



GREENLIGHT™

FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

FOOD GRADE BELT DRESSING

PRODUCT CODE: FG03065



This document contains:

- Safety Data Sheet (SDS)
- Technical Data Sheet (TDS)
- NSF Registration
- Allergen Certificate
- HACCP Certification



Scan for
Product
Compliance



Disclaimer: Safety Data Sheet (SDS) is valid for 5 years from the date of issue. HACCP certification is valid for 3 years from the date of issue. Please scan the QR code to validate this product's latest documents.



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SAFETY DATA SHEET

1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

1.1 Product identifier

Product name FOOD GRADE BELT DRESSING
Synonyms CRC FOOD GRADE BELT DRESSING • FG03065 - PRODUCT CODE

1.2 Uses and uses advised against

Uses FRICTION IMPROVER

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 <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

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

Environmental Hazards

Aquatic Toxicity (Chronic): Category 3

2.2 GHS Label elements

Signal word DANGER

Pictograms



PRODUCT NAME FOOD GRADE BELT DRESSING

Hazard statements

H222	Extremely flammable aerosol.
H229	Pressurized container: may burst if heated.
H304	May be fatal if swallowed and enters airways.
H336	May cause drowsiness or dizziness.
H361	Suspected of damaging fertility or the unborn child.
H373	May cause damage to organs through prolonged or repeated exposure.
H412	Harmful to aquatic life with long lasting effects.

Prevention statements

P202	Do not handle until all safety precautions have been read and understood.
P210	Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking.
P211	Do not spray on an open flame or other ignition source.
P251	Do not pierce or burn, even after use.
P260	Do not breathe dust/fume/gas/mist/vapours/spray.
P271	Use only outdoors or in a well-ventilated area.
P273	Avoid release to the environment.
P280	Wear protective gloves/protective clothing/eye protection/face protection/hearing protection.

Response statements

P301 + P310	IF SWALLOWED: Immediately call a POISON CENTRE or doctor/physician.
P304 + P340	IF INHALED: Remove person to fresh air and keep comfortable for breathing.
P308 + P313	IF exposed or concerned: Get medical advice/ attention.
P331	Do NOT induce vomiting.

Storage statements

P403 + P233	Store in a well-ventilated place. Keep container tightly closed.
P405	Store locked up.
P410 + P412	Protect from sunlight. Do not expose to temperatures exceeding 50°C.

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	50%
PETROLEUM GASES, LIQUEFIED, SWEETENED (<0.1% 1,3-BUTADIENE)	68476-86-8	270-705-8	20 to 40%
N-HEXANE	110-54-3	203-777-6	<5%
BUTENE, HOMOPOLYMER	9003-29-6	500-004-7	5 to 15%

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

See Section 11 for more detailed information on health effects and symptoms.

PRODUCT NAME FOOD GRADE BELT DRESSING

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

Extremely 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, naked lights, pilot lights, etc when handling.

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. 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
Liquefied petroleum gas (LPG)	SWA [AUS]	1000	1800	--	--
Mineral Oil Mist	SWA [AUS]	--	5	--	--
n-Hexane	SWA [AUS]	20	72	--	--

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Biological limits

Ingredient	Reference	Determinant	Sampling Time	BEI
N-HEXANE	ACGIH BEI	2,5-Hexanedione in urine (without hydrolysis)	End of shift	0.5 mg/L

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 flashback. Maintain vapour levels below the recommended exposure standard.

PPE

Eye / Face	Wear splash-proof goggles.
Hands	Wear PVA or Viton® gloves.
Body	With prolonged use, wear coveralls.
Respiratory	Where an inhalation risk exists, wear a Type A-Class P1 (organic vapour and particulate) / Organic vapour P100 respirator. At high vapour levels, wear an Air-line / Full Facepiece Supplied-Air Respirator (SAR).



