



GREENLIGHT™

FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

FOOD GRADE BIO DEGREASER

PRODUCT CODE: FG05167



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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www.crcindustries.com.au



SAFETY DATA SHEET

1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

1.1 Product identifier

Product name FOOD GRADE BIO DEGREASER
Synonyms FG05167, FG05171, FG05172 - PRODUCT CODES

1.2 Uses and uses advised against

Uses INDUSTRIAL STRENGTH CLEANER & DEGREASER

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

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
SURFACTANT BLEND	-	-	<10%
WATER	7732-18-5	231-791-2	>90%

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. 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

May cause irritation to the eyes and skin.

4.3 Immediate medical attention and special treatment needed

Treat symptomatically.

5. FIRE FIGHTING MEASURES

5.1 Extinguishing media

Use an extinguishing agent suitable for the surrounding fire.

5.2 Special hazards arising from the substance or mixture

Non flammable. May evolve carbon oxides and hydrocarbons when heated to decomposition.

5.3 Advice for firefighters

Treat as per requirements for surrounding fires. Evacuate area and contact emergency services. 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

If spilt (bulk), mop up area. CAUTION: Spill site may be slippery.

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 and foodstuffs. Ensure containers are adequately labelled, protected from physical damage and sealed when not in use. Check regularly for leaks or spills.

7.3 Specific end uses

No information provided.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1 Control parameters

Exposure standards

No exposure standards have been entered for this product.

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.

PRODUCT NAME FOOD GRADE BIO DEGREASER

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 LIQUID
Odour	MILD ODOUR
Flammability	NON FLAMMABLE
Flash point	NOT RELEVANT
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	7.7
Vapour density	NOT AVAILABLE
Relative density	NOT AVAILABLE
Solubility (water)	SOLUBLE
Vapour pressure	NOT AVAILABLE
Upper explosion limit	NOT RELEVANT
Lower explosion limit	NOT RELEVANT
Partition coefficient	NOT AVAILABLE
Autoignition temperature	NOT AVAILABLE
Decomposition temperature	NOT AVAILABLE
Viscosity	NOT AVAILABLE
Explosive properties	NOT AVAILABLE
Oxidising properties	NOT AVAILABLE
Odour threshold	NOT AVAILABLE

10. STABILITY AND REACTIVITY

10.1 Reactivity

Carefully review all information provided in sections 10.2 to 10.6.

10.2 Chemical stability

Stable under recommended conditions of storage.

10.3 Possibility of hazardous reactions

Polymerization 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) and acids (e.g. nitric acid).

10.6 Hazardous decomposition products

May evolve carbon oxides and hydrocarbons when heated to decomposition.

11. TOXICOLOGICAL INFORMATION

11.1 Information on toxicological effects

Acute toxicity This product is expected to be of low acute toxicity. Under normal conditions of use, adverse health effects

PRODUCT NAME FOOD GRADE BIO DEGREASER

are not anticipated.

Skin	Not classified as a skin irritant. Contact may cause temporary mild skin irritation. Prolonged or repeated contact may result in drying and defatting of the skin.
Eye	Not classified as an eye irritant. Contact may cause discomfort, lacrimation and redness.
Sensitisation	Not classified as causing skin or respiratory sensitisation.
Mutagenicity	Not classified as a mutagen.
Carcinogenicity	Not classified as a carcinogen.
Reproductive	Not classified 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	This product does not present an aspiration hazard.

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	Reuse where possible. For small amounts, flush to sewer with excess water. Alternatively 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).
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	Safe Work Australia criteria is based on the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals (GHS Revision 7).
Inventory listings	AUSTRALIA: AIC (Australian Inventory of Industrial Chemicals) All components are listed on AIC, or are exempt.

16. OTHER INFORMATION

Additional information	<p>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.</p>
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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').
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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.

PRODUCT NAME FOOD GRADE BIO DEGREASER

Prepared by

Risk Management Technologies
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Western Australia 6005
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Web: www.rmtglobal.com

[End of SDS]



CRC Food Grade Bio Degreaser is an industrial strength water-based cleaner and degreaser with the powerful performance of a solvent-based product.

It effectively removes heavy deposits of grease, oil and dirt, yet is biodegradable and non-abrasive. It is pH Neutral and therefore safe to use on metals, painted surfaces and glass.

