



Food Grade Compliance Documentation

PRODUCT: FOOD ZONE SILICONE SEALANT - WHITE
CODE: FZ14082
SIZE: 300ml

THIS DOCUMENT CONTAINS

- SDS
- TDS
- NSF Registration
- Allergen Certificate



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 ZONE SEALANT
Synonyms ALUMINIUM - FZ14088 • CLEAR - FZ14083 • GREY - FZ14087 • WHITE - FZ14082

1.2 Uses and uses advised against

Uses ADHESIVE • SEALANT

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

NOT CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

2.2 GHS Label elements

No signal word, pictograms, hazard or precautionary statements have been allocated.

2.3 Other hazards

No information provided.

3. COMPOSITION/ INFORMATION ON INGREDIENTS

3.1 Substances / Mixtures

Ingredient	CAS Number	EC Number	Content
SILOXANES AND SILICONES, DIMETHYL, HYDROXY TERMINATED	70131-67-8	615-070-3	>60%
DIMETHYL SILOXANE	63148-62-9	613-156-5	5 to 10%
DISTILLATES (PETROLEUM), HYDROTREATED MIDDLE (REFINED)	64742-46-7	265-148-2	5 to 10%
SILICON DIOXIDE (SILICA, AMORPHOUS)	7631-86-9	231-545-4	5 to 10%
ETHYL TRIACETOXSILANE	17689-77-9	241-677-4	1 to 5%
METHYL TRIACETOXSILANE	4253-34-3	224-221-9	1 to 5%
ALUMINIUM	7429-90-5	231-072-3	<3%
TITANIUM DIOXIDE	13463-67-7	236-675-5	<3%
CARBON BLACK	1333-86-4	215-609-9	<1%

4. FIRST AID MEASURES

PRODUCT NAME FOOD ZONE SEALANT

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. 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 or foam. Prevent contamination of drains and waterways.

5.2 Special hazards arising from the substance or mixture

Combustible. May evolve toxic gases (formaldehyde, carbon/ silicon oxides, hydrocarbons) when heated to decomposition.

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

None allocated.

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.

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, 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 have appropriate fire protection systems. Store as a Class C2 Combustible Liquid (AS1940).

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
Aluminium & compounds	SWA [Proposed]	--	1	--	--
Aluminium (metal dust)	SWA [AUS]	--	10	--	--
Carbon black	SWA [AUS]	--	3	--	--
Fumed silica (respirable dust)	SWA [AUS]	--	2	--	--
Mineral Oil Mist	SWA [AUS]	--	5	--	--
Titanium dioxide (a)	SWA [AUS]	--	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. Maintain vapour levels below the recommended exposure standard.

PPE

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



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	CLEAR OR COLOURED PASTE
Odour	ACETIC ACID ODOUR
Flammability	CLASS C2 COMBUSTIBLE
Flash point	> 100°C
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	NOT RELEVANT
Vapour density	NOT AVAILABLE
Specific gravity	1.01
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

PRODUCT NAME FOOD ZONE SEALANT

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. Avoid exposure to moisture.

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 (formaldehyde, carbon/ silicon oxides, hydrocarbons) when heated to decomposition.

11. TOXICOLOGICAL INFORMATION

11.1 Information on toxicological effects

Acute toxicity No known toxicological effects from this product. Based on available data, the classification criteria are not met.

Information available for the ingredients:

Ingredient	Oral LD50	Dermal LD50	Inhalation LC50
SILOXANES AND SILICONES, DIMETHYL, HYDROXY TERMINATED	> 62,080 mg/kg (rat)	> 15,520 mg/kg (rabbit)	--
DIMETHYL SILOXANE	> 17000 mg/kg (rat)	> 2000 mg/ kg (rabbit)	--
DISTILLATES (PETROLEUM), HYDROTREATED MIDDLE (REFINED)	> 5000 mg/kg (rat)	> 2000 mg/kg (rabbit)	> 2.53 mg/L (rat)
SILICON DIOXIDE (SILICA, AMORPHOUS)	3160 mg/kg (rat)	--	--
METHYL TRIACETOXSILANE	2060 mg/kg (rat)	--	--
TITANIUM DIOXIDE	5000 mg/kg (rat)	--	3.43 - 6.82 mg/L air (rat)
CARBON BLACK	> 10,000 mg/kg (rat)	--	--

Skin Not classified as a skin irritant. Prolonged or repeated contact may result in mild irritation, rash and dermatitis.

