



Food Grade Compliance Documentation

PRODUCT: CRC FOOD GRADE DI-ELECTRIC GREASE
CODE: FG03082
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.
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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 DIELECTRIC GREASE AEROSOL**
Synonyms **FG03082 - PRODUCT CODE**

1.2 Uses and uses advised against

Uses **ELECTRICAL LUBRICANT • 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@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

CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

Physical Hazards

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

Health Hazards

Specific Target Organ Toxicity (Single Exposure): Category 3 (Narcotic Effects)

Environmental Hazards

Not classified as an Environmental Hazard

2.2 GHS Label elements

Signal word **DANGER**

Pictograms



Hazard statements

H222 **Extremely flammable aerosol.**
H229 **Pressurized container: may burst if heated.**
H336 **May cause drowsiness or dizziness.**

PRODUCT NAME FOOD GRADE DIELECTRIC GREASE AEROSOL

Prevention statements

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.
P261	Avoid breathing dust/fume/gas/mist/vapours/spray.
P271	Use only outdoors or in a well-ventilated area.

Response statements

P304 + P340	IF INHALED: Remove to fresh air and keep at rest in a position comfortable for breathing.
P312	Call a POISON CENTER or doctor/physician if you feel unwell.

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.
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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 to 70%
PETROLEUM GASES, LIQUEFIED (<0.1% 1,3-BUTADIENE)	68476-85-7	270-704-2	30 to 60%
N-HEXANE	110-54-3	203-777-6	<2%
SILICONE FLUID	-	-	5 to 15%

Ingredient Notes The silicon fluid is made up of the following components: 63148-62-9, 68611-44-9 and 70131-67-8.

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. 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.
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 swallowed, do not induce vomiting. Ingestion is considered unlikely due to product form.
First aid facilities	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

Highly 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, pilot lights, mobile phones, etc when handling. Aerosol cans may explode above 50°C.

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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

2Y
2 Fine Water Spray.
Y Risk of violent reaction or explosion. Wear full fire kit and breathing apparatus. Contain spill and run-off.

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 ³	ppm	mg/m ³
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 vapours may accumulate in poorly ventilated or confined areas. Vapours are heavier than air and may travel some distance to an ignition source and flash back. Maintain vapour levels below the recommended exposure standard.

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PPE

Eye / Face	Wear splash-proof goggles.
Hands	Wear nitrile or neoprene gloves.
Body	When using large quantities or where heavy contamination is likely, wear coveralls.
Respiratory	At high vapour levels, wear a Type A-Class P1 (Organic gases/vapours and Particulate) respirator.



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	OPAQUE GEL (AEROSOL DISPENSED)
Odour	LIGHT ETHEREAL ODOUR
Flammability	EXTREMELY FLAMMABLE
Flash point	< 0°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

PRODUCT NAME FOOD GRADE DIELECTRIC GREASE AEROSOL

Acute toxicity Based on available data, the classification criteria are not met. This product may have the potential to cause adverse health effects if intentionally misused (e.g. deliberately inhaling contents).

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/m3 (OECD TG 403)
N-HEXANE	25 g/kg (rat)	3000 mg/kg (rabbit)	48000 ppm/4 hours (rat)

Skin Not classified as an irritant. Contact may result in mild irritation, drying and defatting of the skin, rash and dermatitis.

Eye Not classified as an eye irritant. Contact may cause discomfort, lacrimation and redness.

Sensitisation Not classified as causing skin or respiratory sensitisation.

Mutagenicity Not classified as a mutagen.

Carcinogenicity Not classified as a carcinogen.

Reproductive Not classified as a reproductive toxin.

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

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

Aspiration Not classified as causing aspiration.

12. ECOLOGICAL INFORMATION

12.1 Toxicity

No information provided.

12.2 Persistence and degradability

No information provided.

12.3 Bioaccumulative potential

No information provided.

12.4 Mobility in soil

No information provided.

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

PRODUCT NAME FOOD GRADE DIELECTRIC GREASE AEROSOL

	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	2Y
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	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: AICS (Australian Inventory of Chemical Substances) All components are listed on AICS, or are exempt.

