



# FOOD PROCESSING SAFE RANGE

SOLUTIONS TO KEEP YOU MOVING



## YOUR COMPLETE 'FOOD PROCESSING SAFE' MAINTENANCE SOLUTION

- Cleaners & Degreasers • Lubricants • Corrosion Protection • Release Agents • Speciality •



# CONTENT

**CRC Industries** 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.

Product ranges include: cleaners, lubricants, polymer processing, adhesives, welding products, additives and other specialty products, all available on the European, Middle Eastern, Indian and African market.



The 'Food Processing safe' (FPS) range of products have been specifically developed to meet the exacting requirements of food, beverage, 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 the CRC website: [crceurope.com](http://crceurope.com)

<b>PICTOGRAMS</b> .....	3
<b>MY CRC</b> .....	4
<b>PERMA-LOCK</b> .....	5
<b>HACCP</b> .....	6
<b>GREENLIGHT</b> .....	7
<b>HALAL</b> .....	8 - 9
<b>HOW TO READ A PRODUCT MODULE</b> .....	10
<b>CLEANERS &amp; DEGREASERS</b> .....	11 - 14
<b>SMARTWASHER: BIOREMEDIATING PARTS WASHER</b> .....	15
<b>LUBRICANTS, GREASES, &amp; OILS</b> .....	16 - 19
<b>POLYMER PROCESSING</b> .....	20 - 21
<b>SPECIALITY</b> .....	22
<b>FPS PRODUCT SELECTION GUIDE</b> .....	23
<b>GLOSSARY</b> .....	24 - 25
<b>INDEX &amp; PART CODE REFERENCE</b> .....	26 - 27



# PICTOGRAMS



## NSF REGISTRATION

The 'National Sanitation Foundation' is a global provider of public health and safety risk management solutions to companies, governments and consumers. Product evaluation is based upon formulation and label review with compliant products receiving a letter of authorisation detailing application use.



## AUDITED FOR HALAL

ECC Halal is an independent European certification centre based in The Netherlands that helps companies reach the highest Halal certification standards for food production.



## MORE PRODUCT, LESS PROPELLANT

We respect the environment and if it's technically possible, we fill the majority of our aerosols with CO<sub>2</sub>. Besides the environmental aspect, this ensures you have ± 35% more product.



## 360° SPRAY SYSTEM

Use your CRC product at any required angle. Can also be used upside down.



## THE ADVANTAGE OF CO<sub>2</sub> PROPELLANT

[crcind.info/CO2](http://crcind.info/CO2)



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 CRC 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.

# MY CRC

## AUTOMATIC TDS & SDS UPDATES

### REMOVING THE HEADACHE FROM SDS SHEET UPDATING

A service offered to CRC 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 CRC, 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 CRC website (crceurope.com) a simple registration process provides access to the complete CRC 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 CRC - DIRECTIONS

1. Navigate to **www.crcind.com/crc**
2. Click on the My CRC 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 CRC.
7. Once logged in, select the country from the drop-down list at the top of the page. The complete list of CRC 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 CRC 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 CRC and change the update options (click on the My CRC logo to update email preferences).







# 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/CRC\\_PermaLock](http://crcind.info/CRC_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 travel : 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.

