

29/04/2019 H2256

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To whom it may concern,

3086 Food Grade Penetrating Oil (was Food Grade Penetrating Oil)

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2256 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 change since last report).

Prepared by Global Proficiency for AsureQuality Ltd...

R.G. Hutchinson

Supplier:.....

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 was accepted for incidental contact and MPI C15 incidental contact. This was updated for MPI & NSF #130545, 130546.
- 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).