



Food Grade Compliance Documentation

PRODUCT: CRC FOODGRADE SILICONE
CODE/S: 3043, 3042, 3041
SIZE/S: 248g, 4L, 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 Food Grade Silicone (Aerosol)

INGREDIENTS	CAS NO	%	TWA
n-hexane	110-54-3	<2	72 mg/m3
naphtha petroleum, light, hydrotreated	64742-49-0.	50-60	-
1,1-difluoroethane	75-37-6	30-40	-
polydimethylsiloxane	63148-62-9	2-5	-

GHS	DG
	UN No: 1950 Hazchem Code: Not Applicable DG Class: 2.1 Subsidiary Risk: Not Applicable Packing Group: Not Applicable

HEALTH HAZARD INFORMATION	
Determined by Chemwatch using GHS/HSNO criteriaGazetted by EPA New Zealand	2.1.2A, 6.1E (aspiration), 6.1E (dermal), 6.3A, 6.9B, 9.1B, 9.1D, 9.4B
Signal word:	Danger
Hazard statement(s):	H222 Extremely flammable aerosol.
	H313 May be harmful in contact with skin.
	H315 Causes skin irritation.
	H371 May cause damage to organs.
	H373 May cause damage to organs through prolonged or repeated exposure.
	H304 May be fatal if swallowed and enters airways.
	H411 Toxic to aquatic life with long lasting effects.
	H442 Toxic to terrestrial invertebrates

PRECAUTIONS FOR USE	
Gloves:	1.PE/EVAL/PE 2.PVA 3.VITON
Respirator:	Type AX-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. Use only in well ventilated areas. Not recommended for interior use on large surface areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. Keep out of reach of children. Keep container in a well ventilated place. Keep away from food, drink and animal feeding stuffs. Keep away from heat. Keep away from sources of ignition. No smoking.
Fire/Explosion Hazard:	HIGHLY FLAMMABLE. Toxic smoke/fumes in a fire. Risk of explosion if heated under confinement. Use only in well ventilated areas. Not recommended for interior use on large surface areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. In case of fire and/or explosion, DO NOT BREATHE FUMES.

PROPERTIES
Liquid. Gas. Does not mix with water. Floats on water. Extremely flammable.
EMERGENCY

FIRST AID	
Swallowed:	Contact Doctor or Poisons Centre. Do NOT give milk or oil. Do NOT give alcohol.
Skin:	Wash with soap & water. Apply cleansing cream.
Advice To Doctor:	NO adrenalin. Evaluate for respiratory distress. Consider lavage with cuffed tube. NO adrenalin.
Fire Fighting:	Keep containers cool. Foam.
Spills and Disposal:	Eliminate ignition sources. Absorb with dry agent. Stop leak if safe to do so. Use only in well ventilated areas. Not recommended for interior use on large surface areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. This material and its container must be disposed of in a safe way. To clean the floor and all objects contaminated by this material, use water and detergent.


SAFE STORAGE WITH OTHER CLASSIFIED CHEMICALS	
x	— Must not be stored together
0	— May be stored together with specific preventions
+	— May be stored together

NZ POISONS CENTRE 0800 764 766 | NZ EMERGENCY SERVICES: 111 - THIS IS A SUMMARY ONLY - FULL REPORT AVAILABLE

CRC (NZ) Food Grade Silicone (Bulk)

INGREDIENTS	CAS NO	%	TWA
2-methylpentane	107-83-5	85-95	1760 mg/m3
n-hexane	110-54-3	6.8	72 mg/m3
polydimethylsiloxane	63148-62-9	2-5	-
naphtha petroleum, light, hydrotreated.	64742-49-0.	}	-

GHS **DG**



UN No: **1208**
 Hazchem Code: **3YE**
 DG Class: **3**
 Subsidiary Risk: **Not Applicable**
 Packing Group: **II**

HEALTH HAZARD INFORMATION



Determined by Chemwatch using GHS/HSNO criteria Gazetted by EPA New Zealand

3.1B, 6.1E (oral), 6.3B, 6.9B, 9.1B, 9.4B

Signal word: **Danger**

Hazard statement(s):

