



49 Mahana Road, Te Rapa
Hamilton
PO Box 10222 Te Rapa
Hamilton

Business Group: Proficiency- Programmes
Phone: 64-(0) 7 849 9990
Fax: 64-(0) 7 849 4215
Email: < hutchinsonb@asurequality.com >

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

06/04/09 (replaces 25/11/08), ref h2306, (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,

Pharmaceutical White Oil ISO 15 & ISO 68,

- Which are: lubricant (& potentially ingredient),
- For: food area & incidental & direct contact ("pharmaceutical & food applications, including petroleum jelly manufacture, dough dividing, and as a dehydration release agent. Other applications include lubrication, as a plasticiser, in hot melt adhesives, insulation applications and as a compressor oil"),
- 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. Incidental contact limit <10 mg/kg dairy to <<10 mg/kg, & direct contact to e.g. within GMP (ANZFA) 0.15% of bakery 0.095% of meat, products etc (21CFR),
- And status: farm & factory passed assessment (new) and completing certificates for direct contact with dough etc)

Passed AsureQuality assessment for food/beverage including dairy farm & factories with incidental & direct 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 & direct contact as permitted e.g.). Dairy transfer low (other foods hydrocarbon <10 mg/kg, and silicone <1 mg/kg refer FDA 21 CFR 178.3570. Incidental contact limit <10 mg/kg dairy to <<10 mg/kg, & direct contact to e.g. within GMP (ANZFA) 0.15% of bakery 0.095% of meat, products etc (21CFR). For uses permitted and not prohibited and see the partial list of standards below.
- **Special conditions: nil.**
- 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 to NZFSA/FDA21CFR178.3570 found & analytical spec for purity etc (slightly incomplete for 172.878) & refer to the concentrations table.

AsureQuality NZ Ltd..... Date: 06/04/09
Signed on original & file

Supplier:..... Date: 6/04/09

Contents:

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| 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 |