



# Food Grade Compliance Documentation

**PRODUCT:** CRC FOOD GRADE DI-ELECTRIC GREASE  
**CODE:** FG03085  
**SIZE:** 94g

## 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](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

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### 1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

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#### 1.1 Product identifier

**Product name** FOOD GRADE DI-ELECTRIC GREASE (FG03085)  
**Synonyms** FG03085

#### 1.2 Uses and uses advised against

**Uses** LUBRICANT • LUBRICANT - AEROSOL  
Lubrication of rubber components.

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

#### 1.4 Emergency telephone numbers

**Emergency** 13 11 26 (PIC)

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### 2. HAZARDS IDENTIFICATION

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#### 2.1 Classification of the substance or mixture

NOT CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

**GHS classifications** Aerosols - Pressurised: Category 3

#### 2.2 GHS Label elements

**Signal word** WARNING

#### Pictograms

None allocated.

#### Hazard statements

H229 Pressurized container: may burst if heated.

#### Prevention statements

P210 Keep away from heat/sparks/open flames/hot surfaces. No smoking.  
P251 Pressurized container: Do not pierce or burn, even after use.

#### Response statements

None allocated.

#### Storage statements

P410 + P412 Protect from sunlight. Do not expose to temperatures exceeding 50°C.

#### Disposal statements

None allocated.

#### 2.3 Other hazards

No information provided.

### 3. COMPOSITION/ INFORMATION ON INGREDIENTS

#### 3.1 Substances / Mixtures

Ingredient	CAS Number	EC Number	Content
POLYDIMETHYLSILOXANE	63148-62-9	613-156-5	90%
NITROGEN	7727-37-9	231-783-9	5%
SILICON DIOXIDE	7631-86-9	231-545-4	5%

### 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.
<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. Ingestion is considered unlikely due to product form.
<b>First aid facilities</b>	None allocated.

#### 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

Combustible. May evolve toxic gases (carbon oxides, hydrocarbons) when heated to decomposition. Aerosol may explode at temperatures exceeding 50°C.

#### 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 <sup>3</sup>	ppm	mg/m <sup>3</sup>
Fumed silica (respirable dust)	SWA (AUS)	--	2	--	--
Nitrogen	SWA (AUS)	Asphyxiant			

#### Biological limits

No biological limit values have been entered for this product.

### 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. Maintain vapour levels below the recommended exposure standard.

#### PPE

<b>Eye / Face</b>	Wear splash-proof goggles.
<b>Hands</b>	Wear nitrile or neoprene gloves.
<b>Body</b>	When using large quantities or where heavy contamination is likely, wear coveralls.
<b>Respiratory</b>	Not required under normal conditions of use.



## 9. PHYSICAL AND CHEMICAL PROPERTIES

### 9.1 Information on basic physical and chemical properties

<b>Appearance</b>	WHITE OPAQUE LIQUID (AEROSOL DISPENSED)
<b>Odour</b>	ODOURLESS
<b>Flammability</b>	COMBUSTIBLE
<b>Flash point</b>	> 150°C (liquid component)
<b>Boiling point</b>	NOT AVAILABLE
<b>Melting point</b>	NOT AVAILABLE
<b>Evaporation rate</b>	NOT AVAILABLE
<b>pH</b>	NOT AVAILABLE
<b>Vapour density</b>	NOT AVAILABLE
<b>Specific gravity</b>	NOT AVAILABLE
<b>Solubility (water)</b>	INSOLUBLE
<b>Vapour pressure</b>	NOT AVAILABLE
<b>Upper explosion limit</b>	NOT AVAILABLE
<b>Lower explosion limit</b>	NOT AVAILABLE
<b>Partition coefficient</b>	NOT AVAILABLE
<b>Autoignition temperature</b>	NOT AVAILABLE

**9.1 Information on basic physical and chemical properties**

Decomposition temperature	NOT AVAILABLE
Viscosity	NOT AVAILABLE
Explosive properties	NOT AVAILABLE
Oxidising properties	NOT AVAILABLE
Odour threshold	NOT AVAILABLE

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**10. STABILITY AND REACTIVITY**

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**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.

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**11. TOXICOLOGICAL INFORMATION**

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**11.1 Information on toxicological effects**

**Acute toxicity** This product is expected to be of low 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
POLYDIMETHYLSILOXANE	> 17000 mg/kg (rat)	> 2000 mg/ kg (rabbit)	--
SILICON DIOXIDE	3160 mg/kg (rat)	--	--

**Skin** Not classified as a skin irritant. Contact may result in mild irritation.

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

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

**Mutagenicity** No evidence of mutagenic effects.

**Carcinogenicity** No evidence of carcinogenic effects.

**Reproductive** No relevant or reliable studies were identified.

**STOT - single exposure** Not classified as causing organ damage from single exposure. This product may have the potential to cause adverse health effects if intentionally misused (e.g. deliberately inhaling contents). 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.