16. OTHER INFORMATION

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

RESPIRATORS: In general the use of respirators should be limited and engineering controls employed to avoid exposure. If respiratory equipment must be worn ensure correct respirator selection and training is undertaken. Remember that some respirators may be extremely uncomfortable when used for long periods. The use of air powered or air supplied respirators should be considered where prolonged or repeated use is necessary.

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.

PRODUCT NAME FOOD GRADE DIELECTRIC GREASE AEROSOL**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

Product No. FG03082



CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

I. Product Description

CRC Food Grade Di-Electric Grease seals, lubricates, waterproofs and insulates electrical connections with a thin, non-curing silicone compound that helps maintain electrical performance by reducing line sag, arcing, voltage drops and problems caused by adverse weather conditions. **CRC Food Grade Di-Electric Grease** also provides an exceptional lubricant for fasteners used to support temporary electrical work. It improves electrical performance during adverse conditions such as rain, fog, salt spray and temperature extremes. **CRC Food Grade Di-Electric Grease** is also excellent for lubricating and sealing rubber and plastic parts – including o-rings.

II. Applications

Recommended for use on electrical panels, outdoor lighting, scoreboards, traffic lights, high voltage poles, transformers, disconnects, switching mechanisms, electrical contacts, spark plugs, battery terminals, fasteners, o-rings, rubber and plastic parts.

III. Features & Benefits

- **Seals, Lubricates, Protects, Insulates and Waterproofs.**
- **Temperature Resistant.** Maintains performance level year round. Will not harden, freeze, dry or melt due to temperature fluctuations.
- **Rubber and Plastic Safe.** Will not degrade seals, gaskets or plastic insulators.
- **M.S.D.[L.]™ Material Safety Data Label.** Provides instant access to current safety Information should an accident or OSHA inspection occur. Helps comply with **OSHA Hazard Communications Standard 29 CFR 1910.1200.**

IV. Physical Properties

Flash Point	<10°C TCC	Boiling Point	60° c
Odour	Solvent	Solubility	Not in Water
Appearance	Opaque white liquid and/or paste	VOC %	90.15
Vapour Density	>1 (air =1)	Specific Gravity	0.646
VOC Content (Fed)	582 g/L	Temperature Range (Film)	Max 205° C
Propellant	Hydrocarbon		

Product No. 3082

V. Specifications and Approvals

- NSF H1 Registered for use in meat and poultry plants.
- MIL S-8660C (DM-3)
- MIL C-21567A (DM-2)

VI. Performance Characteristics

Type of Film	Non-curing silicone paste
ASTM D-877 (Dielectric Strength)	500 volts/mil
Operating Temperature Range	-40 to 205° C
NLGI Grade, Standard	2

VII. Directions

- Always read entire label before using product.
- Shut off power supply.
- Be sure all stored power is drained from system and allow hot surfaces to cool before using this product.
- Spray a light , even film on areas requiring lubrication or protection.
- If necessary, repeat application until desired thickness is attained.
- For personal safety, do not use while equipment is energized.

VIII. Package Description

Part Number	Container Size
FG03082	16 oz Aerosol

IX. Disposal

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

X. Special Use Warnings

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.

General

Use only in well ventilated area. 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 term and long term exposure, review this product's Material Safety Data Sheet.

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

<p><u>DISCLAIMER:</u> 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.</p>
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October 21, 2019

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

RE: CRC® Industrial Di-Electric Grease Aerosol
Category Code: H1
NSF Registration No. 130627

NSF has processed the application for Registration of **CRC® Industrial Di-Electric Grease Aerosol** 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. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. 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 Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

A handwritten signature in black ink, appearing to read "S Krol", written in a cursive style.

Sarah Krol
NSF NonFood Compound Registration Program
Company No: N02027



CRC Industries, Inc.

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

ALLERGEN CERTIFICATE

Date: 09-Jan-23

Product Name: Dielectric Grease

Product Code: No. 03082 (Item# 1003346)

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 checked="" type="checkbox"/> Yes / <input 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

