

08/09/2015 reference H1540a-i

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H1540a-h

To whom it may concern,

Holdfast Sealants, Assessments & Conditions Listed

- 1540a Fix All 220MS
- 1540b Topotec MS Sealant
- 1540c Topotec Cleanroom Silicone
- 1540d Gorilla Bathroom & Kitchen Sealant
- 1540e Bison NS Coolstore Mastic
- 1540f Holdfast Fix All MS Firestop FR
- 1540g Holdfast Carbond 940 FC PU
- 1540h Micara Armaflex 40 FC
- 1540i Topotec Industrial Silicone
 - Product description: sealant
 - Product use: food area use

Passed AsureQuality assessment for food/beverage/dairy factory food areas non-contact H1540a-i 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

- The products are sealants for non-contact with conditions of distancing from food listed in the table
- They are for use according to instructions (data sheets, MSDS, other guidelines) and GMP.
- The assessment is subject to notification of change (e.g. in formulation, raw materials or instructions) and expires on 08/09/2020).
- The full report is attached for supplier review and verification. The assessment is activated by countersigning

Prepared by Global Proficiency for AsureQuality Ltd...



Supplier:.....

Date:.....

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 (Renewed AQ food/ beverage/ dairy assessment for use in food areas).
- Food safety (Is according to selecting to minimize micro growth & distance from it as well as avoiding chemical transfer. QA (AS/NZS ISO 9001 unrequired).
- QC (Chemical residue safety is by distancing & water extractability on some products. Micro safety is by distancing, and by micro test results on some polymers see table). Instructions (Bulletin & MSDS & Guidelines have some data summarised in the table & should be read before installing).
- Unwanted effects (Are not expected per instructions and MSDS for individual polymers during application and otherwise & per distancing from foods for each polymer type (see table) & per low water extraction for some polymers & per basically non-contact).
- Hygienic performance (This is mostly a result of surface smoothness and resistance to colonisation and cleaning erosion - see this table and tech data sheets on resistance of polymers to cleaners).

Contents (This is a simplified report with sections 2-11 replaced by a summary on p1 and in the table in section 1)

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
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

Evaluation: Note that Standards vs. submission-responses yield compliance status in each of the sections below.

Nature of information

0 Standard: Assurance information is to be evidential/cross-registered/or ex accredited bodies (and approvals may need levels of independence for toxicity and efficacy).

- Information status & prior registrations (Renewed AQ food/ beverage/ dairy assessment for use in food areas).

Raw materials:

1 Standard:

Raw materials are to be identified safe: traceably identified, non-toxic, and pure - depending on the level of contact. Raw materials are to be safe at residue levels with safety factors (simplified here eg per cross-registration of USFDA 21 CFR/ ANZF/ EU etc registrations factored for likely equivalence and recognising high 1.5 L milk consumption would have been required by FDA etc – refers to supplier confidential appendix but with identifiers excluded

Response

12 The formulation details here should not be confidential or please advise so we can add an appendix for it.

(Holdfast NZ Ltd) Sealants Assessments & Conditions H3540a-h 08-09-2015	Registrations column. Scope: NZ checks (NICNAS AICS/ EPA NZIoC, 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	Purity column PER NSF CROSS-CREDIT equivalent to normal scope:: Purity column raw purities to be per FSANZ purity wanted (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
1540a	Fix All 220MS	
1540b	Toptec MS Sealant	
1540c	Toptec Cleanroom Silicone	
1540d	Gorilla Bathroom & Kitchen Sealant	
1540e	Bison NS Coolstore Mastic	
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1540i	Toptec Industrial Silicone	
Old Dairy Industry Standard coatings checklist for which the critical element here is "does not release toxic material" .as addressed in paragraphs below.	Coatings Standard for non-contact application (per previous MQM1 Approvals Manual lists): Monitor and advise any unsatisfactory performance..(to authors). Clean-ability: able to be adequately cleaned by normal procedures (for that area of the premises) without damage to the surface. Free from cracks, crevices and have no soil collection areas. Resistant to water and water vapour. Resistant (including sheet wallboard jointers) with a low rate of moisture movement. Resistant to foods eg milk, cream, milk fat, whey, lactic acid, etc.	Resistant to chemicals (to 10% Sodium hydroxide, nitric acid, phosphoric acid, sulphuric acid, iodophors, QAC, etc. Toxicity: does not release toxic material under finished use conditions. Durability to (chipping, flaking, or delamination. (Normal) heat and water, Machinery vibration. And regular cleaning and sanitising. Resistant to impact, to thermal shock etc. (including jointers to NZDRI criteria +/- 5mm or if climate controlled +/- 2mm).Accounting for combinations of dry/wet, hot/cold, and severe conditions. Additional general assessment checks
Application of Holdfast Sealants in the Coolstore Industry	Surface preparation: ensure surfaces are clean, dry & free of dust, grease, oil & wax. Ensure protective films are removed. Holdfast Bulldog Powdercoat Cleaner or Holdfast Surface Activator may be necessary to clean greasy, oily, waxy non-porous surfaces.	Application method: apply sealant to joint. Using a smoothing tool or spatula, tool sealant into joint ensuring full contact with both sides of joint. Maintenance: use a standard cleaning programme and for difficult areas a residual sanitiser may be used.
Testing	Micro growth tests used Penicillium Chrysogenum in Sabouraud Dextrose Agar with sealant fully covered at 25C for 7 days. Growth observed was then recorded for individual sealants (see table). After sanitising & rinsing Type 1 showed no growth in DRBCA agar & others slight growth.	

