



Food Grade Compliance Documentation

PRODUCT: CRC FOOD GRADE ANTI-SEIZE &
LUBRICATING COMPOUND

CODE: FGSL35905

SIZE: 227g

THIS DOCUMENT CONTAINS

- SDS
- TDS
- NSF Registration
- Allergen Certificate
- HACCP Certification



IN CASE OF EMERGENCY CALL: 13 11 26

CRC Industries Australia Pty. Ltd.

9 Gladstone Road Castle Hill

NSW 2154, Australia

www.crcindustries.com.au

Toll Free: 1800 224 227

Email: info.au@crcind.com

03/05/2023



The Professional's Choice

SAFETY DATA SHEET

1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

1.1 Product identifier

Product name FOOD GRADE ANTI-SEIZE AND LUBRICATING COMPOUND
Synonyms FGSL35905, FGSL35906 - PRODUCT CODES

1.2 Uses and uses advised against

Uses GREASE • LUBRICANT

1.3 Details of the supplier of the product

Supplier name CRC INDUSTRIES (AUST) PTY LIMITED
Address 9 Gladstone Road, Castle Hill, NSW, 2154, AUSTRALIA
Telephone (02) 9849 6700
Fax (02) 9680 4914
Email info.au@crcind.com
Website www.crcindustries.com.au

1.4 Emergency telephone numbers

Emergency 13 11 26 (PIC)

2. HAZARDS IDENTIFICATION

2.1 Classification of the substance or mixture

NOT CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

2.2 GHS Label elements

No signal word, pictograms, hazard or precautionary statements have been allocated.

2.3 Other hazards

No information provided.

3. COMPOSITION/ INFORMATION ON INGREDIENTS

3.1 Substances / Mixtures

Ingredient	CAS Number	EC Number	Content
NON HAZARDOUS INGREDIENTS	Not Available	Not Available	85 to 95%
TALC	14807-96-6	238-877-9	5 to 10%
ZINC OXIDE	1314-13-2	215-222-5	1 to 2%
DIPHENYLAMINE	122-39-4	204-539-4	<0.1%

4. FIRST AID MEASURES

4.1 Description of first aid measures

Eye If in eyes, hold eyelids apart and flush continuously with running water. Continue flushing until advised to stop by a Poisons Information Centre, a doctor, or for at least 15 minutes.

Inhalation If inhaled, remove from contaminated area. Apply artificial respiration if not breathing.

Skin If skin or hair contact occurs, remove contaminated clothing and flush skin and hair with running water. Continue flushing with water until advised to stop by a Poisons Information Centre or a doctor.

Ingestion For advice, contact a Poisons Information Centre on 13 11 26 (Australia Wide) or a doctor (at once). If

PRODUCT NAME FOOD GRADE ANTI-SEIZE AND LUBRICATING COMPOUND

swallowed, do not induce vomiting.

First aid facilities Eye wash facilities and safety shower should be available.

4.2 Most important symptoms and effects, both acute and delayed

Adverse effects not expected from this product under normal conditions of use.

4.3 Immediate medical attention and special treatment needed

Treat symptomatically.

5. FIRE FIGHTING MEASURES

5.1 Extinguishing media

Dry agent, carbon dioxide or foam. Prevent contamination of drains and waterways.

5.2 Special hazards arising from the substance or mixture

Combustible. May evolve carbon oxides and hydrocarbons when heated to decomposition.

5.3 Advice for firefighters

Evacuate area and contact emergency services. Toxic gases may be evolved in a fire situation. Remain upwind and notify those downwind of hazard. Wear full protective equipment including Self Contained Breathing Apparatus (SCBA) when combating fire. Use waterfog to cool intact containers and nearby storage areas.

5.4 Hazchem code

None allocated.

6. ACCIDENTAL RELEASE MEASURES

6.1 Personal precautions, protective equipment and emergency procedures

Wear Personal Protective Equipment (PPE) as detailed in section 8 of the SDS. Clear area of all unprotected personnel. Ventilate area where possible.

