

ambersil

By CRC Industries

FOOD PROCESSING SAFE RANGE

ISSUE 6

BRCGS In Partnership with

Perma-Lock 2-WAY INTEGRATED ACTUATOR

GREENLIGHT FOOD SAFETY SYSTEM

FOOD PROCESSING SAFE

NSF

GREEN FORCE

EK EUROPEAN KOSHER

ECC Halal Certification

RISK REDUCTION CRC PARTNERSHIP PLAN

bsi. ISO 9001 Quality Management FM26077 ISO 14001 Environmental Management EMS60742

YOUR COMPLETE 'FOOD PROCESSING SAFE' MAINTENANCE SOLUTION

• Cleaners & Degreasers • Lubricants, Greases & Oils • Specialty • Polymer & Packaging •

CONTENT

Ambersil is a worldwide developer and manufacturer of maintenance solutions for the industry, automotive and electro segments. The company consists of six operating groups head-quartered in the United States, Belgium, United Kingdom, South Africa, India and Australia. CRC Industries Europe is ISO 9001 certified and are certified by EcoVadis for environmental sustainability.

The 'Food Processing safe' (FPS) range of products have been specifically developed to meet the exacting requirements of food, beverage, and packaging companies. All 'FPS' products carry the correct NSF category codes and many are further certified Halal.

For detailed product information, Technical Data Sheets (TDS), and Safety Data Sheets (SDS), please consult our website: **ambersil.com**

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The information given in this publication is based on our experience and reports from customers. There are many factors outside our control and knowledge which affect the use and performance of our products and for which reason no warranty is given, express or implied. Users should make their own tests to determine the applicability of such information or the suitability of any products for their own particular purposes. Statements concerning the use of the products described herein are not to be construed as recommending the infringement of any patent and no liability for infringement arising out of any such use is to be assumed.

Note: The Ambersil product range is country-related. It is possible that some products, listed in the catalogue, might not be available. Product pictures not binding. Actual product may be different from picture due to change-over to new design.



Perma-Lock®
2-WAY INTEGRATED ACTUATOR

PREVENTION. NOT DETECTION.™



LOCKED IN FOR SAFETY

INTEGRATED DESIGN BENEFITS:

- Secure spray straw locks in place
- Non-slip grip
- Traditional spray in the "down" position
- Precision application in the "up" position
- Useful catch curb - prevents oily can

Perma-Lock® is a unique, non-detachable spray system with dual position spray.

There are no detachable pieces that can fall off, leading to contamination of goods and exposing food manufacturers and processors to costly recalls.

Perma-Lock® reduces the need for expensive x-ray or metal detection equipment: **preventing loss is better than detecting loss.**

YOU JUST CAN'T LOSE!™

crcind.info/AMB_PermaLock

HACCP
HAZARD ANALYSIS CRITICAL CONTROL POINTS

HACCP is a preventive risk inventory program, developed for companies involved in manufacturing, processing, handling, packaging, distribution and shipment of food products (from raw materials and consumables to finished products). HACCP is not a manual as such, but an inspection program, that involves 7 principles:

1. Systematic inventory of all potential hazards / risks.
2. Identification of the critical control points (CCP's) : points in a stage where the risk can be avoided or minimized.
3. Select critical barriers / indicative values and tolerated nonconformities per CCP.
4. Monitoring the CCP's.
5. Capture corrective actions to re-insure safety.
6. Set up verification procedures: repeated inspection to make sure the HACCP approach is working properly.
7. Update documentary system: handbook - record-keeping.

ORIGIN

HACCP took its roots from US aerospace development: overdue food products could not be returned to the factory to get fresh replacements. Possible failure of a high-priced mission through food intoxication would be an unacceptable risk.

GOALS

- To guarantee and improve food safety : this requires high priority and is maintained by determining and keeping under control the hazardous health risks in manufacturing and handling processes.
- Minimize the risks : this control program, originated by the European Union, is designed to constrain the potential food contamination risks (microbiological, chemical, physical) in all food processing areas.
- Consideration of hazard's frequency and severity rate (risk = probability x effect).
- Fast and efficient interference in case of contamination problems.

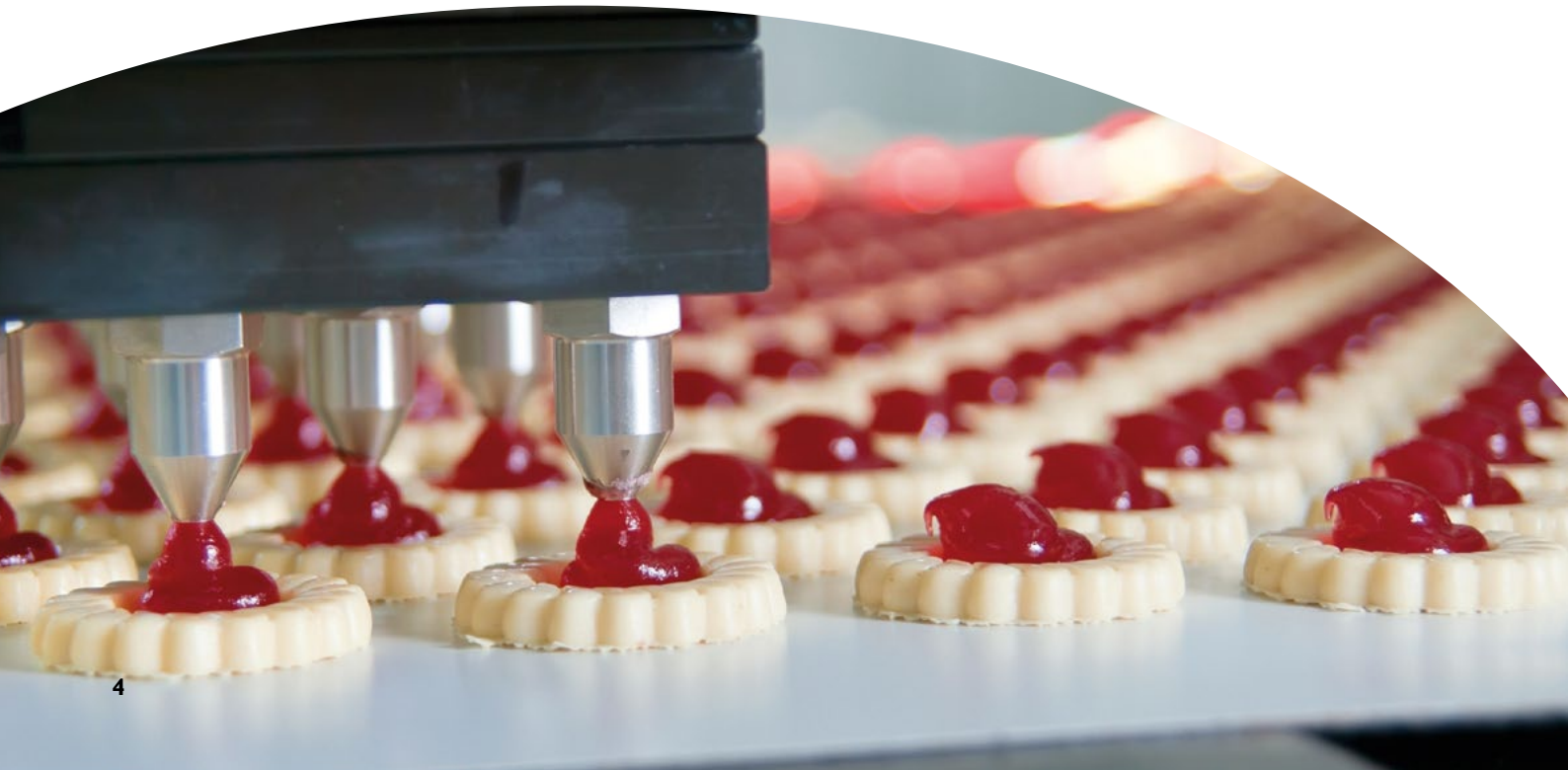
ADVANTAGES

- Achieving a total quality management system.
- HACCP certificate : to be used as a quality standard.
- Manufacturer's actions are structurally monitored.
- Adequate hygienic working practices.
- Commercial advantage : this kind of food safety quality program is required by most customers.