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	VISCOUS LIQUID (AEROSOL DISPENSED)
Odour	LUBRICANT/SOLVENT ODOUR
Flammability	EXTREMELY FLAMMABLE
Flash point	< 10°C
Boiling point	> 48°C (Approximately)
Melting point	-153.7°C (Approximately)
Evaporation rate	NOT AVAILABLE
pH	NOT AVAILABLE
Vapour density	> 1 (Air = 1)
Relative density	0.64
Solubility (water)	INSOLUBLE
Vapour pressure	NOT AVAILABLE
Upper explosion limit	8 %
Lower explosion limit	1 %
Partition coefficient	NOT AVAILABLE
Autoignition temperature	254°C
Decomposition temperature	NOT AVAILABLE
Viscosity	NOT AVAILABLE
Explosive properties	NOT AVAILABLE
Oxidising properties	NOT AVAILABLE
Odour threshold	NOT AVAILABLE

9.2 Other information

% Volatiles	92.8 %
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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.

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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 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. Inhalation may result in nausea, vomiting, irregular heartbeat, headache, drowsiness, dizziness and loss of coordination.

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)
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, irritation, rash and dermatitis.

Eye Contact may cause discomfort, lacrimation and redness.

Sensitisation Not classified as causing skin or respiratory sensitisation.

Mutagenicity Insufficient data available to classify as a mutagen.

Carcinogenicity Insufficient data available to classify as a carcinogen.

Reproductive n-Hexane is suspected of damaging fertility. Effects on experimental animals includes testicular and epididymal lesions with possible irreversible sterility.

STOT - single exposure Over exposure may result in irritation of the nose and throat, coughing, nausea and headache. High level exposure may result in dizziness, drowsiness, breathing difficulties and unconsciousness.

STOT - repeated exposure Repeated exposure to n-Hexane may result in damage to the peripheral nervous system, with numbness, tingling, muscle damage, and reduced mobility of the limbs.

Aspiration Ingestion is considered unlikely due to product form. However, if liquid component is ingested, aspiration into the lungs may cause chemical pneumonitis and pulmonary oedema.

12. ECOLOGICAL INFORMATION

12.1 Toxicity

Harmful to aquatic life with long lasting effects.

12.2 Persistence and degradability

No data is available on the degradability of this product.

12.3 Bioaccumulative potential

No data available.

12.4 Mobility in soil

No data available.

12.5 Other adverse effects

Avoid contamination of drains and waterways.

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	None allocated.
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	Classified as a Schedule 5 (S5) Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP).
Classifications	Safe Work Australia criteria is based on the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals (GHS Revision 7).
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 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.

PRODUCT NAME FOOD GRADE BELT DRESSING**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]



CRC Food Grade Belt Dressing is a synthetic formulation specifically developed to meet the demand for a true food grade belt dressing. It adheres strongly to any commonly used belt material and forms a tacky, non-drying, water resistant film.

It extends belt life by improving traction and reducing belt tension, slipping and dirt or product debris build-up. Annoying squeaks and squeals will be eliminated and stress on motors, shafts and wheels will be relieved for improved operating efficiency.

Temperature range from -20°C to 176°C (continuous), 200°C (intermittent).
 NSF H1 Registered for incidental food contact.

Item Code: FG03065

Pack Size: 283g Aerosol

Features and Benefits

- **Strong adhesive qualities:** Minimises drive belt slippage, maintains belt flexibility and prevent loads from slipping on conveyor systems
- **Extends belt life:** Belts remain pliable and will not glaze or harden
- **Improves operating efficiency:** Relieves stress on motors, shafts and wheels
- **Non-drying, water-resistant film:** Resists water wash off
- **Silences squeaking noises**
- **Suitable for most belts and material:** Flat, round, V belts. Leather, rubber, canvas, fabric.
- **Not suitable for multi-V-belts**
- **Colourless:** Will not stain finished goods transported on conveyor systems
- **360° valve:** Aerosol can be sprayed from any position even upside down
- **Non-toxic, tasteless**
- **Wide Temperature range:** Effective from from -20°C to 176°C (continuous), 200°C (intermittent)
- **NSF H1 Registered for incidental food contact**