6.2 Environmental precautions

Prevent product from entering drains and waterways.

6.3 Methods of cleaning up

Contain spillage, then cover / absorb spill with non-combustible absorbent material (vermiculite, sand, or similar), collect and place in suitable containers for disposal.

6.4 Reference to other sections

See Sections 8 and 13 for exposure controls and disposal.

7. HANDLING AND STORAGE

7.1 Precautions for safe handling

Before use carefully read the product label. Use of safe work practices are recommended to avoid eye or skin contact and inhalation. Observe good personal hygiene, including washing hands before eating. Prohibit eating, drinking and smoking in contaminated areas.

7.2 Conditions for safe storage, including any incompatibilities

Store in a cool, dry, well ventilated area, removed from incompatible substances, heat or ignition sources and foodstuffs. Ensure containers are adequately labelled, protected from physical damage and sealed when not in use. Check regularly for leaks or spills. Large storage areas should have appropriate fire protection systems. Store as a Class C2 Combustible Liquid (AS1940).

7.3 Specific end uses

No information provided.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1 Control parameters

Exposure standards

Ingredient	Reference	TWA		STEL	
		ppm	mg/m ³	ppm	mg/m ³
Diphenylamine	SWA [AUS]	--	10	--	--
Diphenylamine	SWA [Proposed]	--	5	--	--
Talc (no asbestos fibres)	SWA [AUS]	--	2.5	--	--
Zinc oxide (dust)	SWA [AUS]	--	10	--	--
Zinc oxide (fume)	SWA [AUS]	--	5	--	10

Biological limits

Ingredient	Determinant	Sampling Time	BEI
DIPHENYLAMINE	Methemoglobin in blood	During or end of shift	1.5% of hemoglobin

Reference: ACGIH Biological Exposure Indices

8.2 Exposure controls

Engineering controls Avoid inhalation. Use in well ventilated areas. Where an inhalation risk exists, mechanical extraction ventilation is recommended. Maintain vapour levels below the recommended exposure standard.

PPE

- Eye / Face** Wear splash-proof goggles.
- Hands** Wear PVC or rubber gloves. With prolonged use, wear viton® or nitrile gloves.
- Body** When using large quantities or where heavy contamination is likely, wear coveralls. With prolonged use, wear coveralls.
- Respiratory** Where an inhalation risk exists, wear a Type A (Organic vapour) respirator.



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	VISCOUS WHITE LIQUID
Odour	SLIGHT ODOUR
Flammability	CLASS C2 COMBUSTIBLE
Flash point	> 200°C
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	NOT AVAILABLE
Vapour density	NOT AVAILABLE
Specific gravity	NOT AVAILABLE
Solubility (water)	INSOLUBLE
Vapour pressure	NOT AVAILABLE
Upper explosion limit	NOT AVAILABLE
Lower explosion limit	NOT AVAILABLE
Partition coefficient	NOT AVAILABLE
Autoignition temperature	NOT AVAILABLE
Decomposition temperature	NOT AVAILABLE
Viscosity	NOT AVAILABLE
Explosive properties	NOT AVAILABLE
Oxidising properties	NOT AVAILABLE
Odour threshold	NOT AVAILABLE

10. STABILITY AND REACTIVITY

10.1 Reactivity

Carefully review all information provided in sections 10.2 to 10.6.

10.2 Chemical stability

Stable under recommended conditions of storage.

10.3 Possibility of hazardous reactions

Polymerization is not expected to occur.

10.4 Conditions to avoid

Avoid heat, sparks, open flames and other ignition sources.

10.5 Incompatible materials

Incompatible with oxidising agents (e.g. hypochlorites), acids (e.g. nitric acid), alkalis (e.g. sodium hydroxide), heat and ignition sources.

10.6 Hazardous decomposition products

May evolve carbon oxides and hydrocarbons when heated to decomposition.