CRC & HACCP

CRC Industries UK Ltd launches a complete range of NSF registered products.

- These products will support existing HACCP programs or help establishing a new HACCP system.
- We are able to supply the food processing industry with a full range of required NSF registered products.
- We offer a full documentation and product training.
- The unique colour coding Ambersil developed, enables a better control of the critical control points in the production process.



MY AMBERSIL
AUTOMATIC TDS & SDS UPDATES

REMOVING THE HEADACHE FROM SDS SHEET UPDATING

A service offered to Ambersil end-users and distributors as a means to automate the task of updating Technical Data Sheets (TDS) and Material Safety Data Sheets (SDS), reducing the burden on staff having to remember, schedule, and undertake this safety requirement.

By using My Ambersil, the end-user can ensure 100% compliance, automatically, when there is a change to the datasheets, whether due to legislative changes such as hazard classifications or amendments to European law. These changes do not affect the product performance or availability, but in a highly regulated industry - up to date compliance is essential to avoid prosecution.

Offered through the Ambersil website (ambersil.com) a simple registration process provides access to the complete Ambersil product range where selection of relevant products takes place - receive only relevant products updates.

The system remembers the selection, and will automatically generate an email notification when a significant change occurs to either the TDS or SDS, keeping relevant management and user personnel up-to-date.

A UNIQUE SERVICE, MAKING COMPLIANCE EASY!

- 24/7 availability on-line
- Removes the potential to 'forget' to check for updates
- Saves time & easy to use
- Legislation changes frequently, do you always know when it has?
- Receive updates automatically to your mailbox
- All information held securely

My Ambersil

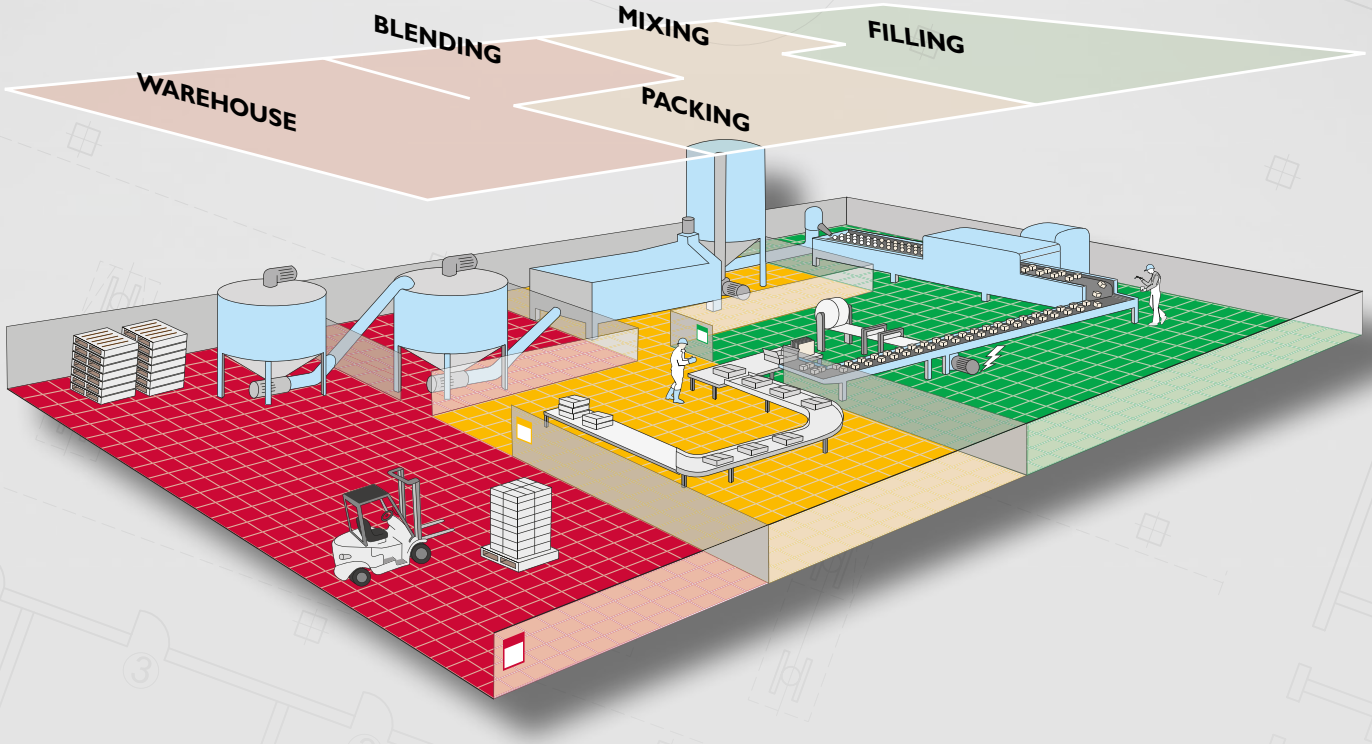
MY AMBERSIL - DIRECTIONS

1. Navigate to **www.ambersil.com**
2. Click on the My Ambersil logo, in the upper right corner of the screen.
3. Select the link "New User".
4. Fill in company details.
5. The unique log-in ID and password will be emailed to you.
6. Enter the log-in ID and password on My Ambersil.
7. Once logged in, select the country from the drop-down list at the top of the page. The complete list of Ambersil products will now be displayed - using the selection boxes on the right, both SDS and TDS updates can be selected.
8. Please confirm your selection, My Ambersil instantly updates which boxes have been selected.
9. Once all products of interest have been selected, simply close your internet browser - the process is now finished.
10. If product selection needs to be modified, simply log-in to My Ambersil and change the update options (click on the My Ambersil logo to update email preferences).



GREENLIGHT
FOOD SAFETY SYSTEM

CHEMICAL CONTROL: THROUGH COLOUR CODING



- AUDIT COMPLIANT
- EASY TO UNDERSTAND
- INTEGRATES WITH EXISTING HACCP
- HELPS PREVENT CONTAMINATION RISK
- BASED ON PROVEN NSF CATEGORIES
- MULTI-BRAND COMPATIBLE

GreenLight® is based on the well-known and respected NSF (nsf.org) category codes in conjunction with user-defined risk audits. This highly visual facility zoning system is simple to implement and easy to understand.

GreenLight® seamlessly integrates with existing HACCP infrastructure, providing a simple colour coded visual guide to identify which products can be used, and where. Simple to implement and easy to understand.

GreenLight® assists with elements of the common audits that already call for maintenance chemical control; GreenLight® takes these criteria and offers a verifiable solution for the audit check-list.

