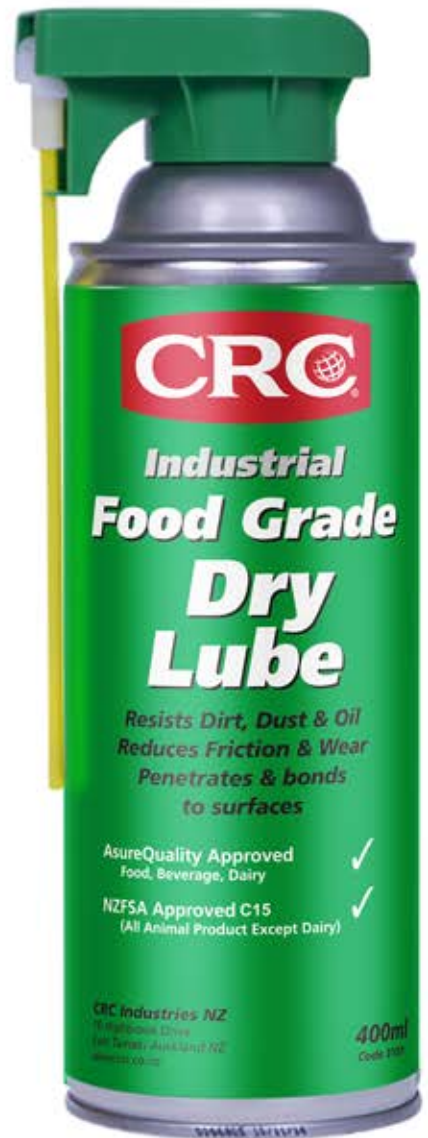




Food Grade Compliance Documentation



PRODUCT: CRC Food Grade Dry Lube
CODE/S: 3101
SIZE/S: 400mL

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 (NZ) 3101 Dry Lube Aerosol

INGREDIENTS	CAS NO	%	TWA
LPG (liquefied petroleum gas)	68476-85-7.	60-90	1800 mg/m3
isopropanol	67-63-0	10-30	983 mg/m3
polytetrafluoroethylene	9002-84-0	2-5	-

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

PROPERTIES


Liquid. Gas. Extremely flammable. May form explosive peroxides.

EMERGENCY

FIRST AID

Skin:	Wash with soap & water. Apply cleansing cream.
Advice To Doctor:	Severe exposure indicated by respiratory distress/hypotension Managements is essentially supportive.
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. 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.

HEALTH HAZARD INFORMATION


Determined by Chemwatch using GHS/HSNO criteria	2.1.2A, 6.3B, 6.4A
Signal word:	Danger
Hazard statement(s):	<p>H222 Extremely flammable aerosol.</p> <p>H316 Causes mild skin irritation.</p> <p>H319 Causes serious eye irritation.</p>

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


Glasses:	Consider chemical goggles.
Gloves:	1.NEOPRENE 2.NITRILE 3.PVC
Respirator:	Type AX 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. 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 heat. Keep away from sources of ignition. No smoking. Handle and open container with care.
Fire/Explosion Hazard:	HIGHLY FLAMMABLE. Vapours/gas heavier than air. Toxic smoke/fumes in a fire. Risk of explosion if heated under confinement. Use only in well ventilated 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 'Murray Walbran', is written over a light grey rectangular background.

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

Issued: September 1, 2020



The Professional's Choice

29/04/2019 H2282

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,

3101 Food Grade Dry Lube (was Dry Lube)

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact" H2282 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: *[Signature]* Date: *02/05/19*

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 2006, NSF accepted for incidental contact and 2012 MPI C11. This was updated 2019 for MPI non-dairy C15 (not NSF #).
- 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
- 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).



23 October 2018

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade Dry Lube 3101
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 Dry Lube 3101**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 2201



CRC Industries NZ
Auckland NZ

I. Product Description

CRC Food Grade Dry Lube is a technically advanced multi-purpose dry film lubricant that is applied wet and cures to a dry non-staining micro thin film of submicron PTFE particles. It penetrates and bonds to metal, wood, rubber, plastic, glass and most other surfaces and provides long lasting lubrication where conventional wet film lubricants are difficult to apply or retain. Ideal for lubrication in dusty environments where contaminants or airborne food particles might interfere with conventional wet lubricants.

It prevents sticking, reducing friction, heat and wear with a very low coefficient of friction over a wide temperature range. Will not melt, freeze, run, pool or contaminate in-process materials. Ideal for sliding mechanisms and on extreme heavy loads to reduce wear and prevent galling or seizing. For mechanisms that are operated at infrequent intervals or are lubricated for life.

Wide temperature range from -20°C to +250°C. MPI Approved C15. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact.

II. Features & Benefits

- **Cures to a thin dry film of PTFE particles** – For excellent long-lasting lubrication
- **Resists dust and product debris build-up** – Ideal for food processing and packaging machinery
- **Excellent adhesion to most surfaces** – Metal, wood, rubber, plastic, glass, etc.
- **Excellent anti-static properties**
- **Does not contain oils or silicone**
- **360°C degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, low odour, tasteless**
- **Wide temperature range** – Effective from -20°C to +250°C
- **MPI Approved C15**
- **NZ AsureQuality assessment for food/beverage including dairy factories with incidental 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	8°C (initial)
Odour	Isopropyl Alcohol
Appearance	Opaque White Film
Solubility	Miscible with water
% Volatile	96%
Vapour Density	96%
Specific Gravity(bulk)	0.88



CRC Industries NZ
Auckland NZ

Performance Characteristics:

Type of film	Dry white PTFE film
Temperature Range	-20°C to +250°C

V. Package Description

Part Number	Size
3101	400ml Aerosol

VI. Special Precautions

General:

Aerosol is highly flammable. 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 – Not considered a normal route of entry.

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.



CRC Industries NZ
Auckland NZ

ALLERGEN CERTIFICATE

Date: September 19th, 2019

Product Number: 3101

Product Name: CRC Food Grade Dry Lube

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.