- H225** Highly flammable liquid and vapour.
- H303** May be harmful if swallowed.
- H316** Causes mild skin irritation.
- H371** May cause damage to organs.
- H335** May cause respiratory irritation.
- H336** May cause drowsiness or dizziness.
- H373** May cause damage to organs through prolonged or repeated exposure.
- H304** May be fatal if swallowed and enters airways.
- H411** Toxic to aquatic life with long lasting effects.
- H442** Toxic to terrestrial invertebrates

PROPERTIES



Liquid. Does not mix with water. Floats on water. Highly flammable.

EMERGENCY



FIRST AID

Swallowed: Give water (if conscious). Seek medical advice. Do NOT give milk or oil. Do NOT give alcohol.

Eye: Wash with running water.

Skin: Remove contaminated clothing. Wash with soap & water.

Inhaled: Fresh air. Rest, keep warm. If breath shallow, give oxygen. Medical attention.

Advice To Doctor: Evaluate for respiratory distress. Consider lavage with cuffed tube. NO adrenalin.

Fire Fighting: Keep containers cool. Foam.

Spills and Disposal: Spilled liquid has low boiling temperature and evaporates quickly. Eliminate ignition sources. Consider evacuation. Prevent from entering drains. Contain spillage by any means. Control vapour with water spray/ fog. Absorb with dry agent. Stop leak if safe to do so. Not recommended for interior use on large surface areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. This material and its container must be disposed of in a safe way. To clean the floor and all objects contaminated by this material, use water and detergent.

SAFE STORAGE WITH OTHER CLASSIFIED CHEMICALS



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

PRECAUTIONS FOR USE



Appropriate engineering controls:	Local Exhaust Ventilation recommended.
Glasses:	Consider chemical goggles.
Gloves:	1.PE/EVAL/PE 2.PVA 3.VITON
Respirator:	Type AX-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. Restrictions on Storage apply. Refer to Full Report. Not recommended for interior use on large surface areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. Keep out of reach of children. Keep container in a well ventilated place. Keep away from food, drink and animal feeding stuffs. Keep away from sources of ignition. No smoking.
Fire/Explosion Hazard:	HIGHLY FLAMMABLE. Vapours/gas heavier than air. Toxic smoke/fumes in a fire. Not recommended for interior use on large surface areas. Take precautionary measures against static discharges. Dispose of this material and its container at hazardous or special waste collection point. In case of fire and/or explosion, DO NOT BREATHE FUMES.



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

04/12/2013 Reference H1773

Global Proficiency Ltd for AsureQuality Ltd,
Ruakura Research Centre, Hamilton East,
P O Box 20474 Hamilton.

CRC Industries Ltd, 10 Highbrook Drive East Tamaki Auckland
Phone 09 272 2700, fax 09 2749696. Contact John Sokolich
email sokolichj@crc.co.nz

To whom it may concern,

Food Grade Silicone

- Which is: lubricant
- For: food areas, incidental contact

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H1773 with conditions.

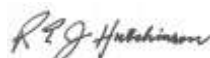
(This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com/> This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions: use per instructions of a minimum quantity as release agent, lubricant with potential exposure, & protective film - latter washed or wiped to prevent transfer). Dairy transfer low e.g. <1% x values for 21CFR food limits of hydrocarbon <10 mg/kg, silicone here <1 mg/kg &..... as permitted not prohibited see references.

General conditions:

- The product is to be used according to Manufacturer's Instructions (reflecting the assessment etc), Good Manufacturing Practice (GMP), and applicable legislation.
- Usage and carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs), and that food legislation requirements are met..
- The assessment is subject to notification of change (e.g. in formulation, raw materials or instructions) and expires on 03/12/2018.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

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:

- Food safety per tabled usage within listed permissions.
- QA, QC (unrequired for incidental contact here).
- Instructions (Label, bulletin & MSDS sighted consistent at original assessment).
- Side effects (not expected for incidental contact at permitted food levels/ or less for eg dairy).
- Efficacy: lubrication does not impact food safety

Contents

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
Severity	Low	Low
Total	Low	Low

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).