Let's talk: hello@crcindinfo.com

HOW TO READ A PRODUCT MODULE

PRODUCT NAME
International product name, as displayed on the front of the can.

PRODUCT IMAGE
Clearly shows what the actual product looks like, for easier recognition.

QR CODE
Scan with a smart phone or digital device with Internet access to view datasheets, compliance letters, and product videos.



NSF CATEGORY
The traffic light icon references the GreenLight™ food safety system, it displays the NSF category code for application use criteria.

PRODUCT FEATURES
Key product features to help select the correct solution for your application.

VALUE ADDED ICONS
Easily identify which products have value-added features.

PACK SIZE
Products are often available in multiple fill sizes, from aerosols to larger bulk packs. These product fill icons indicate the fill size and container type. Updated and legacy product codes are now listed in the appendices in an easy to use look-up table.

NSF CATEGORIES

GREEN - INCIDENTAL FOOD CONTACT
Food processing area

- 3H Lubrication, release agent, and anti-corrosion oil suitable for use in all areas and with direct to food contact
- H1 Lubricant suitable for use with incidental food contact
- M1 Mould release agent on moulds that are used to produce packaging material that will contact food
- A1 A general cleaner for use in all areas
- A7 Metal cleaner and polish for use in all areas
- A8 Degreaser or carbon remover in all areas

AMBER - NON-FOOD CONTACT
Food processing area

- H2 Lubricant suitable for use in all areas, no food contact
- K2 Solvent degreaser for electronics, for use in all areas
- K3 Adhesive and glue remover, suitable for use in all areas
- P1 General cleaner for use in all areas, with caution

RED - NON-FOOD CONTACT
Non-Food processing area

- C1 Cleaner for use in non-food processing areas
- K1 A cleaner/degreaser for use in non-food processing areas

Some products may have more than one category code - this reflects the different applications that it may be used for. The NSF category code specifically details the precautions for each application therefore requiring some multi-use products to carry more than one category code.
Ambersil has developed the GreenLight™ Food Safety System which uses colour coding based on the NSF category code. Users undertake an on-site application risk assessment based on the product NSF code, and the area it is to be used.

HALAL AND KOSHER CERTIFIED PRODUCTS

Halal Certification Reference: AN001183 / Kosher Certification Reference: 370-844

EUROPEAN KOSHER

LUBRICANTS



DIRECT CONTACT FOOD LUBE FG



MOISTURE REMOVER FG



MACHINE OIL FG



CHAIN LUBE FG



SILICONE FG



PENETRATING OIL FG

GREASES



FOOD GREASE FG



AMBERGREASE FG1



AMBERGREASE FG2



AMBERGREASE FG3



HI-LOAD LUBE FG

DRY LUBE



DRY LUBE FG

SPECIALTY



SUGAR REMOVER & INHIBITOR FG



BELT DRESSING FG



ASSEMBLY PASTE FG

BULK OILS



3H OIL FG



LUBRICATING OIL FG



HYDRAULIC OIL SUPER 32 FG



HYDRAULIC OIL SUPER 46 FG



GEAR OIL SUPER 220 FG

DOWNLOAD THE HALAL CERTIFICATE FROM AMBERSIL.COM

crcind.info/AMBHalal

HALAL AND KOSHER CERTIFIED PRODUCTS

Halal Certification Reference: AN001183 / Kosher Certification Reference: 370-844

EUROPEAN KOSHER

CLEANERS



HYDROPOWER



DEGREASER FG



AMBERCLENS FG



STAINLESS STEEL CLEANER FG



UNIVERSAL SCREEN CLEANER FG



AIR DUSTER

SOLVENT DEGREASERS



INDUSTRIAL DEGREASER FG



AMBERKLENE FG



SOLVENT CLEANER FG



LABEL & ADHESIVE REMOVER FG



CONTACT CLEANER FG

PARTS CLEANERS



OZZYJUICE: SW-3 / SW-4 / SW-6 / SW-X1

SPECIALTY



TUFCUT



LEAK DETECTOR

ANTI-CORROSION



BLUE MOULD PROTECTIVE FG



CLEAR MOULD PROTECTIVE FG

RELEASE AGENTS



EJECTOR PIN LUBRICANT FG



SILICONE RELEASE FG



NON-SILICONE RELEASE FG

EUROPEAN KOSHER

DOWNLOAD THE KOSHER CERTIFICATE FROM AMBERSIL.COM

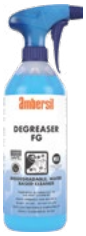
crcind.info/AMB_Kosher

CLEANERS & DEGREASERS

GENERAL CLEANING



HYDROPOWER



DEGREASER FG



AMBERCLENS FG



STAINLESS STEEL CLEANER FG



UNIVERSAL SCREEN CLEANER FG

PARTS CLEANING

SOLVENT DEGREASERS

FAST EVAPORATION



INDUSTRIAL DEGREASER FG

FAST/MEDIUM EVAPORATION



SOLVENT CLEANER FG

MEDIUM/SLOW EVAPORATION



AMBERKLENE FG

PARTS WASHER



SW-3



SW-4



SW-6



SW-X1

SPECIALIST CLEANING



SUGAR REMOVER & INHIBITOR FG



LABEL & ADHESIVE REMOVER FG



AIR DUSTER



CONTACT CLEANER FG

HYDROPOWER



Water based, powerful degreaser, NSF registered.

Quickly and safely remove, grease, oil, lubricants, grime, and other tough contaminants from mechanical parts and surfaces. Safe and environmentally friendly alternative to solvent cleaners.

- No harmful Volatile Organic Components (VOCs)
- Readily biodegradable (≥ 60% by OECD 301)
- Non-flammable

500 ml 5 l

DEGREASER FG



NSF A1 water-based degreaser.

Use to degrease components when a regular solvent degreaser cannot be used. Formulated specifically for use in the food/beverage industry for risk reduction.

- Readily biodegradable formula (OECD301B >64%)
- Effective in both hot and cold water
- Ready to use for convenience and economy

1 l

AMBERCLENS FG

Food grade foam cleaner.



- Stable, non-dripping foam helps break down soiling for effective cleaning
- Cleans equipment, metal parts, and machinery
- Biodegradable formula (OECD301B >64%)

500 ml

SUGAR REMOVER & INHIBITOR FG

Cleaner for sugar deposit removal.



- Formulated using only food grade acceptable components
- Leaves a light lubricating film that inhibits re-adhesion for easier clean-down
- Helps reduce scraping and improves equipment performance

750 ml

STAINLESS STEEL CLEANER FG

Dual action cleaner and polish.



- Dual action: cleans and polishes in one application
- Dense foam allows use on vertical surfaces without dripping
- Leaves an invisible, non-greasy film for lasting shine

500 ml

UNIVERSAL SCREEN CLEANER FG

Foaming VDU screen cleaner.



- Removes finger-marks and contamination
- Can be used on most screen types, including: (LCD, TFT, Plasma, etc.)
- Exceptionally economical in use

400 ml

LABEL & ADHESIVE REMOVER FG



Food grade label & adhesive remover.

Use for the removal of packaging and transport labels from shipping containers, plastic boxes, and bulk storage (intermediate) drums.

- An optimum blend of solvent and citrus active ingredients penetrate paper labels rapidly
- Use on packaging lines to remove label & adhesive build up
- Minimises the requirement for scraping

200 ml



AIR DUSTER

Non-flammable duster for electronics.



