



#### 26/07/2021 reference H2661

Hygiene Technologies Limited, 28 Rangitane Road, Whakatu, Hastings 4120 Ph 06 8764111 mob 027 317 0265 Contact Mike Anderson. mike@hygienetech.co.nz

To whom it may concern,

Tech 1630

- Product description: detergent acid HD foam low.
- Product use, for food factories food contact surfaces including CIP

Global Proficiency Ltd for AsureQuality Ltd, Unit 2/25 Mareno Rd, (P O Box 1335) Tullamarine Vic 3043, Australia +61 3 9089 1151

Global Proficiency Ltd for AsureQuality Ltd, Ruakura Research Centre, 10 Bisley Road, Enderley, Hamilton 3241, P O Box 20474 Hamilton

"Passed AsureQuality food / beverage / dairy factory food contact surfaces, including CIP, with residues drained & minimised e.g. rinsed with safe water" H2661 with conditions. This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <a href="http://assessedproducts.asurequality.com">http://assessedproducts.asurequality.com</a>. 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. 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 14/09/2026.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement.

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

Reg Hutchinson

Supplier:....

## 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.

Date:....

 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 (EPANZ HSR002526, MPI approved C31 (all animal products except dairy). AsureQuality
  approved (write Assessed) for food / beverage / dairy).
- Food safety/toxicity (a) by distancing to food contact surfaces rinsed viz indirect contact. (b) ingredients on food/safety listings group in column header (c) ingredient purity per C of As & SDSs and (d) carry over < table calculations / restrictions).
- QA/QC (not yet ISO 9001 sighted completed initial audit & await final audit and finished product make sheet sighted & previously 2 QC sheets in lieu & was pH 1.35-1.67., SG 1.25-1.30 overwide ranges & please update. Micro safety is per pH).
- Instructions
  - Label (Danger Strong Acid Label: Opal Tech 1630> Heavy duty acid detergent. For use in CIP & immersion cleaning vs mineral & organic soil on steel. It is low foaming, free rinsing & has excellent soil penetration. MPI approved C31 (all animal products except dairy). AsureQuality approved (write Assessed) for food / beverage / dairy ref H2661. Hazards may be corrosive to metals, causes severe skin burns & eye damage. Precautions List. First aid list. Directions for use: (CIP vs scale & minerals 0.5-0.7%/ 65-75C, 15 minutes & rinse. Immersion cleaning 20-25% up to 60C/ 10 minutes and rinse. Disclaimer, Emergency contact Hazards (8.1A, 8.2B, 8.3A, UN 1805, corrosive liquid NOS EPANZ HSR002526 cleaning product corrosive group. Corrosive 8)
  - SDS (previous version no update Dangerous Good. Hazardous Substance & classifications 6.1E acutely toxic, 8.1A corrosive to metals, 8.2C corrosive to skin, 8.3A corrosive to eyes, 9.1D harmful to aquatics, 9.3C harmful to terrestrial vertebrates. Composition phosphoric and >50% & Alcohols C9-11 ethoxylated <1%. Panels with details various. Exposure controls NZSWES TWA phosphoric acid 1 mg/m3. Properties listed + SG 1.32, pH 2/ 1%. Toxicology is similar to above plus no chronic toxicology available. Transport as above. Regulatory HSR002526 cleaning products corrosive. HSNO classifications, handlers etc. and HSNO controls).</li>
- Unwanted effects (HSNO etc. per EPA NZ scope & SDS wants update). Production side effects inferred from food listings, low contact and corrosion papers e.g. GG Page NZ Cleaning Symposium etc. caution).
- Hygiene efficacy (Is by formula concentrations table vs IDF9101 and 5 years use).

