

AgriQuality Limited
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04/08/04 vice -, ref #h1735, Xref-, review 04/08/09 & at any change, non-regulated

Anglo Design Pty Ltd
P O Box 62 Mt Kuringai, NSW 2080 Australia
Attention Bill Croasdale. Ph 61294578566, fax do 8057, email bill@anglomoil.com.
cc Tony Rumney, N.Z.F.S.A, P O. Box 2835 Wngtn (only if regulated farm det-san approval).

To whom it may concern,

Anglo Design Anglomoil SFG Gear Oil ISO VG 220, 320,

- o which is: oil,
- o for: factory food area incidental contact residue minimised,
- o with approval status: completed new approval,

Is "AgriQuality* approved** for food/beverage/dairy/factories lubricant with incidental contact ref#h1735 with conditions below".

Administration detail

- o *AgriQuality Ltd is an SOE (do not state MAF) ex MAF QM, & evaluator for regulated farm detergent approval.
- o **AgriQuality approval/QA link is a non-regulated, voluntary, and evidential certification by the supplier, independently confirmed without prejudice or guarantee, against checklist standards for food safety as shown in the assessment attached for your verification. It is one way of showing compliance with the Dairy Industry Regulations 1990. In the case of farm dairy detergents and sanitisers this is also a recommendation for specifically regulated and worded "MAF approved for farm dairies". Refer to the report detail & conditions (eg subject to notification of change & valid 5 years).

Conditions:

- o General conditions: For use according to the Anglo-Design instructions: label, data sheet and msds (latter not sighted) as lubricant with incidental contact, residue minimised, and this is based on US listing-conditions below:
 - o **NZ AgriQuality Comment:** Has FDA21CFR178.3570, NSF, USDA approvals. Aim for much lower levels for milk/beverage compared with CFR limits 10 ppm/1 ppm &/or add to safety & micro-resistance data (cf concentrations table re defaults which may not be universal eg cf ANZFA).
 - o 21CFR178.3570 "Lubricants with incidental food contact...may be safely used on machinery used on machinery used for producing, processing, preparing, treating, packaging, transporting or holding food, subject to the provisions of this section:
 - (a) The lubricants are prepared from one or more of the following substances: substances generally recognised as safe for use in food. Substances used in accordance with the provisions of prior sanction or approval. Substances identified in this paragraph a3.
 - (b) The lubricants are used on food processing equipment as a protective antirust film, as a release agent for gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations where there is exposure of the lubricated part to food. The amount used is the minimum required to accomplish the desired technical effect on the equipment, and the addition to food of any constituent identified in this section does not exceed the limitations prescribed.
 - o Any substance employed in the production of the lubricants described in this section that is the subject of a regulation in part 174, 175, 176, 177, 17, & 179.45 of this chapter conforms with any specification in such regulation.
- o **Special conditions: nil (adding information re "NZ Agriquality comment" above, purity of raw 1, mw raw 2, & extra-low tainting).**
- o Approval conditions: Subject to: notification of change, review within 5 years & at any change, & inclusion of the approval statement level of contact, & (counter)signing.

Signed

AgriQuality NZ Ltd.....

Date: 04/08/04

Signed R E J Hutchinson on file & hard copy to client

Supplier:.....

Date: 10/08/04

CONTENTS (and summary)

- 0 Information to be evidential (std 0).
- 1 Materials safety and residues etc
- 2 Material (other - functional etc, std 2)
- 3 Quality assurance certification
- 4 Purity (or Design, formulation, fabrication and finish)
- 5 Instructions
- 6 Freedom from apparent side effects
- 7 Efficacy/hygiene to food safety standards with safety margins (std 7).
- 8 Packaging safety
- Other sections.**
- 9 Summary of submitted information etc
- 10 References
- 11 Contacts