- Safe for use on all surfaces, electronic components and sensors
- Powerful blast easily displaces loose contamination
- GWP of just 6

400 ml

SOLVENT CLEANER FG

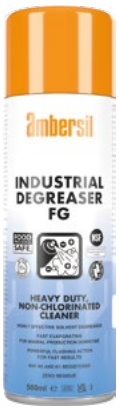
Food grade solvent cleaner for mould tools.



- Quickly removes oils, greases, waxy protective films, and release agent residue
- Evaporates to leave a clean, dry, residue free surface
- Excellent materials compatibility

400 ml

INDUSTRIAL DEGREASER FG



Heavy-duty, fast evaporating solvent.

Formulated for use in the food/beverage industry to tackle 'difficult' degreasing applications. Excellent general-purpose solvent degreaser.

- NSF A8 and K1 registered (No.140255 and 140250)
- Powerful flushing action with superior wetting properties ensures excellent results
- Zero residue

500 ml 5 l

AMBERKLENE FG

Biodegradable solvent degreaser.



- NSF A8 and C1 registered (No.137996 and 140261)
- Higher flash point of 40°C for application safety
- Biodegradable formula (OECD301B >62%)

500 ml

CONTACT CLEANER FG

Food grade electrical contact cleaner.



- Use to remove grime and contamination from PCB's & electronics
- Reduces voltage drop due to contamination
- Non-corrosive and non-conductive

400 ml



CRC SmartWasher®

BIOREMEDIATING parts washing system

SELF-CLEANING SOLUTION
Fluid ready for continuous use

SAFE FOR THE ENVIRONMENT
No hazardous waste generated

SAFE FOR EMPLOYEES
Non-flammable & no contact with harmful solvents

NO CONTRACTS
Eliminates hazardous waste removal contracts

BIOREMEDIATING MICROBES
Naturally occurring and non-pathogenic

LESS SPENDING
No ongoing purchase of solvent cleaners



SmartWasherEurope.com

AN EASY & EFFECTIVE 3-STEP SOLUTION:

1 

The SmartWasher® heats and circulates the OzzyJuice® which then cleans the parts. Designed specifically for heavy duty applications, with the flexibility to suit almost any application, with a load capacity ranging from 180kg to 454kg.

2 

OzzyJuice® is a powerful, aqueous-based degreasing/cleaning solution that is pH-neutral, non-irritating, non-flammable, and non-hazardous. Armed with superior cleaning capability, OzzyJuice® solutions will match or surpass the performance of premium solvents without the associated risks.

3 

FL-4 Multi-Layer OzzyMat® traps particles larger than 50 microns. The OzzyMat® is the support structure that contains the microbes (Ozzy®) and delivers them into the system. These microbes migrate from the OzzyMat® into the OzzyJuice®, located in the SmartWasher® tank, and break down oil and grease.

SMARTWASHER® MODELS

The SmartWasher® range offers a wide range of heavy-duty machines, designed for all applications across multiple industries. Check out the range below:





	SW-28 SuperSink Parts Washer	**SW-33** Mobile Parts Washer	**SW-37** Mobile Heavyweight Parts Washer
Overall Dimensions (mm)	1194 * 965 * 1067	1092 * 686 * 1067mm	1219 * 889 * 1143
Inside Sink Dimensions (mm)	1041 * 660 * 203	686 * 584 * 203mm	838 * 685 * 203
Load Capacity	227 kg	180 kg	454 kg
Initial Fill	100 l	100 l	100 l

FL-4 MULTI-LAYER OZZYMAT®



Designed for applications with normal to heavy usage, the FL-4 Multi-Layer OzzyMat® has (4) white layers and (1) blue layer. The white layers on the mat trap any particulate larger than 50 microns and should be peeled away once a week for optimum performance. The blue layer is the support structure that contains the microbes (Ozzy®) and delivers them into the system. These microbes (Ozzy®) migrate from the OzzyMat® into the OzzyJuice®, located in the SmartWasher® tank, and break down oil and grease.

OZZYJUICE® DEGREASING/CLEANING SOLUTION

The OzzyJuice® range offers exceptional cleaning performance with no-compromise water-based formulas. CRC's range offers a solution for every industry and application:






	SW-3 Truck Grade Degreasing Solution	**SW-4** Heavy Duty Degreasing Solution	**SW-6** Select Metals Degreasing Solution	**SW-X1** High Performance Degreasing Solution
NSF A1	161215	165650	161319	165648
Motor Oil	Excellent	Excellent	Excellent	Superior
Bearing Grease	Excellent	Excellent	Good	Superior
Automotive Grease	Excellent	Excellent	Excellent	Superior
Animal Fat	Excellent	Excellent	Fair	Excellent
Burned-On Carbon	Good	Excellent	Good	Superior
Cutting Oils	Good	Good	Good	Superior
Ink/Toner	Fair	Good	Good	Good



LUBRICANTS, GREASES, & OILS

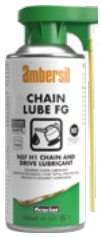
LUBRICANTS | GREASES | OILS | SPECIALIST



MOISTURE REMOVER FG



MACHINE OIL FG



CHAIN LUBE FG



SILICONE FG



PENETRATING OIL FG



DRY LUBE FG

SPRAY GREASE | ANTI-SEIZE | PREMIUM MULTI-PURPOSE | HIGH TEMPERATURE | MULTI-PURPOSE | HIGH LOAD



FOOD GREASE FG



ASSEMBLY PASTE FG



AMBERGREASE FG1



AMBERGREASE FG2



AMBERGREASE FG3



HI-LOAD LUBE FG



3H OIL FG



LUBRICATING OIL FG



HYDRAULIC OIL SUPER 32 FG



HYDRAULIC OIL SUPER 46 FG



GEAR OIL SUPER 220 FG



DIRECT CONTACT FOOD LUBE FG



BELT DRESSING FG

DIRECT CONTACT FOOD LUBE FG



3H & H1 lubricating oil.

Direct Contact Food Lube FG is an NSF registered 3H & H1 high performance, direct food contact release agent and extremely effective multi-purpose lubricant for use on food processing equipment where incidental food contact may occur.

- Use as an anti-stick release agent to prevent food adhering to surfaces
- Provides long-term, stable lubrication of moving parts
- Protects against corrosion

400 ml 5 l



BELT DRESSING FG



Adhesive belt lubricant.

- Works on all types of belts: vee, flat, toothed, rubber, leather and fabric
- Protects belt from deterioration through oxidation and heat
- Tacky lubricating film increases belt pulling power and does not fling off

400 ml

MOISTURE REMOVER FG



NSF H1 de-watering fluid.

- NSF H1 registered (No.161243)
- Prevents corrosion by displacing water from affected areas
- Operational temperature range: -50°C to +120°C

400 ml

MACHINE OIL FG

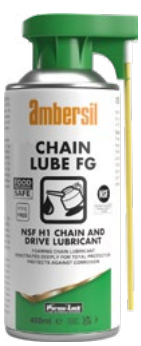


NSF H1 general-purpose lubricant.

- Formulated using only food grade acceptable components
- Creates a highly effective lubricating and anti-friction film
- Can be used as an anti-corrosion coating for metal parts in high humidity conditions

400 ml 5 l

CHAIN LUBE FG



Food grade chain lubricant.

- Gentle foaming action helps lubricant cling to chains and penetrate deep into links
- Leaves a tenacious, long-lasting lubricating and anti-corrosion film
- Operational temperature range: -15°C to +175°C

400 ml 5 l

SILICONE FG

NSF H1 registered silicone lubricant.



