



# Food Grade Compliance Documentation

**PRODUCT:** CRC FOOD GRADE BELT DRESSING  
**CODE:** FG03065  
**SIZE:** 284g

## 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](http://www.crcindustries.com.au)

**Toll Free:** 1800 224 227  
**Email:** [info.au@crcind.com](mailto: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 BELT DRESSING  
**Synonyms** CRC FOOD GRADE BELT DRESSING • FG03065 - PRODUCT CODE

#### 1.2 Uses and uses advised against

**Uses** FRICTION IMPROVER

#### 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](mailto:info.au@crcind.com)  
**Website** [www.crcindustries.com.au](http://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

CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

##### Physical Hazards

Aerosols - Flammable: Category 1  
Aerosols - Pressurised: Category 1

##### Health Hazards

Aspiration Hazard: Category 1  
Specific Target Organ Toxicity (Single Exposure): Category 3 (Narcotic Effects)  
Toxic to Reproduction: Category 2  
Specific Target Organ Toxicity (Repeated Exposure): Category 2

##### Environmental Hazards

Aquatic Toxicity (Chronic): Category 3

#### 2.2 GHS Label elements

**Signal word** DANGER

**Pictograms**



## PRODUCT NAME FOOD GRADE BELT DRESSING

### Hazard statements

|      |  |
|------|--|
| H222 | Extremely flammable aerosol.                                       |
| H229 | Pressurized container: may burst if heated.                        |
| H304 | May be fatal if swallowed and enters airways.                      |
| H336 | May cause drowsiness or dizziness.                                 |
| H361 | Suspected of damaging fertility or the unborn child.               |
| H373 | May cause damage to organs through prolonged or repeated exposure. |
| H412 | Harmful to aquatic life with long lasting effects.                 |

### Prevention statements

|      |   |
|------|---|
| P202 | Do not handle until all safety precautions have been read and understood. |
| P210 | Keep away from heat/sparks/open flames/hot surfaces. No smoking.          |
| P211 | Do not spray on an open flame or other ignition source.                   |
| P251 | Pressurized container: Do not pierce or burn, even after use.             |
| P260 | Do not breathe dust/fume/gas/mist/vapours/spray.                          |
| P271 | Use only outdoors or in a well-ventilated area.                           |
| P273 | Avoid release to the environment.   |
| P281 | Use personal protective equipment as required.                            |

### Response statements

|             |   |
|-------------|---|
| P301 + P310 | IF SWALLOWED: Immediately call a POISON CENTRE or doctor/physician.                       |
| P304 + P340 | IF INHALED: Remove to fresh air and keep at rest in a position comfortable for breathing. |
| P308 + P313 | IF exposed or concerned: Get medical advice/ attention.                                   |
| P331        | Do NOT induce vomiting.   |

### Storage statements

|             |  |
|-------------|--|
| P403 + P233 | Store in a well-ventilated place. Keep container tightly closed.     |
| P405        | Store locked up.   |
| P410 + P412 | Protect from sunlight. Do not expose to temperatures exceeding 50°C. |

### Disposal statements

|      |  |
|------|--|
| P501 | Dispose of contents/container in accordance with relevant regulations. |
|------|--|

### 2.3 Other hazards

No information provided.

## 3. COMPOSITION/ INFORMATION ON INGREDIENTS

### 3.1 Substances / Mixtures

| Ingredient  | CAS Number | EC Number | Content   |
|---|------------|-----------|-----------|
| NAPHTHA (PETROLEUM), HYDROTREATED LIGHT (<0.1% W/W BENZENE) | 64742-49-0 | 265-151-9 | 50%       |
| PETROLEUM GASES, LIQUEFIED, SWEETENED (<0.1% 1,3-BUTADIENE) | 68476-86-8 | 270-705-8 | 20 to 40% |
| N-HEXANE  | 110-54-3   | 203-777-6 | <5%       |
| BUTENE, HOMOPOLYMER   | 9003-29-6  | 500-004-7 | 5 to 15%  |

## 4. FIRST AID MEASURES

### 4.1 Description of first aid measures

|                             |  |
|-----------------------------|--|
| <b>Eye</b>                  | 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.                       |
| <b>Inhalation</b>           | If inhaled, remove from contaminated area. To protect rescuer, use a Type A (Organic vapour) respirator or an Air-line respirator (in poorly ventilated areas). Apply artificial respiration if not breathing. |
| <b>Skin</b>                 | 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.       |
| <b>Ingestion</b>            | For advice, contact a Poisons Information Centre on 13 11 26 (Australia Wide) or a doctor (at once). If swallowed, do not induce vomiting.   |
| <b>First aid facilities</b> | Eye wash facilities and safety shower should be available.   |

### 4.2 Most important symptoms and effects, both acute and delayed

See Section 11 for more detailed information on health effects and symptoms.

