

04/06/2019 reference H3158

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To whom it may concern,

Tenax Prosafe

- Product description: cleaner - sanitiser, alkaline HD, foam - (Chlorine, non-CIP)
- Product use: food areas including food contact surfaces viz up to indirect contact

"Passed AsureQuality assessment for food/ beverage/ dairy factory food contact surfaces, non-CIP, with residues drained & minimised eg safe rinsed to dry " H3158 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 AQIS).

Conditions:

- Used per instructions, legislation, & GMP, for food areas including food contact surfaces non-CIP, with residues drained & minimized e.g. safe rinsed to dry. Use / carry-over to food should be minimized 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 04/06/2024.
- 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



Supplier:..... Date:.....

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 (Renewed AsureQuality Assessment MPI approved C38 non-dairy animal products. Regulatory (HSR002526 Industrial & institutional cleaning products corrosive grouping. HSNO hazards relisted, HSNO controls listed (<triggers)).
- Food safety (Per low-contact & ingredients on one or more of 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 of raws (main ingredients equivalent to FCC taking account of low level of contact here). Calculated residues by farm model in the table overestimates factory residues).
- QA (Not necessarily required for non-CIP).
- QC specs (Chemistry per food listings above. Microbiology is per cleaning effect and pH outside micro-organism growth ranges).
- Instructions –
 - Label (Corrosive, Strong Alkali, Tenax Prosafe, "Soft metal safe Chlorinated Detergent. Emergency #, Hazard class 6.1E, 8.2B, 8.3A, 9.3C, UN1719, PGI, Hazchem 2X, Corrosive liquid, NOS EPA NZ HSR002526. Corrosive 8. Contains Potassium hydroxide 45 g/L, Disodium trioxosilicate 205 g/L, Sodium hypochlorite 65 g/L. For contact & dwell time on vertical & intricate surfaces of food processing equipment & environments. Removes grease, fat, proteinaceous soils & aids sanitation while "safe on soft metals such as Aluminium & rinses easily from surfaces. MPI approved C38 non-dairy animal products. Passed AsureQuality Assessment (vs Approved) for Food/ Beverage/ Dairy ref H3158). Hazards (Harmful if swallowed. Causes severe skin burns & eye damage), Precautions list, First Aid list, Directions (3-5% v/v with cold water / standard spray or foam equipment / 10-20 minutes before rinsing with warm water. Suits soft metals such as Aluminium. C38 conditions including room division & rinse before returning production. Disclaimer list.)
 - SDS (Identifiers (Hygiene Technologies and Tenax Prosafe listed), Hazards DG for Transport, HSNO Hazardous 6.1E toxic, 8.2B corrosive to skin, 9.3A corrosive to eyes, 9.3C harmful to terrestrial vertebrates. Harmful if swallowed. Causes severe skin burns & eye damage, Harmful to terrestrial vertebrates. Precautions list). Composition (Potassium hydroxide 50% x1-5%, Sodium hypochlorite 14-15% x 30-605, Sodium silicate 10-30%, Surfactants 5-10%, non-hazardous ingredients 5-10%, water balance to 100%). Lists for First Aid, Fire, Accident, Handling, Exposure limits (engineering found WES TWA no allocation), Properties (pH 12.8/!, SG 1.24) Stability, Toxicology (Acute see hazards above, & no LD50, & chronic - no long term data), Ecology listed, Transport requirements, & Regulatory (HSR002526 Industrial & institutional cleaning products corrosive grouping. HSNO hazards relisted, HSNO controls listed (<triggers)).
- Unwanted effects (HSNO etc per SDS & EPA NZ & Australian AICS. Otherwise production side effects safety is inferred from food listings & low contact).
- Efficacy (Is inferred from pH & formulation vs IDF formulation guidelines., & 5 years use)