- Excellent general lubrication with a relatively dry film
- Eliminates sticking, squeaking and binding
- Dry film ensures no product contamination

400 ml

PENETRATING OIL FG

NSF H1 food grade penetrating oil.



- Spray on, allow to penetrate, and remove seized fasteners without damaging the head, thread or risk shearing
- Does not contain silicone
- Safe for use on all metals

400 ml

FOOD GREASE FG



Multi-purpose spray grease.

Formulated for use in the food and beverage industry on plain bearings, hinges and moving parts. Particularly for limited access areas where regular grease penetration may be difficult.

- NLGI type 2 white grease, aluminium complex thickened
- Excellent resistance to moisture with very low water wash-out
- Operational temperature range: -20°C to +140°C

400 ml



DRY LUBE FG

NSF H1 registered dry lubricant.



- Excellent materials compatibility
- Deposits a dry, non-staining EP enhanced film
- The dry film is unaffected by oil and solvents

400 ml

ASSEMBLY PASTE FG

Anti-seize & assembly compound.



- NSF H1 registered (No.138266 & 139900)
- Prevents seizure of threaded components enabling easy and quick dismantling
- Operational temperature range: -30°C to +1100°C

400 ml 500 g

AMBERGREASE FG1

Premium food grade high performance grease.



- White, NLGI type 2, aluminium complex thickened grease
- Very good load performance: 4-ball weld load >200Kg
- Very low water-washout <1%
- Operational temperature range: -50°C to +165°C

400 g

AMBERGREASE FG2

High temperature bearing grease.



- Translucent NLGI type 2 silicone grease
- Shell 4-ball weld load (IP 239): 180Kg
- Operational temperature range: -20°C to +220°C

400 g

AMBERGREASE FG3

NSF H1 multi-purpose bearing grease.



- Translucent NLGI type 2 grease; aluminium complex thickened
- Ideal for end-of-line conveyor lubrication and low-load drive motor bearings
- Operational temperature range: -20°C to +140°C

380 g

HI-LOAD LUBE FG

NSF H1 heavy-duty bearing grease.



- NLGI type 2, white, aluminium complex thickened grease
- Excellent load-bearing: 4-ball weld load >400Kg
- Excellent moisture resistance with very low water washout
- Operational temperature range: -40°C to +180°C

400 g



SEMI-SYNTHETIC OIL



Lubricating Oil FG (100 cSt) is a multi-functional, premium, lubricating oil, that has good anti-corrosion properties, excellent material compatibility, good foam control characteristics and high shear force stability.

NSF H1 registered:	143788
Viscosity @ 40°C:	100
Temperature Range:	-18 to +215
Viscosity Index:	105

20 l

FULLY SYNTHETIC OILS

A series of transparent, odourless, fully synthetic lubricating oils based on Poly Alpha Olefins (PAO) for use in the food & beverage sector. These oils have extremely stable operating characteristics with a wide temperature range, foaming suppression, friction/wear reduction, and moisture rejection. Passes DIN 51524/T2 standard. ISO 32 can be used as a compressor oil.



5 l



5 l



5 l

	Hydraulic Oil Super 32 FG	Hydraulic Oil Super 46 FG	Gear Oil Super 220 FG
NSF H1 registered:	No.142717	No.142716	No.142721
Viscosity @ 40°C:	ISO 32	ISO 46	ISO 220
Temperature Stability:	Viscosity Index: 142	Viscosity Index: 145	Viscosity Index: 140
Temperature Range:	-57°C to +238°C	-57°C to +252°C	-51°C to +258°C



SPECIALTY PRODUCTS



TUFCUT SPRAY



Metal cutting lubricant.

Tufcut spay is a proven multi-functional metalworking fluid for metal cutting, tapping, reaming, and drilling. It has been formulated to improve cut speed and quality, whilst complying with NSF H2 criteria for use in food & beverage sites.

- NSF H2 registered (147110)
- Allows heavier close tolerance cuts
- Improves heat dissipation and prevents chip welding

400 ml

LEAK DETECTOR



NSF P1 water-based gas leak detector.

Highly visible and easy to use gas leak detector for pipes and joints. Ideal for HVAC installations.

- Water-based formulation with no oils, silicone, solvents and no 'run-off' hazards
- Non-flammable and odourless
- Oxygen system safe

400 ml

POLYMER & PACKAGING

ANTI-CORROSION



BLUE MOULD PROTECTIVE FG



CLEAR MOULD PROTECTIVE FG

SPECIALTY



EJECTOR PIN LUBRICANT FG

RELEASE AGENTS



SILICONE RELEASE FG



NON-SILICONE RELEASE FG

BLUE MOULD PROTECTIVE FG



Highly visible corrosion inhibitor for food packaging.

A waxy, long-lasting coating for mould tools and dies which is NSF registered for use in the food/beverage sector.

- Ideal for long-term storage of mould tools, dies, and jigs
- Highly visible blue dye provides an easy visual method for ensuring complete coverage
- Easily moulded off once production recommences

400 ml

CLEAR MOULD PROTECTIVE



Highly visible corrosion inhibitor for food packaging.

Use on moulds as a long-term protection during storage. Carries NSF registration for use on food/beverage packing mould tools.

- Displaces moisture leaving a durable, non-greasy protective film
- Will not stain or mark the mould; suitable for use with white and transparent polymers
- Easily moulded off once production recommences

400 ml

EJECTOR PIN LUBRICANT FG

Mould tool lubricant.



- Viscous film prevents creep onto mould tool face
- Lubricating film is clear and non-staining
- Operational temperature to +120°C

400 ml

SILICONE RELEASE FG

Food grade silicone release agent.



- Suitable for use as a mould release agent (NSF M1) where the finished article will have direct to food contact
- Maximum operational temperature :+200°C
- Totally clean, clear, and non-staining 'wet' film

