



GREENLIGHT™

FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

FOOD GRADE SYNTHETIC GREASE

PRODUCT CODE: FGSL35610



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



SAFETY DATA SHEET

1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

1.1 Product identifier

Product name SYNTHETIC FOOD GRADE GREASE
Synonyms FGSL35610, FGSL35611 - PRODUCT CODE

1.2 Uses and uses advised against

Uses GREASE • LUBRICANT

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
SILANE, DICHLORODIMETHYL-, REACTION PRODUCTS WITH SILICA	68611-44-9	271-893-4	10 to 20%
DEC-1-ENE, HOMOPOLYMER, HYDROGENATED DEC-1-ENE, OLIGOMERS, HYDROGENATED	68037-01-4	500-183-1	80 to 90%
SORBITAN MONO OLEATE	1338-43-8	215-665-4	1 to 2%

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

PRODUCT NAME SYNTHETIC FOOD GRADE GREASE

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.

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

Contain spillage, then cover / absorb spill with non-combustible absorbent material (vermiculite, sand, or similar), collect and place in suitable containers for disposal.

6.4 Reference to other sections

See Sections 8 and 13 for exposure controls and disposal.

7. HANDLING AND STORAGE

7.1 Precautions for safe handling

Before use carefully read the product label. Use of safe work practices are recommended to avoid eye or skin contact and inhalation. Observe good personal hygiene, including washing hands before eating. Prohibit eating, drinking and smoking in contaminated areas.

7.2 Conditions for safe storage, including any incompatibilities

Store in a cool, dry, well ventilated area, removed from incompatible substances and foodstuffs. Ensure containers are adequately labelled, protected from physical damage and sealed when not in use.

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.

PRODUCT NAME SYNTHETIC FOOD GRADE GREASE

8.2 Exposure controls

Engineering controls Avoid inhalation. Use in well ventilated areas. Where an inhalation risk exists, mechanical extraction ventilation is recommended.

PPE

Eye / Face	Wear splash-proof goggles.
Hands	Wear PVC or rubber gloves. With prolonged use, wear Viton® or nitrile gloves.
Body	When using large quantities or where heavy contamination is likely, wear coveralls.
Respiratory	Where an inhalation risk exists, wear a Type A (organic vapour) / Organic vapour respirator.



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	VISCOUS CLEAR GREASE
Odour	ODOURLESS
Flammability	NON FLAMMABLE
Flash point	NOT RELEVANT
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	NOT AVAILABLE
Vapour density	NOT AVAILABLE
Relative density	NOT AVAILABLE
Solubility (water)	INSOLUBLE
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 will not 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	Based on available data, the classification criteria are not met. Ingestion of large quantities may result in nausea, vomiting, abdominal pain and diarrhoea.
Skin	Not classified as a skin irritant. Prolonged or repeated contact may result in mild irritation, rash and dermatitis.
Eye	Not classified as an eye irritant. Contact may result in mild 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	Not classified as causing organ damage from single exposure. Due to product form / nature of use, an inhalation hazard is not anticipated with normal use. However, if product is heated or mists generated, exposure may result in respiratory irritation, headache and nausea.
STOT - repeated exposure	Not classified as causing organ damage from repeated exposure.
Aspiration	Not classified as causing aspiration.

12. ECOLOGICAL INFORMATION

12.1 Toxicity

No information provided.

12.2 Persistence and degradability

No information provided.

12.3 Bioaccumulative potential

No information provided.

12.4 Mobility in soil

No information provided.

12.5 Other adverse effects

No information provided.

13. DISPOSAL CONSIDERATIONS

13.1 Waste treatment methods

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

Legislation Dispose of in accordance with relevant local legislation.

14. TRANSPORT INFORMATION

NOT CLASSIFIED AS A DANGEROUS GOOD BY THE CRITERIA OF THE ADG CODE, IMDG OR IATA

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

14.5 Environmental hazards

Not a Marine Pollutant.

