

03/07/2019 reference H1940

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To whom it may concern,

Terminex

- Product description: sanitiser, Chlorine dioxide, foam low
- Product use, for food factories food areas food contact surfaces

"Passed AsureQuality assessment for food/ beverage/ dairy factory food contact surfaces including CIP" H1940 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 contact surfaces including CIP with residues drained & minimised e.g. rinsed with safe water. Usage and carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits (MRLs/MAVs), and that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 03/07/2024.
- 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



Supplier: 

Date: 11-7-19

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 AQ Assessment MPI Approved C43 (all animal products except dairy). AsureQuality Assessed (not approved) Food/ Beverage/ Dairy ref H1940).
- Food safety (Components on one or more of 21CFR/ FSANZ/ France alimentary list. Also IDF 9101 & 9701 etc).
- QA (applied & in process for ISO 9000).
- QC specs (sighted with RM purities & tested for appearance, colour, pH, SG & concentration ClO₂ - by Palintest. Micro safety is per sanitiser independent test and use level).
- Instructions –
 - Label (Hazardous: Terminex. Chlorine dioxide sanitiser. A powerful sanitiser for hard surfaces that contains pre-activated, shelf stable Chlorine dioxide as the active ingredient. Used to sanitise pre-cleaned hard surfaces in food processing areas such as belts, tables, equipment, walls and floors. Terminex will destroy both gram positive and gram-negative bacteria, will deactivate viruses, spores and fungi and break down biofilms. It also has direct application in certain food stuff applications. MPI Approved C43 (all animal products except dairy). AsureQuality Assessed (not approved) Food/ Beverage/ Dairy ref H1940. Permitted processing aid under FSANZ 1.3.3.12. Hazards read label. Precautions - avoid release to the environment. Directions for use: ensure all pre-cleaned surfaces are rinsed thoroughly of detergent residues. Dilute to 0.5-3% dependent on application. Prepare in cold water and apply with low pressure spray equipment. Spray droplet to be as large as possible without compromising coverage. Allow to dwell for 2-3 minutes before rinsing with cold potable water. Processing aid applications - consult your HTL representative. Notes C43 ..meat processing areas food contact surfaces potable rinsed before food reintroduction. Fish processing areas only up to 2% & food contact surfaces drained to minimise residues. Important read before use.
 - Bulletin (is similar and adds that there is an independent Lab Efficacy Report).
 - SDS (Terminex non-DG for transport. Hazardous for HS NO. 9.1D slightly harmful to aquatics and 9.3C harmful to terrestrial vertebrates. Sodium chlorite CAS 7758-19-2 <1%, Hydrochloric acid 33% <1%, water to 100%. Lists for first aid, fire, accidental release, handling and storage, exposure controls (no value assigned + engineering), properties (pH 2.0-3.0), stability and reactivity, toxicological information (lists acute skin & asthma related effects. Also long term effects on blood & kidneys), ecological information (similar to hazard listing), disposal, transport (non-DG), regulatory (EPA HSR002530 cleaning products subsidiary hazard & classification. Efficacy (by AOAC/hard water/25C/0.5% Bacillus cereus, Campylobacter jejuni, E coli, Lactobacillus casei, Listeria monocytogenes, Salmonella menston log reductions >5/30secs-10 mins except B cereus at 0.8%