400 ml

NON-SILICONE RELEASE FG

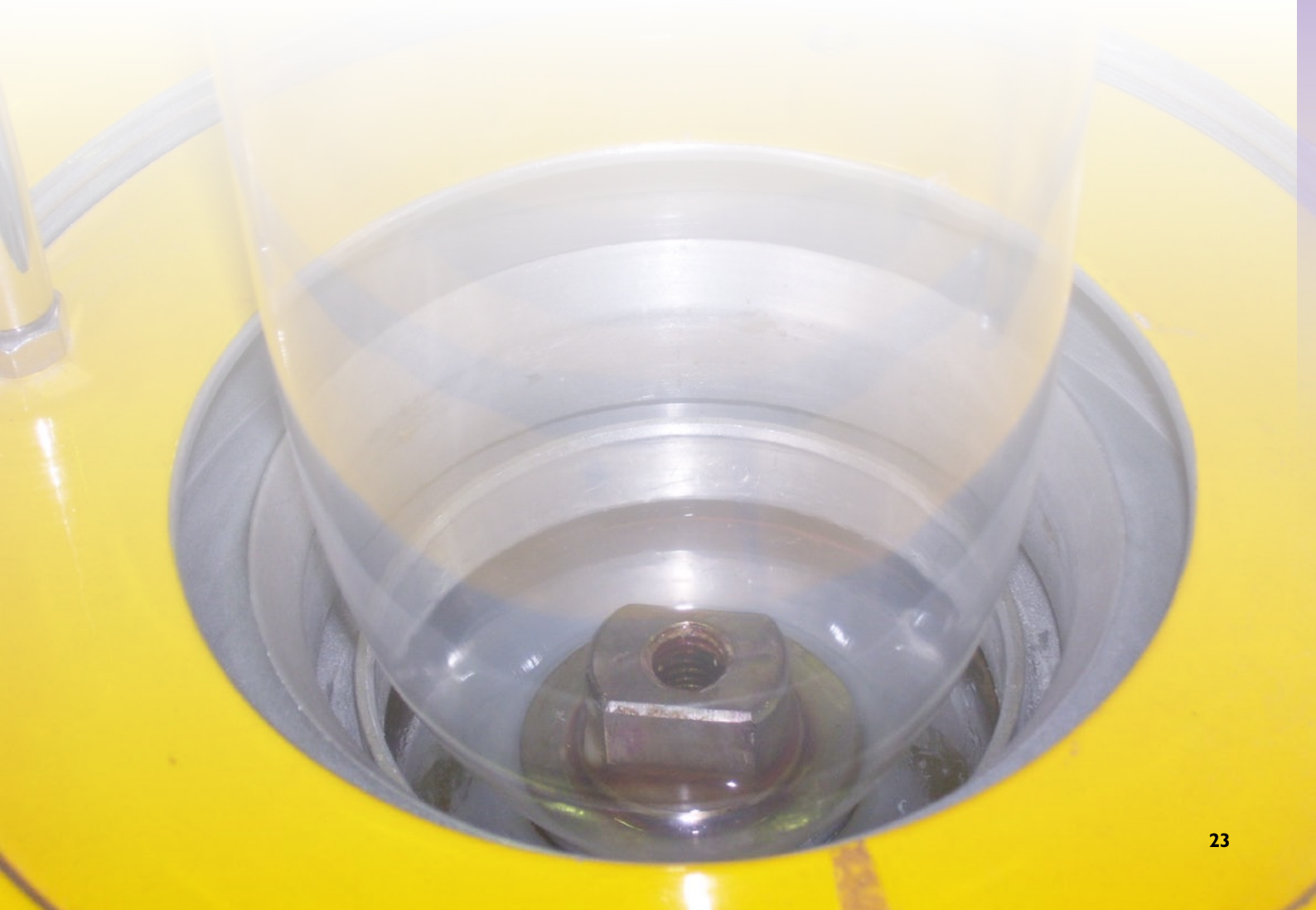


Food grade non-silicone release agent.

A non-silicone release agent with NSF registration for use in the food/beverage industry as a packaging release.

- Use on food packaging which is intended for direct food contact such as plastic containers and bottles
- Will not interfere with post moulding operations such as bonding and labelling
- Operational temperature to +170°C

400 ml



GLOSSARY

ADD
The Aerosol Dispensers Directive is a piece of European legislation, the primary purpose of which is to protect consumer and end-user safety in relation to the use of aerosol dispensers. Amongst other criteria, ADD requires that all filled aerosols are tested to ensure complete integrity (water bath testing to 50˚C) and that all formulations are thoroughly tested to evaluate potential flammability – and labelled accordingly. With the addition of the compliance mark (the reversed epsilon '℈') located on the aerosol can itself, consumers are able to confirm that the aerosol has been tested to rigorous EU standards.

BRCGS - brcgs.com
BRCGS is the leading provider of global supply chain assurance programmes recognised by thousands of customers worldwide. The company was founded in 1996 by retailers who wanted to harmonise food safety standards across the supply chain. Today we are globally recognised across both food and non-food categories and operate the most rigorous third party certification scheme of its type.

EDTA
EDTA is the chemical compound ethylenediaminetetraacetic acid, also known as diaminoethane tetraacetic acid disodium salt. It is most commonly used as a constituent in water based cleaning chemicals to bind with a water soluble compound. This use has now become less prominent due to concerns over the biodegradability and EDTA has also found some specialist uses as a preservative in some processed foods and cosmetics.

FDA
The FDA (Food and Drugs Administration) ensures that all ingredients used in foods are safe, and that food is free of contaminants such as disease-causing organisms, chemicals, or other harmful substances. The FDA reviews the results of laboratory, animal and human clinical testing conducted by companies to determine if the product they wish to place on the market is safe and effective. The FDA does not develop or test products itself, nor issue approvals'.

FOOD CONTACT
Only H1 lubricants can be used where incidental food contact is possible. 3H release agents/lubricants are authorised for use where contact with food is certain. M1 release agents may be used for food packaging that contacts food/beverages directly.

GHS/CLP
The Classification, Labelling and Packaging (CLP) Regulation implements the UN Global Harmonised System (GHS) in all EU member states. Currently there are several differing pieces of legislation relating to the classification, labelling and packaging of dangerous substances worldwide. GHS will implement identical criteria for classifying chemicals according to the health, environmental and physical hazards; and also for how hazards are communicated via product labels and SDS's. Manufacturers will need to plan the phase-in of complete label and packaging (print) re-design; the updating of all SDS's and the communication of these changes through the channel. These changes will include the introduction of new hazard warning pictograms and harmonised warning and precautionary statements on labels, which will replace the existing risk and safety phrases.

GREEN FORCE
Powerful solutions designed for professionals, formulated for the environment. Green Force® is a sustainable* initiative bringing together products that meet the growing customer need for reducing environmental impact and improving user safety, while delivering the premium quality and the high performance that customers expect from CRC Industries.

HACCP
HACCP (Hazard Analysis Critical Control Point) is the systematic preventative approach to food safety that helps food business operators look at how they handle food and introduces procedures to make sure the food produced is safe to eat. It addresses physical, chemical and biological hazards as a means of prevention rather than finished product inspection. Retailers, the food industry and Government in particular are concerned about ensuring that food is produced safely and that the consumer has confidence in the product. HACCP has been increasingly applied to industries other than food, such as cosmetics and pharmaceuticals.

HALAL
This is an Arabic term which means permissible or lawful in Islam, where items are prepared or kept in conditions that follow the rules of Islamic law.

HARAM
This is an Arabic term which means impermissible or unlawful in Islam.

KOSHER
A Hebrew word that means "fit" or "proper". When used in relation to food products, "kosher" means that the item in question meets the dietary requirements of Jewish law. Certified products indicate they have undergone careful inspections and have been produced in full accordance with kosher values, ensuring the utmost integrity of ingredients and respective manufacturing processes.

NSF EXPLAINED
NSF is an abbreviation for the National Sanitation Foundation, which was founded in 1944 as a not-for-profit, non-governmental organisation. NSF International is a global provider of public health and safety risk management solutions to companies, governments and consumers. In 1999, it launched its voluntary Non-food Compounds Registration Program to re-introduce the previous authorisation program administered by the U.S Department of Agriculture (USDA). Product evaluation is based on formulation and label review and products which comply with the relevant regulations and guidelines receive a Letter of Authorisation and are included in the 'NSF White Book™ Listing of Proprietary Substances and Non-food Compounds'.

TACCP
Threat Assessment and Critical Control Points: Similar to HACCP, this focusses on food/beverage defence: food tampering, intentional adulteration, or contamination. The threat assessment looks at the motivations and opportunities a person may have for interference with products, and the control/mitigation of malicious intent occurrences.

VACCP
Vulnerability Assessment and Critical Control Points: Similar to TACCP, this focusses on (but not limited to) the supply side of the organisation, specifically the adulteration of foodstuffs for financial gain such as product substitution, bulking-out with a cheaper ingredient, or the sale of counterfeit or stolen goods.