## Contents Sections 2-10 are left to the summary on the 1<sup>st</sup> page.

0 Information is to be evidential (std 0).	1 Materials safety and residues etc
2 Material (other – function)	3 Quality assurance certificate
4 Purity (or Design, formulation, fabrication and finish).	5 Instructions
6 Freedom from apparent side effects	7 Efficacy or hygiene to meet food safety margins
8 Packaging safety.	9 Summary of submitted information etc
10 Standards/References - front page/may be attached	11 Contacts.
12 Confidential information re design, formulation etc.	13 Covering letter & then 14 Raw material confidential
	information

## **Risk Rating (failure/accident)**

	Chemical	Microbiological
Incidence	Low	Low
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

#### Organics

For organic production when food is absent during use and residues are rinsed etc. Reference NZS8410 Organic Production section 10 Storage, transport, preparation and handling. 10.1.2 Where the premises vehicles and equipment are used solely for organic products: (a) Only those substances used in table D1 shall be used for housekeeping purposes in the presence of the product (note that product absence is already a requirement of this assessment). If other materials are used for cleaning, surfaces that could come in contact with organic products shall be flushed with potable water prior to re-entry of organic products, and any airborne substance dispersed. (b) If there are products of more than one organic status (e. g. organic and in conversion to organic), the requirements of 10.1.3 shall be followed as if the higher status organic product were in the presence of products not complying with this standard. 10.1.3 (Note that If not dedicated to organics then the plan must state how there is no non-organics inclusion including "sealing, labelling, & documentation").

Evaluation: Note that Standards vs. submission-responses yield compliance status in each of the sections below.

## Nature of information

**0 Standard:** Assurance information is to be evidential/cross-registered/or ex accredited bodies (and approvals may need levels of independence for toxicity and efficacy).

 Information status & prior registrations (EPANZ HSR002526, MPI approved C31 (all animal products except dairy). AsureQuality approved (write Assessed) for food / beverage / dairy).

## Raw materials:

## 1 Standard:

Raw materials are to be identified safe: traceably identified, non-toxic, and pure - depending on the level of contact. Raw materials are to be safe at residue levels with safety factors (simplified here eg per cross-registration of USFDA 21 CFR/ ANZF/ EU etc registrations factored for likely equivalence and recognising high 1.5 L milk consumption would have been required by FDA etc – refers to supplier confidential appendix but with identifiers excluded

(Hygiene Technologies Ltd)	Registrations Column Scope: checks (Food Standards	Purity column Scope: Purity column raw purities
Toob 1020 LI2601 20 07	Australia NZ NICNAS AICS EDANZ NZIAC LIS EDA 21	to be per ECANZ purity wanted (as ingredient
1ech 1630 H2661 26-07-	AUSTRAIRA NZ, NICINAS AICS, EPANZ NZIOC, US FDA 21	to be per FSAINZ purity wanted (as ingredient
2021	& 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU,	etc) FCC7 2010-2011 with GMP indicators &
	French culinary listings, WHO or MPI, or related data for	FSANZ also (require Pb<2, As<1, Heavy metals
	equivalent safety). Background ("Accord", Animal	<40 mg/kg). Purity column.
	Products Act, Risk Management Programmes.	
	Detergent & Sanitiser Manufacturer's Code of Practice,	
	Detergent & Sanitiser Standards and Analytical	
	Methods. Quality Manual - Assessment Procedures	
HACCP analysis &	Label (Danger Strong Acid Label: Opal Tech 1630>	SDS (previous version no update - Dangerous
instructions summary. & 2nd	Heavy duty acid detergent. For use in CIP & immersion	Good. Hazardous Substance & classifications
table has raw material carry	cleaning vs mineral & organic soil on steel. It is low	6.1E acutely toxic, 8.1A corrosive to metals,
overs overestimated based	foaming, free rinsing & has excellent soil penetration.	8.2C corrosive to skin, 8.3A corrosive to eyes,
on farm contact surface use	MPI approved C31 (all animal products except dairy).	9.1D harmful to aquatics, 9.3C harmful to
as a model	AsureQuality approved (write Assessed) for food /	terrestrial vertebrates. Composition phosphoric
	beverage / dairy ref H2661. Hazards - may be corrosive	and >50% & Alcohols C9-11 ethoxylated <1%.
	to metals, causes severe skin burns & eve damage.	Panels with details various. Exposure controls
	Precautions List First aid list Directions for use: (CIP vs	NZSWES TWA phosphoric acid 1 mg/m3
	scale & minerals 0.5-0.7%/ 65-75C. 15 minutes & rinse.	Properties listed + SG 1.32, pH 2/ 1%.
	Immersion cleaning 20-25% up to 60C/10 minutes and	Toxicology is similar to above plus no chronic
	rinse. Disclaimer, Emergency contact Hazards (8.1A	toxicology available. Transport as above
	8.2B, 8.3A, UN 1805, corrosive liquid NOS FPANZ	Regulatory HSR002526 cleaning products
	HSR002526 cleaning product corrosive group. Corrosive	corrosive HSNO classifications handlers etc
	8)	and HSNO controls).
HACCP analysis of other	Information status & prior registrations (EPANZ	Unwanted effects (HSNO etc. per EPA NZ scope
aspects	HSR002526, MPI approved C31 (all animal products	& SDS wants update). Production side effects
	except dairy). AsureQuality approved (write Assessed)	inferred from food listings, low contact and
	for food / beverage / dairy). Food safety/toxicity (a) by	corrosion papers e.g. GG Page NZ Cleaning

