



Food Grade Compliance Documentation

PRODUCT: CRC FOOD GRADE SILICONE MOULD RELEASE
CODE: FG03301
SIZE: 325g

THIS DOCUMENT CONTAINS

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



IN CASE OF EMERGENCY CALL: 13 11 26

CRC Industries Australia Pty. Ltd.
9 Gladstone Road Castle Hill
NSW 2154, Australia
www.crcindustries.com.au

Toll Free: 1800 224 227
Email: info.au@crcind.com

03/05/2023



The Professional's Choice

SAFETY DATA SHEET

1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

1.1 Product identifier

Product name FOOD GRADE SILICONE MOLD RELEASE
Synonyms FG03301 - PRODUCT NUMBER • SILICONE MOULD RELEASE

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

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

Health Hazards

Not classified as a Health Hazard

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.

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.

PRODUCT NAME FOOD GRADE SILICONE MOLD RELEASE

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
DIMETHYL ETHER	115-10-6	210-871-0	50 to 60%
1,1-DIFLUOROETHANE (HFC-152A)	75-37-6	200-866-1	30 to 40%
DIMETHYL SILOXANE	63148-62-9	613-156-5	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 an Air-line respirator where an inhalation risk exists. 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 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, foam or water fog. Prevent contamination of drains or waterways.

5.2 Special hazards arising from the substance or mixture

Extremely flammable. May evolve toxic gases (carbon oxides, hydrogen fluoride, fluorides, hydrocarbons) when heated to decomposition. May evolve toxic gases (hydrogen fluoride) when strongly heated. Eliminate all ignition sources including cigarettes, open flames, spark producing switches/tools, heaters, naked lights, pilot lights, etc when handling. Aerosol cans may explode when heated to temperatures above 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 ³	ppm	mg/m ³
Dimethyl ether	SWA [AUS]	400	760	500	950

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. 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.

PPE

Eye / Face	Wear splash-proof goggles.
Hands	When using large quantities or where heavy contamination is likely, wear viton® or nitrile gloves.
Body	When using large quantities or where heavy contamination is likely, wear coveralls.
Respiratory	Where an inhalation risk exists, 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

PRODUCT NAME FOOD GRADE SILICONE MOLD RELEASE

9.1 Information on basic physical and chemical properties

Appearance	CLEAR LIQUID (AEROSOL DISPENSED)
Odour	ETHEREAL ODOUR
Flammability	EXTREMELY 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	0.75
Solubility (water)	INSOLUBLE
Vapour pressure	NOT AVAILABLE
Upper explosion limit	27.0 % (Dimethyl Ether)
Lower explosion limit	3.4 % (Dimethyl Ether)
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

Hazardous polymerisation is not expected to occur.

10.4 Conditions to avoid

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

10.5 Incompatible materials

Incompatible with oxidising agents (e.g. hypochlorites), alkalis (e.g. sodium hydroxide), alkaline earth metals (e.g. manganese), finely divided metal powders (e.g. aluminium, barium, lithium), heat and ignition sources.

10.6 Hazardous decomposition products

May evolve toxic gases (carbon oxides, hydrogen fluoride, fluorides, 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. 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
DIMETHYL ETHER	--	--	308 g/m ³ (rat)
1,1-DIFLUOROETHANE (HFC-152A)	--	--	977 mg/m ³ /2 hours (mouse)
DIMETHYL SILOXANE	> 17000 mg/kg (rat)	> 2000 mg/ kg (rabbit)	--

Skin	Contact may result in irritation, 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.

PRODUCT NAME FOOD GRADE SILICONE MOLD RELEASE

Reproductive	Not classified as a reproductive toxin.
STOT - single exposure	Over exposure may result in respiratory irritation, coughing, nausea, dizziness and headache. High level exposure may result in dizziness, breathing difficulties and anaesthesia, cardiac arrhythmias, pulmonary oedema and unconsciousness at very high levels.
STOT - repeated exposure	Not classified as causing organ damage from repeated exposure.
Aspiration	Ingestion is considered unlikely due to product form.

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

As an alternative to chlorofluorocarbons, Difluoroethane has an ozone depletion potential of zero, a lower global warming potential (120) and a shorter atmospheric lifetime (1.4 years).

13. DISPOSAL CONSIDERATIONS**13.1 Waste treatment methods**

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

14. TRANSPORT INFORMATION

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



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

14.5 Environmental hazards

Not a Marine Pollutant.

14.6 Special precautions for user

Hazchem code	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: AIC (Australian Inventory of Industrial Chemicals) All components are listed on AIC, or are exempt.

16. OTHER INFORMATION

Additional information ASPHYXIANTS (1): When present in the atmospheres in high concentrations, asphyxiants reduce the oxygen concentration by displacement. Atmospheres deficient in oxygen do not provide adequate sensory warning of danger and most simple asphyxiants are odourless. Therefore it is not appropriate to recommend an exposure standard for each asphyxiant, but to maintain oxygen concentrations. However, some asphyxiants may be given an exposure standard due to the potential for narcotic effects at high concentrations or an explosion hazard.