- Response/status: information is fair.

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) Food Grade Silicone H1773 03-12-2013	Registrations column. 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	Purity column Scope: 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.
	Food safety per tabled usage within listed permissions. QA, QC (unrequired for incidental contact here). Instructions (Label, bulletin & MSDS sighted consistent at original assessment)	Side effects (not expected for incidental contact at permitted food levels/ or less for eg dairy)
Raw 1 Silicone	FOUND SIMILAR FDA21CFR178.3570 listed for incidental contact from equipment etc. to food with all residues minimised and food residue specifically limited to 1 ppm max. FOUND SIMILAR FSANZ Food Standards Code 2000 unfound except as antifoam with GMP	Quality Manual, Approval System Procedures
Raw 2 propellant	FSANZ FS Code (1.3.3 Miscellaneous additives permitted in accordance with GMP in processed foods specified in the schedule & this cross-credits to processing aids). USA FDA (21CFR174.1655 GRAS with GMP for purpose of aerating agent, gas, propellant used variously).	Toxicity (OSHA PEL TWA 1000 ppm, etc. Flammable gas label flammable gas. Safety central nervous system effects at high concentrations. An asphyxiant flammable gas etc).
Potential micro challenge with pH growth ranges	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

- Food safety per tabled usage within listed permissions.
-

Raw materials should be suitable- e.g. sanitisers for sanitising etc

- Raw materials comply per food safety listings/data for similar use in section 1 & refer to unwanted effects in section 6.

3 Standard:

Additives are to be manufactured consistently safe - per quality assurance to ISO 9002 (& labs should be certified to ISO Guide 25). Detergent and Sanitisers should be listed with the Code of Practice Group (see manufacturers parent code).

- QA, QC (unrequired for incidental contact here).

4 Standard:

Formulation quality control - continues 3 above.

Raw materials should be controlled at manufacturers stated levels (+/- 5% x level and this can be covered by quality assurance but the manufacturer will have make/QC sheets..). Purity: The target should be taken from the raw materials standards in Food Chemicals Codex (Arsenic, Heavy metals and Foreign Matter).

- QA, QC (unrequired for incidental contact here).

Quality assurance of use

5 Label: to provide for quality assurance of use; trace-ability and description including mode of use (per ref 6 method 3.5 a) to be complete and clear (c.f. farms check list below).

- **Label instructions are to provide quality assurance of the method of use for efficacy, safety and side effects by addressing key points:**
- **Product name •, batch •, expiry • etc**
- **Distributors/Manufacturers name and address •**
- **The description of the substance e.g. detergent/ sanitizer/ detergent-sanitiser, general purpose/ heavy duty detergent, nature of sanitizer active, level of foaming (low, medium and high), routine or periodic treatment, and compatibility to levels of hardness. (These can be similar to Australian Standards & AQIS). •**
- **The description of the type of equipment to be treated •**
- **The use instructions concentration, temperature in and out, time/and typical volumes. All the steps in the cleaning routine, the hot temperatures at incoming and dump, permitted cold steps, the acid and alkali routine, and reference to periodic cleaning. They include safe residue minimisation (drainage, & rinse before next milking or air purge etc).**
- **Warnings about possible harmful effects and the other regulatory etc requirements should be met but may be outside the food safety scope.**
- **Note NZ may use e.g. 10L/cluster, enough solution for re-circulation, 75C initial solutions (or to not damage & dump the pipeline machine at 65C and BMT at >55C).**
- **Instructions (Label, bulletin & MSDS sighted consistent at original assessment).**

Performance

6 Standard:

To be free from apparent side effects: inc taint, corrosion, inhibition, insolubility, market, or other effects.

- Side effects (not expected for incidental contact at permitted food levels/ or less for eg dairy).

7 Standard: Efficacy:

Efficacy: for detergents to clean and sanitisers to sanitise - to complete their part in sanitation systems to minimum food safety standards - and to industry established safety margins according to the particular product/process. This uses laboratory methods. Or it uses product outturn microbiological performance, as well as plant visual or microbiological status.

