



# GREENLIGHT™

## FOOD SAFETY PROGRAM

ASSISTS AUDIT COMPLIANCE

# FOOD GRADE ANTI-SEIZE & LUBRICATING COMPOUND

PRODUCT CODE: FGSL35905



### 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 ANTI-SEIZE AND LUBRICATING COMPOUND  
**Synonyms** FGSL35905, FGSL35906 - PRODUCT CODES

#### 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](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
TALC	14807-96-6	238-877-9	5 to 10%
ZINC OXIDE	1314-13-2	215-222-5	1 to 2%
DIPHENYLAMINE	122-39-4	204-539-4	<0.1%
NON HAZARDOUS INGREDIENTS	Not Available	Not Available	85 to 95%

### 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 FOOD GRADE ANTI-SEIZE AND LUBRICATING COMPOUND

swallowed, do not induce vomiting.

**First aid facilities** Normal washroom facilities should be available.

### **4.2 Most important symptoms and effects, both acute and delayed**

Adverse effects not expected from this product under normal conditions of use.

### **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**

Combustible. May evolve carbon oxides and hydrocarbons when heated to decomposition.

### **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, dry, well ventilated area, removed from incompatible substances, heat or ignition sources and foodstuffs. Ensure containers are adequately labelled, protected from physical damage and sealed when not in use. Check regularly for leaks or spills. Large storage areas should have appropriate fire protection systems.

### **7.3 Specific end uses**

No information provided.

## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

### 8.1 Control parameters

#### Exposure standards

Ingredient	Reference	TWA		STEL	
		ppm	mg/m <sup>3</sup>	ppm	mg/m <sup>3</sup>
Diphenylamine	SWA [AUS]	--	10	--	--
Diphenylamine	SWA [Proposed]	--	5	--	--
Talc (no asbestos fibres)	SWA [AUS]	--	2.5	--	--
Talc, (containing no asbestos fibres)	SWA [Proposed]	--	2	--	--
Zinc oxide (dust)	SWA [AUS]	--	10	--	--
Zinc oxide (fume & dust)	SWA [Proposed]	--	2	--	10
Zinc oxide (fume)	SWA [AUS]	--	5	--	10

#### Biological limits

Ingredient	Reference	Determinant	Sampling Time	BEI
DIPHENYLAMINE	ACGIH BEI	Methemoglobin in blood	During or end of shift	1.5% of hemoglobin

### 8.2 Exposure controls

**Engineering controls** Avoid inhalation. Use in well ventilated areas. Where an inhalation risk exists, mechanical extraction ventilation is recommended. Maintain vapour levels below the recommended exposure standard.

#### 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. With prolonged use, 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

<b>Appearance</b>	VISCOUS WHITE LIQUID
<b>Odour</b>	SLIGHT ODOUR
<b>Flammability</b>	CLASS C2 COMBUSTIBLE
<b>Flash point</b>	> 200°C
<b>Boiling point</b>	NOT AVAILABLE
<b>Melting point</b>	NOT AVAILABLE
<b>Evaporation rate</b>	NOT AVAILABLE
<b>pH</b>	NOT AVAILABLE
<b>Vapour density</b>	NOT AVAILABLE
<b>Relative density</b>	NOT AVAILABLE
<b>Solubility (water)</b>	INSOLUBLE
<b>Vapour pressure</b>	NOT AVAILABLE
<b>Upper explosion limit</b>	NOT AVAILABLE
<b>Lower explosion limit</b>	NOT AVAILABLE
<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

## 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), acids (e.g. nitric acid), alkalis (e.g. sodium hydroxide), heat and ignition sources.

### 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** Ingestion of large quantities may result in nausea, vomiting, abdominal pain and diarrhoea.

#### Information available for the ingredients:

Ingredient	Oral LD50	Dermal LD50	Inhalation LC50
TALC	> 5000 mg/kg (rat)	--	--
ZINC OXIDE	7950 mg/kg (mouse)	--	2500 mg/m <sup>3</sup> (mouse)
DIPHENYLAMINE	1120 mg/kg (rat)	--	--

**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. Highly refined mineral oils are not classifiable as to its carcinogenicity in humans (IARC Group 3).

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

**STOT - 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, dizziness, drowsiness and headache..

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

**Aspiration** Not classified as causing aspiration.

## 12. ECOLOGICAL INFORMATION

### 12.1 Toxicity

This product can float on water, restricting oxygen exchange with possible asphyxiation of aquatic life.

### 12.2 Persistence and degradability

Expected to be inherently biodegradable.

### 12.3 Bioaccumulative potential

No information provided.

### 12.4 Mobility in soil

Low solubility and is expected to migrate from water to the land. Expected to partition to sediment and wastewater solids.

**12.5 Other adverse effects**

Avoid contamination of drains and waterways.

**13. DISPOSAL CONSIDERATIONS**

**13.1 Waste treatment methods**

**Waste disposal** Reuse where possible or return to manufacturer/supplier. May be recycled. Do not release to drains or waterways. Contact the manufacturer/supplier for additional information (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)
<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**

**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: AIIC (Australian Inventory of Industrial Chemicals)**  
All components are listed on AIIC, or are exempt.