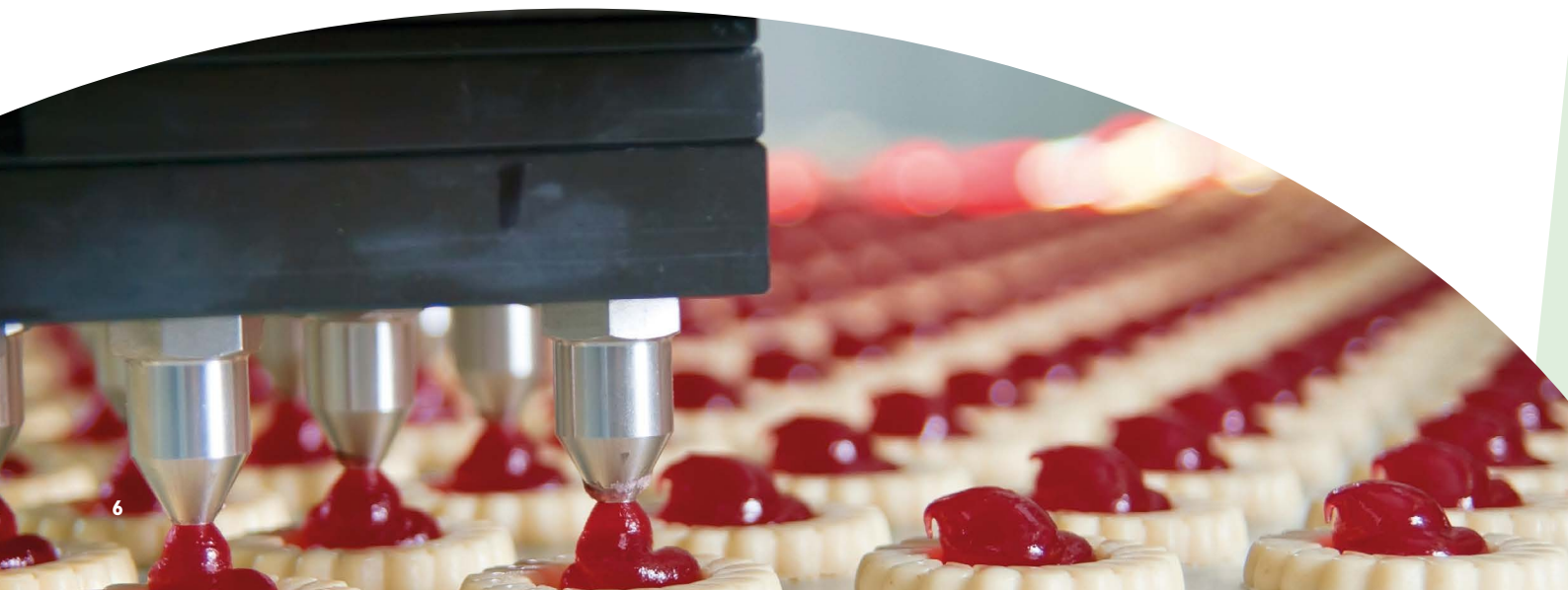
### ADVANTAGES

- 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

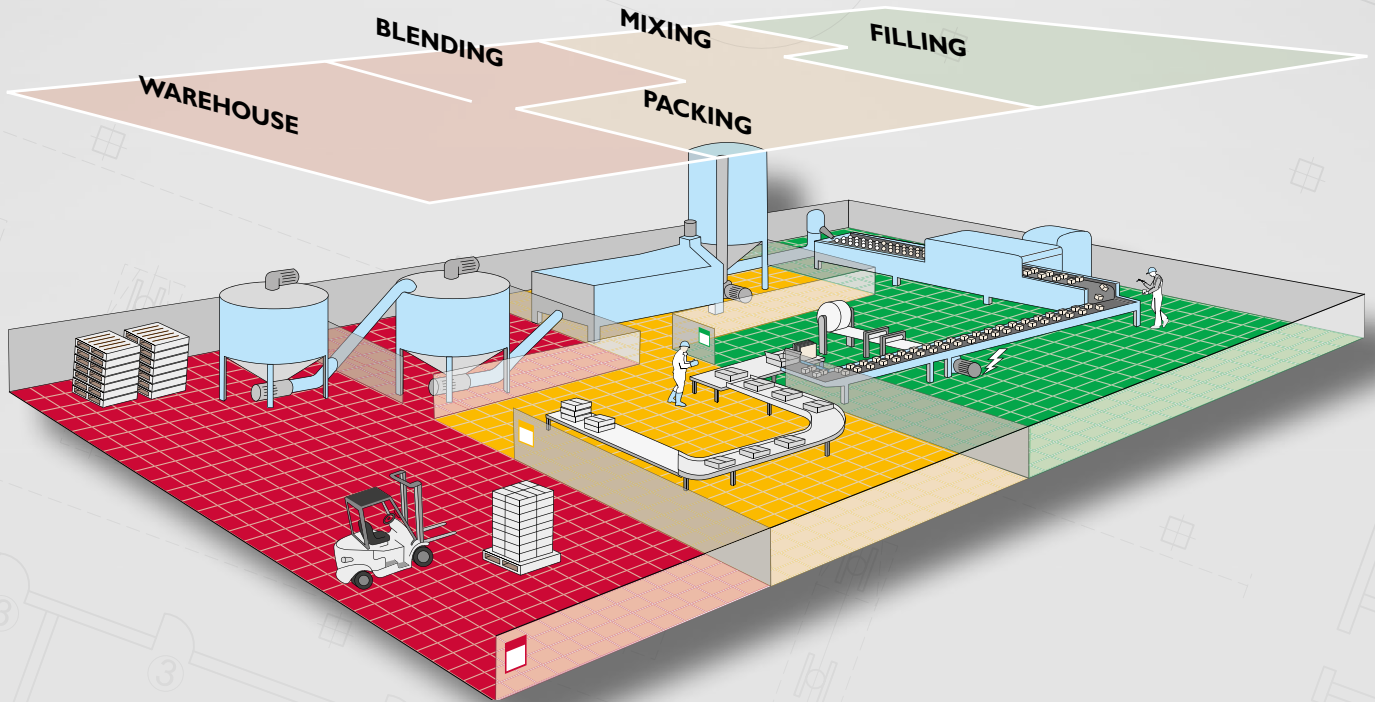
CRC Industries Europe launches a complete range of NSF registered products.

- 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 CRC developed, enables a better control of the critical control points in the production process.





