

03/05/2021 reference H4486

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To whom it may concern,

Hyposan 135

- Product description - sanitiser, & detergent additive (Chlorine)
- Product use food contact surfaces

"Passed AsureQuality assessment for food / beverage / dairy areas variously & food contact surfaces with residues drained & minimised e.g. safe rinsed to dry" H4486 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 areas variously and food contact surfaces, with residues drained & minimised e.g. safe rinsed to dry.
- Use / carry-over to food should be minimised to ensure food function or composition are not affected, that residues are within applicable Maximum Residue Limits and that food legislation requirements are met.
- The assessment is subject to notification of change and expires on 03/05/2026.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement. Subject to note re dyes that one or more wants replacement/ added positive safety data (previously recorded).

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

Bob Hutchinson

Supplier:.....

Date:..... 4/5/21

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:

- Prior information/ registrations (New AsureQuality assessment HSNO HSR004692 & components on or exempt NZIoC).
- Food safety (a) Safety partly by food distancing viz indirect contact & sighted entries for ingredients in the food/safety group in the column header (b) Ingredient purities (partial - sighted previous C of A slightly incomplete vs FSANZ/ FCC per column header), (c) Raw material carryovers calculated in the table).
- QA (QA (not yet ISO 9001 sighted but ok for non-formulated product).
- QC (chemistry as above and micro safety by sanitiser level).
- Instructions –
 - Label (Danger. Strong alkali. Hyposan 135. Liquid Chlorine sanitiser. Sodium hypochlorite full strength for cleaning & sanitising in the food processing industry with broad spectrum antimicrobial effect & effective at low rates. Contacts. Hazards 8.1A, 8.2B, 8.3A, 9.1A. UN 1791. EPANZ HSR004692. Corrosive 8. Contains 13.5% Sodium hypochlorite. Hazards (May be corrosive to metals. Causes severe skin burns & eye damage. Very toxic to aquatic life). Lists for Precautions, First Aid, Directions (To sanitise stainless steel processing equipment use Hyposan 135 at 200 ppm / 0.2% in cold-warm water/ 2 minutes then post-rinse with fresh potable water. For any other application consult Hygiene Tech Rep, Important to read, & details)
 - SDS (Hyposan 135 by Hygiene Technologies. HSNO HSR004692. Danger 8.1A corrosive to metals, 8.2B corrosive to skin, 8.3A corrosive to eyes, 9.1A ecotoxic in aquatics. GHS list. Lists. Composition (Sodium hypochlorite 13.5% & non-hazardous ingredients to balance 100%). Lists. Exposure (controls & TWA 1.5 mg/m3, STEL 2.9 mg/m3). Properties (SG 1.24, pH 12.8/1% etc). Lists. Toxicology (Acute appear like Hazards, LC50 inhalation 20 mg/L, skin >5000 mg/kg, ingestion >5000 mg/kg. Chronic mutagenicity, carcinogenicity, reproduction, & STOT says non-Hazardous). Ecology listed (mostly non-hazardous). Regulatory (not subject to Montreal, Stockholm or Rotterdam conventions, HSNO HSR004692 & components on or exempt NZIoC).
- Side effects (Refer label & SDS & EPANZ listings. Production side effects ok per raw safety listings & not problematic in IDF bulletin 288. and corrosion at pH >10.5 or level low e.g. 5 ppm).
- Hygiene efficacy (per food listings USA 50-200 ppm, IDF 9101 150-250 ppm, NZDWS 5 ppm).