Typical Properties and Characteristics

Flash Point	< 10°C
Boiling Point	> 48°C
Odour	Solvent
Appearance	Viscous liquid
Solubility	Negligible in water
% Volatile	92.8%
Vapour Density	> Air

Type of film	Tacky, colourless, non-drying
Dry time	Non-drying
Temperature range	-20°C to +176°C (continuous), +200°C (intermittent).
Specific Gravity	0.64
Propellant	Hydrocarbon

Directions

1. Do not apply while equipment is energized.
2. Turn off equipment and stop belts before applying.
3. Spray a light, even coating on each side of belts in contact with pulleys. Use sparingly.
4. Re-apply periodically to help extend belt and pulley bearing life.

Special Precautions

General:

Extremely flammable aerosol. Keep away from naked flames, electrical appliances/lights, lighted cigarettes, etc. Do not spray on open flame or other ignition source. Use with adequate ventilation. Store in a cool, well-ventilated area. Do not eat, drink or smoke when using this product. Dispose of contents/container in accordance with relevant regulations. All unused product should be disposed of in conformance with local and hazard 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.

Refer to **Safety Data Sheet** for more details.

Product Warranty or Shelf Life

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

Contact Information

CRC Industries (Aust) Pty Ltd
9 Gladstone Road, Castle Hill
NSW 2154, Australia

www.crcindustries.com.au
PH: 1800 224 227
Email: info.au@crcind.com

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.

Technical Data Sheet Version 08/2024



October 09, 2018

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

RE: CRC® Industrial Food Grade Belt Dressing (Aerosol)
Category Code: H1
NSF Registration No. 017386

Dear Mr. Bill Anders:

NSF has processed the application for Registration of **CRC® Industrial Food Grade Belt Dressing (Aerosol)** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), 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 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).

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 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: 16-May-24

Product Name: Food Grade Belt Dressing – 10 oz

Product Code: No. 03065 (Item# 1003326)

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
Global Director of Regulatory Affairs

HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that
*CRC Industries (Aust)
Pty Limited*

Range of Certified Products in the
CRC Green Light Program (SSZ)

Food Zone Classification: SSZ (Splash or Spill Zone)

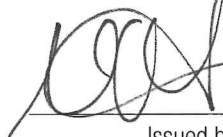
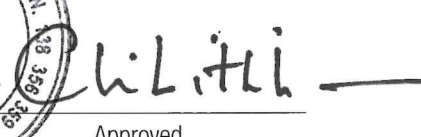
(Limited to the products listed on the
Certification Statement)


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

The seal is circular with 'HACCP INTERNATIONAL' around the top edge and 'ISSUED IN N.S.W. 138 356 2163' around the bottom edge. In the center, it says 'The Common Seal Of' with a star below it.

5 September 2024

Issue Date

18 September 2027

Expiry Date



For certificate verification
and food zone
classification details

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

Certificate Number
PE-747-CRC-1-R1-06

Certification Statement PE-747-CRC-1-R1-06

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CRC Industries (Aust) Pty Limited

Certificate Expiry Date 18 September 2027

Range of Certified Products in the CRC Green Light Program (SSZ)

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
END RECORD

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 2025 

Certificate Issue Date 05 September 2024

Certification Statement PE-747-CRC-1-R1-06

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CRC Industries (Aust) Pty Limited

Certificate Expiry Date 18 September 2027

Range of Certified Products in the CRC Green Light Program (SSZ)

Food Zone Classification: SSZ (Splash or Spill Zone)

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 2025



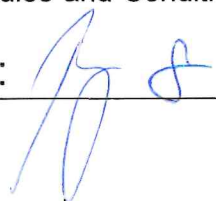
Certificate Issue Date 05 September 2024

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 30 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:

16/9/24