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**12. ECOLOGICAL INFORMATION**

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**12.1 Toxicity**

No information provided.

**12.2 Persistence and degradability**

No information provided.

**PRODUCT NAME FOOD GRADE DI-ELECTRIC GREASE (FG03085)****12.3 Bioaccumulative potential**

No information provided.

**12.4 Mobility in soil**

No information provided.

**12.5 Other adverse effects**

Hydrocarbon propellants will quickly evaporate from soil or water and enter the atmosphere. In the atmosphere propellants are expected to exist entirely in the vapour phase and will react with hydroxyl radicals. Estimated half lives vary from 6 days (butane) to 13 days (propane). Hydrocarbon propellants are not ozone depleting.

**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)
<b>14.1 UN Number</b>	1950	1950	1950
<b>14.2 Proper Shipping Name</b>	AEROSOLS	AEROSOLS	AEROSOLS
<b>14.3 Transport hazard class</b>	2.2	2.2	2.2
<b>14.4 Packing Group</b>	None allocated.	None allocated.	None allocated.

**14.5 Environmental hazards**

No information provided.

**14.6 Special precautions for user**

<b>Hazchem code</b>	2Y
<b>GTEPG</b>	2D1
<b>EMS</b>	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.

The classifications and phrases listed below are based on the Approved Criteria for Classifying Hazardous Substances [NOHSC: 1008(2004)].

**Hazard codes** None allocated.

**Risk phrases** None allocated.

**Safety phrases** None allocated.

**PRODUCT NAME FOOD GRADE DI-ELECTRIC GREASE (FG03085)**

**Inventory listings** **AUSTRALIA: AICS (Australian Inventory of Chemical Substances)**  
All components are listed on AICS, or are exempt.  
**NEW ZEALAND: NZIoC (New Zealand Inventory of Chemicals)**  
All components are listed on the NZIoC inventory, or are exempt.

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**16. OTHER INFORMATION**

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

**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.

**PRODUCT NAME    FOOD GRADE DI-ELECTRIC GREASE (FG03085)**

**Prepared by**

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Western Australia 6005  
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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 Lubricant and Sealant** seals, lubricates, waterproofs and insulates with a thin, non-curing silicone compound. **CRC Food Grade Lubricant and Sealant** also provides an exceptional lubricant for fasteners used to support temporary electrical work. **CRC Food Grade Lubricant and Sealant** is excellent for lubricating and sealing rubber and plastic parts – including O-rings. Great for use in food processing environments where there may be a chance of incidental food contact.

### II. *Applications*

Recommended for use on O-rings, valves, pistons, gaskets, guides, slide mechanisms, electrical panels, disconnects, switching mechanisms, electrical contacts, spark plugs, battery terminals and fasteners.

### III. *Features and 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.
- **S.D.[L]<sup>TM</sup> Safety Data Label.** Provides instant access to current safety information should an accident or OSHA inspection occur. Helps comply with **OSHA Hazard Communications Standards 29 CFR 1910.1200.**

### IV. *Physical Properties*

<b>Flash Point</b>	>260 °C	<b>Boiling Point</b>	>315 °C
<b>Odour</b>	Low	<b>Solubility</b>	Not in water
<b>Appearance</b>	Opaque white liquid and/or paste	<b>% Volatile</b>	0%
<b>Vapour Density</b>	Heavier than air (air = 1)	<b>Specific Gravity</b>	1.06
<b>VOC Content (Fed)</b>	0	<b>Temperature Range (Film)</b>	Max. 204 °C
<b>Sara Title 111, Sect. 313 Chemicals</b>	None	<b>Prop 65</b>	No

### V. *Specifications and Approvals*

- NSF Registered, Category Code: H1 for use in meat and poultry plants.
- Mil S-8660C (DM-3)
- Mil C-21567A (DM-2)

Product No: FG03085

## VI. Performance Characteristics

Type of Film	Non-curing silicone paste
ASTM D-877 (Dielectric Strength)	500 volts/mil
Operating Temperature Range	-21 ° to 204 °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
FG03085	6oz Pressurized Tube

## IX. Disposal

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

### 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 the 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 Safety Data Sheet.

### NSF Nonfood Compounds Registration Programme

This CRC product is registered with 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 areas of public health safety and protection of the environment. 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.

**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.

Version 1: June 2015



Nonfood Compounds  
Program Listed

July 15, 2015

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

RE: CRC® Food Grade Di-Electric Grease  
Category Code: H1  
NSF Registration No. 151608

Dear Ms. Suzanne Zefferi:

NSF has processed the application for Registration of **CRC® Food Grade Di-Electric Grease** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2013), 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 Number, Category Code, and Registration Mark 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 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:** 30-Jun-22

**Product Name:** Food Grade Dielectric Grease - 3.3 oz

**Product Code:** No. 03085 (Item# 1003353)

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](http://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

