



# Food Grade Compliance Documentation

**PRODUCT:** CRC FOOD GRADE WHITE GREASE  
**CODE:** FG03038  
**SIZE:** 283g

## THIS DOCUMENT CONTAINS

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



## IN CASE OF EMERGENCY CALL: 13 11 26

**CRC Industries Australia Pty. Ltd.**  
9 Gladstone Road Castle Hill  
NSW 2154, Australia  
[www.crcindustries.com.au](http://www.crcindustries.com.au)

**Toll Free:** 1800 224 227  
**Email:** [info.au@crcind.com](mailto:info.au@crcind.com)

03/05/2023



**The Professional's Choice**

## SAFETY DATA SHEET

### 1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

#### 1.1 Product identifier

Product name **FOOD GRADE WHITE GREASE (CODE 3038)**  
Synonyms 3038 - PRODUCT CODE

#### 1.2 Uses and uses advised against

Uses GREASE • LUBRICANT - AEROSOL

#### 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)

### 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.

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### 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.

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## 3. COMPOSITION/ INFORMATION ON INGREDIENTS

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### 3.1 Substances / Mixtures

Ingredient	CAS Number	EC Number	Content
PETROLEUM GASES, LIQUEFIED (<0.1% 1,3-BUTADIENE)	68476-85-7	270-704-2	60 to 80%
ADDITIVE(S)	-	-	Remainder
ZINC OXIDE	1314-13-2	215-222-5	1 to 10%

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## 4. FIRST AID MEASURES

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### 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.

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

### 5.3 Advice for firefighters

Evacuate area and contact emergency services. Toxic gases may be evolved in a fire situation. Remain upwind and notify those downwind of hazard. Wear full protective equipment including Self Contained Breathing Apparatus (SCBA) when combating fire. Use waterfog to cool intact containers and nearby storage areas.

### 5.4 Hazchem code

2YE	
2	Fine Water Spray.
Y	Risk of violent reaction or explosion. Wear full fire kit and breathing apparatus. Contain spill and run-off.
E	Evacuation of people in and around the immediate vicinity of the incident should be considered.

## 6. ACCIDENTAL RELEASE MEASURES

### 6.1 Personal precautions, protective equipment and emergency procedures

Wear Personal Protective Equipment (PPE) as detailed in section 8 of the SDS. Clear area of all unprotected personnel. Ventilate area where possible.

### 6.2 Environmental precautions

Prevent product from entering drains and waterways.

### 6.3 Methods of cleaning up

Contain spillage, then cover / absorb spill with non-combustible absorbent material (vermiculite, sand, or similar), collect and place in suitable containers for disposal.

### 6.4 Reference to other sections

See Sections 8 and 13 for exposure controls and disposal.

## 7. HANDLING AND STORAGE

### 7.1 Precautions for safe handling

Before use carefully read the product label. Use of safe work practices are recommended to avoid eye or skin contact and inhalation. Observe good personal hygiene, including washing hands before eating. Prohibit eating, drinking and smoking in contaminated areas.

### 7.2 Conditions for safe storage, including any incompatibilities

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

### 7.3 Specific end uses

No information provided.

## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

### 8.1 Control parameters

#### Exposure standards

Ingredient	Reference	TWA		STEL	
		ppm	mg/m <sup>3</sup>	ppm	mg/m <sup>3</sup>
Liquefied petroleum gas (LPG)	SWA [AUS]	1000	1800	1000	1800
Zinc oxide (dust)	SWA [AUS]	--	10	--	--
Zinc oxide (fume)	SWA [AUS]	--	5	--	10

#### 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

<b>Eye / Face</b>	Wear splash-proof goggles.
<b>Hands</b>	Wear PVC or rubber 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

Appearance	VISCOUS WHITE LIQUID (AEROSOL DISPENSED)
Odour	SOLVENT ODOUR
Flammability	EXTREMELY FLAMMABLE
Flash point	< 0°C (Propellant)
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	NOT AVAILABLE
Vapour density	NOT AVAILABLE
Specific gravity	NOT AVAILABLE
Solubility (water)	INSOLUBLE
Vapour pressure	NOT AVAILABLE
Upper explosion limit	NOT AVAILABLE
Lower explosion limit	NOT AVAILABLE
Partition coefficient	NOT AVAILABLE
Autoignition temperature	NOT AVAILABLE
Decomposition temperature	NOT AVAILABLE
Viscosity	NOT AVAILABLE
Explosive properties	NOT AVAILABLE
Oxidising properties	NOT AVAILABLE
Odour threshold	NOT AVAILABLE

## 10. STABILITY AND REACTIVITY

### 10.1 Reactivity

Carefully review all information provided in sections 10.2 to 10.6.

