

08/09/2021 reference H4543

Foggyou NZ Ltd 851 Marshmans Road, RD7 Sefton 7447,  
NZ027 202 5525 www.foggyou.com

Global Proficiency Ltd for AsureQuality Ltd,  
Unit 2/25 Mareno Rd, (P O Box 1335)  
Tullamarine Vic 3043, Australia +61 3 9089  
1151

Global Proficiency Ltd for AsureQuality Ltd,  
Ruakura Research Centre, 10 Bisley Road,  
Enderley, Hamilton 3241, P O Box 20474  
Hamilton

To whom it may concern,

**Foggyou**

- Product description: security fog generator
- Product use: for security of storage area including food stores / dairies.

**"Passed AsureQuality assessment\* for food/ beverage/ dairy farm & factory security of storage area including food stores / dairies with safe water wipedown of protective packaging (similar) and with exposed food rejected as appropriate" H4542 with conditions (\*informal assessment beyond normal scope and web listing).**

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 security of storage area including food stores / dairies with safe water wipe-down of protective packaging (similar) and with exposed food rejected as appropriate. Take remedial action so 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 08/09/2026.
- The report is attached for supplier review and verification. The assessment\* is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement (\*does not allow use of the word approval or of the AsureQuality logo).

Prepared by Global Proficiency for AsureQuality Ltd... *R G Hutchinson*

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:**

- Prior information/ registrations (New AsureQuality Assessment (informal to plug this gap). EPANZ Foggyou HSR2631 oxidising liquids and solids group).
- Food safety ((1) Distanced to no food contact & package (similar) wiped. (2) Ingredients found similar in foodstuffs or ingredient food / safety listings above. (3) Purity is according to laboratory reports with excerpts recorded in the table. (4) Carryover is negligible / not calculated in concentrations table. Mostly foodstuff or ingredient with distancing as precaution against potential impurity/ contaminant). QA (ISO 9001 etc not required for non-contact).
- QC (ingredient chemistry is covered under food safety above and micro safety is per wipe-down of packaging (similar) and exposed food rejected)
- Instructions
  - Instructionl (Use instruction -Foggyou security fog generator www.foggyou.com instructions & activation by remote, by switch & connection to security system. Rated to cover 150 m2 in 15-20 seconds to escape and hide and in 45-60 minutes fog will dissipate.).
  - NZ SDS excerpt (Foggyou HSR2631 oxidising liquids and solids group. DG 51, smoke generator, sealed unit with approved hazardous substance only released if activated & per the label & Foggyou. Hazards (5.1.1b H270 may intensify fire oxidizer/ 6.4A H319 causes serious eye irritation, 9.1C chronic H412 harmful to aquatic life with long lasting effects. Composition (proprietary >60% & Potassium chlorate 10-30%). Exposure (controls & WES TWA limit starch 10 mg/m3). Properties (solid enclosed). Regulatory (Hazards above and key workplace requirements covered).
  - China SDS (adds also soybean wax CAS 8002-74-2 45%, Potassium chlorate CAS 3811-04-9 15% , Starch CAS 9005-25-8 40% w/w).
- Adverse / unwanted effects (covered by label & SDS & EPANZ registration. Production side effects ok by food safety analysis above and no negative listings).
- Efficacy (is per claim & videos publicly available and otherwise outside of scope but not inconsistent with formula).

**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 (higher post heat treatment) |
| Severity       | Low      | Low                              |
| Total          | Low      | Low (higher post heat treatment) |

**Organics**

For organic production when food is absent during use and residues are rinsed etc. Reference NZS8410 Organic Production section 10 Storage, transport, preparation and handling. 10.1.2 Where the premises vehicles and equipment are used solely for organic products: (a) Only those substances used in table D1 shall be used for housekeeping purposes in the presence of the product (note that product absence is already a requirement of this assessment). If other materials are used for cleaning, surfaces that could come in contact with organic products shall be flushed with potable water prior to re-entry of organic products, and any airborne substance dispersed. (b) If there are products of more than one organic status (e. g. organic and in conversion to organic), the requirements of 10.1.3 shall be followed as if the higher status organic product were in the presence of products not complying with this standard. 10.1.3 (Note that if not dedicated to organics then the plan must state how there is no non-organics inclusion including “sealing, labelling, documentation”).

