

26/07/2021 reference H2662

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To whom it may concern,
Tech 298

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

"Passed AsureQuality food / beverage / dairy factory food contact surfaces, including CIP, with residues drained & minimised e.g. rinsed with safe water" H2662 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. 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 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.

R.G. Hutchinson

Supplier:.....

Date: *26/7/21*

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 (EPANZ HSR002526, MPI Approved C33 (animal products except dairy. Passed renewed AsureQuality Assessment).
- 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 (not yet ISO 9000 & preliminary audit done and await final & QC sheet sighted with amounts and procedure. 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. Tech 298. Heavy duty acid CIP detergent. It is a strong Nitric & Phosphoric acid product to remove mineral scale, & stone deposits via CIP of processing lines. MPI Approved C33 (animal products except dairy) AsureQuality approved (write assessed) for food / beverage / dairy ref H2662. Hazards May cause damage to organs with repeat or prolonged exposure. May corrode metals. Causes severe skin burns & eye damage. Causes serious eye damage. Precautions list. First aid list. Directions for use (For normal CIP cleaning or soak cleaning of acid resistant components, prepare 0.5-1% solution w/v & circulate at 30-50C. Rinse lines or surfaces with potable water after cleaning, & before production starts). Important cautions. Emergency contact 0800 764 766. Hazards (6.9B, 8.1A, 9.2B, 8.3A, UN3264. Packing group III, Hazchem 2X, corrosive liquid NOS contains phosphoric acid & nitric acid. EPANZ HSR002526, Contains Nitric acid 480 g/L, Phosphoric acid 144 g/L)
 - SDS (unfound previously - Hazardous Substance Dangerous Goods HSNO classifications. Composition phosphoric and nitric acids. Exposure controls WES TWA Phosphoric 1 mg/m3, Nitric 5.2 mg/m3. Properties including SG 1.292, pH <2/1%. Toxicology similar to above plus LD50s for nitric and phosphoric acids. Ecological information avoid contaminating waterways. Disposal. Regulatory EPA HSR002526 cleaning products corrosive group standard. HSNO classifications. Pictograms and HSNO controls).
- 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 IDF guides and practical results from 3-month Fonterra trial were noted positive (added 07/05/10).