AsureQuality assessment by Global Proficiency, ref H2661 Page 2 of 6 & extra page is a cover letter Ruakura Research Centre, Hamilton East, P O Box 20474 Hamilton, New Zealand 3241 Ph +64 7 850 4483, fax+64 7 850 4487, <u>http://assessedproducts.asurequality.com/</u> Email:< bob.hutchinson@global-proficiency.com

	distancing to food contact surfaces rinsed viz indirect contact. (b) ingredients on food/safety listings group in column header (c) ingredient purity per C of As & SDSs and (d) carry over (not yet ISO 9001 sighted completed intial & await final audit and finished product make sheet sighted & previously 2 QC sheets in lieu & was pH 1.35-1.67., SG 1.25-1.30 overwide ranges & please update. Micro safety is per pH)	Symposium etc. caution). Hygiene efficacy (Is by formula concentrations table vs IDF9101 and 5 years use).
Raw 1 Acid Raw 2 non-ionic surfactant alkyl ethoxylate.	<ul> <li>NICNAS AICS found recorded ok as not assessed. EPA</li> <li>NZ similarly &amp; CCID classes around 1% &amp; 10% ok.</li> <li>FSANZ FS Code (1.3.3.3 processing aids GP with GMP.</li> <li>&amp; 1.3.1 schedule 1 cheese &amp; kolas found, schedule 2</li> <li>found). USA FDA (21 CFR 182.1073 GRAS with GMP,</li> <li>USDA 9 CFR 318.7, 381.147 sufficient for purpose and limitation of 0.01% in lard shortening and poultry fat).</li> <li>Lewis toxicity data (Community-Right-To-Know List.</li> <li>EPA genetic toxicology program. OSHA-PEL; TWA 1 mg/m3, STEL 3 mg/m3. ACGIH TLV: TWA 1 mg/m3, STEL 3 mg/m3. Human poison by unspecified route, moderately toxic by ingestion and skin contact.</li> <li>Corrosive agent to eyes, skin and mucous membranes, and a systemic poison by inhalation. A strong acid with neutralisation into food).LDL man 220 mg/kg, skin rabbit 595 mg/24hr severe, eye rabbit 119 mg severe.</li> <li>USAFDA21CFR178.1010 - FOUND - is similar to alpha lauryl-omega-hydroxypolyoxyethylene with an average 8-9 moles of ethylene oxide and an average molecular weight of 400. Per 21CFR178.1010 - for food and milk containers but not as a final rinse. Also similar to alpha alkyl - omega hydroxypoly(oxyethylene) by condensation of C11-13 straight chain randomly substituted secondary alcohols with an average of 7-20 moles of ethylene oxide. For emulsifiers and or surface active agents for articles for food manufacture. Also</li> </ul>	IDF 9101, BS 5305. Elsevier Food Additives Tables (dated 1984) milk ingredient acids/ bases/ salts prohibited unless accepted (1) phosphoric acid is in its permitted acids/ bases/ salts list but (2) not permitted for Austria, Ireland, Belgium (phosphate salts ok), ditto Denmark, France, Germany, etc. Side effects (positively listed in BS & IDF & data in GG Page publications eg NZ Symposium), Purity wanted (per column header & US FCC 7 (10-11) Pb 10, Hg 1 mg/kg & FSANZ also require Pb<2, As<1, Heavy metals <40 mg/kg). Purity found (lxom Wengfu C of A 2020 results sighted vs spec >81%, H3)(3 <120 ppm, F<10, As<0.5, Pg<3, CD <30, Cr<5 Hg<5 ppm) (lxom SDS per MPI active >60%, and water to 100%) FSANZ Food Standards Code 1.3.3.3 processing aids generally - FOUND.P Side effects are ok per BS5750 and IDF Bull 288 environmental listings. Efficacy is per BS 5750 and IDF 9101, & 9701 listings. Purity found (Unfound and unrequired at low concentration & contact in this case)
Raw 3 ubiquitous	Ubiguitous and safe	
Sum of ingredients n/a per water to 100%		
pH vs HD/GP margins of pH 2 & 12.5 & & c.f.growth & IDF 9101 guide CIP acidity 0.02-0.5%, surfactant 0- 0.05%	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterolytica 4.4-9.6