11. TOXICOLOGICAL INFORMATION

11.1 Information on toxicological effects

Acute toxicity Based on available data, the classification criteria are not met. Ingestion of large quantities may result in nausea, vomiting, abdominal pain and diarrhoea.

Information available for the ingredients:

Ingredient	Oral LD50	Dermal LD50	Inhalation LC50
TALC	> 5000 mg/kg (rat)	--	--
ZINC OXIDE	7950 mg/kg (mouse)	--	2500 mg/m ³ (mouse)
DIPHENYLAMINE	1120 mg/kg (rat)	--	--

Skin Not classified as a skin irritant. Prolonged or repeated contact may result in mild irritation, rash and dermatitis.

Eye Not classified as an eye irritant. Contact may result in mild irritation, lacrimation and redness.

Sensitisation Not classified as causing skin or respiratory sensitisation.

Mutagenicity Not classified as a mutagen.

Carcinogenicity Not classified as a carcinogen. Highly refined mineral oils are not classifiable as to its carcinogenicity in humans (IARC Group 3).

Reproductive Not classified as a reproductive toxin.

STOT - single exposure Not classified as causing organ damage from single exposure. Due to product form / nature of use, an inhalation hazard is not anticipated with normal use. However, if product is heated or mists generated, exposure may result in respiratory irritation, headache and nausea.

STOT - repeated exposure Not classified as causing organ damage from repeated exposure.

Aspiration Not classified as causing aspiration.

12. ECOLOGICAL INFORMATION

12.1 Toxicity

This product can float on water, restricting oxygen exchange with possible asphyxiation of aquatic life.

12.2 Persistence and degradability

Expected to be inherently biodegradable.

12.3 Bioaccumulative potential

No information provided.

12.4 Mobility in soil

Low solubility and is expected to migrate from water to the land. Expected to partition to sediment and wastewater solids.

12.5 Other adverse effects

Avoid contamination of drains and waterways.

13. DISPOSAL CONSIDERATIONS

13.1 Waste treatment methods

Waste disposal Reuse where possible or return to manufacturer/supplier. May be recycled. Do not release to drains or waterways. Contact the manufacturer/supplier for additional information (if required).

Legislation Dispose of in accordance with relevant local legislation.

14. TRANSPORT INFORMATION

NOT CLASSIFIED AS A DANGEROUS GOOD BY THE CRITERIA OF THE ADG CODE, IMDG OR IATA

	LAND TRANSPORT (ADG)	SEA TRANSPORT (IMDG / IMO)	AIR TRANSPORT (IATA / ICAO)
14.1 UN Number	None allocated.	None allocated.	None allocated.
14.2 Proper Shipping Name	None allocated.	None allocated.	None allocated.
14.3 Transport hazard class	None allocated.	None allocated.	None allocated.
14.4 Packing Group	None allocated.	None allocated.	None allocated.

14.5 Environmental hazards

No information provided.

14.6 Special precautions for user

Hazchem code None allocated.

15. REGULATORY INFORMATION

15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

Poison schedule A poison schedule number has not been allocated to this product using the criteria in the Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP).

Classifications Safework Australia criteria is based on the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals.

Inventory listings **AUSTRALIA: AIIC (Australian Inventory of Industrial Chemicals)**
All components are listed on AIIC, or are exempt.

16. OTHER INFORMATION

Additional information MINERAL OILS - SOLVENT REFINED: Animal experiments and human experience have not shown cancer risks when handling solvent refined mineral oils, unlike non refined mineral oils.
CLEANING MINERAL OIL CONTAMINATED CLOTHING: Cleaners are advised that when cleaning oil contaminated clothing it is essential that freshly distilled solvent is used for each batch, including final rinse, as even filtered solvent will leave oil residues.