**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**

Extremely flammable aerosol. May evolve toxic gases (carbon oxides, hydrocarbons) when heated to decomposition. Aerosol may explode at temperatures exceeding 50°C. Eliminate all ignition sources including cigarettes, open flames, spark producing switches/tools, heaters, naked lights, pilot lights, etc when handling.

**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**

2YE

2 Fine Water Spray.

Y Risk of violent reaction or explosion. Wear full fire kit and breathing apparatus. Contain spill and run-off.

E Evacuation of people in and around the immediate vicinity of the incident should be considered.

---

**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 (< 50°C), dry, well ventilated area, removed from incompatible substances, heat or ignition sources and foodstuffs. Ensure aerosol containers/ cans are adequately labelled, protected from physical damage and sealed when not in use. Check regularly for damaged/ leaking containers. Large storage areas should have appropriate fire protection systems.

**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 <sup>3</sup> | ppm  | mg/m <sup>3</sup> |
| Liquefied petroleum gas (LPG) | SWA [AUS] | 1000 | 1800              | 1000 | 1800              |
| Mineral Oil Mist              | SWA [AUS] | --   | 5                 | --   | --                |
| n-Hexane                      | SWA [AUS] | 20   | 72                | --   | --                |

#### Biological limits

| Ingredient | Determinant                                   | Sampling Time | BEI      |
|------------|---|---------------|----------|
| N-HEXANE   | 2,5-Hexanedione in urine (without hydrolysis) | End of shift  | 0.5 mg/L |

Reference: ACGIH Biological Exposure Indices

### 8.2 Exposure controls

**Engineering controls** Avoid inhalation. Use in well ventilated areas. Where an inhalation risk exists, mechanical explosion proof extraction ventilation is recommended. Flammable/explosive vapours may accumulate in poorly ventilated areas. Vapours are heavier than air and may travel some distance to an ignition source and flashback. Maintain vapour levels below the recommended exposure standard.

#### PPE

- Eye / Face** Wear splash-proof goggles.
- Hands** Wear PVA or viton® gloves.
- Body** With prolonged use, wear coveralls.
- Respiratory** Where an inhalation risk exists, wear a Type A-Class P1 (Organic gases/vapours and Particulate) respirator. At high vapour levels, wear an Air-line respirator.



## 9. PHYSICAL AND CHEMICAL PROPERTIES

### 9.1 Information on basic physical and chemical properties

|                                  |                                    |
|----------------------------------|------------------------------------|
| <b>Appearance</b>                | VISCOUS LIQUID (AEROSOL DISPENSED) |
| <b>Odour</b>                     | LUBRICANT/SOLVENT ODOUR            |
| <b>Flammability</b>              | EXTREMELY FLAMMABLE                |
| <b>Flash point</b>               | < 10°C                             |
| <b>Boiling point</b>             | > 48°C (Approximately)             |
| <b>Melting point</b>             | -153.7°C (Approximately)           |
| <b>Evaporation rate</b>          | NOT AVAILABLE                      |
| <b>pH</b>                        | NOT AVAILABLE                      |
| <b>Vapour density</b>            | > 1 (Air = 1)                      |
| <b>Specific gravity</b>          | 0.64                               |
| <b>Solubility (water)</b>        | INSOLUBLE                          |
| <b>Vapour pressure</b>           | NOT AVAILABLE                      |
| <b>Upper explosion limit</b>     | 8 %                                |
| <b>Lower explosion limit</b>     | 1 %                                |
| <b>Partition coefficient</b>     | NOT AVAILABLE                      |
| <b>Autoignition temperature</b>  | 254°C                              |
| <b>Decomposition temperature</b> | NOT AVAILABLE                      |
| <b>Viscosity</b>                 | NOT AVAILABLE                      |
| <b>Explosive properties</b>      | NOT AVAILABLE                      |
| <b>Oxidising properties</b>      | NOT AVAILABLE                      |
| <b>Odour threshold</b>           | NOT AVAILABLE                      |