Table continued	A formulation % w/w	A formulation % w/	B formulation use low	C formulation use high	D raw use low (D=A*B	E raw use high (E=A*C	F residue low rinsed & drainec mg/kg (F=106S/5000	G residue use-high drainec mg/kg (G=106S/300	H ingestion mg/kg/day use-low 8 drain & rinse (H=1.5L*F/70kg	l ingestion mg/kg/day use-high 8 drain (I=1.5L*G/70kg
Raw 1 Acid	100.000%	129.00%	0.500%	1.000%	0.64500%	1.29000%	1.290	43.000	0.0276	0.9214
Raw 2 non-ionic surfactant alkyl ethoxylate.	57.90%	47.80%	0.500%	1.000%	0.23901%	0.47802%	0.478	15.934	0.0102	0.3414
Raw 3 ubiquitous	13.800%	14.42%	0.500%	1.000%	0.07210%	0.14420%	0.144	4.807	0.0031	0.1030
Sum of ingredients n/a per water to 100%	71.700%									
pH vs HD/GP margins of pH 2 & 12.5 & & c.f.growth & IDF 9101 guide CIP acidity 0.02-0.5%, surfactant 0-0.05%					1.6	1.3				

Food safety/toxicity (a) by distancing to food contact surfaces rinsed viz indirect contact. (b) ingredients on food/safety listings group in column header (c) ingredient purity per C of As & SDSs and (d) carry over

