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Assessments on <http://assessedproducts.asurequality.com/>

25/11/08 (replaces -), ref h2307, (cross-ref -), non-regulated, review 25/11/2013 & at any change.

Anglo Design Pty Ltd, 2 Beaumont Rd, Mt Kuingai, NSW Australia Ph 61 2 9457 8566, Fax .8057 email bill@anglomoil.com

cc Tony Rumney, N.Z.F.S.A, PO Box 2835 Wellington (if co requested & regulated farm detergent or sanitiser).

To whom it may concern,

Anglomoil SFG Food Machinery Grease NLGI 2 & HD,

- Which are: lubricants,
- For: food area & incidental contact,
- With: use of a minimum quantity as release agent, lubricant with potential exposure, & protective film - latter washed or wiped to prevent transfer). Dairy transfer low (other foods hydrocarbon <10 mg/kg, and silicone <1 mg/kg refer FDA 21 CFR 178.3570.
- And status: farm & factory passed assessment (reviewed and sustained)

Passed AsureQuality assessment for food/beverage including dairy farm & factories with incidental contact & with conditions below.** This excludes other animal products but may be a recommendation for NZFSA recognition or for RMP holders.

Conditions:

- General conditions: used per instructions (label, bulletin and MSDS found) for incidental contact,). Dairy transfer low (other foods hydrocarbon <10 mg/kg, and silicone <1 mg/kg refer FDA 21 CFR 178.3570. For uses permitted and not prohibited and see the partial list of standards below.
- **Special conditions: nil (cross-registers NSF registration).**
- Approval conditions: Subject to notification of change, review within 5 years, inclusion of the approval statement level of contact, and activation by (counter)-signing.

Administration detail:

- ** AsureQuality assessment (previously approval) is a non-regulated, voluntary, and evidential certification by the supplier, independently confirmed, without prejudice or guarantee, against checklist standards for food hygiene & safety as shown in the report attached for your verification. It can be used in food programme purchasing or as a recommendation for specifically legislated NZFSA approval of farm dairy cleaners etc. The word assessed is used for differentiation from NZFSA/regulated approval.
- The purpose of this work is to ensure that when used according to instructions products perform without compromising food safety, protect it when this is part of their function, and they should not have other apparent adverse effects for production.
- Compliance with HACCP risk standards is via coded identities linked to confidential appendices protected by legislation with a partial list of standards compliant or used listed: Animal Prods Act, Risk Management Programmes, Detergent & Sanitiser Manufacturer's COP, Detergent & Sanitiser Standards and analytical methods, AQ Quality Manual Approval Procedures & other listings below. cross-reference via NSF cross-registration to 21CFR178.3570 & there is not raw material and concentrations table data.

AsureQuality NZ Ltd
Signed on original & file

Date: 24/11/08

Supplier:
[Signature]

Date: 4.12.08

Contents:

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 (if free from aqueous food contamination)
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

EVALUATION FOLLOWS:

Note that Standards, (per Code and Standards and Methods) are compared with responses from submission etc information. This yields compliance status in each of the sections below.