

14/09/2021 reference H3744

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To whom it may concern,

**Suresan**


- Product description: sanitiser, neutral,
- Product use, for food factories food contact surfaces /open areas

**"Passed AsureQuality assessment for food/ beverage/ dairy factory food contact surfaces with residues drained and minimised e. g. safe water rinsed & let dry" H3744 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 area food contact surfaces with residues drained and minimised e. g. safe water rinsed & let 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 (MRLs/MAVs and that food legislation requirements are met.
- The assessment is subject to notification of change (e. g. in formulation, raw materials or instructions) and expires on 26/10/2026).
- The report is attached for supplier review and verification. The assessment\* is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement (\*does not allow use of the word approval or of the AsureQuality logo).

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



Supplier:.....

Date: 14/9/21

**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 (Renewed AsureQuality Assessment. MPI approved C41 nondairy animal product. MPI recognised for dairy processing. EPA HSR002530 cleaning products subsidiary hazard).
- Food safety/toxicity ((1) by distancing to indirect contact, (2) by references in food / safety grouping above. (3) partial purity sighted tabled limited by SDS data, (4) carryover to food calculated in the table.
- QA (not yet ISO 9001 sighted completed initial & await final audit) . Micro safety is per pH).
- QC (chemistry by ingredient & food safety data, & micro by cleaning & sanitising effect & pH outside growth ranges)
- Instructions –
  - Label (Danger. Hazardous. Suresan. Broad spectrum sanitiser blend of biocide, builders, & surfactants. For open area sanitising in food/ beverage/ dairy & recommended when QAC is not allowed or where high performance cost-effective solution is needed. MPI approved C41 non-dairy animal product. MPI recognised for dairy processing. Emergency contact ERMA HSR002530. Contains 10-30% EDTA tetrasodium salt. <10% N,N-bis(3-aminopropyl)dodecylamine. Hazards (Causes serious eye damage, skin irritation, & toxic to aquatic life). Precautions & First Aid. Directions (Used at 1% v/v hot or cold to previously cleaned surfaces. Apply by spray or foam or soak tub, footbath, boots & aprons cleaned prior to cleaning. Used at 2% for fogging vs yeast & mould with contact time 30 minutes. Leave to air dry & rinse with potable water. Use at least 10 minutes contact. Disclaimers.).
  - SDS (Suresan food industry sanitiser per Hygiene Technologies. NonDG. HSNO hazardous Danger corrosion. Eye damage cat 1, skin irritation cat 2, aquatic toxicity cat 2. Composition (EDTA Na4 CAS 64-02-8 10-30%, N,N-bis(3-aminopropyl)dodecylamine CAS 2372-82-9 <10% & ingredients non-hazardous). Exposure (controls with no limits set). Properties (SG 1.08, pH 12.5-13.5/100%), Toxicology (acute looks like Hazards and chronic & LD50 had no data). Ecology (avoid waterways), Disposal, Regulatory (EPA HSR002530 cleaning products subsidiary hazard).
- Unwanted effects (HSNO etc per product instruction hazard list & EPA NZ listings. Production side effects inferred from food listings, & low contact).
- Hygiene efficacy (Is by formula concentrations table vs MICs of sanitiser active and laboratory test data Hill Laboratories 1656522