



Global Proficiency Ltd for AsureQuality Ltd,

Ruakura Research Centre, Hamilton East,

P O Box 20474 Hamilton.

25/06/2014 reference H2358

Hygiene Technologies Ltd, 28 Rangitane Rd Whakatau, Hastings, Ph 64 6 876 4111, fax 878 3802 contact Glen Senior or Nathan Senior nathan @hygienetech.co.nz

To whom it may concern,

Opal Ethasan

- Product description: hand treatment, sanitiser, alcohol
- Product use: for hands and hard surface sanitiser in food areas

"Passed AsureQuality assessment for food/ beverage including hands and hard surfaces in food areas with no residue transfer to food" H2358 with conditions. This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <u>http://assessedproducts.asurequality.com/</u> 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: For hands & hard surfaces with incidental contact. For hard food contact surfaces with no residue transfer viz. only in dry areas for non-ponding, limited surface area situations. Potential for residue transfer is to be removed by evaporation.

General conditions:

(1) The product is to be used according to Manufacturer's Instructions, Good Manufacturing Practice (GMP), and applicable legislation.

(2) Usage and 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.

(3) The assessment is subject to notification of change (e.g. in formulation, raw materials or instructions) and expires on 25/06/2019).

(4) The full report is attached for supplier review and verification. The assessment is activated by countersigning.

Prepared by Global Proficiency for AsureQuality Ltd...

R? g. Hutchinson

Supplier:..... Scope and purpose of the assessment:

Date:....

- 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:

- Food safety/toxicity (by references, concentrations and carry over in this table vs. MRL etc. references.
- QA (unfound & wanted for CIP use).
- QC specs (Has chemical safety via raw materials, Has micro safety by sanitising effect).
- Instructions:
 - Bulletin confirmed address only change (Opal Ethasan alcohol based sanitiser, for use on hands as a mid-shift evaporating disinfectant in high risk food manufacturing environments or in moisture sensitive areas, non-scented & non-thickened and will kill 99.99% of bacteria within 30 seconds of application (re hard not permeable surfaces -edit note) Directions for use apply desired amount onto washed dry hands and rub together until dry with no water rinse necessary. Hard surfaces spray evenly onto surface with low pressure sprayer or trigger spray bottle. No water rinse necessary. Panels completed apparently ok for emergency & company contacts, hazards, precautions, first aid, transport etc. identifiers. ERMA NZ approval code HSR002528, NZFSA C54 & 43 all animal product except dairy (approx C54 hand sanitising, C43 fish non-rinsed & fish rinsed).
 - MSDS has panels for ID, hazards, composition, first aid, fire, accidental release, handling & storage, exposure controls, physical & chemical, stability & reactivity, toxicological information, ecological information, disposal, transport, regulatory and other.
- Unwanted effects (HSNO: refer EPA NZ system scope & label & MSDS hazard warnings. Production side effects ok by common use and very low levels of contact).
- Hygiene efficacy (may be expected by the formulation & instructions vs FDA tentative monograph for hand sanitisers & other references here).