## CHEMICAL CONTROL: THROUGH COLOUR CODING



- ✓ AUDIT COMPLIANT
- ✓ EASY TO UNDERSTAND
- ✓ INTEGRATES WITH EXISTING HACCP
- ✓ HELPS PREVENT CONTAMINATION RISK
- ✓ BASED ON PROVEN NSF CATEGORIES
- ✓ UNIQUE, TRUE ADDED-VALUE SYSTEM

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](mailto:hello@crcindinfo.com)

# HALAL CERTIFIED PRODUCTS

Certification Reference: AN001 | 83



## LUBRICANTS

3H  
H1



**DIRECT CONTACT FOOD LUBE**

H1



**MULTI OIL**

H1



**CHAIN LUBE**

H1



**SILICONE**

## LUBRICANTS

H1



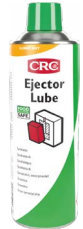
**EXTREME LUBE**

H1



**PEN OIL**

H1



**EJECTOR LUBE**

## DRY LUBE

H1



**DRY LUBE F**

## PASTE

H1



**ASSEMBLY PASTE**

## GREASES

H1



**FOOD GREASE**

H1



**EP FOOD GREASE**

H1



**HI-TEMP FOOD GREASE**

## SPECIALTY

H1



**SUGAR DISSOLVING FLUID**

H1



**BELT GRIP**

## RELEASE AGENTS

M1



**SR FOOD**

M1



**NSR FOOD**

**DOWNLOAD THE HALAL CERTIFICATE FROM [CRCEUROPE.COM](http://CRCEUROPE.COM)**

[crcind.info/CRCHalal](http://crcind.info/CRCHalal)







# HALAL CERTIFIED PRODUCTS

Certification Reference: AN001183




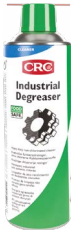

### CLEANERS: WATER BASED

<p><b>A1</b></p>  <p><b>ECO COMPLEX BLUE</b></p>	<p><b>A1</b></p>  <p><b>ECO FOAM CLEANER</b></p>	<p><b>A7</b> <b>C1</b></p>  <p><b>INOX KLEEN</b></p>
---	---	---

### WIPES

<p><b>A1</b></p>  <p><b>WIPES CLEAN &amp; PROTECT</b></p>
--




### CLEANERS: SOLVENT BASED

<p><b>A7</b></p>  <p><b>LABEL OFF SUPER</b></p>	<p><b>A8</b> <b>K1</b></p>  <p><b>INDUSTRIAL DEGREASER</b></p>	<p><b>A8</b> <b>K1</b></p>  <p><b>INDUSTRIAL ECO DEGREASER</b></p>
---	--	--

### PARTS CLEANERS

<p><b>A1</b></p>  <p><b>OZZYJUICE: SW-3 / SW-4 / SW-6 / SW-11</b></p>
--

### CLEANERS: PRECISION

<p><b>K2</b></p>  <p><b>DUST FREE 360 TURBO</b></p>	<p><b>K2</b></p>  <p><b>DUST FREE 360</b></p>	<p><b>K2</b></p>  <p><b>FLATSCREEN CLEANER</b></p>	<p><b>K2</b></p>  <p><b>CONTACT CLEAN &amp; PROTECT</b></p>	<p><b>K2</b></p>  <p><b>CONTACT CLEANER</b></p>
--	--	---	--	--

### LUBRICANT

<p><b>H2</b></p>  <p><b>3-36</b></p>
---

### ANTI-CORROSION

<p><b>H2</b></p>  <p><b>BLUE MOULD PROTECT</b></p>	<p><b>H2</b></p>  <p><b>CLEAR MOULD PROTECT</b></p>
---	--

### SPECIALTY

<p><b>P1</b></p>  <p><b>ECO LEAK FINDER</b></p>
--



# 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.

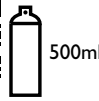
## SILICONE



Food Processing Safe, synthetic lubricating oil, suitable for plastic drives and applications at high temperatures.