**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).**

- Prior information/ registrations (New AsureQuality Assessment (informal to plug this gap). EPANZ Foggou HSR2631 oxidising liquids and solids group).

**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**

|   |  |  |
|---|--|--|
| (Foggyou NZ Ltd) Foggyou H4543 08-09-2021         | Registrations Column. Scope: checks (Food Standards Australia NZ, NICNAS AICS, EPANZ NZIoC, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU French culinary listings, WHO or MPI, or related data for equivalent safety). Background ("Accord", 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 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).   |
| HACCP Analysis - Instructions approximate summary | Instructions / Label (Use instruction -Foggyou security fog generator www.foggyou.com instructions & activation by remote, by switch & connection to security system. Rated to cover 150 m2 in 15-20 seconds to escape and hide and in 45-60 minutes fog will dissipate.).   | NZ SDS excerpt (Foggyou HSR2631 oxidising liquids and solids group. DG 51, smoke generator, sealed unit with approved hazardous substance only released if activated & per the label & Foggyou. Hazards (5.1.1b H270 may intensify fire oxidizer/ 6.4A H319 causes serious eye irritation, 9.1C chronic H412 harmful to aquatic life with long lasting effects. Composition (proprietary >60% & Potassium chlorate 10-30%). Exposure (controls & WES TWA limit starch 10 mg/m3). Properties (solid enclosed). Regulatory (Hazards above and key workplace requirements covered). China SDS (adds also soybean wax CAS 8002-74-2 45%, Potassium chlorate CAS 3811-04-9 15% , Starch CAS 9005-25-8 40% w/w). |
| HACCP analysis of other aspects                   | Prior information/ registrations (New AsureQuality Assessment (informal to plug this gap). EPANZ Foggou HSR2631 oxidising liquids and solids group). Food safety ((1) Distanced to no food contact & package (similar)   | Adverse / unwanted effects (covered by label & SDS & EPANZ registration. Production side effects ok by food safety analysis above and no negative listings). Efficacy (is per claim & videos   |