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: AICC (Australian Inventory of Industrial Chemicals)**
All components are listed on AICC, or are exempt.
UNITED STATES: TSCA (US Toxic Substances Control Act)
All components are listed on the TSCA inventory, or are exempt.

16. OTHER INFORMATION

Additional information **EXPOSURE STANDARDS - TIME WEIGHTED AVERAGES:** Exposure standards are established on the premise of an 8 hour work period of normal intensity, under normal climatic conditions and where a 16 hour break between shifts exists to enable the body to eliminate absorbed contaminants. In the following circumstances, exposure standards must be reduced: Strenuous work conditions; hot, humid climates; high altitude conditions; extended shifts (which increase the exposure period and shorten the period of recuperation).

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 SYNTHETIC FOOD GRADE GREASE

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 Synthetic Grease is a NLGI 2 lubricating grease formulated with the highest quality raw materials available.

Because this grease has a high dropping point, it is particularly useful in high temperature applications. This product also performs extremely well in cold temperature applications as the base fluid exhibits a very low pour point.

Temperature range from -34°C to +232°C. NSF H1 Registered for incidental food contact.

Item Code: FGSL35610

Pack Size: 396g

Features and Benefits

- **Resists rust and oxidation**
- **Highly resistant to moisture and water wash-out:** Will not wash off when equipment is cleaned
- **NLGI Grade 2 Synthetic Grease**
- **Wide Temperature Range:** Effective from -34°C to +232°C
- **NSF H1 Registered for incidental food contact**

Typical Properties and Characteristics

Flash Point	225°C TCC
Odour	Mild
Appearance	Viscous clear grease
Solubility	Insoluble
Dropping Point	None
NLGI Grade	2
Pour Point	-52°C
VOC	0%

Viscosity @ 40°C	63 cSt
Viscosity @ 100°C	10 cSt
Viscosity Index	135
Temperature Range	-34°C to +232°C

Directions

1. Do not mix greases of different base type.
2. Use a solvent to remove and clean out traces of incompatible grease before repacking.
3. Repack according to manufacturer's instructions.

Special Precautions

General:

Use with adequate ventilation. Open doors and windows or use other means to ensure a fresh air supply during use. Observe good industrial hygiene practices. Store away from incompatible materials. Do not store container above 100°F / 37.8°C. First Aid: Wash hands after handling.

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



March 29, 2022

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

RE: CRC® Synthetic Food Grade Grease
Category Code: H1
NSF Registration No. 144237

NSF has processed the application for Registration of **CRC® Synthetic Food Grade Grease** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2021)*, 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. 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 if you have any questions or concerns pertaining to this letter.

Sincerely,

Orsolya Dezsi
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: 24-Apr-24

Product Name: Synthetic Food Grade Grease - 14 oz

Product Code: No. SL35610 (Item# 1007928)

CRC has evaluated the above product against a list of internationally recognized and regulated allergens. The following information is provided to assist our customers in complying with allergen safety programs.

Allergen	Present in Product	Present on Same Production Line	Present in Facility
Dairy / Milk	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No
Soy	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes / <input checked="" type="checkbox"/> No	<input 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*


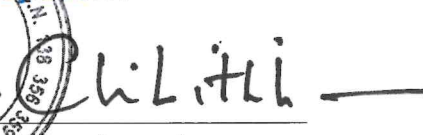
Range of Certified Products in the
CRC Green Light Program (SSZ)

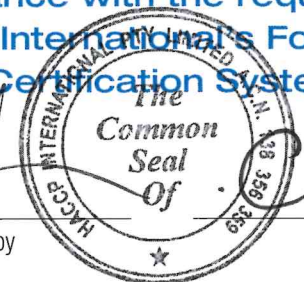
Food Zone Classification: SSZ (Splash or Spill Zone)

(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



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

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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



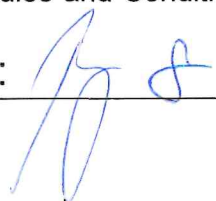
Certificate Issue Date 05 September 2024

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