HACCP analysis of other aspects	Information status & prior registrations (Renewed AQ food/ beverage/ dairy assessment for use in food areas). Food safety (Is according to selecting to minimize micro growth & distance from it as well as avoiding chemical transfer..QA (AS/NZS ISO 9001 unrequired). QC (Chemical residue safety is by distancing & water extractability on some products. Micro safety is by distancing, and by micro test results on some polymers see table). Instructions (Bulletin & MSDS & Guidelines have some data summarised in the table & should be read before installing)	Unwanted effects (Are not expected per instructions and MSDS for individual polymers during application and otherwise & per distancing from foods for each polymer type (see table) & per low water extraction for some polymers & per basically non-contact). (Hygienic performance (This is mostly a result of surface smoothness and resistance to colonisation and cleaning erosion - see this table and tech data sheets on resistance of polymers to cleaners).	Microbiological/ mould growth	TDS	MSDS	BRANNZ
(Holdfast) Fix All 220 MS Ref H3539 (#20067, 20073) White (Type 1)	MS Polymer, Int./Ext. Joint sealer with high adhesion. Based on hybrid polymer, chemically neutral & fully elastic. Used as glazing sealant, frame perimeter seal for construction, auto, marine & aerospace tough seal.	Cool Room/ Food Areas (near food e.g. 300 mm). MSDS hazardous ingredients Xylene CAS 1330-20-7 1-5% R phrase & continuing read MSDS.	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).	Yes	Yes	Yes
(Holdfast) Fix All 220 MS Ref H3539 (#20068, 20072) Grey (Type 1)	MS Polymer, Internal/External Use	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).	Yes	Yes	Yes
(Holdfast) Fix All 220 MS Ref H3539 (#20070, 20071) Black (Type 1)	MS Polymer, Int./Ext	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).	Yes	Yes	Yes
(Holdfast) Toptec MS Sealant Ref H3539 (#60000, 60022) White (Type 1)	MS Polymer, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).	Yes	Yes	Yes
(Holdfast) Toptec MS Sealant Ref H3539 (#60002, 60020) Black (Type 1)	MS Polymer, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).	Yes	Yes	Yes
(Holdfast) Toptec MS Sealant Ref H3539 (#60001, 60021) Grey (Type 1)	MS Polymer, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).	Yes	Yes	Yes
(Holdfast) Toptec Cleanroom Silicone Sealant Ref H3540 (#19313, 20187) Taitania Type 2	Silicone, Int/Ext. Neutral, elastic low modulus silicone sealant	Cool Room/ Food Areas (near food e.g. 300 mm). Company bulletin re Maintenance (inspect and repair annually). Food preparation & prevention of contamination.(to form an impervious joint between sheet lining materials in food preparation and utensil washing areas (per) NZBC Acceptable Solution E3/AS1 paragraphs 1.0.1, 1.13, 2.0.1, 2.1.5 & 2.2.5 to ensure areas remain hygienic and surfaces impervious)	Fungal growth nil. Has IKI approval for disinfection & barrier vs. organisms. Has lanesco test for FDA 2600 repeat use rubber aqueous & fatty foods extractions. Passed butter taint test. From company MSDS Hazards Mildly irritating to skin 6.3B, Irritating to eye 6.4A, Contact sensitizer 6.5B, Suspect human carcinogen 6.7B, Harmful to target organs 6.9B, Harmful to aquatics algae 9.1C, Very eco-toxic to soils 9.2A, Eco-toxic to terrestrial vertebrates 9.3B. Water extraction tests to FDA21 CFR 177.2600 on same/ similar silicone may indicate safety for water, cleaner to dilute food solutions including incidental contact	Yes	Yes	Yes