### 9.2 Other information

|                    |        |
|--------------------|--------|
| <b>% Volatiles</b> | 92.8 % |
|--------------------|--------|

## 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

Hazardous polymerisation 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 toxic gases (carbon oxides, 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. Inhalation may result in nausea, vomiting, irregular heartbeat, headache, drowsiness, dizziness and loss of coordination.

**Information available for the ingredients:**

| Ingredient  | Oral LD50                  | Dermal LD50                | Inhalation LC50                        |
|---|----------------------------|----------------------------|--|
| NAPHTHA (PETROLEUM), HYDROTREATED LIGHT (<0.1% W/W BENZENE) | > 5000 mg/kg (OECD TG 401) | > 2000 mg/kg (OECD TG 402) | > 5610 mg/m <sup>3</sup> (OECD TG 403) |
| N-HEXANE  | 25 g/kg (rat)              | 3000 mg/kg (rabbit)        | 48000 ppm/4 hours (rat)                |

**Skin** Contact may result in drying and defatting of the skin, irritation, rash and dermatitis.

**Eye** Contact may cause discomfort, lacrimation and redness.

**Sensitisation** Not classified as causing skin or respiratory sensitisation.

**Mutagenicity** Insufficient data available to classify as a mutagen.

**Carcinogenicity** Insufficient data available to classify as a carcinogen.

**Reproductive** n-Hexane is suspected of damaging fertility. Effects on experimental animals includes testicular and epididymal lesions with possible irreversible sterility.

**STOT - single exposure** Over exposure may result in irritation of the nose and throat, coughing, nausea and headache. High level exposure may result in dizziness, drowsiness, breathing difficulties and unconsciousness.

**STOT - repeated exposure** Repeated exposure to n-Hexane may result in damage to the peripheral nervous system, with numbness, tingling, muscle damage, and reduced mobility of the limbs.

**Aspiration** Ingestion is considered unlikely due to product form. However, if liquid component is ingested, aspiration into the lungs may cause chemical pneumonitis and pulmonary oedema.

## 12. ECOLOGICAL INFORMATION

### 12.1 Toxicity

Harmful to aquatic life with long lasting effects.

### 12.2 Persistence and degradability

No data is available on the degradability of this product.

### 12.3 Bioaccumulative potential

No data available.

### 12.4 Mobility in soil

No data available.

## PRODUCT NAME FOOD GRADE BELT DRESSING

### 12.5 Other adverse effects

No information provided.

---

## 13. DISPOSAL CONSIDERATIONS

### 13.1 Waste treatment methods

**Waste disposal** For small amounts, absorb contents with sand or similar and dispose of to an approved landfill site. Do not puncture or incinerate aerosol cans. Contact the manufacturer/supplier for additional information (if required).

**Legislation** Dispose of in accordance with relevant local legislation.

---

## 14. TRANSPORT INFORMATION

CLASSIFIED AS A DANGEROUS GOOD BY THE CRITERIA OF THE ADG CODE



|                             | LAND TRANSPORT (ADG) | SEA TRANSPORT (IMDG / IMO) | AIR TRANSPORT (IATA / ICAO) |
|-----------------------------|----------------------|----------------------------|-----------------------------|
| 14.1 UN Number              | 1950                 | 1950                       | 1950                        |
| 14.2 Proper Shipping Name   | AEROSOLS             | AEROSOLS                   | AEROSOLS                    |
| 14.3 Transport hazard class | 2.1                  | 2.1                        | 2.1                         |
| 14.4 Packing Group          | None allocated.      | None allocated.            | None allocated.             |

### 14.5 Environmental hazards

Not a Marine Pollutant.

### 14.6 Special precautions for user

**Hazchem code** 2YE  
**GTEPG** 2D1  
**EmS** F-D, S-U

---

## 15. REGULATORY INFORMATION

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

**Poison schedule** Classified as a Schedule 5 (S5) 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: AIC (Australian Inventory of Industrial Chemicals)**  
All components are listed on AIC, or are exempt.  
**EUROPE: EINECS (European Inventory of Existing Chemical Substances)**  
All components are listed on EINECS, or are exempt.