Eye Not classified as an eye irritant. Due to product form and nature of use, the potential for exposure is reduced. However, direct contact may result in mild irritation, lacrimation and conjunctivitis.

Sensitisation Not classified as causing skin or respiratory sensitisation. However, formaldehyde may be evolved during curing/decomposition which is classified as a skin sensitiser.

Mutagenicity Insufficient data available to classify as a mutagen.

Carcinogenicity Not classified as a carcinogen. Formaldehyde may be evolved during curing/decomposition which is classified as a confirmed human carcinogen (IARC Group 1). Carbon black and Titanium dioxide are classified as possibly carcinogenic to humans (IARC Group 2B). However, due to product form, exposure to contents is not anticipated.

Reproductive Insufficient data available to classify as a reproductive toxin.

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

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

Aspiration Not classified as causing aspiration.

12. ECOLOGICAL INFORMATION

12.1 Toxicity

No information provided.

12.2 Persistence and degradability

No information provided.

12.3 Bioaccumulative potential

No information provided.

12.4 Mobility in soil

No information provided.

12.5 Other adverse effects

No information provided.

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

Waste disposal For small amounts, absorb with sand, vermiculite or similar and dispose of to an approved landfill site. Contact the manufacturer/supplier for additional information if disposing of large quantities (if required). Prevent contamination of drains and waterways as aquatic life may be threatened and environmental damage may result.

Legislation Dispose of in accordance with relevant local legislation.

14. TRANSPORT INFORMATION**NOT CLASSIFIED AS A DANGEROUS GOOD BY THE CRITERIA OF THE ADG CODE, IMDG OR IATA**

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

14.5 Environmental hazards

No information provided.

14.6 Special precautions for user

Hazchem code None allocated.

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: AIIC (Australian Inventory of Industrial Chemicals)**
All components are listed on AIIC, or are exempt.

16. OTHER INFORMATION

Additional information **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

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]

Product No. FZ14082,FZ14083,FZ14087,FZ14088

TECHNICAL DATA SHEET



CRC Industries (Aust) Pty. Limited

PO Box 199, Castle Hill, NSW 1765.

I. Product Description

CRC Food Zone Sealant is a low modulus silicone joint sealant acetic cure. This highly flexible sealant has excellent adhesion to plastics, ceramics, stainless steel, metals and glass. The chemically stable formulations show little change in physical properties after exposure to moisture and temperature extremes.

It is specially formulated for use in food clean environments where NSF certification is required. Ideal for refrigerated rooms or household and other commercial uses.

II. Features & Benefits

- Highly flexible with excellent adhesion.
- Waterproof seal.
- Meets NSF/ANSI #51.
- Meets FDA Regulation 21 CFR 177.2600.

III. Uses

- Ideal for use in food and other clean environments.
- Excellent adhesion to plastics, ceramics, stainless steel, metals glass, aluminum, kitchen and bathroom fixtures, porcelain, showers, sinks, tiles.

IV. Application and Directions

Directions:

- Surface must be clean and dry before application.
- Use mechanical or solvent cleaning. Do not use soap or detergent.
- Use masking tape to cover surfaces and joints to simplify cleaning.
- If surface requires primer, the primer must be dry before applying sealant.
- Before placing cartridge in application gun, slice nozzle at 45 degree angle at desired bead size.
- Press nozzle against surface and apply sealant.
- Tool to eliminate all voids within 5 minutes of applying sealant. Tack-free time is within 20 minutes.
- Sealant will fully cure in 24 hours.
- Remove masking tape within 1 hour. Any uncured sealant can be cleaned up with mineral turpentine.