				TDS	MSDS	BRANNZ
(Holdfast) Gorilla Bathroom & Kitchen Silicone Sealant Ref H3540 (#19310) Clear Type 2	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc. as above for type 2. .	Yes	Yes	Yes
(Holdfast) Gorilla Bathroom & Kitchen Silicone Sealant Ref H3540 (#19940, 19950) Taitania Type 2	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc. as above for type 2. .	Yes	Yes	Yes
(Holdfast) Gorilla Bathroom & Kitchen Silicone Sealant Ref H3540 (#19944) White Type 2	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc as above for type 2. .	Yes	Yes	Yes
(Holdfast) Bison NS Coolstore Mastic Ref H3541 (#20062,20077) White Type 3	Non-set Mastic for Bedding, Int/Ext Durable plastic elastic sealant based on butyl rubber for bedding panels and iron for joints with low movement in building, cooling, auto and air conditioning. Not recommended for continuous water immersion or with PE, PP, Teflon & butuminous surfaces	Cool Room/ Food Areas (mid-distant from food e.g. 1200 mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Holdfast Fix All MS Firestop FR Fire Rated Ref H3541 (#56219) Grey Type 4	MS Polymer, Fine Joints, Int/Ext. One component, low modulus, silicone sealant for sealing fire retardant joints.	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Holdfast Carbond 940 FC PU Ref H3542 (#20054,20064) Black Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Holdfast Carbond 940 FC PU Ref H3542 (#20055,20066) White Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Holdfast Carbond 940 FC PU Ref H3542 (#20082,20069) Grey Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Micara Armaflex 40FC Ref H3542 (#20082,20069) Grey Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Toptec Industrial Silicone Ref H3543 (#20082,20069) Clear Type 6	Silicone, Int/Ext..	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Toptec Industrial Silicone Ref H3543 (#20082,20069) White Type 6	Silicone, Int/Ext	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
(Holdfast) Toptec Industrial Silicone Ref H3543 (#20082,20069) Grey Type 6	Silicone, Int/Ext	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.	Yes	Yes	No
Pathogens needing to be controlled are listed here with pH growth ranges	pH growth ranges: B cereus 4.4-9.3, Campylobacter jejuni 4.9-9.0, C botulinum A & B 4.8-8.5 type E 5-8.5, C perfringens 5-8.9, Listeria monocytogenes 4.5-8.0, Salmonella 3.8-9,	Staph aureus 4.3-9.0, vibrio cholerae 6-11, vibrio parahaemolyticus 4.8-9, vibrio vulnificus 5-10, Yersinia enterocolitica 4.4-9.6	Pathogens needing to be controlled are listed here with pH growth ranges			

- Food safety (Is according to selecting to minimize micro growth & distance from it as well as avoiding chemical transfer. QA (AS/NZS ISO 9001 unrequired).

08/09/2015 reference H1540a-I Corrected as requested 09/09

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0324 www.holdfast.co.nz Contact Steve Loveridge Steve.Loveridge@holdfast.co.nz
H1540a-h

Dear Steve Loveridge

Report is corrected as requested and its suitably simple but if there is rough justice or we want to get in more Branz food premise conclusions we can do it when you have time.

This is a cover letter and not part of the assessment report which is attached for any questions or suggestions and the invoice and then the web listing should follow. Please let us know any corrections or concerns about anything particularly as you are better placed to make sure we have not done rough justice particularly with information associated with different product groupings. I have kept this as one report for many products in order to avoid repetition but we can change it to best suit you.

Holdfast Sealants, Assessments & Conditions Listed

1540a Fix All 220MS

1540b Toptec MS Sealant

1540c Toptec Cleanroom Silicone

1540d Gorilla Bathroom & Kitchen Sealant

1540e Bison NS Coolstore Mastic

1540f Holdfast Fix All MS Firestop FR

1540g Holdfast Carbond 940 FC PU

1540h Micara Armaflex 40 FC

1540i Toptec Industrial Silicone

- Product description: sealant
- Product use: food area use
- Status: Passed renewed AsureQuality assessment for factories & the cost was \$690 + GST on 08/09/2015

Passed AsureQuality assessment for food/beverage/dairy factory food areas non-contact H1540a-i 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

- The products are sealants for non-contact with conditions of distancing from food listed in the table
- They are for use according to instructions (data sheets, MSDS, other guidelines) and GMP.
- The assessment is subject to notification of change (e.g. in formulation, raw materials or instructions) and expires on 08/09/2020).
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