MINERAL OILS - USED: Used mineral oils in engine crankcases and other high temperature/high stress environments may contain potentially harmful residues, some of which have been shown to cause irreversible skin effects, including cancer. Prolonged and repeated inhalation of mists associated with used mineral oils may result in pulmonary fibrosis.

MINERAL OILS - INJECTION: Where high pressure applications are used the risk of accidental injection under the skin exists and may result in an extremely painful and serious injury requiring immediate medical attention. Depending on the pressure used, mineral oils may be injected a considerable distance below the skin and may cause permanent tissue damage. SEEK IMMEDIATE MEDICAL ATTENTION. EXERCISE EXTREME CARE WHEN USING HIGH PRESSURE EQUIPMENT.

PRODUCT NAME FOOD GRADE ANTI-SEIZE AND LUBRICATING COMPOUND

PERSONAL PROTECTIVE EQUIPMENT GUIDELINES:

The recommendation for protective equipment contained within this report is provided as a guide only. Factors such as form of product, method of application, working environment, quantity used, product concentration and the availability of engineering controls should be considered before final selection of personal protective equipment is made.

HEALTH EFFECTS FROM EXPOSURE:

It should be noted that the effects from exposure to this product will depend on several factors including: form of product; frequency and duration of use; quantity used; effectiveness of control measures; protective equipment used and method of application. Given that it is impractical to prepare a report which would encompass all possible scenarios, it is anticipated that users will assess the risks and apply control methods where appropriate.

Abbreviations

ACGIH	American Conference of Governmental Industrial Hygienists
CAS #	Chemical Abstract Service number - used to uniquely identify chemical compounds
CNS	Central Nervous System
EC No.	EC No - European Community Number
EMS	Emergency Schedules (Emergency Procedures for Ships Carrying Dangerous Goods)
GHS	Globally Harmonized System
GTEPG	Group Text Emergency Procedure Guide
IARC	International Agency for Research on Cancer
LC50	Lethal Concentration, 50% / Median Lethal Concentration
LD50	Lethal Dose, 50% / Median Lethal Dose
mg/m ³	Milligrams per Cubic Metre
OEL	Occupational Exposure Limit
pH	relates to hydrogen ion concentration using a scale of 0 (high acidic) to 14 (highly alkaline).
ppm	Parts Per Million
STEL	Short-Term Exposure Limit
STOT-RE	Specific target organ toxicity (repeated exposure)
STOT-SE	Specific target organ toxicity (single exposure)
SUSMP	Standard for the Uniform Scheduling of Medicines and Poisons
SWA	Safe Work Australia
TLV	Threshold Limit Value
TWA	Time Weighted Average

Report status

This document has been compiled by RMT on behalf of the manufacturer, importer or supplier of the product and serves as their Safety Data Sheet ('SDS').

It is based on information concerning the product which has been provided to RMT by the manufacturer, importer or supplier or obtained from third party sources and is believed to represent the current state of knowledge as to the appropriate safety and handling precautions for the product at the time of issue. Further clarification regarding any aspect of the product should be obtained directly from the manufacturer, importer or supplier.

While RMT has taken all due care to include accurate and up-to-date information in this SDS, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, RMT accepts no liability for any loss, injury or damage (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this SDS.

Prepared by

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[End of SDS]

TECHNICAL DATA SHEET



CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

I. Product Description

CRC Food Grade Anti-Seize and Lubricating Compound is a premium quality anti-seize compound developed specifically for use in applications where incidental food contact is possible and is composed entirely of ingredients that meet NSF H1 requirements. The aluminium complex based anti-seize protects metal parts from seizure, galling, rust, corrosion and heat freeze by tenaciously adhering to the metal surface. **Food Grade Anti-Seize and Lubricating Compound** provides a degree of safety and protection unsurpassed by any other product.

II. Applications

Recommended for use on all types of food processing machinery to lubricate fittings, bushings, flanges, headers, nuts, screws, studs threaded surfaces, pipes, plugs and manifolds to prevent seizing and galling of surfaces.

