



Food Grade Compliance Documentation

PRODUCT: CRC FOOD GRADE SILICONE
CODE: FG03039
SIZE: 473ml

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
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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 SILICONE WITH TRIGGER
Synonyms CRC FOOD GRADE SILICONE WITH TRIGGER • FG03039, FG03041, FG03042 - PRODUCT CODES

1.2 Uses and uses advised against

Uses LUBRICANT

1.3 Details of the supplier of the product

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

1.4 Emergency telephone numbers

Emergency 13 11 26 (PIC)

2. HAZARDS IDENTIFICATION

2.1 Classification of the substance or mixture

CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

Physical Hazards

Flammable Liquids: Category 2

Health Hazards

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

Environmental Hazards

Not classified as an Environmental Hazard

2.2 GHS Label elements

Signal word DANGER

Pictograms



Hazard statements

H225 Highly flammable liquid and vapour.
H304 May be fatal if swallowed and enters airways.
H336 May cause drowsiness or dizziness.
H361 Suspected of damaging fertility or the unborn child.

PRODUCT NAME FOOD GRADE SILICONE WITH TRIGGER

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.
P233	Keep container tightly closed.
P240	Ground/bond container and receiving equipment.
P241	Use explosion-proof electrical/ventilating/lighting equipment.
P243	Take precautionary measures against static discharge.
P261	Avoid breathing dust/fume/gas/mist/vapours/spray.
P271	Use only outdoors or in a well-ventilated area.
P280	Wear protective gloves/protective clothing/eye protection/face protection.

Response statements

P301 + P310	IF SWALLOWED: Immediately call a POISON CENTRE or doctor/physician.
P303 + P361 + P353	IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.
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.
P370 + P378	In case of fire: Use appropriate media for extinction.

Storage statements

P403 + P233 + P235	Store in a well-ventilated place. Keep cool. Keep container tightly closed.
P405	Store locked up.

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	85 to 95%
DIMETHYL SILOXANE	63148-62-9	613-156-5	2 to 5%
N-HEXANE	110-54-3	203-777-6	2 to 5%

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

4.2 Most important symptoms and effects, both acute and delayed

Over exposure may result in irritation of the eyes, skin, nose and throat with coughing and headache. High level exposure may result in nausea, dizziness and drowsiness. Aspiration into the lungs when swallowed or vomited may cause chemical pneumonitis which can be fatal.

4.3 Immediate medical attention and special treatment needed

Treat symptomatically.

5. FIRE FIGHTING MEASURES

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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. May evolve toxic gases (carbon oxides, hydrocarbons) when heated to decomposition. Vapour may form explosive mixtures with air. Eliminate all ignition sources including cigarettes, open flames, spark producing switches/tools, heaters, naked lights, pilot lights, mobile phones, etc when handling. Earth containers when dispensing fluids.

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

3YE
3 Normal Foam (protein based foam that is not alcohol resistant).
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. Contact emergency services where appropriate.

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 tightly sealed in a cool, dry, well ventilated area, removed from incompatible substances, heat or ignition sources and foodstuffs. Ensure containers are adequately labelled, protected from physical damage and sealed when not in use. Check regularly for leaks or spills. Large storage areas should be bunded and have appropriate fire protection and ventilation 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
Mineral Oil Mist	SWA [AUS]	--	5	--	--
n-Hexane	SWA [AUS]	20	72	--	--

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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 flash back. Maintain vapour levels below the recommended exposure standard.

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	Where an inhalation risk exists, wear a Type A (Organic vapour) respirator.



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	CLEAR LIQUID
Odour	SOLVENT ODOUR
Flammability	HIGHLY FLAMMABLE
Flash point	< -10°C
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	NOT AVAILABLE
Vapour density	NOT AVAILABLE
Specific gravity	0.68
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 shock, friction, heavy impact, heat, sparks, open flames and other ignition sources.

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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. Ingestion of large quantities may result in nausea, vomiting, abdominal pain and diarrhoea.

Information available for the ingredients:

Ingredient	Oral LD50	Dermal LD50	Inhalation LC50
NAPHTHA (PETROLEUM), HYDROTREATED LIGHT (<0.1% W/W BENZENE)	> 5000 mg/kg (OECD TG 401)	> 2000 mg/kg (OECD TG 402)	> 5610 mg/m ³ (OECD TG 403)
DIMETHYL SILOXANE	> 17000 mg/kg (rat)	> 2000 mg/ kg (rabbit)	--
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, rash and dermatitis.

Eye Contact may result in irritation, lacrimation and redness.

Sensitisation Not classified as causing skin or respiratory sensitisation.

Mutagenicity Not classified as a mutagen.

Carcinogenicity Not classified as a carcinogen.

Reproductive Hexane is suspected of damaging fertility.

STOT - single exposure Over exposure may result in central nervous system (CNS) effects with headache, drowsiness and dizziness.

STOT - repeated exposure Not classified as causing organ damage from repeated exposure. However, repeated exposure to some solvents have been reported to cause adverse effects to the central nervous system (CNS), liver and kidney.

Aspiration Aspiration into the lungs may result in chemical pneumonitis and pulmonary oedema.

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

Aliphatic hydrocarbons behave differently in the environment depending on their size. WATER: Light aliphatics volatilise rapidly from water (half life - few hours). Bioconcentration should not be significant. SOIL: Light aliphatics biodegrade quickly in soil and water, heavy aliphatics biodegrade very slowly. ATMOSPHERE: Vapour-phase aliphatics will degrade by reaction with hydroxyl radicals.

13. DISPOSAL CONSIDERATIONS

13.1 Waste treatment methods

Waste disposal For small amounts, mix with sand and dispose of to approved landfill. For larger quantities, dissolve in flammable solvent and incinerate at an approved facility equipped with after burner and scrubber.