- Resists oxidation
- Prevents corrosion
- Electrically insulating



## 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 / PRODUCT CODES

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 NSF CATEGORIES

**3H** Lubrication, release agent, and anti-corrosion oil suitable for use in all areas and with direct to food contact

### GREEN - INCIDENTAL FOOD CONTACT

Food processing area

**D2** Antimicrobial agents not always requiring a rinse

**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

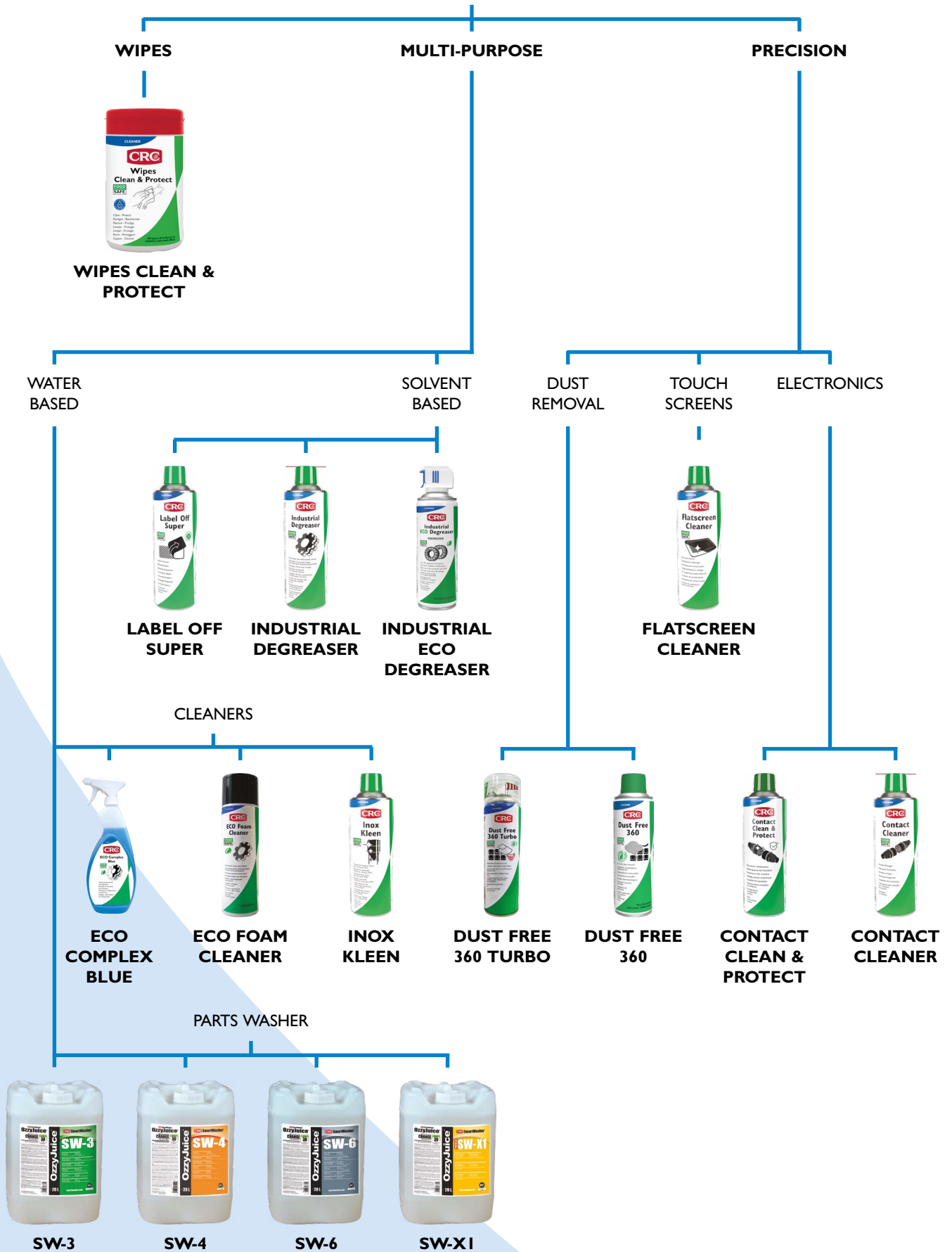
**C1** Cleaner for use in non-food processing areas

**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.

CRC 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.

# CLEANERS & DEGREASERS



**FIND THE RIGHT PRODUCT FOR YOUR APPLICATION!**

[crcind.info/ProductFinder](http://crcind.info/ProductFinder)



## ECO COMPLEX BLUE



Non-flammable, slow drying water based cleaner for heavy contaminants in food processing areas.

Removes grease, oil, lubricants, grime, blood, nicotine, food and other tough stains, etc from any washable surface. It is readily biodegradable, free of phosphate, EDTA, ammonia or perfume. Adapted for use in every industry, including food processing (NSF certified).

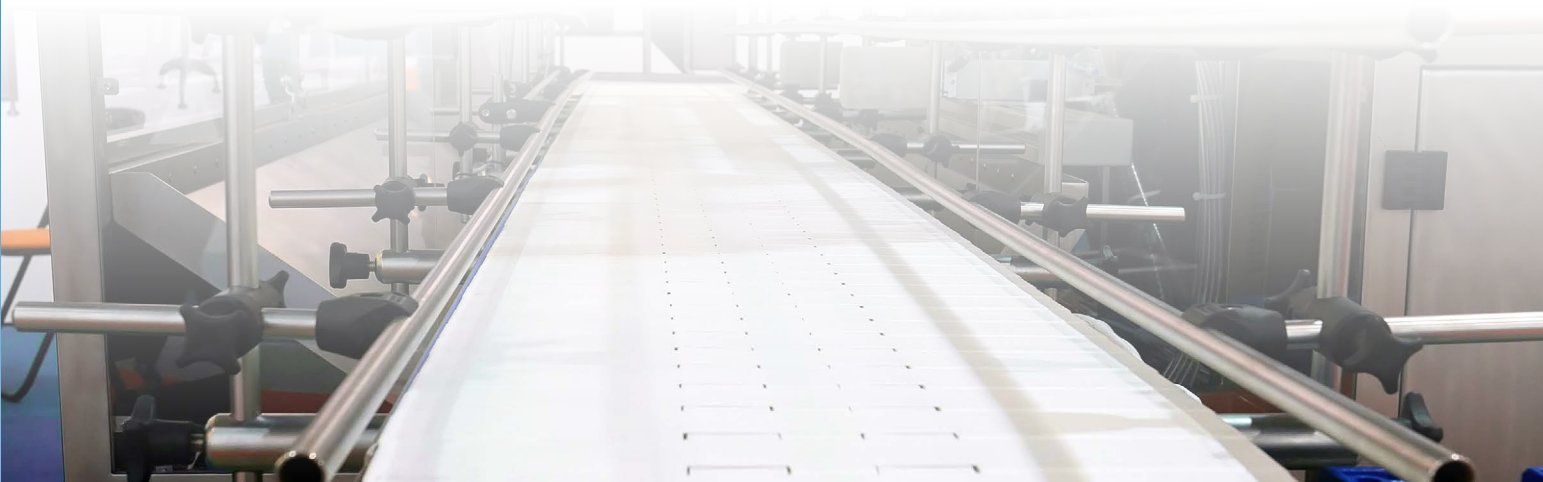
- Ready to use
- Rinse with water after application
- Readily biodegradable according to OECD 301 B;>64%



750ml



5L  
20L  
200L



## ECO FOAM CLEANER



Non-flammable, slow drying water based cleaner, suitable for removing heavy contaminants in vertical applications.