UKCA
The UK Conformity Assessed mark is a mandatory mark on a product to indicate that it conforms to UK legislation.

USDA
The USDA (United States Department of Agriculture) used to authorise the use of non-food compounds, including cleaning agents and lubricants, within the Food Industry sector. In 1999, this former authorisation program was reintroduced as a voluntary registration program by NSF International. USDA categories for lubricants: USDA H1 for incidental food contact USDA H2 for where there is no possibility of food contact.

GLOSSARY

NSF CATEGORIES

3H This product is acceptable for use as a Release Agent on grills, ovens, loaf pans, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

H1 This product is acceptable as a lubricant with incidental food contact for use in and around food processing areas. Such compounds may be used on food processing equipment as a protective anti-rust film, as a release agent on gaskets or seals of tank closures, and as a lubricant for machine parts and equipment in locations in which there is a potential exposure of the lubricated part to food. If used as an anti-rust film, the compound must be removed from the equipment surface, leaving the surface effectively free of any substance which could be transferred to food.

M1 This product is acceptable for use as a mould release agent on moulds that are used to produce packaging material that will contact food to prevent the finished product from adhering to the mould. The amount used on the equipment should be the minimum required to accomplish the effect.

A1 Acceptable for use as a general cleaner on all surfaces in and around food processing areas, where its use is not intended for direct food contact. All food products and packaging materials must be removed or protected prior to product use. After use of this product, surfaces should be rinsed with potable water. The cleaner should not exhibit a noticeable odour nor leave a visible residue.

A7 Acceptable as a metal cleaner and polisher for non-food contact surfaces (A7) in and around food processing areas. All food products and packaging materials shall be removed or carefully protected prior to usage. This compound must be used in a manner so that all odours associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

A8 Acceptable for use as a degreaser or carbon remover for food cooking or smoking equipment, utensils, or other associated surfaces in and around food processing areas, where its use is not intended for direct food contact. All food products and packaging materials must be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product.

H2 Acceptable as a lubricant where there is no possibility of food contact (H2) in and around food processing areas. Such compounds may be used as lubricants, release agents, or anti-rust films on equipment and machine parts in locations in which there is no possibility of the lubricant or lubricated part contacting edible products.

K2 This product is acceptable for use as a solvent for cleaning electronic instruments and devices, which will not tolerate aqueous cleaning solutions in and around food processing areas, where its use is not intended for direct food contact. Before using this compound, food products and packaging materials must be removed from the area or carefully protected. This compound must be used in a manner so that all odours associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

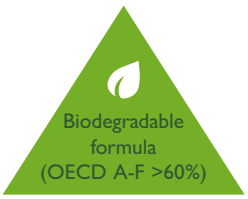
K3 This product is acceptable for use as an adhesive or glue remover, for removing adhesive or glue from food packaging materials in and around food processing areas, where its use is not intended for direct food contact. Before using this compound, food products and packaging materials must be removed from the area or carefully protected. After using these compounds, all surfaces must be thoroughly washed with an acceptable detergent solution, and rinsed with potable water. This compound must be used in a manner so that all odours associated with the compound are dissipated before food products or packaging materials are re-exposed in the area.

P1 Acceptable for use as a TFT, LCD and plasma screen cleaner (P1), in and around food processing areas. The product must only be used in such a manner as to ensure it will have neither direct nor indirect contact with food or potable water.

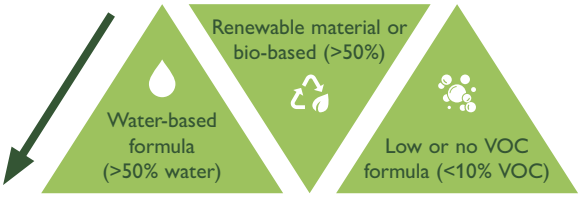
C1 Acceptable for use in inedible product processing areas, non-processing areas, and/or exterior areas of food processing establishments provided that it is not used to mask odours resulting from unsanitary conditions, and that any characteristic odour or fragrance does not penetrate into an edible product area. When used on equipment that will be returned to a food processing area, the product must be completely washed off and rinsed with potable water before returning to the processing area.

K1 This product is acceptable for use as a cleaner and degreaser for use in non food processing areas, which are used to remove oil, wax, resinous materials, or other substances not removable by using acidic or alkaline cleaning agents. Their use is limited to non-processing areas where there is no possibility of solvent vapours entering a processing area. Food processing equipment or utensils treated with such preparations must be washed with an acceptable detergent solution and thoroughly rinsed with potable water before returning to a processing area.

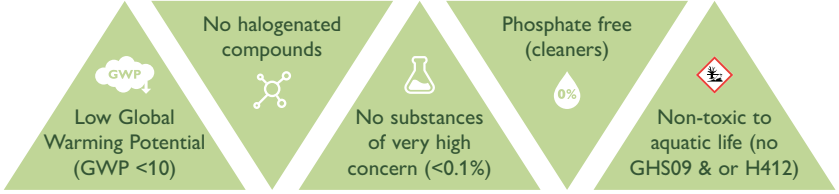
1 MANDATORY:
Formula ***must*** be readily biodegradable.



2 GENERAL:
Formula ***must*** meet at least 1 of 3.



3 REGIONAL:
Formula ***must*** meet all 5 for EMEIA. (expandable with new EU regulations).



* reducing environmental impact through verifiable criteria

FPS PRODUCT SELECTION GUIDE

PRODUCT	NSF Code	Area	Food Contact		Pre-Treatment	Post-Treatment	
		Food Processing	Incidental	None	Remove Food & Packaging?	Water Rinse	Odour Dissipation
CLEANERS & DEGREASERS							
Air Duster	K2 157081	✓		✓	✓		✓
Amberclens FG	A1 137995	✓		✓	✓	✓	✓
Amberklene FG	A8 C1 137996	✓		✓	✓	✓	✓
Contact Cleaner FG	K2 139627	✓		✓	✓		✓
Degreaser FG	A1 137997	✓		✓	✓	✓	✓
HydroPower	A1 1755346	✓		✓	✓	✓	✓
Industrial Degreaser FG	A8 140255 K1 140250	✓		✓	✓	✓	✓
Label & Adhesive Remover FG	K3 140259	✓		✓	✓	✓	✓
Solvent Cleaner FG	K1 149687			✓	✓	✓	✓
Stainless Steel Cleaner FG	A7 C1 138212	✓		✓	✓	✓	✓
Universal Screen Cleaner FG	P1 147407	✓		✓			
PARTS WASHER							
SW-3	A1 161215			✓	✓	✓	
SW-4	A1 165650			✓	✓	✓	
SW-6	A1 161319			✓	✓	✓	
SW-X1	A1 165648			✓	✓	✓	
LUBRICANTS, GREASES & OILS							
3H Oil FG	3H H1 148343	✓	✓				
Ambergrease FG1	H1 138264	✓	✓				
Ambergrease FG2	H1 138265	✓	✓				
Ambergrease FG3	H1 140248	✓	✓				
Assembly Paste FG	H1 139900	✓	✓				
Belt Dressing FG	H1 140257	✓	✓				
Chain Lube FG	H1 137998 143144	✓	✓				
Direct Contact Food Lube FG	3H H1 165196	✓	✓				
Dry Lube FG	H1 139899	✓	✓				
Food Grease FG	H1 140258	✓	✓				
Gear Oil Super 220 FG	H1 142721	✓	✓				
Hi-Load Lube FG	H1 143048	✓	✓				
Hydraulic Oil Super 32 FG	H1 142717	✓	✓				
Hydraulic Oil Super 46 FG	H1 142716	✓	✓				
Lubricating Oil LO 100 FG	H1 143788	✓	✓				
Machine Oil FG	H1 137999 140249	✓	✓				
Moisture Remover FG	H1 161243	✓	✓				
Penetrating Oil FG	H1 140260	✓	✓				
Silicone FG	H1 138000	✓	✓				
Sugar Remover & Inhibitor FG	H1 144180	✓	✓				
SPECIALTY							
Tufcut Spray	H2 147110	✓		✓	✓		
Leak Detector	P1 150402	✓		✓	✓	✓	✓
POLYMER PROCESSING							
Blue Mould Protective FG	H2 149685			✓	✓		
Clear Mould Protective	H2 149688			✓	✓		
Ejector Pin Lubricant FG	H1 161560	✓	✓				
Non-Silicone Release FG	M1 149689	✓	✓				
Silicone Release FG	M1 149686	✓	✓				