### 10.2 Chemical stability

Stable under recommended conditions of storage.

### 10.3 Possibility of hazardous reactions

Polymerization will not occur.

### 10.4 Conditions to avoid

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

### 10.5 Incompatible materials

Incompatible with oxidising agents (e.g. hypochlorites), acids (e.g. nitric acid), alkalis (e.g. sodium hydroxide), heat and ignition sources.

### 10.6 Hazardous decomposition products

May evolve carbon oxides and hydrocarbons when heated to decomposition.

## 11. TOXICOLOGICAL INFORMATION

### 11.1 Information on toxicological effects

**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
ZINC OXIDE	7950 mg/kg (mouse)	--	2500 mg/m <sup>3</sup> (mouse)

**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** Not classified as a mutagen.

**Carcinogenicity** Not classified as a carcinogen.

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<b>Reproductive</b>	Not classified as a reproductive toxin.
<b>STOT - single exposure</b>	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.
<b>STOT - repeated exposure</b>	Not classified as causing organ damage from repeated exposure.
<b>Aspiration</b>	Not classified as causing aspiration.

**12. ECOLOGICAL INFORMATION****12.1 Toxicity**

Zinc is classified as very toxic to aquatic organisms and may cause long-term adverse effects in the aquatic environment.

**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**

<b>Waste disposal</b>	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).
<b>Legislation</b>	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>	2.1	2.1	2.1
<b>14.4 Packing Group</b>	None allocated.	None allocated.	None allocated.

**14.5 Environmental hazards**

Not a Marine Pollutant

**14.6 Special precautions for user**

<b>Hazchem code</b>	2YE
<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

<b>Poison schedule</b>	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).
<b>Classifications</b>	Safework Australia criteria is based on the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals.
<b>Inventory listings</b>	<b>AUSTRALIA: AICS (Australian Inventory of Chemical Substances)</b> All components are listed on AICS, or are exempt.

## 16. OTHER INFORMATION

**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

**PRODUCT NAME FOOD GRADE WHITE GREASE (CODE 3038)**

**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](mailto:info@rmt.com.au)  
Web: [www.rmtglobal.com](http://www.rmtglobal.com)

**[ End of SDS ]**



# TECHNICAL DATA SHEET

Product No. FG03038



## CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

Product No. FG03038

### ***I. Product Description***

**CRC Food Grade White Grease** is a high purity, high quality synthetic grease with an advanced additive package that provides superior lubrication, durability, corrosion protection, film strength and excellent water and heat resistance. Convenient aerosol application allows for lubricating hard-to-reach areas.

This versatile grease is designed for high load applications requiring a long grease life and is ideal for heavy-duty metal-to-metal lubrication.

Wide Temperature Range from -17°C to +230°C. NSF H1 Registered for incidental food contact.

### ***II. Features & Benefits***

- **Excellent adhesion** – Resists throw-off and wash-out, forms an effective corrosion barrier
- **Aerosol** – Easy application, ideal for hard-to-reach areas, no clean-up. Can be build up with several layers for improved waterproofing.
- **White Coloration** – Easy visual film check
- **360°C degree valve** – Aerosol can be sprayed from any position even upside down
- **Non-toxic, mild odourless, tasteless**
- **Wide Temperature Range** – Effective from -17°C to +230°C
- **NSF H1 Registered for incidental food contact**

### ***III. Application and Directions***

1. Shake can well before use.
2. Spray in light even coats.
3. Use extension tube for hard to reach areas.

### ***IV. Typical Properties and Characteristics***

#### **Physical Properties:**

Flash Point	None
Appearance	Off white grease
Odour	Slight odour
Solubility	Slight in H <sub>2</sub> O
NLGI Grade	2
Specific Gravity	0.90
Propellant	Hydrocarbon
Vapour Density	>air

**Product No. FG03038**

**Performance Characteristics:**

Drop Point (ASTM D-2268)	250 °C
Timken OK Load (ASTM D2268)	30 lbs
Viscosity-Base Oil @ 100°F	SUS 600
Viscosity-Base Oil @ 210°F	SUS 69
Four Ball EP Weld (ASTM D 2596)	400 kg F
Operating Temperature Range	-17 °C to +230 °C

**V. Package Description**

Part Number	Size
FG03038	284grms

**VI. Special Precautions**

**General:**

Use with adequate ventilation. Store in a cool, well-ventilated area. Dispose of empty containers safely. All unused product should be disposed of in conformance with local and HSNO regulations, do not contaminate water supply.