III. Features & Benefits

- NSF H1 Registered for use in meat and poultry plants.
- Non-staining, odourless and tasteless.
- Prevents rust and corrosion.
- High temperature resistance. Up to 1800°F.
- Facilitates fast and easy disassembly. Saves time in taking apart components.
- Contains no metals.

IV. Physical Properties

Flash Point	>400°F (COC)
Odour	Mild
Appearance	White Paste
Vapour Density	Not Applicable
VOC Content (Fed)	Negligible
Dropping Point	450°F
Solubility	Negligible in Water
% Solids – Active	40
Specific Gravity	1.17
Temperature Range	-65°F to 1800°F
NLGI Grade	1.5

V. Specifications and Approvals

- NSF H1 Registered, Category Code: H1 for use in meat and poultry plants.
- Conforms to MIL-PRF-907E Military Specification.

VI. Performance Characteristics

Type of Film	White Paste
ASTM D-92 (Flash Point)	>400°F
Operating Temperature Range	Up to 1800°F
Torque Coefficient (k) on Steel Nuts & Bolts	0.10
ASTM D-56 (Dropping Point)	450°F (232°C)
ASTM D-217 (Penetration)	285-315

VII. Directions

- Always read entire label before using product.
- For best results, clean scale and old compound from threaded surfaces.
- Note: When grinding or wire brushing use a dust mask.
- Coat Mating surfaces and assemble.
- To avoid contamination, keep container closed when not in use.
- Contains hydrocarbons. Do not use in oxygen service.

VIII. Package Description

Part Number	Size
FGSL35905	8 oz Brush-Top Bottle

IX. Disposal

Disposal requirements vary by state and local jurisdiction. All used and unused product should be disposed of in conformance with local and government regulations.

X. Special Use Warnings

General:

Use with adequate ventilation. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn. For more information regarding short and long term exposure, review this product's Safety Data Sheet.

NSF Nonfood Compounds Registration Program

This CRC product is registered with the NSF for use in meat and poultry plants. NSF International, formerly the National Sanitation Foundation, is known for the development of standards, product testing and certification services in the area of public health safety and protection of the environment. The NSF Nonfood Compounds Registration Program replaces the program formerly administered by the United States Department of Agriculture (USDA) and discontinued in February 1998. Products eligible for NSF registration include all compounds used in food handling, processing and storage, such as disinfectants and lubricants. The NSF registration assures inspection officials and end users that registered products are safe to use in food processing environments. Refer to Safety Data Sheet for more details.

PRODUCT WARRANTY: CRC offers a conditional warranty on this product for the period of 5 years from the date of manufacture.

DISCLAIMER: All information on this data sheet is based on testing by CRC Industries (Aust.) Pty. Ltd. All products should be tested for suitability on a particular application prior to actual use. CRC Industries (Aust.) Pty. Ltd. makes no representations or warranties of any kind concerning this data.



Nonfood Compounds

March 6, 2018

Mr. Bill Anders
CRC Industries, Inc.
885 Louis Drive
Warminster, PA 18974
United States

RE: CRC® Food Grade ANTI-SEIZE & Lubricating Compound
Category Code: H1
NSF Registration No. 131549

Dear Mr. Bill Anders:

NSF has processed the application for Registration of **CRC® Food Grade ANTI-SEIZE & Lubricating Compound** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2017), which are available upon request by contacting NonFood@nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

This 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.

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Project Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

Carolyn Gilliland
NSF Nonfood Compounds Registration Program

Company No: N02027



CRC Industries, Inc.

Global Headquarters: 800 Enterprise Road, Suite 101 | Horsham, PA 19044 | 215.674.4300

Manufacturing and R&D Center: 885 Louis Drive | Warminster, PA 18974 | 215.674.4300

ALLERGEN CERTIFICATE

Date: 23-Mar-23

Product Name: Food Grade Anti-Seize & Lubricating Compound – 8 oz

Product Code: No. SL35905 (Item# 1007942)

CRC has evaluated the above product against a list of internationally recognized and regulated allergens. The following information is provided to assist our customers in complying with allergen safety programs.