**16. OTHER INFORMATION**

**Additional information** MINERAL OILS - SOLVENT REFINED: Animal experiments and human experience have not shown cancer risks when handling solvent refined mineral oils, unlike non refined mineral oils.  
CLEANING MINERAL OIL CONTAMINATED CLOTHING: Cleaners are advised that when cleaning oil contaminated clothing it is essential that freshly distilled solvent is used for each batch, including final rinse, as even filtered solvent will leave oil residues.

MINERAL OILS - USED: Used mineral oils in engine crankcases and other high temperature/high stress environments may contain potentially harmful residues, some of which have been shown to cause irreversible skin effects, including cancer. Prolonged and repeated inhalation of mists associated with used mineral oils may result in pulmonary fibrosis.

MINERAL OILS - INJECTION: Where high pressure applications are used the risk of accidental injection under the skin exists and may result in an extremely painful and serious injury requiring immediate medical attention. Depending on the pressure used, mineral oils may be injected a considerable distance below the skin and may cause permanent tissue damage. SEEK IMMEDIATE MEDICAL ATTENTION. EXERCISE EXTREME CARE WHEN USING HIGH PRESSURE EQUIPMENT.

## PRODUCT NAME FOOD GRADE ANTI-SEIZE AND LUBRICATING COMPOUND

### 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.

### 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 <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.

### Prepared by

Risk Management Technologies  
5 Ventnor Ave, West Perth  
Western Australia 6005  
Phone: +61 8 9322 1711  
Fax: +61 8 9322 1794  
Email: info@rmt.com.au  
Web: www.rmtglobal.com

[ End of SDS ]



**CRC Food Grade Anti-Seize and Lubricating Compound** is a premium quality anti-seize compound developed specifically for use in applications where incidental food contact is possible and is composed entirely of ingredients that meet NSF H1 requirements.

The aluminium complex based anti-seize protects metal parts from seizure, galling, rust, corrosion and heat freeze by tenaciously adhering to the metal surface.

CRC Food Grade Anti-Seize and Lubricating Compound provides a degree of safety and protection unsurpassed by any other product.

**Item Code: FGSL35905**

**Pack Size: 226g Bottle**

## Features and Benefits

- **Prevents rust and corrosion**
- **Non-staining, odourless and tasteless**
- **Facilitates fast and easy disassembly:** Saves time in taking apart components
- **High Temperature resistance:** Up to 982°C
- **NSF H1 Registered for incidental food contact**
- **Contains no metals**

## Typical Properties and Characteristics

Flash Point	> 200°C
VOC Content (Fed)	Negligible
Odour	None
Appearance	Viscous white liquid
Solubility	Insoluble
% Solids Active	40%
NLGI Grade	1.5
Specific Gravity	1.17
Dropping Point	232°C

Type of film	White paste
Temperature range	Up to 982°C
Torque Coefficient (k) on Steel Nuts & Bolts	0.10
ASTM D-56 (Dropping Point)	232°C
ASTM D-217 (Penetration)	285 - 315

## Directions

1. For best results, clean scale and old compound from threaded surfaces.
2. Note: When grinding or wire brushing use a dust mask.
3. Coat Mating surfaces and assemble.
4. To avoid contamination, keep container closed when not in use.
5. Contains hydrocarbons. Do not use in oxygen service.

## Special Precautions

### General:

Combustible. 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. Ventilation may be improved by opening a window or door or providing mechanical assistance. Avoid continuous breathing of vapour and spray mist. Avoid contact with skin and eyes. If ventilation is not adequate, respiratory protection should be worn.

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*



Nonfood Compounds

March 6, 2018

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

RE: CRC® Food Grade ANTI-SEIZE & Lubricating Compound  
Category Code: H1  
NSF Registration No. 131549

Dear Mr. Bill Anders:

NSF has processed the application for Registration of **CRC® Food Grade ANTI-SEIZE & Lubricating Compound** 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 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). 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,

Carolyn Gilliland  
NSF Nonfood Compounds 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:** 15-Apr-24

**Product Name:** Food Grade Anti-Seize & Lubricating Compound – 8 oz

**Product Code:** No. SL35905 (Item# 1007942)

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 type="checkbox"/> Yes / <input checked="" 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*


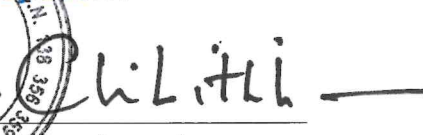
Range of Certified Products in the  
CRC Green Light Program (SSZ)

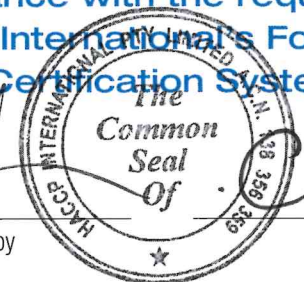
Food Zone Classification: SSZ (Splash or Spill Zone)

(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

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



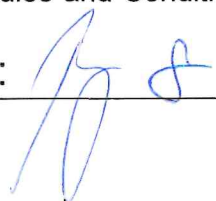
Certificate Issue Date 05 September 2024

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