## 12 The formulation in confidence follows & is not for public circulation

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(Hygiene Technologies Ltd) Tech 1630 H2661 26-07- 2021	Registrations Column. 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	Purity column Scope: Purity column raw purities to be per FSANZ purity wanted (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
HACCP analysis & instructions summary. & 2nd table has raw material carry overs overestimated based on farm contact surface use as a model	Label (Danger Strong Acid Label: Opal Tech 1630> Heavy duty acid detergent. For use in CIP & immersion cleaning vs mineral & organic soil on steel. It is low foaming, free rinsing & has excellent soil penetration. MPI approved C31 (all animal products except dairy). AsureQuality approved (write Assessed) for food / beverage / dairy ref H2661. Hazards - may be corrosive to metals, causes severe skin burns & eye damage. Precautions List. First aid list. Directions for use: (CIP vs scale & minerals 0.5-0.7%/ 65-75C, 15 minutes & rinse. Immersion cleaning 20-25% up to 60C/ 10 minutes and rinse. Disclaimer, Emergency contact Hazards (8.1A, 8.2B, 8.3A, UN 1805, corrosive	SDS (previous version no update - Dangerous Good. Hazardous Substance & classifications 6.1E acutely toxic, 8.1A corrosive to metals, 8.2C corrosive to skin, 8.3A corrosive to eyes, 9.1D harmful to aquatics, 9.3C harmful to terrestrial vertebrates. Composition phosphoric and >50% & Alcohols C9-11 ethoxylated <1%. Panels with details various. Exposure controls NZSWES TWA phosphoric acid 1 mg/m3. Properties listed + SG 1.32, pH 2/ 1%. Toxicology as similar to above plus no chronic toxicology available. Transport as above. Regulatory HSR002526 cleaning products corrosive. HSNO classifications, handlers etc.
	liquid NOS EPANZ HSR002526 cleaning product corrosive group. Corrosive 8)	and HSNO controls).
HACCP analysis of other aspects	Information status & prior registrations (EPANZ HSR002526, MPI approved C31 (all animal products except dairy). AsureQuality approved (write Assessed) for food / beverage / dairy). Food safety/toxicity (a) by distancing to food contact surfaces rinsed viz indirect contact. (b) ingredients on food/safety listings group in column header (c) ingredient purity per C of As & SDSs and (d) carry over restrictions). QA (not yet ISO 9001 sighted completed intial & await final audit and finished product make sheet sighted & previously 2 QC sheets in lieu & was pH 1.35-1.67., SG 1.25-1.30 overwide ranges & please update. Micro safety is per pH).	Unwanted effects (HSNO etc. per EPA NZ scope & SDS wants update). Production side effects inferred from food listings, low contact and corrosion papers e.g. GG Page NZ Cleaning Symposium etc. caution). Hygiene efficacy (Is by formula concentrations table vs IDF9101 and 5 years use).
Phosphoric acid 85% CAS 7664-38-2 from various eg - via Redox x 50.4% = 42.8% Raw 1 Acid	NICNAS AICS found recorded ok as not assessed. EPA NZ similarly & CCID classes around 1% & 10% ok. FSANZ FS Code (1.3.3.3 processing aids GP with GMP. & 1.3.1 schedule 1 cheese & kolas found, schedule 2 found). USA FDA (21 CFR 182.1073 GRAS with GMP, USDA 9 CFR 318.7, 381.147 sufficient for purpose and limitation of 0.01% in lard shortening and poultry fat). Lewis toxicity data (Community-Right-To-Know List. EPA genetic toxicology program. OSHA-PEL; TWA 1 mg/m3, STEL 3 mg/m3, ACGIH TLV: TWA 1 mg/m3, STEL 3 mg/m3. Human poison by unspecified route, moderately toxic by ingestion and skin contact. Corrosive agent to eyes, skin and mucous membranes, and a systemic poison by inhalation. A strong acid with neutralisation into food).LDL man 220 mg/kg, skin rabbit 595 mg/24hr severe, eye rabbit 119 mg severe.	IDF 9101, BS 5305. Elsevier Food Additives Tables (dated 1984) milk ingredient acids/ bases/ salts prohibited unless accepted (1) phosphoric acid is in its permitted acids/ bases/ salts list but (2) not permitted for Austria, Ireland, Belgium (phosphate salts ok), ditto Denmark, France, Germany, etc. Side effects (positively listed in BS & IDF & data in GG Page publications eg NZ Symposium), Purity wanted (per column header & US FCC 7 (10-11) Pb 10, Hg 1 mg/kg & FSANZ also require Pb<2, As<1, Heavy metals <40 mg/kg). Purity found (Ixom Wengfu C of A 2020 results sighted vs spec >81%, H3)(3 <120 ppm, F<10, As<0.5, Pg<3, CD <30, Cr<5 Hg<5 ppm) (Ixom SDS per MPI active >60%, and water to 100%)
Alcohols C8-12 ethoxylated CAS 68439-45-2 from various- 0.43% Raw 2 non- ionic surfactant alkyl ethoxylate.	USAFDA21CFR178.1010 - FOUND - is similar to alpha lauryl-omega-hydroxypolyoxyethylene with an average 8-9 moles of ethylene oxide and an average molecular weight of 400. Per 21CFR178.1010 - for food and milk containers but not as a final rinse. Also similar to alpha alkyl - omega hydroxypoly(oxyethylene) by condensation of C11-13 straight chain randomly substituted secondary alcohols with an average of 7-20 moles of ethylene oxide. For emulsifiers and or surface active agents for articles for food manufacture. Also compare 21 CFR173.315.	FSANZ Food Standards Code 1.3.3.3 processing aids generally - FOUND.P Side effects are ok per BS5750 and IDF Bull 288 environmental listings. Efficacy is per BS 5750 and IDF 9101, & 9701 listings. Purity wanted (per column header in FCC list). Purity found (Unfound and unrequired at low concentration & contact in this case)
Water CAS 7789-20-0 from to 100% Raw 3 ubiquitous	Ubiquitous and safe	
Sum of ingredients n/a per water to 100%		
pH vs HD/GP margins of pH 2 & 12.5 & c.f.growth & IDF 9101 guide CIP acidity 0.02-0.5%, surfactant 0- 0.05%	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterolytica 4.4-9.6

