

26/07/2021 reference H2661

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To whom it may concern,  
**Tech 1630**

- Product description: detergent acid HD foam low.
- Product use, for food factories food contact surfaces including CIP

**"Passed AsureQuality food / beverage / dairy factory food contact surfaces, including CIP, with residues drained & minimised e.g. rinsed with safe water" H2661 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 contact surfaces, including CIP, with residues drained & minimised e.g. rinsed with safe water. 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 14/09/2026.
- 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.

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

*Bob Hutchinson*

Supplier:.....

Date: *26/7/21*

**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:**

- Information status & prior registrations (EPANZ HSR002526, MPI approved C31 (all animal products except dairy). AsureQuality approved (write Assessed) for food / beverage / dairy).
- Food safety/toxicity (a) by distancing to food contact surfaces rinsed viz indirect contact. (b) ingredients on food/safety listings group in column header (c) ingredient purity per C of As & SDSs and (d) carry over < table calculations / restrictions).
- QA/QC (not yet ISO 9001 sighted completed initial audit & await final audit and finished product make sheet sighted & previously 2 QC sheets in lieu & was pH 1.35-1.67, SG 1.25-1.30 overwide ranges & please update. Micro safety is per pH).
- Instructions –
  - Label (Danger Strong Acid Label: Opal Tech 1630> Heavy duty acid detergent. For use in CIP & immersion cleaning vs mineral & organic soil on steel. It is low foaming, free rinsing & has excellent soil penetration. MPI approved C31 (all animal products except dairy). AsureQuality approved (write Assessed) for food / beverage / dairy ref H2661. Hazards - may be corrosive to metals, causes severe skin burns & eye damage. Precautions List. First aid list. Directions for use: (CIP vs scale & minerals 0.5-0.7% / 65-75C, 15 minutes & rinse. Immersion cleaning 20-25% up to 60C/ 10 minutes and rinse. Disclaimer, Emergency contact Hazards (8.1A, 8.2B, 8.3A, UN 1805, corrosive liquid NOS EPANZ HSR002526 cleaning product corrosive group. Corrosive 8)
  - SDS (previous version no update - Dangerous Good. Hazardous Substance & classifications 6.1E acutely toxic, 8.1A corrosive to metals, 8.2C corrosive to skin, 8.3A corrosive to eyes, 9.1D harmful to aquatics, 9.3C harmful to terrestrial vertebrates. Composition phosphoric acid >50% & Alcohols C9-11 ethoxylated <1%. Panels with details various. Exposure controls NZSWES TWA phosphoric acid 1 mg/m3. Properties listed + SG 1.32, pH 2/ 1%. Toxicology is similar to above plus no chronic toxicology available. Transport as above. Regulatory HSR002526 cleaning products corrosive. HSNO classifications, handlers etc. and HSNO controls).
- Unwanted effects (HSNO etc. per EPA NZ scope & SDS wants update). Production side effects inferred from food listings, low contact and corrosion papers e.g. GG Page NZ Cleaning Symposium etc. caution).
- Hygiene efficacy (Is by formula concentrations table vs IDF9101 and 5 years use).