- Efficacy: lubrication does not impact food safety

8 Standard: containers/transport to be safe

- Response/status: is accepted according to the history of care.

9 Attachments:

- Roll over of unchanged data.

10 Standards are listed in the introduction and concentration table and references may be attached to the assessment file.

11 Contacts

- Bob E J Hutchinson PhD, Marion Buckley-Smith PhD for chemicals & otherwise n/a for Australia.

12 The formulation in confidence follows & is not for public circulation

12 The formulation in confidence follows & is not for public circulation

(CRC) Food Grade Silicone H1773 03-12-2013	Registrations column. 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	Purity column Scope: 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.
	Food safety per tabled usage within listed permissions. QA, QC (unrequired for incidental contact here). Instructions (Label, bulletin & MSDS sighted consistent at original assessment)	Side effects (not expected for incidental contact at permitted food levels/ or less for eg dairy
Silicone fluid SF18-350, polydimethylsiloxane fluid ex GE Silicones 5% Raw 1 Silicone	FOUND SIMILAR FDA21CFR178.3570 listed for incidental contact from equipment etc. to food with all residues minimised and food residue specifically limited to 1 ppm max. FOUND SIMILAR FSANZ Food Standards Code 2000 unfound except as antifoam with GMP	Quality Manual, Approval System Procedures
LPG liquefied petroleum gas CAS68476-85-7 Raw 2 paraffinic hydrocarbon	FSANZ FS Code (1.3.3 Miscellaneous additives permitted in accordance with GMP in processed foods specified in the schedule & this cross-credits to processing aids). USA FDA (21CFR174.1655 GRAS with GMP for purpose of aerating agent, gas, propellant used variously).	Toxicity (OSHA PEL TWA 1000 ppm, etc. Flammable gas label flammable gas. Safety central nervous system effects at high concentrations. An asphyxiant flammable gas etc).
Potential micro challenge with pH growth ranges	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

04/12/2013 Reference H1773

Global Proficiency Ltd for AsureQuality Ltd,
Ruakura Research Centre, Hamilton East,
P O Box 20474 Hamilton.

CRC Industries Ltd, 10 Highbrook Drive East Tamaki Auckland
Phone 09 272 2700, fax 09 2749696. Contact John Sokolich
email sokolichj@crc.co.nz

Dear John Sokolich,

Please find attached your assessment report per unchanged data and updated format. Please let us know any questions or corrections and the invoice and web listing will follow.

Food Grade Silicone

- Which is: lubricant
- For: food areas, incidental contact
- Status: assessment factory renewed \$100 + GST, purity cross-credited

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H1773 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: use per instructions of a minimum quantity as release agent, lubricant with potential exposure, & protective film - latter washed or wiped to prevent transfer). Dairy transfer low e.g. <1% x values for 21CFR food limits of hydrocarbon <10 mg/kg, silicone here <1 mg/kg &..... as permitted not prohibited see references.

General conditions:

- The product is to be used according to Manufacturer's Instructions (reflecting the assessment etc), Good Manufacturing Practice (GMP), and applicable legislation.
- Usage and carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs), and that food legislation requirements are met..
- The assessment is subject to notification of change (e.g. in formulation, raw materials or instructions) and expires on 03/12/2018.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

Prepared by Global Proficiency for AsureQuality Ltd...



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29/04/2019 H2255

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,

3043 Food Grade Silicone Lubricant (was Food Grade Silicone 3043)

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2255 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 29/04/2024.
- 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 (no changes since the last report).

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

Supplier: *[Signature]*

Date: *01/05/19*

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:

- Information and prior assessments (Renewed AsureQuality assessment Previously, ca 2013, other registration NSF accepted for incidental contact and MPI C15 incidental contact. This was updated for MPI but not NSF so please add NSF number).
- Food-safety (per incidental contact & nature of ingredients listed).
- QA (ISO 9000 series was not required here).
- QC (Chemical safety per as above & micro also per manufacturing condition and anhydrous formula).
- Instructions
 - (Label, bulletin & SDS sighted in 2013 "consistent with the assessment & unchanged into 2019".
 - CRC SDS web did not return on search so please update us on this – e.g. re Flammability cautions). SDS update unchanged NB hazard flammable.
- Unwanted effects (Per SDS, HSNO hazards not copied here & AICS wants. Production side effects are not expected per food listings).
- Efficacy (is outside scope of sanitary assessment).