Table continued	A formulation % w/w	A formulation % w/v	B formulation use low	C formulation use high	D raw use low (D=A*B)	E raw use high (E=A*C)	F residue low rinsed & drained mg/kg (F=106S/5000)	G residue use-high drained mg/kg (G=106S/300)	H ingestion mg/kg/day use-low & drain & rinse (H=1.5L*F/70kg)	l ingestion mg/kg/day use-high & drain (I=1.5L*G/70kg)
Phosphoric acid 85% CAS 7664- 38-2 from various eg - via Redox x 50.4% = 42.8% Raw 1 Acid	100.000%	129.00%	0.500%	1.000%	0.64500%	1.29000%	1.290	43.000	0.0276	0.9214
Alcohols C8-12 ethoxylated CAS 68439-45-2 from various- 0.43% Raw 2 non-ionic surfactant alkyl ethoxylate.	57.90%	47.80%	0.500%	1.000%	0.23901%	0.47802%	0.478	15.934	0.0102	0.3414
Water CAS 7789-20-0 from to 100% Raw 3 ubiquitous	13.800%	14.42%	0.500%	1.000%	0.07210%	0.14420%	0.144	4.807	0.0031	0.1030
Sum of ingredients n/a per water to 100%	71.700%									
pH vs HD/GP margins of pH 2 & 12.5 & & c.f.growth & IDF 9101 guide CIP acidity 0.02-0.5%, surfactant 0-0.05%					1.6	1.3				





26/07/2021 reference H2661

Hygiene Technologies Limited, 28 Rangitane Road, Whakatu, Hastings 4120 Ph 06 8764111 mob 027 317 0265 Contact Mike Anderson. mike@hygienetech.co.nz

Dear Mike Anderson & Glen Senior,

Global Proficiency Ltd for AsureQuality Ltd, Unit 2/25 Mareno Rd, (P O Box 1335) Tullamarine Vic 3043, Australia +61 3 9089 1151 Global Proficiency Ltd for AsureQuality Ltd,

Ruakura Research Centre, 10 Bisley Road, Enderley, Hamilton 3241, P O Box 20474 Hamilton

Please find attached your assessment report to please let us know any further questions or suggestions and the invoice and web listing should follow.

## Tech 1630

- Product description: detergent acid HD foam low.
- Product use, for food factories food contact surfaces including CIP
- Status PO 57960 Cost \$255 + GST for 1:30 hours + thanks for C of A and QC/QA data

"Passed AsureQuality food / beverage / dairy factory food contact surfaces, including CIP, with residues drained & minimised e.g. rinsed with safe water" H2661 with conditions. This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <a href="http://assessedproducts.asurequality.com">http://assessedproducts.asurequality.com</a>. 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. 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 14/09/2026.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement.

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

Reg Hutchinson