- Quickly penetrates, removes grease, oil, grime and tough stains from any washable surface
- Does not contain ammonia, chlorinated or petroleum solvents
- Safe on all metals



500ml



## INOX KLEEN



Water based, foaming cleaner for degreasing and cleaning shiny metal surfaces.



- Eliminates fingerprints, watermarks, dust and dirt from stainless steel
- Leaves a protective non-greasy barrier for a long-term shine
- Suitable for aluminium, stainless steel, chrome and most plastics



500ml

## WIPES CLEAN & PROTECT



Leaves the surfaces cleaned and highly protected against contaminants re-accumulation.

Impregnated with an effective cleaning and conditioning solution designed to be gentle to the surfaces but tough on the contaminants.

- Compatible with almost every surface
- Designed for the efficient removal of the most common contaminants
- Does not dry or irritate the skin



50

## LABEL OFF SUPER



Powerful solvent-based label and adhesive remover with good materials compatibility.



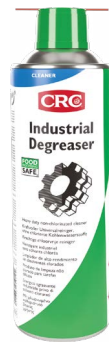
- Removes self-adhesive paper labels
- Developed for food packaging labels
- Works in 2-3 minutes



## INDUSTRIAL DEGREASER



Solvent cleaner for heavy contaminants on mechanical parts.



- Powerful, fast drying solvent cleaner
- Quickly penetrates and cuts through dirt
- Non-corrosive



## INDUSTRIAL ECO DEGREASER



A fast drying and powerful degreasing product and still compatible with most plastics and biodegradable.

Industrial ECO degreaser penetrates quickly dissolving and removing grease, oil, lubricants, tar, adhesives and other contaminants. Leaves no residue and enhances overall performance. Adapted for use in every industry, including food processing (NSF certified A8 & K1). Readily biodegradable according to OECD 301B : 62%.



- Fast evaporation to minimize downtime
- Stable, non-staining and non-corrosive to metals
- Acetone free formula





# DUST FREE 360 TURBO



Extremely powerful non flammable dust remover for all de-dusting applications.

Extremely powerful dust remover for all de-dusting applications. The high pressure, inert, liquefied gas removes dust and loose debris. It prevents electronic component errors, downtime and damage caused by microscopic dust in electronic devices, data processing equipment, servo-mechanisms and similar apparatus.

- Extremely high output
- Blows away dirt, dust, particles and dry contaminants
- Extension tube for hard to reach areas



# DUST FREE 360



Non flammable, high pressure invertible dust remover.



- Blows away dirt, dust, particles and dry contaminants
- 'Pure' gas – will not leave residue like compressed air cleaning
- Harmless to plastics, coatings and delicate components



# FLATSCREEN CLEANER



Safe cleaning of all flat screen types, LCD or TFT displays and scanner glass.



- Stable foam formulation
- Will quickly remove numerous different types of soiling and contamination
- Suitable for use on a wide variety of hard surfaces throughout industries



# CONTACT CLEAN & PROTECT



Cleaning, de-oxidation, lubrication & protection of electrical contacts.



- Safe for use on plastics, rubber and all metal surfaces
- Long lasting lubrication
- Non-corrosive



# CONTACT CLEANER



Precision electronic cleaning solvent for contacts & cables.



- Fast cleaning action for removal of flux traces, light oils, finger prints and other contaminants
- Non-conductive and non-corrosive
- Evaporates completely, leaving no residue





## SW-3



Truck grade degreasing solution.

- Optimised for workshops
- Excels with mineral oils and greases



## SW-6



Select metals degreasing solution.

- Highly effective on soft or ferrous metals
- Added corrosion inhibitor to prevent flash-rusting



## SW-4



Heavy duty degreasing solution.

- Safer, stronger water-based formula
- Effective on contaminants such as impacted grease, oils and bearing greases



## SW-X1






High performance degreasing solution.

- Premium, high performance water-based degreaser



## AN EASY & EFFECTIVE 3-STEP SOLUTION:

-  The SmartWasher® heats and circulates the Ozyjuice® 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.
-  Ozyjuice® is a powerful, aqueous-based degreasing/cleaning solution that is pH-neutral, non-irritating, non-flammable, and non-hazardous. Armed with superior cleaning capability, Ozyjuice® solutions will match or surpass the performance of premium solvents without the associated risks.
-  FL-4 Multi-Layer OzyMat® traps particles larger than 50 microns. The OzyMat® is the support structure that contains the microbes (Ozy®) and delivers them into the system. These microbes migrate from the OzyMat® into the Ozyjuice®, located in the SmartWasher® tank, and break down oil and grease.