The water-based degreaser contains no solvent content and is therefore safe to use in confined space. The formulation is powered by a surfactant blend which creates dynamic surface tension modifications at the substrate/soil interface and lifts heavy contamination from the surface.

Item Code: FG05167

Pack Size: 750ml

Features and Benefits

- **Water-based**
- **NSF Registered**
- **Industrial strength:** Dissolves heavy deposits of oil, dirt and grease fast
- **Concentrated:** Dilutable depending on application
- **Biodegradable:** Environmental friendly
- **pH Neutral:** Not corrosive towards human tissue or metals
- **Self-splitting formula:** Allows soil separation for disposal of contaminants
- **Safe on most materials**

Typical Properties and Characteristics

pH	7.5 - 8.0
Boiling Point	>100°C
Odour	Mild – unfragranced
Appearance	Colourless slightly opaque liquid
Solubility	Miscible in water
Flammability	Non-flammable
Specific Gravity	1.07

Directions

1. Soak, pre-wash or apply directly to pre-tested surface.
2. Allow CRC Food Grade Bio Degreaser to penetrate the soil.
3. Wipe or rinse with clean water or a damp sponge.
4. For heavily soiled items, remove excess debris using a scraper or wire brush prior to applying product.

Dilution:

- **Full strength:** Very Heavy grease, oil, sludge, grime, tyre marks, tools
- **10:1:** General Degreasing for relatively heavy soiling
- **20:1:** Hard Surface Cleaning to remove hand prints and light grease.

Special Precautions

General:

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.

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



September 28, 2018

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

RE: Food Grade Bio Degreaser
Category Code: A1
NSF Registration No. 157761

Dear Mr. Alen Rogosic:

NSF has processed the application for Registration of **Food Grade Bio Degreaser** 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 for use as a general cleaner (A1) on all surfaces in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.

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: 1D690



ABN 77 000 725 833

CRC Industries (Aust) Pty Ltd

9 Gladstone Road Castle Hill, NSW 2154, Australia
Telephone: (02) 9849 6700 Email: technical.au@crcind.com
www.crcindustries.com.au

ALLERGEN CERTIFICATE

Date: 9th April 2019
Product Number: FG05171, FG05167, FG05172
Product Name: Food Grade Biodegreaser

The Australia New Zealand Food Safety Code requires the identification of allergens present in food products. The presence of allergens in food grade processing aids including lubricants must be declared.

CRC Industries provides the following allergen information for the product(s) listed above.

Allergen	Present in Product	Present on Same Production Line	Present in Facility
Milk Products	<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 Products	<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 Products	<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 Products	<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 Products	<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
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
Seafood and Shellfish	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No
Sulphites	<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
Cereal or Gluten Products	<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
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	<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.

Alen Rogosic
QA & Compliance Manager

HACCP INTERNATIONAL
eliminate the hazard - reduce the risk



This is to certify that

*CRC Industries (Aust)
Pty Limited*

Cleaning Chemicals

Food Zone Classification: SSZ (Splash or Spill Zone)

- FG03130 CRC QD Contact Cleaner 11oz
- FG05167 Food Grade Bio Degreaser 750ml
- FG05171 Food Grade Bio Degreaser 5L
- FG05172 Food Grade Bio Degreaser 20L

are certified as suitable for use in food handling facilities that operate in accordance with 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

5 September 2024

Issue Date

18 September 2027

Expiry Date

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

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



For certificate verification
and food zone
classification details

Certificate Number


PE-988-CRC-R1-03



Certification Statement	PE-988-CRC-R1-03
CRC Industries (Aust) Pty Limited	
Certificate Expiry Date	18 September 2027
Cleaning Chemicals Food Zone Classification: SSZ (Splash or Spill Zone) FG03130 CRC QD Contact Cleaner 11oz FG05167 Food Grade Bio Degreaser 750ml FG05171 Food Grade Bio Degreaser 5L FG05172 Food Grade Bio Degreaser 20L	

HACCP International Pty Ltd certifies the products listed above as suitable for use in food handling facilities that operate in accordance with a HACCP based Food Safety Programme.

All such products are to be used in accordance with the manufacturer's instructions and recommendations.

Licence Commencement	19 March 2025
Certificate Issue Date	5 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