Allergen	Present in Product	Present on Same Production Line	Present in Facility
Dairy / Milk	<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	<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
Peanut	<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
Egg	<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 (almonds, brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachio nuts and walnuts)	<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
Gluten (wheat, barley, oats, rye)	<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 (fish, crustacean and molluscan shellfish)	<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
Sulfites	<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
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
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
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 (natural rubber)	<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

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 Dept at 800-521-3168.

CRC INDUSTRIES, INC.

Michelle Rudnick

Michelle Rudnick
Global Director of Regulatory Affairs

HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that

CRC Industries (Aust) Pty Limited

CRC Green Light Program (SSZ) - limited to the
lubricant products listed below
Food Zone Classification: SSZ (Splash or Spill Zone)

(Limited to the products listed on the
Certification Statement)

are certified as suitable aids to equipment maintenance
operations within food facilities that operate a

HACCP based Food Safety Programme
noting the conditions of the certification statement

in accordance with the requirements of
**HACCP International's Food Safety
Certification System**


Issued by  Approved 

03 March 2023

Issue Date

18 March 2025

Expiry Date

This certificate belongs to HACCP International and must be returned upon demand. All products and services to which
this certificate refers are evaluated prior to reissue.

HACCP INTERNATIONAL: No. 3 Ridgewest Building, 1 Ridge Street, North Sydney, NSW 2060, Australia
www.haccp-international.com



For certificate verification
and food zone
classification details


Certificate Number
PE-747-CRC-1-R1-05





Certification Statement	PE-747-CRC-1-R1-05
CRC Industries (Aust) Pty Limited	
Certificate Expiry Date	18 March 2025
CRC Green Light Program (SSZ) - limited to the lubricant products listed below	
Food Zone Classification: SSZ (Splash or Spill Zone)	
FG03035 CRC Water Based Silicone 13oz	
FG03038 CRC Food Grade White Grease 10oz	
FG03039 CRC Food Grade Silicone 15oz	
FG03040 CRC Food Grade Silicone 10oz	
FG03054 CRC Syntha-Tech Lubricant with PTFE 11oz	
FG03055 CRC Food Grade Chain Lube 12oz	
FG03065 CRC Food Grade Belt Dressing 10oz	
FG03081 CRC Food Grade Machine Oil 11oz	
FG03082 CRC Di-Electric Grease 10oz	
FG03085 CRC Food Grade Di-Electric Grease 3.3oz	
FG03086 CRC Food Grade Penetrating Oil 11oz	
FG03139 CRC Parcel Glide Silicone Lubricant 15oz	
FG3037 CRC Food Grade Industrial Silicone Grease 75ml	
FGSL35600 Sta-Lube Multi-purpose Food Grade Grease 14oz	
FGSL35610 CRC Synthetic Food Grade Grease 14oz	
FGSL35905 Sta-Lube FG Anti-Seize & Lubricating Compound 8oz	

HACCP Australia Pty Ltd certifies the Green Light Program provided by CRC Industries as a suitable aid to equipment maintenance operations within food handling and food processing facilities that operate a HACCP based Food Safety Programme.

Licence Commencement	19 March 2023
Certificate Issue Date	03 March 2023 

HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based Food Safety Programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

Licence Agreement	
CRC Industries (Aust) Pty Limited is licensed to use the HACCP International certification mark, in accordance with HACCP International's Certification Trade Mark Rules and Conditions in Region 1 (Australasia) in respect of the products listed above, for a period of 24 months from the licence commencement date CRC Industries (Aust) Pty Limited is in receipt of the HACCP International Pty Ltd Certification Trade Mark Rules and Conditions v3.0 and agrees to abide by the conditions therein.	
Licensee's Signature:	 Date: 14/03/2023