|  |   |  |
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|  | wiped). (2) Ingredients found similar in foodstuffs or ingredient food / safety listings above. (3) Purity is according to laboratory reports with excerpts recorded in the table. (4) Carryover is negligible / not calculated in concentrations table. Mostly foodstuff or ingredient with distancing as precaution against potential impurity/ contaminant). QA (ISO 9001 etc not required for non-contact). QC (ingredient chemistry is covered under food safety above and micro safety is per wipe-down of packaging (similar) and exposed food rejected)   | publicly available and otherwise outside of scope but not inconsistent with formula).  |
| Composition 100% comprises ingredients below. Shows (1) EPANZ excerpt (2) CNAS toxicity test, (3) Uone test report 2020 for food contact | (1) EPANZ record excerpt only & read full report (Assigns values used in SDS with Wax and Starch non-hazardous and Potassium chlorate oxidant. Acute oral & dermal toxicity ATE >2000 mg/kg not triggered and inhalation >5 mg/L. Skin no ingredients irritant, Potassium chlorate is EPA EUCHA eye irritant. No ingredient sensitizer, Carcinogenicity & reproduction toxicity – no evidence and no ingredients >1% considered a systemic toxicant. Chlorate below aquatic trigger level & no evidence of terrestrial ecotoxicity. GHS 7 oxidisers medium hazard, eye irritant cat 2, chronic aquatic cat3). | (2) CNAS toxicity test 231900044642 LC50 inhalation >271.7 mg/L). (3) Uone test report 2020 for food contact for generator (nylon film passed 9% alcohol and N-Heptane extraction tests. Also white paper similarly passed (& if polymer ingredients positively listed would suit FDA21CFR175.360 food contact polymers).  |
| Raw 1 foodstuff  | NZIoC approved under group standard only. Foodstuff.  | Purity wanted (per column header) Purity found (not required but see impurities analysis below)  |
| Raw 2 Salt - propellant  | Similar Sodium salt had NZIoC returned HSR001348. AICS returned human health tier 2 no 2nd notification. NZDWS potable water MAV Chlorite & Chlorate may be 0.3 ppm. USFDA21CFR unfound except 178.3120 animal glue adjuvant. FSANZ unfound.  | Purity wanted (per column header) Purity found (not required but see impurities analysis below)  |
| Raw 3 foodstuff.   | NZIoC approved under group standard only. Foodstuff.  | Purity wanted (per column header) Purity found (not required but see impurities analysis below)  |
| Impurities analysis  | Intertek Shanghai 2018 Trace elements requirement in electricals (for Heavy metals Pb (<1, 7229, 57, 22, <1, 1643, 23, <1, <1, 25, 165, 195700 mg/kg (variable?)), , & Cd, Hg and Cr6+mg all ND <2 mg/kg for mg/kg/50 cm2 recorded ND). Similarly (Polychlorinated and brominated biphenyls & diphenyl ethers all ND viz<5 mg/kg)   | Intertek Shanghai 2018 (trace organics requested had 33 items & results of (Benzene 0.197, Toluene 0.796, Ethylbenzene 0.0584, Xylene 0.182, Styrene <0.0015, Aniline <0.5, Phenols <0.03 mg/m3). Poly-aromatic hydrocarbons (Naphthalene ND, Acenaphthalene ND, Fluorene ND, Acenaphthene ND, Phenanthrene 30.38, Anthracene 19.68, Fluoranthene 4.01, Decafluorobiphenyl ND, Pyrene 2.85, Chrysene ND, Benz(a)anthracene ND, Benz(b)fluorathene 5.58, Benz(k) fluoranthene ND, Dibenz(a,h)anthracene ND, Benzo(ghi)perylene 0.22, Indeno (1,2,3-cd)pyrene 0.51mg/m3) ND is <0.04 mg/m3). |
| sum of ingredients to 100/100% ok  |   |  |
| pH inside pathogen 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   |

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- **The formulation in confidence follows & is not for public circulation**

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| Soybean wax CAS 8002-74-2 45% Raw 1 foodstuff  | NZIoC approved under group standard only. Foodstuff.  | Purity wanted (per column header) Purity found (not required but see impurities analysis below)  |
| Potassium chlorate CAS 3811-04-9 15% Raw 2 Salt - propellant   | Similar Sodium salt had NZIoC returned HSR001348. AICS returned human health tier 2 no 2nd notification. NZDWS potable water MAV Chlorite & Chlorate may be 0.3 ppm. USFDA21CFR unfound except 178.3120 animal glue adjuvant. FSANZ unfound.  | Purity wanted (per column header) Purity found (not required but see impurities analysis below)  |
| Starch CAS 9005-25-8 40% w/w Raw 3 foodstuff.  | NZIoC approved under group standard only. Foodstuff.  | Purity wanted (per column header) Purity found (not required but see impurities analysis below)  |
| Impurities analysis  | Intertek Shanghai 2018 Trace elements requirement in electricals (for Heavy metals Pb (<1, 7229, 57, 22, <1, 1643, 23, <1, <1, 25, 195700 mg/kg (variable?)), , & Cd, Hg and Cr6+mg all ND <2 mg/kg for mg/kg/50 cm2 recorded ND). Similarly (Polychlorinated and brominated biphenyls & diphenyl ethers all ND viz<5 mg/kg)  | Intertek Shanghai 2018 (trace organics requested had 33 items & results of (Benzene 0.197, Toluene 0.796, Ethylbenzene 0.0584, Xylene 0.182, Styrene <0.0015, Aniline <0.5, Phenols <0.03 mg/m3). Poly-aromatic hydrocarbons (Naphthalene ND, Acenaphthalene ND, Fuorene ND, Acenaphthene ND, Phenanthrene 30.38, Anthracene 19.68, Fluoranthene 4.01, Decafluorobiphenyl ND, Pyrene 2.85, Chrysene ND, Benz(a)anthracene ND, Benz(b)fluorathene 5.58, Benz(k) fluoranthene ND, Dibenz(a,h)anthracene ND, Benzo(ghi)perylene 0.22, Indeno (1,2,3-cd)pyrene 0.51mg/m3) )ND is <0.04 mg/m3).   |
| sum of ingredients to 100/100% ok  |   |  |
| pH inside pathogen 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   |