---

## 16. OTHER INFORMATION

**Additional information** AEROSOL CANS may explode at temperatures approaching 50°C.

## PRODUCT NAME FOOD GRADE BELT DRESSING

### 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 <sup>3</sup> | 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

Risk Management Technologies  
5 Ventnor Ave, West Perth  
Western Australia 6005  
Phone: +61 8 9322 1711  
Fax: +61 8 9322 1794  
Email: info@rmt.com.au  
Web: www.rmtglobal.com

[ End of SDS ]



# TECHNICAL DATA SHEET

Product No. FG03065



## CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

### I. Product Description

**CRC Food Grade Belt Dressing** is a synthetic formulation specifically developed to meet the demand for a true food grade belt dressing. It adheres strongly to any commonly used belt material and forms a tacky, non-drying, water resistant film. Extends belt life by improving traction and reducing belt tension, slipping and dirt or product debris build-up. Annoying squeaks and squeals will be eliminated and stress on motors, shafts and wheels will be relieved for improved operating efficiency.

Temperature range from -20°C to 176°C (continuous), 200°C (intermittent). NSF H1 Registered for incidental food contact.

### II. Features & Benefits

- **Strong adhesive qualities** – Minimises drive belt slippage, maintains belt flexibility and prevents loads from slipping on conveyor systems
- **Extends belt life** – Belts remain pliable and will not glaze or harden
- **Improves operating efficiency** – Relieves stress on motors, shafts and wheels
- **Non-drying, water-resistant film** – Resists water wash off
- **Silences squeaking noises**
- **Suitable for most belts and material** – Flat, round, V belts. Leather, rubber, canvas, fabric.
- **Not suitable for multi-V-belts**
- **Colourless** – Will not stain finished goods transported on conveyor systems
- **360°C degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, odourless, tasteless**
- **Wide Temperature Range** – Effective from -20°C to +176°C (continuous), +200°C (intermittent)
- **NSF H1 Registered for incidental food contact**

### III. Application and Directions

1. Turn off equipment and stop belts before applying.
2. Spray a light, even coating on each side of belts in contact with pulleys. Use sparingly.
3. Re-apply periodically to help extend belt and pulley bearing life.
4. Do not apply while equipment is energized.

### IV. Typical Properties and Characteristics

#### Physical Properties:

|                  |                    |
|------------------|--------------------|
| Flash Point      | < 17°C             |
| Odour            | Solvent            |
| Appearance       | Light amber liquid |
| Vapour Density   | > air              |
| Specific Gravity | 0.6783             |
| Propellant       | Hydrocarbon        |

**Product No. FG03065**

**Performance Characteristics:**

|                   |   |
|-------------------|---|
| Type of film      | Tacky, colourless, non-drying                           |
| Dry Time          | Non-drying  |
| Temperature Range | -20 °C to +176 °C (continuous), +200 °C (intermittent). |

**V. Package Description**

| Part Number | Size    |
|-------------|---------|
| FG03065     | 284grms |

**VI. Special Precautions**

**General:**

Extremely flammable aerosol. Keep away from sources of ignition. No smoking. 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.

**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 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.



October 09, 2018

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

**RE:** CRC® Industrial Food Grade Belt Dressing (Aerosol)  
Category Code: H1  
NSF Registration No. 017386

Dear Mr. Bill Anders:

NSF has processed the application for Registration of **CRC® Industrial Food Grade Belt Dressing (Aerosol)** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting [NonFood@nsf.org](mailto: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](http://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](http://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](mailto:nonfood@nsf.org) if you have any questions or concerns pertaining to this letter.

Sincerely,

Carolyn Gilliland  
NSF NonFood Compound 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 Belt Dressing – 10 oz

**Product Code:** No. 03065 (Item# 1003326)

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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No | <input checked="" type="checkbox"/> Yes / <input 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   
The Common Seal of HACCP INTERNATIONAL INC. M. 1 & 3/89

**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.

|  |  |
|--|--|
| <b>Licence Agreement</b>   |  |
| 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 |