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	1208	1208	1208
14.2 Proper Shipping Name	HEXANES	HEXANES	HEXANES
14.3 Transport hazard class	3	3	3
14.4 Packing Group	II	II	II

14.5 Environmental hazards

Not a Marine Pollutant.

14.6 Special precautions for user

Hazchem code	3YE
GTEPG	3A1
EmS	F-E, S-D

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: AIIC (Australian Inventory of Industrial Chemicals) All components are listed on AIIC, 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	<p>WORK PRACTICES - SOLVENTS: Organic solvents may present both a health and flammability hazard. It is recommended that engineering controls should be adopted to reduce exposure where practicable (for example, if using indoors, ensure explosion proof extraction ventilation is available). Flammable or combustible liquids with explosive limits have the potential for ignition from static discharge. Refer to AS 1020 (The control of undesirable static electricity) and AS 1940 (The storage and handling of flammable and combustible liquids) for control procedures.</p> <p>EXPOSURE STANDARDS - TIME WEIGHTED AVERAGES: Exposure standards are established on the premise of an 8 hour work period of normal intensity, under normal climatic conditions and where a 16 hour break between shifts exists to enable the body to eliminate absorbed contaminants. In the following circumstances, exposure standards must be reduced: Strenuous work conditions; hot, humid climates; high altitude conditions; extended shifts (which increase the exposure period and shorten the period of recuperation).</p> <p>WORKPLACE CONTROLS AND PRACTICES: Unless a less toxic chemical can be substituted for a hazardous substance, ENGINEERING CONTROLS are the most effective way of reducing exposure. The best protection is to enclose operations and/or provide local exhaust ventilation at the site of chemical release. Isolating operations can also reduce exposure. Using respirators or protective equipment is less effective than the controls mentioned above, but is sometimes necessary.</p>
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PRODUCT NAME FOOD GRADE SILICONE WITH TRIGGER

PERSONAL PROTECTIVE EQUIPMENT GUIDELINES:

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

HEALTH EFFECTS FROM EXPOSURE:

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

Abbreviations

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

Report status

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

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

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

Prepared by

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[End of SDS]

TECHNICAL DATA SHEET



CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

I. Product Description

Food Grade Silicone with Trigger is a NSF rated H1, multi-purpose silicone spray for food processing and handling applications. It forms a colourless, odourless, non-staining film that lubricates and protects in most metal to non-metal applications. **Food Grade Silicone with Trigger** eliminates binding and sticking, while protecting most surfaces. In addition it may be used as a release agent for many applications.

II. Applications

Recommended to lubricate food processing and handling equipment, chutes, guides, rails, conveyors, bottling machinery, slicers, ovens, freezers, knives and saws.

Other applications include lubricating coin mechanisms, linkages, locks, motor bearings, parking meters, projectors, pulleys, timers, rubber seals, tools, vending machines and ceramic insulators. Also recommended for metal-to-non metal and plastic-to-plastic lubrication applications.

III. Features & Benefits

- **Wide Temperature Range.** Effective from -40°F to 400°F.
- **Low Surface Tension.** Allows for better coverage and deeper penetration.
- **Non-Hardening Film.** Minimizes corrosion and provides excellent lubricity.
- **Reduces Galling and Friction.** Eases metal-to-non-metal contact areas.
- **Harmless to Most Rubbers and Plastics.**
- **Waterproofs.**
- **Does not contain any Bovine Spongiform Encephalopathy (BSE), Transmissible Spongiform Encephalopathies (TSE), Gluten, or any other type of genetically modified organisms (GMO).**
- **360° Valve.** Product can be sprayed from any position – even upside down.
- **S.D.[L.] 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 without propellant

Flash Point	<0°F	Boiling Point	140°F (initial)
Odour	Mild Solvent	Solubility	Neg. in water
Appearance	Clear, water-white liquid	% Volatile	97% Bulk
Vapour Density	>1 (air = 1)	Specific Gravity	0.6694
VOC Content (Fed)	Bulk 649.3 g/L	Vapour Pressure	160mmHg@68F
Sara Title III, Sect. 3313 Chemicals	Yes	%Solids	3.0
Prop 66	No		

Product No. FG03039

V. Specifications and Approvals

- NSF-H1 registered (#119561 Bulk) for use in meat and poultry plants.
- Meets FDA regulation 21 CFR 178.3570 for lubricants with incidental food contact.

VI. Performance Characteristics

Type of Film	Clear, non-drying
ASTM D-877 (Dielectric Strength)	350 volts/mil
Effective Temperature Range	-40°F to 400°F

VII. Directions

- Spray light, even film on areas requiring lubrication or protection.
- Use extension tube for hard-to-reach areas.
- Repeat application if necessary.
- Do not use on energized equipment.

VIII. Package Description

Part Number	Container Size
FG03039	473ml

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

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 Safety Data Sheet.

NSF Nonfood Compounds Registration Program

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

Refer to Safety Data Sheet for more details.

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

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



Nonfood Compounds

NSF International / Nonfood Compounds Registration Program

July 28, 2017

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

RE: CRC® Industrial Food Grade Silicone Lubricant-Bulk
Category Code: H1
NSF Registration No. 119561

Dear Mr. Bill Anders:

NSF has processed the application for Registration of **CRC® Industrial Food Grade Silicone Lubricant-Bulk** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2013), 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 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).

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

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

Sincerely,

Carolyn Gilliland
NSF Nonfood Compounds Registration Program

Company No: N02027



CRC Industries, Inc.

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

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

ALLERGEN CERTIFICATE

Date: 3-May-19

Product Name: Food Grade Silicone

Product Code: No. 03039 (Item# 1003294)

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
Senior Manager 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