Product No. FZ14082,FZ14083,FZ14087,FZ14088

Wet Materials:

- Remove surface water as much as possible.
- Keep nozzle close to surface so extruding sealant immediately contacts the surface.
- Tool the sealant immediately into joint.
- Adhesion will improve on drying. Where adhesion is difficult, wipe the surface with solvent and apply sealant to partially dry substrate.
- **CRC Food Zone Sealant** will seal on non-porous surfaces such as glass, metal and tiles, but adhesion to porous substances such as cement and timber may not be possible while wet.

V. Typical Properties and Characteristics

Physical Properties & Performance Characteristics:

Composition	Silicone Polymer	Tensile Strength	≥ 1.0 MPa
Curing Method	Acid (Acetic)	Dynamic Joint Movement	± 25%
Colour	Various	Tooling Time	6-20 minutes
Service Temperatures	-60°C to +150°C	Toxicity	Not suitable for fish tanks
Peel Strength (ASTM C794)	2.9 kN/m	Tack Free Time	10 - 20 minutes
Hardness (Shore A)	20-35	Cure Time (5mm, 20°C / 55%RH)	24 hours
Sag / slump (w = 20mm)	< 1mm		

VI. Package Description

Part Number	Size
FZ14082 Food Grade Silicone Sealant White	375grm cartridge
FZ14083 Food Grade Silicone Sealant Clear	375grm cartridge
FZ14087 Food Grade Silicone Sealant Grey	375grm cartridge
FZ14088 Food Grade Silicone Sealant Aluminium	375grm cartridge

VII. Special Precautions

General:

Uncured sealant may cause skin, eye and respiratory system irritation.
Use only in well ventilated areas.
Use appropriate personal protection to avoid contact with skin and eyes.

First Aid:

In case of eye contact or irritation, flush eye immediately with running water for 15 minutes and get medical attention.
In case of skin contact, wash affected areas with hand cleaner followed by soap and water. Product releases acetic during application and curing. For further health and safety information consult current Safety Data Sheet.

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.

TDS Date: August, 2021



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

April 2020

Certificate of Acceptability

Dear CRC® Valued Customer:

In 1998, the USDA Food Safety Inspection Service discontinued the testing of new and reformulated proprietary substances and nonfood compounds intended for use in USDA inspected food-processing facilities. In December of 1999, the National Sanitation Foundation (NSF), a non-profit, third party product certifier specializing in public health and safety, revived the USDA authorization program with the launch of their own Registration and Listing Program for Proprietary Substances and Non-Food Compounds. The NSF program is fee based and mirrors the previous USDA program evaluation for all product categories. Once a product has successfully gone through the NSF approval process, it receives a registration number. This registration number is listed on the label of the NSF registered product, along with the registration mark and category code.

CRC products authorized by the USDA before 1998 continue to meet USDA 1998 guidelines. Products introduced or modified after January 1999 are submitted to the NSF authorization process and carry the new NSF registration upon approval.

NSF/ANSI 51 establishes minimum public health and sanitation requirements for materials and finishes used in the manufacture of commercial foodservice equipment (such as broilers, beverage dispensers, cutting boards and stock pots) and its components (such as tubing, sealants, gaskets and valves). These products are acceptable as a sealant for all food contact types with a maximum temperature use of 400°F.

Food Zone Silicone Sealant – White (cartridge)

No. 14082 (Item# 1004812)

Category Code NSF/ANSI 51

For more information, please contact our Technical Service Department at 800-521-3168.

CRC Industries, Inc.



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: 7-May-19

Product Name: Food Zone Silicone Sealant - White (cartridge)

Product Code: No. 14082 (Item# 1004812)

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
Senior Manager Regulatory Affairs