**Aerosol Cans:**

Do not puncture, incinerate or store above 50 °C. Exposure to high temperatures may cause can to burst. Do not place in direct sunlight or near any heat source. Aerosol cans will conduct electricity. Keep away from all live electrical sources including battery terminals, solenoids, electrical panels and other electronic components. Failure to observe this warning may result in serious injury from flash fire and/or electrical shock.

**First Aid:**

Swallowed – Not considered a normal route of entry.

Skin – Remove contaminated clothing and wash skin thoroughly with soap and water. Remove any adhering solids with industrial skin cleansing cream. Do not use solvents. Seek medical attention in the event of irritation. Wash contaminated clothing before reuse.

Eyes – Immediately hold the eyelids apart and flush the eye continuously for at least 15 minutes with fresh running water.

Inhaled – Remove to fresh air. Lay patient down. Keep warm and rested.

Refer to Safety Data Sheet for more details.

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

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

Version: 1



October 10, 2018

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

**RE:** CRC® Industrial Food Grade White Grease (Aerosol)  
Category Code: H1  
NSF Registration No. 138530

Dear Mr. Bill Anders:

NSF has processed the application for Registration of **CRC® Industrial Food Grade White Grease (Aerosol)** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting [NonFood@nsf.org](mailto:NonFood@nsf.org). The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

**This product is acceptable as a lubricant with incidental food contact (H1) for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. The amount used should be the minimum required to accomplish the desired technical effect on the equipment. If used as an anti-rust film, the compound must be removed from the equipment surface by washing or wiping, as required to leave the surface effectively free of any substance which could be transferred to food being processed.**

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website ([www.nsfwhitebook.org](http://www.nsfwhitebook.org)).

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

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

Sincerely,

Carolyn Gilliland  
NSF NonFood Compound Registration Program  
Company No: N02027



# CRC Industries, Inc.

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

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

## ALLERGEN CERTIFICATE

**Date:** 5-Mar-20

**Product Name:** Food Grade White Grease

**Product Code:** No. 03038 (Item# 1003292)

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  
Director of Regulatory Affairs

# HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that

## *CRC Industries (Aust) Pty Limited*

CRC Green Light Program (SSZ) - limited to the  
lubricant products listed below  
Food Zone Classification: SSZ (Splash or Spill Zone)

(Limited to the products listed on the  
Certification Statement)

are certified as suitable aids to equipment maintenance  
operations within food facilities that operate a

**HACCP based Food Safety Programme**  
noting the conditions of the certification statement

in accordance with the requirements of  
**HACCP International's Food Safety  
Certification System**

 Issued by  
 Approved  


**03 March 2023**

Issue Date

**18 March 2025**

Expiry Date

This certificate belongs to HACCP International and must be returned upon demand. All products and services to which  
this certificate refers are evaluated prior to reissue.

HACCP INTERNATIONAL: No. 3 Ridgewest Building, 1 Ridge Street, North Sydney, NSW 2060, Australia  
www.haccp-international.com



For certificate verification  
and food zone  
classification details


Certificate Number  
**PE-747-CRC-1-R1-05**





Certification Statement	PE-747-CRC-1-R1-05
CRC Industries (Aust) Pty Limited	
Certificate Expiry Date	18 March 2025
CRC Green Light Program (SSZ) - limited to the lubricant products listed below	
Food Zone Classification: SSZ (Splash or Spill Zone)	
FG03035 CRC Water Based Silicone 13oz	
FG03038 CRC Food Grade White Grease 10oz	
FG03039 CRC Food Grade Silicone 15oz	
FG03040 CRC Food Grade Silicone 10oz	
FG03054 CRC Syntha-Tech Lubricant with PTFE 11oz	
FG03055 CRC Food Grade Chain Lube 12oz	
FG03065 CRC Food Grade Belt Dressing 10oz	
FG03081 CRC Food Grade Machine Oil 11oz	
FG03082 CRC Di-Electric Grease 10oz	
FG03085 CRC Food Grade Di-Electric Grease 3.3oz	
FG03086 CRC Food Grade Penetrating Oil 11oz	
FG03139 CRC Parcel Glide Silicone Lubricant 15oz	
FG3037 CRC Food Grade Industrial Silicone Grease 75ml	
FGSL35600 Sta-Lube Multi-purpose Food Grade Grease 14oz	
FGSL35610 CRC Synthetic Food Grade Grease 14oz	
FGSL35905 Sta-Lube FG Anti-Seize & Lubricating Compound 8oz	

HACCP Australia Pty Ltd certifies the Green Light Program provided by CRC Industries as a suitable aid to equipment maintenance operations within food handling and food processing facilities that operate a HACCP based Food Safety Programme.

Licence Commencement	19 March 2023
Certificate Issue Date	03 March 2023 

HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based Food Safety Programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

<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