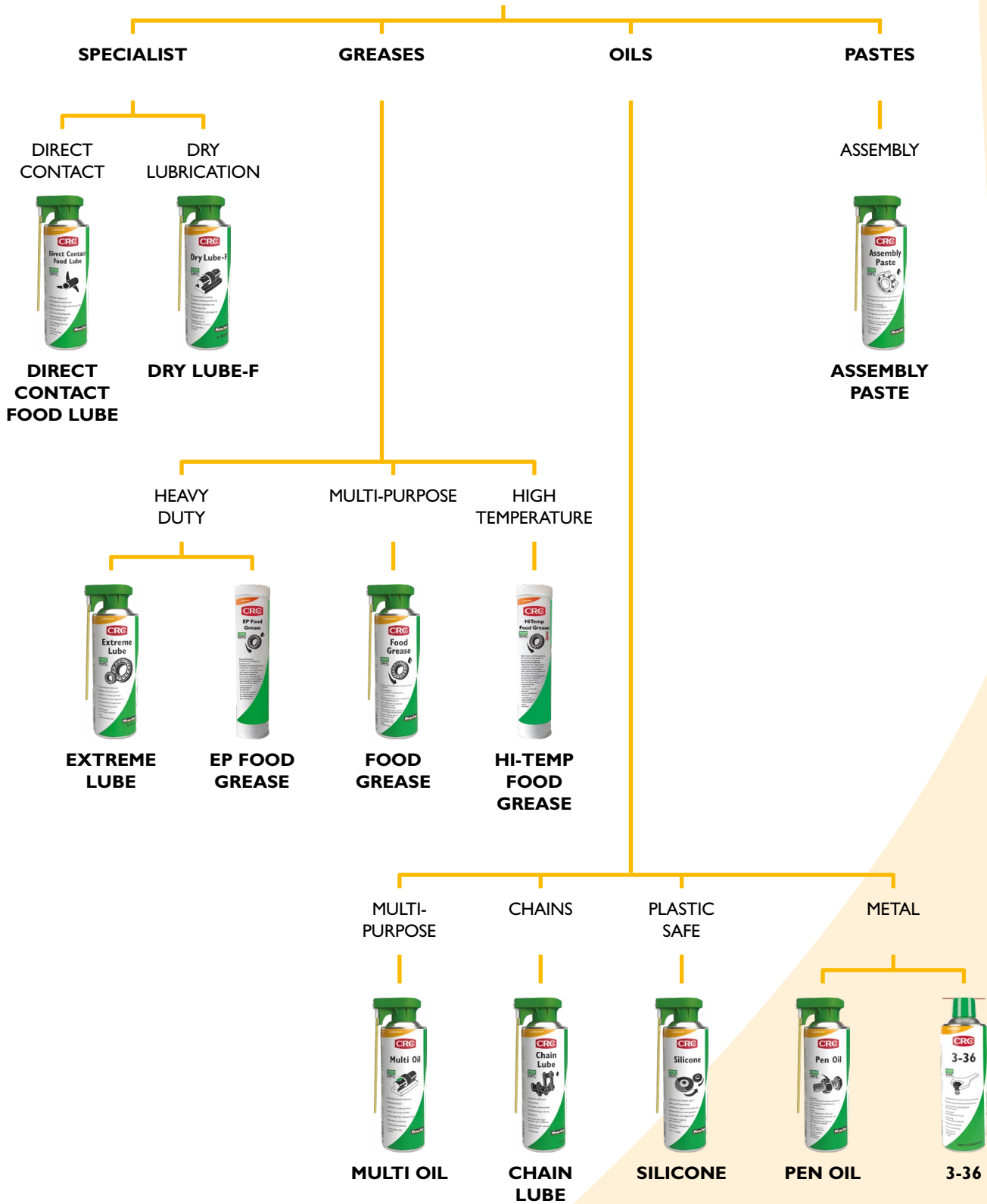
## WHY CHOOSE THE CRC SMARTWASHER®?

-  Exceptional cleaning power
-  Self-cleaning solution
-  Less spending
-  Minimized waste
-  Bioremediating microbes
-  Safer for employees
-  Safer for the environment
-  No contracts



SmartWasherEurope.com

# LUBRICANTS



**FIND THE RIGHT PRODUCT FOR YOUR APPLICATION!**

[crcind.info/ProductFinder](http://crcind.info/ProductFinder)



## DIRECT CONTACT FOOD LUBE



NSF 3H & H1 direct food contact release agent and extremely effective multi-purpose lubricant for use in food processing areas. 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.

- Non-toxic, minimal odour, and safe for use in food production areas
- Use as an anti-stick release agent to prevent food adhering to surfaces
- Provides long-term, stable lubrication of moving parts



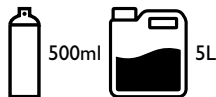
## MULTI-OIL



Multipurpose, light multi-purpose oil for general use.



- Does not resinify, resulting in longer lubrication intervals
- Gives water and moisture no chance to cause corrosion
- Lubricates efficiently over a wide temperature range



## 3-36



Short-term corrosion inhibitor. Indoor protection up to 6 months.



