

24/09/2020 reference H2559

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Too whom it may concern,

Magnafoam

- Product description: detergent, alkaline, HD, Chlorinated, foaming
- Product use: for food factories food contact surfaces non-CIP

"Passed AsureQuality assessment for food/ beverage/ dairy factory food contact surfaces non-CIP, drained & residues mimimised by e.g. potable rinse & final residue evaporated dry" H2559 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, non-CIP, drained & residues mimimised by e.g. potable rinse & final residue evaporated dry. 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 16/11/2025.
- 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



Supplier:.....

Date: 29/9/20

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: checks (Food Standards Australia NZ, NICNAS AICS, EPANZ NZIoC, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings, WHO or MPI, or related data for equivalent safety). Background ("Accord", 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 C38, HSR002526 & HSNO Hazards w/o Group Standard).
- Food safety (Ingredients found from within the safety references group above) Purity (inferred from past data and per FSANZ / Food Chem Codex taking into account low contact).
- QA (not yet ISO 9001 sighted ok for non-CIP or with QC in lieu).
- QC (chemistry per previous supply purity inserted).
- Instructions –
 - Label (Danger Strong Alkali. Magnafoam. HD Chlorinated Foam Detergent. Magnafoam is a heavy duty chlorinated alkaline foaming detergent. For use in food processing and allied industries as a cleaner / sanitiser and is very effective for a wide range of soils. MPI approved C30 (all animal products except dairy). AsureQuality approved assessed for food beverage dairy ref H2559). Bulletin (Previous Magnafoam. Heavy duty Chlorinated alkaline foaming detergent. Foam Cleaner and sanitiser in food processing premises. Features & benefits are listed. Approvals - NZFSA C38 non-dairy animal products. AsureQuality food/ beverage/ dairy H2559. Directions for use: . Directions for use: Pre-rinse gross soil etc. Use at 0.5-3% in water no hotter than 45C, concentration dependent on soil type and conditions & consult account manager for correct rate etc. Apply through foaming equipment or via manual application& dwell time 5-15 minutes, scrub surface, rinse off with cold-warm potable water. In large processing rooms no product of packaging present during cleaning per C38 approval. Pale yellow faintly Chlorine odour. pH 13.5/ 1%, SG 1.2, foam high. Read MSDS).
 - SDS (Magnafoam. Food Industry cleaner per Hygiene Technologies. Dangerous Hazardous per HSNO. 8.1D oral toxicity, 8.1A corrosive to metals, 8.2B corrosive to skin, 8.3A corrosive to eyes, 9.1D slightly harmful to aquatic environment, 9.3B harmful to terrestrial vertebrates. Precautionary statements. Composition Sodium hydroxide 10-15%, Sodium hypochlorite 1-5%, Surfactant 1-5%, Non-hazardous ingredient 1-5%, water to 100%. Lists. Exposure controls with no WES Limits set. Properties SG 1.2, pH 12.5-12.8/1%. List. Toxicology listed similar to hazards LD50 oral rat 500 mg/kg, & long-term effects no data. Ecology similarly. Lists. Regulatory similar to Hazards trigger location and childproofing only).
- Unwanted effects (Per instructions including label, & SDS, HSNO hazards & most ingredients vs AICS, NZIoC).
- Hygiene efficacy (per formulation in line with pH & IDF 9101 formula guides & 5 years use)