29 October 2018

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Silicone Spray
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,



Kate Jolly
Adviser
Systems, Support & ACVM Directorate

Ministry for Primary Industries
Manatū Ahu Matua



Date: 29 October 2018

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Silicone Spray**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 2201



30 March 2020

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Silicone Bulk
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.

Regulation and Assurance Branch

PO Box 2526, Wellington 6140, New Zealand
Telephone: 0800 00 83 33, Facsimile: +64-4-894 0300
www.mpi.govt.nz

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 30 March 2025 unless the approval is revoked by notice in writing at an earlier stage.

Any queries regarding this approval should be directed to MPI Approvals by either telephone on 04 894 2550 or by e-mail at approvals@mpi.govt.nz.

Yours sincerely,



Maree Zinzley
Manager Approvals Operations
Performance Oversight & Approvals

Ministry for Primary Industries
Manatū Ahu Matua



Date: 30 March 2020

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade Silicone Bulk**

Sum of: **\$77.63**



CRC Industries NZ
Auckland NZ

ALLERGEN CERTIFICATE

Date: September 19th, 2019

Product Number: 3041, 3042, 3043

Product Name: CRC Food Grade Silicone

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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Peanut Products	<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
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 checked="" type="checkbox"/> Yes / <input 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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input 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 Department at 09 2722700.



CRC Industries NZ
Auckland NZ

I. Product Description

CRC Food Grade Silicone is a multi-purpose dry film silicone spray for use on food processing and handling equipment. It forms a colourless, odourless film that does not attract dust and product debris. It lubricates and protects in most metal and non-metal applications without damaging treated surfaces or leaving marks or stains. It eliminates binding and sticking and is an excellent release and parting agent.

Temperature Range from -40°C to +200°C. MPI Approved C15. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact. NSF H1 Registered for incidental food contact.

II. Features & Benefits

- **Dry film** – Does not attract dust and product debris
- **Excellent release and parting agent** – Ideal to streamline processes on food sorting and handling lines, products will not stick to treated surfaces
- **General lubricant for all surfaces** – Metals, plastics, rubber, adhesives, wood, fabrics, glass, inks and paints
- **Resists Moisture** – Stays in place in damp environments
- **360° degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, colourless, odourless, tasteless**
- **Wide Temperature range** – Effective from -40°C to +200°C
- **MPI Approved C15**
- **NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact**
- **NSF H1 Registered for incidental food contact**

III. Application and Directions

Preparation:

1. Do not use on energized systems.

Application:

1. Spray light, even film on areas requiring lubrication or protection.
2. Use extension tube for hard-to-reach areas.
3. Repeat application if necessary.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	-5°C
Boiling Point	60°C Initial
Odour	Petroleum like
Appearance	Clear, water-like liquid
Solubility	Neg. in water
% Volatile	97%
Vapor Density	>air
Specific Gravity	0.6694
Propellant	Hydrocarbon



CRC Industries NZ
Auckland NZ

Performance Characteristics:

Type of film	Clear, non-drying
Temperature Range	-40°C to +200°C
Dielectric Strength (ASTM D-877)	350 volts/mil

V. Package Description

Part Number	Size
3043	284g Aerosol
3042	4 litre Pack
3041	20 litre Jerry Can

VI. Special Precautions

General:

Extremely flammable aerosol. Keep away from naked flames, electrical appliances/lights, lighted cigarettes, etc. 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. Refer to Material Safety Data Sheet for more details.

Aerosol Cans:

Do not puncture, incinerate or store above 50°C. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

First Aid:

Swallowed – Do NOT give milk or oil. Do NOT give alcohol.

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.