- Displaces and seals out water and moisture
- Lubricates without leaving a sticky residue and prevents fingerprinting on shiny metals
- Loosens metal parts seized by dirt, corrosion or dried-up grease



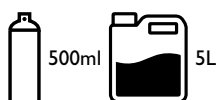
## CHAIN LUBE



Food Processing Safe, heavy lubricating oil for drive and transport chains.



- High temperature resistance
- Provides long lasting lubrication
- Contains PTFE for extra lubricity.



## SILICONE



Food Processing Safe, synthetic lubricating oil, suitable for plastic drives and applications at high temperatures.



- Resists oxidation
- Prevents corrosion
- Electrically insulating





**Multi-purpose grease for food processing equipment.**

Long-term lubrication on food processing equipment where incidental food contact may occur. NSF H1 registered for use in the food industry and can be applied on all metal constructions used in the food industry: hinges, valves, chains, gears, joints, ...

- Exceptional mechanical stability
- Resists steam
- Prevents corrosion



**ASSEMBLY PASTE**

Anti-seize compound for lubrication of bushes, sliding surfaces and small open gears.



- Low friction coefficient provides protection during running in, prolonging component life
- Provides protection against scuffing during assembly
- Prevents seizure of threaded components enabling easy and quick dismantling

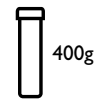


**EP FOOD GREASE**

Synthetic bearing grease for food processing equipment.



- Excellent mechanical stability
- Remarkable resistance to high loads
- High resistance against water

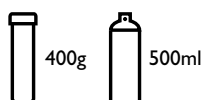


**EXTREME LUBE**

High pressure synthetic bearing grease for demanding & high load applications.



- Excellent water resistance
- Provides long lasting lubrication
- Safe on most rubbers, plastics and coatings



**HI-TEMP FOOD GREASE**

High temperature bearing grease for food processing equipment.



- Excellent mechanical and thermal stability (drop point 300°C)
- High resistance against water
- Very good anti oxidation and anti corrosion characteristics





## PEN OIL



A penetrating oil that quickly frees and lubricates seized mechanisms.

Quickly penetrates through corrosion and soil. Frees seized and rusted bolts, nuts and other metal components. Especially designed for use in the food industry. NSF H1 registered.

- Penetrates into hard-to-reach areas quickly
- Disperses rust, scale and other oxides
- Frees metal parts seized by dirt, rust, corrosion or dried-up greasy deposits



500ml



## DRY LUBE-F



Dry PTFE lubricant for dry lubrication and use in food processing areas.

Grease- and oil-free lubricant for the lubrication of plastic, rubber or metal surfaces. Clean, dry and not sticky. Temperature resistance up to 250°C. As a lubricant, CRC Dry Lube-F is most effective where low speeds and light loads are involved. Recommended for use as a lubricant in food processing areas where incidental food contact may occur.

- Particularly suitable for use in areas where a wet film lubricant cannot be used due to possible environmental dust and dirt adherence
- Produces a very low coefficient of friction
- Safe on most rubbers, plastics and coatings

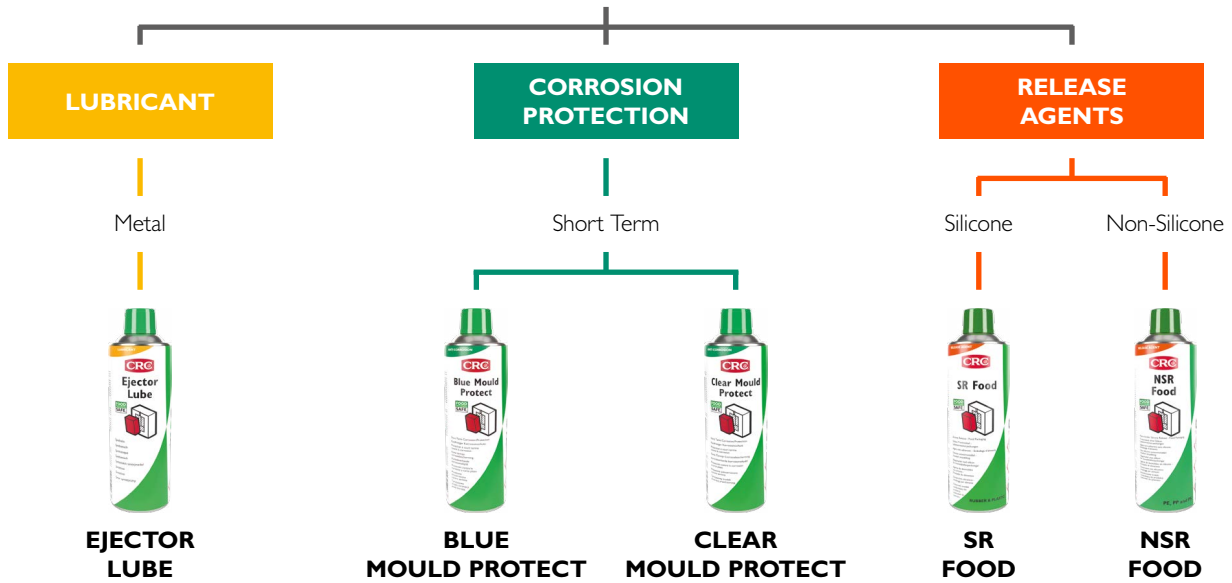


500ml

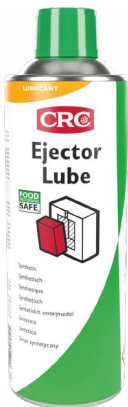




# POLYMER PROCESSING



## EJECTOR LUBE



Long lasting high performance lubricant with PTFE for ejector pins.

