



## CRC Industries, Inc.

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### Certificate of Acceptability

Dear CRC® Valued Customer:

In 1998, the USDA Food Safety Inspection Service discontinued the testing of new and reformulated proprietary substances and nonfood compounds intended for use in USDA inspected food-processing facilities. In December of 1999, the National Sanitation Foundation (NSF), a non-profit, third party product certifier specializing in public health and safety, revived the USDA authorization program with the launch of their own Registration and Listing Program for Proprietary Substances and Non-Food Compounds. The NSF program is fee based and mirrors the previous USDA program evaluation for all product categories. Once a product has successfully gone through the NSF approval process, it receives a registration number. This registration number is listed on the label of the NSF registered product, along with the registration mark and category code.

CRC products authorized by the USDA before 1998 Continue to meet USDA 1998 guidelines. Products introduced or modified after January 1999 are submitted to the NSF authorization process and will carry the new NSF registration upon approval.

The following product is acceptable for use as a Release Agent (3H) on grills, ovens, loaf pans, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

The following product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.

**Direct Food Contact White Oil ISO 22**  
**No. 04592 (Item# 1003606)**  
**Category Code: 3H, H1**  
**NSF Registration No. 152276**

For more information, please contact our Technical Service Department at 800-521-3168.

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