



# GREENLIGHT™

## FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

# FOOD GRADE BIO DEGREASER

PRODUCT CODE: FG05172



### 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.



TOGETHER, WE GET IT DONE.™

[www.crcindustries.com.au](http://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](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

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.

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**5. FIRE FIGHTING MEASURES**

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**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.

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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.

**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.

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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, 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.

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**8. EXPOSURE CONTROLS / PERSONAL PROTECTION**

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**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

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



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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
<b>Odour</b>	MILD ODOUR
<b>Flammability</b>	NON FLAMMABLE
<b>Flash point</b>	NOT RELEVANT
<b>Boiling point</b>	NOT AVAILABLE
<b>Melting point</b>	NOT AVAILABLE
<b>Evaporation rate</b>	NOT AVAILABLE
<b>pH</b>	7.7
<b>Vapour density</b>	NOT AVAILABLE
<b>Relative density</b>	NOT AVAILABLE
<b>Solubility (water)</b>	SOLUBLE
<b>Vapour pressure</b>	NOT AVAILABLE
<b>Upper explosion limit</b>	NOT RELEVANT
<b>Lower explosion limit</b>	NOT RELEVANT
<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

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

### 10.6 Hazardous decomposition products

May evolve carbon oxides and hydrocarbons when heated to decomposition.

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## 11. TOXICOLOGICAL INFORMATION

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### 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.

<b>Skin</b>	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.
<b>Eye</b>	Not classified as an eye irritant. Contact may cause discomfort, lacrimation and redness.
<b>Sensitisation</b>	Not classified as causing skin or respiratory sensitisation.
<b>Mutagenicity</b>	Not classified as a mutagen.
<b>Carcinogenicity</b>	Not classified as a carcinogen.
<b>Reproductive</b>	Not classified as a reproductive toxin.
<b>STOT - single exposure</b>	Not classified as causing organ damage from single exposure.
<b>STOT - repeated exposure</b>	Not classified as causing organ damage from repeated exposure.
<b>Aspiration</b>	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**

<b>Waste disposal</b>	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).
<b>Legislation</b>	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)
<b>14.1 UN Number</b>	None allocated.	None allocated.	None allocated.
<b>14.2 Proper Shipping Name</b>	None allocated.	None allocated.	None allocated.
<b>14.3 Transport hazard class</b>	None allocated.	None allocated.	None allocated.
<b>14.4 Packing Group</b>	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

<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: AIC (Australian Inventory of Industrial Chemicals)</b> All components are listed on AIC, or are exempt.

## 16. OTHER INFORMATION

<b>Additional information</b>	<p><b>PERSONAL PROTECTIVE EQUIPMENT GUIDELINES:</b> 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.

<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

<b>Report status</b>	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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**[ 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: FG05172**

**Pack Size: 20L**

## 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](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*



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](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 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](http://www.nsfwhitebook.org)).

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

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

Sincerely,

A handwritten signature in black ink, appearing to read "Carolyn Gilliland", written in a cursive style.

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](mailto:technical.au@crcind.com)  
[www.crcindustries.com.au](http://www.crcindustries.com.au)

## ALLERGEN CERTIFICATE

**Date:** 9<sup>th</sup> 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

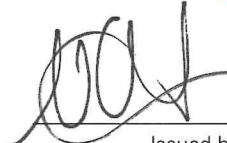
Food Zone Classification: SSZ (Splash or Spill Zone)


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

  
The  
Common  
Seal  
Of  
HACCP INTERNATIONAL  
INTERNATIONAL  
358 358  
358 358

  
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