INDEX & PART CODE REFERENCE

PRODUCT NAME	NR.	REF.	FILL	TYPE	LANGUAGES ON LABEL	PAGE
3H Oil	1031398	32326-AA	5 l	bulk	1	17
Air Duster	1753654	33181-AA	400 ml	aerosol	6	12
Amberclens FG	1030490	30241-AA	500 ml	aerosol	6	11
Ambergrease FG1	1031029	31584-AA	400 g	cartridge	6	19
Ambergrease FG2	1031031	31585-AA	400 g	cartridge	6	19
Ambergrease FG3	1030511	30258-AA	380 g	cartridge	6	19
Amberklene FG	1030491	30242-AA	500 ml	aerosol	6	13
Assembly Paste FG	1031034	31587-AD	400 ml	aerosol	6	18
Assembly Paste FG	1753663	31586-AA	500 g	bulk	6	18
Belt Dressing FG	1030509	30257-AA	400 ml	aerosol	6	17
Blue Mould Protective FG	1031456	32449-AA	400 ml	aerosol	6	22
Chain Lube FG	1030495	30245-AA	400 ml	aerosol	6	17
Chain Lube FG	1030526	30278-AA	5 l	bulk	6	17
Clear Mould Protective	1030970	31547-AA	400 ml	aerosol	6	22
Clear Mould Protective	1030971	31547-AC	400 ml	aerosol	20	22
Contact Cleaner FG	1031035	31588-AA	400 ml	aerosol	6	13
Degreaser FG	1754601	33419-AA	1 l	bottle	6	11
Direct Contact Food Lube FG	1032739	33367-AA	400 ml	aerosol	20	17
Dry Lube FG	1031037	31589-AD	400 ml	aerosol	6	18
Ejector Pin Lubricant FG	1030973	31549-AC	400 ml	aerosol	20	23
Food Grease FG	1030513	30259-AA	400 ml	aerosol	6	18
Gear Oil Super 220 FG	1030522	30274-AA	5 l	bulk	6	20
Hi-Load Lube FG	1031177	31966-AA	400 g	cartridge	6	19
Hydraulic Oil Super 32 FG	1030516	30265-AA	5 l	bulk	6	20
Hydraulic Oil Super 46 FG	1030517	30267-AA	5 l	bulk	6	20
HydroPower	1755346	33431-AA	400 ml	aerosol	3	11
HydroPower	1756612	33455-AA	5 l	bulk	3	11
Industrial Degreaser FG	1030502	30251-AA	500 ml	aerosol	6	13
Industrial Degreaser FG	1030503	30252-AA	5 l	bulk	6	13
Label & Adhesive Remover FG	1030504	30254-AA	200 ml	aerosol	6	12
Leak Detector	1031075	31633-AA	400 ml	aerosol	6	21
Lubricating Oil 'LO' 100 FG	1031274	32105-AA	20 l	bulk	6	20
Machine Oil FG	1030497	30247-AA	400 ml	aerosol	6	17
Machine Oil FG	1030505	30255-AA	5 l	bulk	6	17
Moisture Remover FG	1032673	33325-AA	400 ml	aerosol	6	17
Non-Silicone Release FG	1031452	32446-AA	400 ml	aerosol	6	23
OzzyJuice SW-3	1032075	32948-AA	20 l	bulk	24	15
OzzyJuice SW-4	1032762	33391-AA	20 l	bulk	24	15
OzzyJuice SW-6	1032078	32949-AA	20 l	bulk	24	15
OzzyJuice SW-X1	1032675	33327-AA	20 l	bulk	24	15
OzzyMat FL-4	1000512	32950-AA	n/a	mat	12	15
Penetrating Oil FG	1030507	30256-AA	400 ml	aerosol	6	18
Silicone FG	1030499	30248-AA	400 ml	aerosol	6	18
Silicone Release FG	1031458	32454-AA	400 ml	aerosol	6	23
Solvent Cleaner FG	1031454	32448-AA	400 ml	aerosol	6	12
Stainless Steel Cleaner FG	1030500	30249-AA	500 ml	aerosol	6	11
Sugar Remover & Inhibitor FG	1032646	33296-AA	750 ml	bottle	6	11
SW-28	1752924	33330-AA	100 l	machine	n/a	15
SW-33	1752925	n/a	60 l	machine	n/a	15
SW-37	1753378	33331-AA	100 l	machine	n/a	15
Tufcut Spray	1031019	31579-AA	400 ml	aerosol	6	21
Tufcut Spray	1031021	31579-AD	400 ml	aerosol	20	21
Universal Screen Cleaner FG	1030485	30236-AA	400 ml	aerosol	6	11

CODE	LANGUAGES ON LABEL	LANGUAGES
1	EN	English
3	EN, ES, PL	English, Spanish, Polish
6	EN, ES, PT, PL, CS, HU	English, Spanish, Portuguese, Polish, Czech, Hungarian
12	EN, DE, NL, FR, ES, PT, IT, EL, SV, FI, DA, NO	English, German, Dutch, French, Spanish, Portuguese, Italian, Greek, Swedish, Finnish, Danish, Norwegian
20	EN, NL, FR, DE, IT, ES, PT, DA, NO, SV, PL, CS, HU, SK, RU, SL, TR, HR, BS, SR	English, Dutch, French, German, Italian, Spanish, Portuguese, Danish, Norwegian, Swedish, Polish, Czech, Hungarian, Slovakian, Russian, Slovenian, Turkish, Croatian, Bosnian (CYR), Serbian (CYR)
24	EN, DE, NL, FR, ES, PT, IT, EL, SV, FI, DA, NO, PL, ET, LV, LT, HU, CS, SK, TR, RU, RO, BG, UK	English, German, Dutch, French, Spanish, Portuguese, Italian, Greek, Swedish, Finnish, Danish, Norwegian, Polish, Estonian, Latvian, Lithuanian, Hungarian, Czech, Slovakian, Turkish, Russian, Romanian, Bulgarian, Ukrainian

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Perma-Lock 2-WAY INTEGRATED ACTUATOR

GREENLIGHT FOOD SAFETY SYSTEM

FOOD PROCESSING SAFE

NSF

GREEN FORCE

EK EUROPEAN KOSHER

ECC

RISK REDUCTION CRC PARTNERSHIP PLAN

bsi. ISO 9001 Quality Management FM26077 ISO 14001 Environmental Management EMS60742

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