive, non-corrosive, contains no solvents.

II. Features & Benefits

- **Powerful**
- **pH Neutral**
- **Non-Corrosive**
- **Solvent Free**
- **Non-Flammable**
- **Rust Inhibitor**
- **Non-Toxic**
- **Biodegradable**
- **AsureQuality Approved – Food, Beverage, Dairy**
- **MPI Approved C31 – All Animal Product Except Dairy**

III. Application and Directions

1. Test on an inconspicuous area first if there is any concern regarding sensitivity of surface.
2. Spray and leave on surface for 1–2 minutes to allow soil penetration. For heavily soiled items: Remove excess debris using a scraper or wire brush prior to applying product.
3. Wipe or rinse clean with water or a damp sponge. If using CRC Exoff on food surfaces, thoroughly rinse with potable water.
4. Repeat if necessary.

TIP: CRC Exoff has been formulated to work with warm or cold water. For increased cleaning power, use warm water.

Dilution:

Dilution rates can be varied to suit your cleaning and degreasing requirements. Suggested starting points:

- Light cleaning: mix 1 part CRC Exoff in 20 parts of water
- Degreasing: mix 1 part CRC Exoff in 10 parts of water
- Extreme Duty: apply CRC Exoff neat directly to parts and allow to sit for 5 minutes, then wipe with a clean cloth



IV. *Typical Properties and Characteristics*

Appearance	Clourless slightly opaque liquid
Odour	Mild – unfragranced
Boiling Point	> 100°C
Solubility	Miscible in water
pH	7.5 – 8.0
Specific Gravity	1.07
Flammability	Non-flammable

V. *Package Description*

Part Number	Size
3420	750ml
3423	20L

VI. *Special Precautions*

General:

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:

Ingestion – Immediately give a glass of water. First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor.

Skin or Hair Contact – Flush skin and hair with running water (and soap if available). Seek medical attention in event of irritation.

Eye Contact – Immediately hold eyelids apart and flush the eye continuously with 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. Continue flushing until advised to stop by the Poisons Information Centre or a doctor, or for at least 15 minutes. Transport to hospital or doctor without delay. Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.

Inhalation – Remove from contaminated area. Other measures are usually unnecessary.

Refer to Material Safety Data Sheet for more details.

TECHNICAL DATA SHEET Version 06/18

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: April 9th, 2019

Product Number: 3420, 3423

Product Name: EXOFF Food Grade Degreaser

The Australia New Zealand Food Safety Code requires the identification of allergens present in food products. 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 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
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
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
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
Seafood and Shellfish	<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
Sulphites	<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
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
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
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	<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.



CRC Industries NZ
Auckland NZ

For more information, please contact our Technical Service Department at 09 2722700