08/09/2021 reference H4543

Foggyou NZ Ltd 851 Marshmans Road, RD7 Sefton 7447,  
NZ027 202 5525 Anton Foggyou <anton@foggyou.com>  
www.foggyou.com

Global Proficiency Ltd for AsureQuality Ltd,  
Unit 2/25 Mareno Rd, (P O Box 1335)  
Tullamarine Vic 3043, Australia +61 3 9089  
1151

Global Proficiency Ltd for AsureQuality Ltd,  
Ruakura Research Centre, 10 Bisley Road,  
Enderley, Hamilton 3241, P O Box 20474  
Hamilton

Dear Anton,

Please find attached assessment report cover letter for payment as a new client via our accountant Sue Rothnie copied in the email. Now and upon release please look to see this is as you were wanting and please let us know any questions or changes etc. Thanks for this and you hung in there with getting this done. Good luck and I hope this project overcomes problems out there.

### Foggyou

- Product description: security fog generator
- Product use: for security of storage area including food stores / dairies.
- Status: passed new AsureQuality assessment \$NZ481.67 + GST for 2:55 hours. (\*3rd party independent opinion / informal assessment beyond normal scope or web listing)

**"Passed AsureQuality assessment\* for food/ beverage/ dairy farm & factory security of storage area including food stores / dairies with safe water wipedown of protective packaging (similar) and with exposed food rejected as appropriate" H4542 with conditions (\*informal assessment beyond normal scope and web listing).**

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 security of storage area including food stores / dairies with safe water wipe-down of protective packaging (similar) and with exposed food rejected as appropriate. Take remedial action so 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 08/09/2026.
- The report is attached for supplier review and verification. The assessment\* is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement (\*does not allow use of the word approval or of the AsureQuality logo).

Prepared by Global Proficiency for AsureQuality Ltd... *R J Hutchinson*

08/09/2021 reference H4542

Ecolab, 6 Daniel Place, Te Rapa, Hamilton, 3241, Mail 2 Drake Avenue, Macquarie Park, NSW 2113, Australia Ph +91 022 66594323 fax - contact Jack Strong Jack.Strong@ecolab.com / Richard Wallis Ph 61 (0) 2 8870 8231, fax 8680 Richard.Wallis@ecolab.com

Global Proficiency Ltd for AsureQuality Ltd,  
Unit 2/25 Mareno Rd, (P O Box 1335)  
Tullamarine Vic 3043, Australia +61 3 9089 1151

Global Proficiency Ltd for AsureQuality Ltd,  
Ruakura Research Centre, 10 Bisley Road,  
Enderley, Hamilton 3241, P O Box 20474  
Hamilton

Dear Richard Wallis,

Please find attached your assessment report for any question or suggestions. The invoice and web listing should follow

Just a heads up that this AQ service is under review for major change pending discussion with MPI. I do not know more than that including timing - but it may use direct access through to MPI and possibly static AQ website for 5 years (?). Thanks for this.

#### Gemsalve Pro

- Product description: hand treatment, hand cleaner
- Product use: hands in food areas with up to incidental food contact
- Status: passed new AsureQuality assessment \$NZ340+ GST for 2 hours 08/09/2021. Richard note maybe mismatch of formulae in application and label of low concern.

**"Passed AsureQuality assessment for food/ beverage/ dairy farm and factory for hands in food areas with up to incidental food contact" H4542 with conditions.** The 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 hands in food areas with up to incidental food contact. Usage / 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 08/09/2026.
- The report is attached for supplier review and verification. The assessment\* is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions statement (\*does not allow use of the word approval or of the AsureQuality logo).

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