



Food Grade Compliance Documentation

PRODUCT: CRC Food Grade CO Contact Cleaner

CODE/S: 3102

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) 3102 Food Grade Contact Cleaner

INGREDIENTS	CAS NO	%	TWA
carbon dioxide	124-38-9	1-9	9000 mg/m3
naphtha petroleum, light, hydrotreated.	64742-49-0.	>60	-

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 criteria

2.1.2A, 6.1E (aspiration), 6.1E (dermal), 6.1E (oral), 6.3A, 6.8B, 9.1B, 9.1D

Signal word: **Danger**

Hazard statement(s):

- H222** Extremely flammable aerosol.
- H303** May be harmful if swallowed.
- H313** May be harmful in contact with skin.
- H315** Causes skin irritation.
- H361** Suspected of damaging fertility or the unborn child.
- H336** May cause drowsiness or dizziness.
- H304** May be fatal if swallowed and enters airways.
- H411** Toxic to aquatic life with long lasting effects.

PRECAUTIONS FOR USE

Glasses: Safety Glasses.

Gloves: When handling larger quantities: Neoprene.

Respirator: Type A 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 heat. Keep away from sources of ignition. No smoking.

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. 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: Do NOT give milk or oil. Do NOT give alcohol.

Skin: Wash with soap & water. Apply cleansing cream.

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. Control vapour with water spray/ fog. 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

+ — May be stored together

X — Must not be stored together

0 — May be stored together with specific preventions

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', is positioned above the printed name.

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

Issued: September 1, 2020



The Professional's Choice

29/04/2019 H2368

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,

3102 Food Grade Co Contact Cleaner (was CRC Contact Cleaner Food Grade)

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

"Passed AsureQuality assessment for food/beverage/dairy factory incidental contact no residue" H2368 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 (no residue).
- 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... *REG Hutchinson*

Supplier: *J. Sokolich* Date: *29/05/19*

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, MPI C21. This was updated 2019 for MPI non-dairy C26 similar to incidental contact & no residue (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 - eg 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).



9 November 2018

CRC Industries New Zealand
PO Box 204267
Highbrook
Manukau 2161

Trade Name: Food Grade CO Contact Cleaner 3102
Description: Cleaner
Code: C 26

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 on food contact surfaces as a release agent or as an anti-rust film.
2. The amount used should be the minimum required to accomplish the technical effect.
3. The surface must be wiped or adequately drained after application so that 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 26 (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: 9 November 2018

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

Received from: **CRC Industries New Zealand**

Maintenance compound approval fee for: **Food Grade CO Contact Cleaner 3102**

Sum of: **\$89.13**

MPI General Ledger Code: 1640 2201



CRC Industries NZ
Auckland NZ

I. Product Description

CRC Food Grade CO Contact Cleaner is an evaporating precision cleaner designed to remove light contaminants from electrical and electronic equipment in the food industry. It removes light oils, dust, dirt and finger prints from electrical connectors, printed circuit boards, relays, switches, scales, timers and other equipment. It evaporates quickly, leaves no residue and is safe to use on all plastics. Regular use will help prevent electrical failures, increase performance and prolong equipment life.

MPI Approved C22. NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact.

II. Features & Benefits

- **Leaves No Residue** – Prevents harmful build-up on equipment and eliminates wiping and rinsing
- **Fast Evaporation** – Minimizes downtime
- **Plastic Safe** – Allows one product to be used in all applications without risk of costly damage to sensitive modern plastics
- **Non-corrosive**
- **Contains no lubricants**
- **360° degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, non-staining, colourless, low odour**
- **MPI Approved C22**
- **NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact**

III. Application and Directions

Preparation:

1. Do not use on energized equipment.

Application:

1. Spray until clean and allow cleaner to run-off.
2. Use an abrasive on heavy carbon deposits or corrosion to accelerate cleaning.
3. Allow to dry thoroughly and vent before reactivating system.
4. Follow routine maintenance schedule for prolonged equipment life and increased performance.

IV. Typical Properties and Characteristics

Physical Properties:

Flash Point	<0°C TCC
Boiling Point	70°C initial
Appearance	Clear, colorless liquid
Odour	Light Hydrocarbon
Solubility	Neg. in water
Vapour Density	>1
Vapour Pressure (aerosol)	160 mmHg @ 25°C
Specific Gravity	0.6699
Propellant	Carbon Dioxide
Flammability	Highly flammable, do not use on energized equipment



CRC Industries NZ
Auckland NZ

Technical Data Sheet – 3102

CRC Food Grade CO Contact Cleaner

Performance Characteristics:

ASTM D-1130 (KB Value)	27
ASTM D-877 (Dielectric Strength)	22,600 volts
Bellcore Test (Plastic Compatibility)	Passed

V. Approvals

- MPI C22 (all animal product except dairy)
- NZ AsureQuality assessment for food/beverage including dairy factories with incidental contact

VI. Package Description

Part Number	Size
3102	400ml Aerosol

VII. Special Precautions

General:

Extremely flammable aerosol. Keep away from heat/sparks/open flames/hot surfaces. No smoking. Use with adequate ventilation. Store in a 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.

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 – Avoid giving milk or oils. Avoid giving alcohol. Not considered a normal route of entry.

Skin – Flush skin and hair with running water (and soap if available). Remove any adhering solids with industrial skin cleansing cream.

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.

TECHNICAL DATA SHEET Version 03/2015

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: September 19th, 2019

Product Number: 3102

Product Name: CRC CO Contact Cleaner

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.