

24/02/2020 ref H4303

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To whom it may concern,  
**Tech 345**

- Product description: detergent, alkali HD foam low, CIP
- Product use, for food factories food areas food contact surfaces & CIP

**"Passed AsureQuality assessment for food/ beverage/ dairy factory food contact surfaces including CIP with residues drained & minimised e.g. safe rinsed" H4303 with conditions.** This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQLS).

**Conditions:**

- Used per instructions, legislation, & GMP, for food contact surfaces including CIP with residues drained & minimised e.g. safe rinsed. Use / carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits and that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 24/02/2025.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy statement

Prepared by Global Proficiency for AsureQuality Ltd by  
Bob Hutchinson PhD SENIOR DEVELOPMENT SCIENTIST

*Bob Hutchinson*  
Date: 24/2/20

Supplier: *[Signature]*

Date: 24/2/20

**Scope and purpose of the assessment:**

- Asurequality assessment is a non-regulated, voluntary, and evidential certification by the supplier demonstrating equivalence with food safety standards, and also that product instructions address hazards for staff & equipment. The assessment is independently confirmed, without prejudice or guarantee, using information submitted by the supplier or from other sources. Confidentiality of the product formulation is maintained using coded material identifiers in the report, and appendices containing confidential information are provided only to the supplier.
- Scope: NZ checks (FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures.

**Summary of assessment with risks highlighted:**

- Information status & prior registrations (New AQ Assessment HSR 002526 Cleaning Products (Corrosive)).
- Food safety (Ingredients found within the safety references group NICNAS AICS. FSANZ, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings, WHO or MPI, or related data for equivalent safety) Purity (per FSANZ / Food Chem Codex taking into account low contact).
- QA (sighted make sheet in lieu of ISO 9000). QC (ingredient example specs sighted & tabled).
- Instructions –
  - Label (TECH 345 Tech 345 is a concentrated heavy duty built liquid caustic detergent formulated for CIP and recirculation cleaning of varied dairy, beverage and food industry processing equipment. Tech 345 is quick acting, odourless and non-foaming. DANGER EMERGENCY TEL: NZ FIRE SERVICE 111 Hazard Classifications 6.1D, 8.1A, 8.2B, 8.3A, 9.1D UN No. 1824 EPA Group Standard: HSR002526 (Corrosive) 30-60% SODIUM HYDROXIDE HAZARD STATEMENTS: May be corrosive to metals. Harmful if swallowed. May be harmful in contact with skin. Causes severe skin burns and eye damage. Harmful to aquatic life. PRECAUTIONARY STATEMENTS listed; FIRST AID & EMERGENCY RESPONSE: listed. Storage & Disposal listed. DIRECTIONS FOR USE -:All edible product and packaging material must be removed from the area before cleaning. Use at between 0.5 – 2.0% v/v (5 – 20 mls/ltr) for most applications. A 1% v/v solution of Tech 345 in soft water, will equal approximately 40,000 uS/cm @ 25°C. Use-concentration, circulation time and temperature further detail from HT Rep. All items cleaned must be rinsed with potable water before re-use, as per conditions of a C38 Approval. CONTAINS: STRONG ALKALI)
  - SDS (Tech 345 Recommended Uses Food industry cleaner ex Hygiene Technologies Ltd etc HAZARDS IDENTIFICATION Dangerous Goods re NZS 5433:2012 Transport etc HSNO DANGER Pictograms Subclasses 6.1D Substances which are acutely toxic. 8.1A Substances that are corrosive to metals. 8.2B Substances that are corrosive to dermal tissue. 8.3A Substances that are corrosive to ocular tissue. 9.1D Substances that are slightly harmful to the aquatic environment or are otherwise designed for biocidal action. Group Standard 2017 HSR002526 Cleaning Products (Corrosive) Composition Sodium hydroxide 1310-73-2 30-60%. Workplace exposure standards - Sodium hydroxide: ceiling 2 mg/m3. Properties SG 1.48 & pH >14. Toxicology list acute effects appear similar to hazards and chronic had no data available. Ecotoxicology – aquatic toxicity per high pH. HSNO HSR 002526 Cleaning Products (Corrosive))
- Unwanted effects (HSNO etc per label, SDS & EPA NZ. Production side effects inferred from food listings, & low contact).
- Efficacy (pH & composition compatible with guidelines including IDF 9101 & otherwise outside of scope)