

28/05/2019 (amended 10/03/2021) reference H3964

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To whom it may concern,  
**Chillsan**

- Product description: sanitiser, neutral, stable film
- Product use, for food factories cleaning and sanitising refrigeration units.

**"Passed AsureQuality assessment for food/ beverage/ dairy factory residual on refrigeration units, non-food contact surfaces. in food areas" H3964 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 residual on refrigeration units, non-food contact surfaces. in food areas.
- The assessment is subject to notification of change and expires on 27/03/2023.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

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

Supplier:..... *[Signature]* Date:..... *12/3/21*

**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 (MPI approved C101 all animal products except dairy. MPI recognised for dairy processing. Renewed AQ Assessment. Transport requirements listed. Regulatory (All components listed or exempt NZIoC. HSR002528 cleaning products flammable group).
- Food safety (Components on one or more of 21CFR/ FSANZ/ France alimentary list. Added alcohol supplier & denaturant options 11/03/2021.
- QA (n/a for non-contact not yet ISO 9001 re CIP).
- QC specs (RM purities n/a for non-contact.. Micro safety is per RM sanitiser data).
- Instructions –
  - Label (Label: Opal Danger Chillsan. Cleaner & disinfectant for refrigeration units. Detergents bactericide and activator for disinfecting & cleaning refrigeration units in the food and beverage industry. Slowly dissolves in water vapour. Use against Listeria risk. Safe to use on most materials Aluminium, Copper & Sil-fos. Harmful if swallowed. Causes skin irritation. Causes serious eye damage. May cause damage to organs through prolonged or repeat exposure. Very toxic to aquatics with long lasting effects. Lists for safety out of reach of children, away from sources of ignition etc. Fire. First aid. Spills & leaks. Eyes. Directions Chillsan is applied by spraying if undiluted, directly on the surfaces of the chiller unit to give a thin coverin. This includes coils, fins condensate trays, drains and other water-resistant components. Repeat periodically. Do not rinse off. We strongly recommend that due to complexity of units, application is carried out by refrigeration technicians or similar. Disclaimer. MPI approved C101 all animal products except dairy. MPI recognised for dairy processing. Contains 10-30% Ethanol, 30-50% Alkanolethoxylated, 1,3 Propane di-amine, N-3-Aminopropyldodecyl-1,3 -Propane. Flammable 3. Pictograms. UN 1993. Flammable liquid NOS (ethanol, laurylamine dipropylenediamine. Group standard HSR002528. cleaning products flammable group standard. Company contacts).
  - SDS (Opal Danger Chillsan. & hazards similar to label with precautions details Dangerous Good. Composition (Ethanol 10-30%, C13-15 alkanol-poly-ethoxylate CAS 157627-83-6 30-50%, N-3-aminopropyl-N-dodecyl-1,3-propane diamine CAS 2372-82-9, 1-3%, & Methanol <1%. Lists for first aid, fire, accidental release, exposure controls (Ethanol. TWA 1880 mg/m3, Methanol 262 mg/m3. etc). Properties (SG 1.0, pH 10.8-11.8). Stability (w/o concerns). Toxicology as for acute hazards plus not a respiratory sensitiser, non-hazardous for aspiration, Non-hazardous for STOT, mutagenicity, carcinogenicity, reproduction & STOT repeat exposure may cause kidney damage. Ecology data list. Transport requirements listed. Regulatory (All