ASPHYXIANTS (2): There is a significant hazard associated with workers entering poorly ventilated areas (e.g. tanks) where oxygen may be deficient. An air supplied breathing apparatus may be required if adequate ventilation is not ensured. Refer to AS/NZS 2865 - Safe Working in a Confined Space.

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

PRODUCT NAME FOOD GRADE SILICONE MOLD RELEASE

Report status

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

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

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

Prepared by

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

[End of SDS]

TECHNICAL DATA SHEET



CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

I. Product Description

CRC Food Grade Silicone Mold Release contains high quality ingredients and is formulated to be used for light-duty applications, where post-mold painting is not required. This product has a light duty silicone content (3%) and is a rapid dry, anti-stick mold release agent suitable for cold and hot molds. **CRC Food Grade Silicone Mold Release** prevents sticking, which increases the life of dies and molds, improves product surface finishes and reduces production times.

II. Applications

Excellent for use in injection and compression molding of ABS, acetyl, acrylic, Noryl®, nylon, polycarbonate, polystyrene, rubber and wax. Also for use in blow molding, extruders, foundries and investment castings.

III. Features and Benefits

- **NSF M1 Registered** for use as a release agent on food packaging.
- **Prevents Sticking** to increase the life of dies and molds, improve product surface finishes and reduce the production times.
- **Rapid Dry**, anti-stick mold release agent suitable for cold and hot molds.
- **Effective Lubrication** up to 315°C.
- **3% Solids** provide excellent lubrication for light-duty applications.
- **Colourless, Odourless**, non-staining, non-corrosive.
- **Does not contain CFCs, ODPs** or chlorinated solvents.
- **Meets FDA Regulation** 21 CFR 175.300 (release agent) and 21 CFR 178.3570 (lubricant, incidental food contact).
- **Meets 1998 USDS** Guidelines for use in meat and poultry plants.

IV. Physical Properties without propellant

Flash Point	ND	Boiling Point	ND
Odour	Slight Ethereal Odour	Freezing Point	-45°C
Appearance	Clear, Oily Liquid	Solubility	Neg. in Water
Vapour Density	ND	VOC%	59.6%
VOC Pressure	ND	Specific Gravity	.752
VOC Content (Fed)	448g/L	Propellant	Blend of DME & 152a
Sare Title 111, Sect. 313 Chemicals	No	Prop 65	No

V. Specifications and Approvals

- NSF Registration #145684, category code M1.
- Meets FDA Regulation 21 CFR 175.300 (release agent) and 21 CFR 178.3570 (lubricant, incidental food contact).

Product No: FG03301

VI. Performance Characteristics

Evaporation Rate	Very Fast
------------------	-----------

VII. Directions

- For best results do not over-spray.
- Apply a light, even film to mold surface as needed when sticking occurs.
- To avoid marked parts, do not over apply. Excessive application will not improve the release properties.
- Hold can 25cm – 30cm from mold surface.
- Meets FDA regulations when no more than 10 ppm is applied.
- Do not spray directly on plastics.

VIII. Package Description

Part Number	Container Size
FG03301	326gram aerosol

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.



Nonfood Compounds
Program Listed

July 15, 2013

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

RE: CRC® Industrial Food Grade Silicone Mold Release
Category Code: M1
NSF Registration No. 145684

Dear Ms. Suzanne Zefferi:

NSF has processed the application for Registration of **CRC® Industrial Food Grade Silicone Mold Release** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2009), which are available at www.nsfwhitebook.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 for use as a mold release agent (M1) on molds that are used to produce packaging material that will contact food to prevent the finished product from adhering to the mold. The amount used on the equipment should be the minimum required to accomplish the effect.

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). The NSF Registration Mark can be downloaded by clicking the "Download Registration Mark" link on 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.

Sincerely,

Amanda Phelka
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-Sep-21

Product Name: Food Grade Silicone Mold Release

Product Code: No. 03301 (Item# 1003490)

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 (NFZ) - limited to the
lubricant product listed below
Food Zone Classification: NFZ (Non Food Zone)

FG03301 CRC Food Grade Silicone Mold Release 11.5oz

is certified as a suitable aid to manufacturing
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**

The seal is circular with 'HACCP INTERNATIONAL' around the top and 'The Common Seal Of' in the center. It includes the number '38 356 359' and a star at the bottom.
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-2-R1-02






Certification Statement	PE-747-CRC-2-R1-02
CRC Industries (Aust) Pty Limited	
Certificate Expiry Date	18 March 2025
CRC Green Light Program (NFZ) - limited to the lubricant product listed below Food Zone Classification: NFZ (Non Food Zone) FG03301 CRC Food Grade Silicone Mold Release 11.5oz	

HACCP International Pty Ltd certifies the Green Light Program provided by CRC Industries as a suitable aid to manufacturing operations within 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: