



# GREENLIGHT™

## FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

# FOOD GRADE PENETRATING OIL

PRODUCT CODE: FG03086



### 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 PENETRATING OIL (FG03086)  
**Synonyms** FG03086 - PRODUCT CODE

#### 1.2 Uses and uses advised against

**Uses** LUBRICANT • 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.au@crcind.com](mailto: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 2  
Aerosols - Pressurised: Category 2

##### Health Hazards

Aspiration Hazard: Category 1  
Skin Corrosion/Irritation: Category 2  
Specific Target Organ Toxicity (Single Exposure): Category 3 (Narcotic Effects)

##### Environmental Hazards

Not classified as an Environmental Hazard

#### 2.2 GHS Label elements

**Signal word** DANGER

##### Pictograms



##### Hazard statements

H223 Flammable aerosol.  
H229 Pressurized container: may burst if heated.  
H304 May be fatal if swallowed and enters airways.  
H315 Causes skin irritation.  
H336 May cause drowsiness or dizziness.

## PRODUCT NAME FOOD GRADE PENETRATING OIL (FG03086)

### Prevention statements

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.
P261	Avoid breathing dust/fume/gas/mist/vapours/spray.
P264	Wash thoroughly after handling.
P271	Use only outdoors or in a well-ventilated area.
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.
P302 + P352	IF ON SKIN: Wash with plenty of water.
P304 + P340	IF INHALED: Remove person to fresh air and keep comfortable for breathing.
P312	Call a POISON CENTRE or doctor/physician if you feel unwell.
P321	Specific treatment is advised - see first aid instructions.
P331	Do NOT induce vomiting.
P332 + P313	If skin irritation occurs: Get medical advice/ attention.
P362 + P364	Take off contaminated clothing and wash it before reuse.

### 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.

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## 3. COMPOSITION/ INFORMATION ON INGREDIENTS

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### 3.1 Substances / Mixtures

Ingredient	CAS Number	EC Number	Content
DISTILLATES (PETROLEUM), HYDROTREATED LIGHT	64742-47-8	265-149-8	>60%
WHITE MINERAL OIL (PETROLEUM)	8042-47-5	232-455-8	30 to 60%
CARBON DIOXIDE	124-38-9	204-696-9	<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. Continue flushing with water until advised to stop by a Poisons Information Centre or a doctor.
<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>	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.

### 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**

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, mobile phones, etc when handling. Aerosol cans may explode 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**

None allocated.

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**6. ACCIDENTAL RELEASE MEASURES**

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**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.

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**7. HANDLING AND STORAGE**

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**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.

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**8. EXPOSURE CONTROLS / PERSONAL PROTECTION**

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**8.1 Control parameters****Exposure standards**

Ingredient	Reference	TWA		STEL	
		ppm	mg/m <sup>3</sup>	ppm	mg/m <sup>3</sup>
Carbon dioxide	SWA [AUS]	5000	9000	30000	54000
Carbon dioxide in coal mines	SWA [AUS]	12500	22500	30000	54000
Carbon dioxide in coal mines	SWA [Proposed]	5000	9000	30000	54000
Mineral Oil Mist	SWA [AUS]	--	5	--	--

**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 vapours may accumulate in poorly ventilated or confined areas. Vapours are heavier than air and may travel some distance to an ignition source and flash back. Maintain vapour levels below the recommended exposure standard.

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### PPE

<b>Eye / Face</b>	Wear splash-proof goggles.
<b>Hands</b>	Wear nitrile or neoprene gloves.
<b>Body</b>	When using large quantities or where heavy contamination is likely, wear coveralls.
<b>Respiratory</b>	At high vapour levels, wear a Type A-Class P1 (organic vapour and particulate) / Organic vapour P100 respirator.



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## 9. PHYSICAL AND CHEMICAL PROPERTIES

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### 9.1 Information on basic physical and chemical properties

<b>Appearance</b>	CLEAR LIQUID (AEROSOL DISPENSED)
<b>Odour</b>	ODOURLESS
<b>Flammability</b>	FLAMMABLE
<b>Flash point</b>	70°C (liquid component)
<b>Boiling point</b>	218°C (estimated)
<b>Melting point</b>	-58°C (estimated)
<b>Evaporation rate</b>	NOT AVAILABLE
<b>pH</b>	NOT AVAILABLE
<b>Vapour density</b>	> 1 (Air = 1)
<b>Relative density</b>	0.81
<b>Solubility (water)</b>	INSOLUBLE
<b>Vapour pressure</b>	903.2 hPa (estimated)
<b>Upper explosion limit</b>	5.5 % (estimated)
<b>Lower explosion limit</b>	0.6 % (estimated)
<b>Partition coefficient</b>	NOT AVAILABLE
<b>Autoignition temperature</b>	NOT AVAILABLE
<b>Decomposition temperature</b>	NOT AVAILABLE
<b>Viscosity</b>	NOT AVAILABLE
<b>Explosive properties</b>	NOT AVAILABLE
<b>Oxidising properties</b>	NOT AVAILABLE
<b>Odour threshold</b>	NOT AVAILABLE

### 9.2 Other information

<b>% Volatiles</b>	98.4 % (estimated)
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## 10. STABILITY AND REACTIVITY

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### 10.1 Reactivity

Carefully review all information provided in sections 10.2 to 10.6.

### 10.2 Chemical stability

Stable under recommended conditions of storage.

### 10.3 Possibility of hazardous reactions

Polymerization is not expected to occur.

### 10.4 Conditions to avoid

Avoid 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** Acute exposure may result in nausea, vomiting, abdominal pain, diarrhoea, dizziness and drowsiness. 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
DISTILLATES (PETROLEUM), HYDROTREATED LIGHT	> 2000 mg/kg (rat)	> 2000 mg/kg (rabbit)	--
WHITE MINERAL OIL (PETROLEUM)	> 5000 mg/kg (rat)	> 2000 mg/kg (rabbit)	5 mg/L/4hrs (rat)

**Skin** Contact may result in drying and defatting of the skin, 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.

**Reproductive** Not classified as a reproductive toxin.

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

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

**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

No data available.

### 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

No information provided.

## 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



**PRODUCT NAME FOOD GRADE PENETRATING OIL (FG03086)**

	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

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**15. REGULATORY INFORMATION**

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**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>	Safe Work Australia criteria is based on the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals (GHS Revision 7).
<b>Inventory listings</b>	<b>AUSTRALIA: AICC (Australian Inventory of Industrial Chemicals)</b> All components are listed on AICC, or are exempt.

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**16. OTHER INFORMATION**

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**Additional information** AEROSOL CANS may explode at temperatures approaching 50°C.

**RESPIRATORS:** In general the use of respirators should be limited and engineering controls employed to avoid exposure. If respiratory equipment must be worn ensure correct respirator selection and training is undertaken. Remember that some respirators may be extremely uncomfortable when used for long periods. The use of air powered or air supplied respirators should be considered where prolonged or repeated use is necessary.

**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 PENETRATING OIL (FG03086)**

<b>Abbreviations</b>	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

**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.

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**[ End of SDS ]**



**CRC Food Grade Penetrating Oil** is an industrial strength, low viscosity penetrant designed to quickly loosen and free seized, bound or frozen fasteners on all food processing equipment.

The low surface tension formula creeps into cracks, seams, threads and joints with great efficiency and loosens rusted and corroded nuts, bolts, couplings, fittings, hinges and frozen components.

Eases the disassembly of plant machinery, tools and equipment for routine maintenance and emergency repairs and leaves a thin non-drying colourless film with outstanding lubrication and corrosion inhibiting properties. Safe on most painted surfaces, coatings, plastics and rubbers.

**Item Code: FG03086**

**Pack Size: 312g Aerosol**

## Features and Benefits

- **Eases disassembly of mechanical equipment:** Low surface tension formula creeps into cracks, seams, threads and joints with great efficiency
- **Improves Performance and Operating Efficiency:** Loosens rusted and corroded nuts, bolts, couplings, fittings, hinges and frozen components
- **Corrosion inhibiting:** Lubricating residue prevents further corrosion
- **Non silicone:** Will not harm paint, plastic or wood surfaces. Easier clean-up and removal of excess oil. Allows treated surfaces to be repainted
- **High Flash Point:** Provides increased user safety
- **360° valve:** Aerosol can be sprayed from any position even upside down
- **Non-toxic, colourless, odourless, tasteless**
- **Wide Temperature range:** Effective from -20°C to 150°C (continuous), 170°C (intermittent)
- **NSF H1 Registered for incidental food contact**

## Typical Properties and Characteristics

Flash Point	70°C (Liquid component)
Boiling Point	218°C
Odour	None
Appearance	Clear liquid
Solubility	Negligible in water
% Volatile	98.4%
Vapour Density	> Air

Type of film	Thin, oily film
Dry time	Non-drying wet oil
Temperature range	-20°C to +150°C (continuous), +170°C (intermittent)
Viscosity	38-41 cST @ 40°C
Specific Gravity	0.81
Propellant	Carbon Dioxide

## Directions

1. Do not apply while equipment is energized.
2. Spray directly on corroded fasteners.
3. Allow oil to seep between joints and surface area. Tap joints lightly to aid process.
4. Loosen or remove fastener.
5. If necessary, repeat steps 2-4 until fastener breaks free.
6. Severly frozen or welded fasteners may require the help of a power tool or nut cracker to loosen.

## Special Precautions

### General:

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](http://www.crcindustries.com.au)  
PH: 1800 224 227  
Email: [info.au@crcind.com](mailto: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*



July 27, 2021

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

**RE: CRC FOOD GRADE PENETRATING OIL AEROSOL**  
Category Code: H1  
NSF Registration No. 164663

NSF has processed the application for Registration of **CRC FOOD GRADE PENETRATING OIL AEROSOL** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2021)*, 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). Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. 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 Account Manager or [nonfood@nsf.org](mailto:nonfood@nsf.org) if you have any questions or concerns pertaining to this letter.

Sincerely,

A handwritten signature in black ink, appearing to read "Orsolya Dezsi".

Orsolya Dezsi  
NSF NonFood Compound Registration Program  
Company No: 1D690



# 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:** 15-Apr-24

**Product Name:** Food Grade Penetrating Oil

**Product Code:** No. 03086 (Item# 1003355)

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*


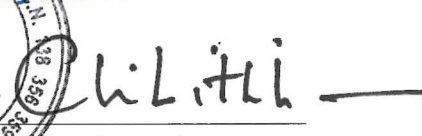
Range of Certified Products in the  
CRC Green Light Program (SSZ)

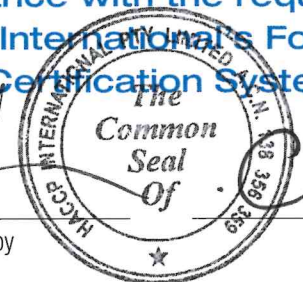
Food Zone Classification: SSZ (Splash or Spill Zone)

(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 2153' around the bottom edge. In the center, it says 'The Common Seal Of' with a star at the bottom.

**5 September 2024**

Issue Date

**18 September 2027**

Expiry Date



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

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

Page 1 of 2

**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



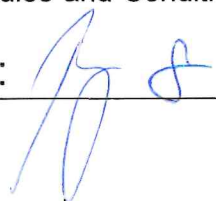
Certificate Issue Date 05 September 2024

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