Ejector lube has exceptional lubricating power, even under extreme conditions: high temperatures, high pressures, high linear speeds.

- Eliminates seizing problems of ejectors or drawers
- Eliminates creeping of greasy products and contamination on the aesthetic side of moulded parts
- Promotes gas tightness on the ejector level



## BLUE MOULD PROTECT



Short term blue coloured corrosion inhibitor for mould tools.



- Ideal for short-term storage of mould tools, dies and jigs
- Provides an easy visual method for ensuring complete coverage
- Displaces humidity on metal surfaces and forms a very thin wet film protective coating



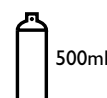
## CLEAR MOULD PROTECT



Short term clear corrosion inhibitor for mould tools.



- Ideal for short-term storage of mould tools, dies and jigs
- No need for cleaning as the product moulds off during the first cycles
- Silicone free





**Food grade silicone based release agent.**

A high purity silicone release agent for moulding of food contact plastic packaging.

- Maximum operational temperature: +200°C
- Provides a high-gloss finish on transparent plastics
- Excellent slip for uncomplicated release of light weight mouldings



500ml



**Food grade non-silicone based release agent.**

A high purity non-silicone release agent for moulding of food contact plastic packaging.

- Maximum operational temperature: +200°C
- Does not affect post-moulding application of labels
- Excellent slip for uncomplicated release of light weight mouldings



500ml





# SPECIALITY

## ECO LEAK FINDER



Detects leaks in gas conducts and installations.



- Can be used for almost all types of gases
- Safe on all metal surfaces, does not stain
- Stable foam formulation



500ml



5L



## SUGAR DISSOLVING FLUID



Dissolves fondants and sugars from a variety of surfaces in the food processing industry.



- Quickly dissolves and removes sugars, fondants and derivatives
- Leaves a light lubricating film that inhibits re-adhesion
- Helps prevent sugar build-up on fasteners



5L

## BELT GRIP



Food Processing Safe adhesive belt lubricant.

Water resistant. Aids transmission efficiency and gives extra pulling power. Stops slipping and squeaking. Designed for use in food processing areas where incidental food contact may occur. Prevents slip on all kinds of belts, except toothed belts. CRC Belt Grip increases the transmission of power between belts and pulley. Gives an improved traction and allows running in at reduced belt tension.



- Ensures your belt runs efficiently
- Increases driving power means lower energy consumption
- Forms a water resistant film



500ml



# 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
<b>CLEANERS &amp; DEGREASERS</b>							
Eco Complex Blue	A1 111199	✓		✓	✓	✓	✓
Eco Foam Cleaner	A1 111196	✓		✓	✓	✓	✓
Inox Kleen	A7 138083 C1	✓		✓	✓	✓	✓
Wipes Clean & Protect	A1 165724			✓	✓	✓	
Label Off Super	K3 139426	✓		✓	✓	✓	✓
Industrial Degreaser	A8 111201 K1 132248	✓		✓	✓	✓	✓
Industrial Eco Degreaser	A8 162737 K1 162860	✓		✓	✓	✓	✓
Dust Free 360 Turbo	K2 139792	✓		✓	✓		✓
Dust Free 360	K2 159565	✓		✓	✓		✓
Flatscreen Cleaner	K2 148383	✓		✓	✓		✓
Contact Clean & Protect	K2 166450	✓		✓	✓		
Contact Cleaner	K2 140234	✓		✓	✓		✓
<b>PARTS WASHER</b>							
SW-3	A1 161215			✓	✓	✓	
SW-4	A1 165650			✓	✓	✓	
SW-6	A1 161319			✓	✓	✓	
SW-XI	A1 165648			✓	✓	✓	
<b>LUBRICANTS</b>							
Direct Contact Food Lube	3H 166450 H1	✓	✓				
Multi Oil	H1 017048 137255	✓	✓				
3-36	H2 139736 154658	✓		✓	✓		
Chain Lube	H1 017046 142731	✓	✓				
Silicone	H1 126501 154456	✓	✓				
Food Grease	H1 139016	✓	✓				
Assembly Paste	H1 140179 140071	✓	✓				
EP Food Grease	H1 139907	✓	✓				
Extreme Lube	H1 143143 143047	✓	✓				
Hi-Temp Food Grease	H1 140070	✓	✓				
Pen Oil	H1 139816	✓	✓				
Dry Lube-F	H1 141273	✓	✓				
<b>RELEASE AGENTS</b>							
Ejector Lube	H1 158477	✓	✓				
Blue Mould Protect	H2 140207			✓	✓		
Clear Mould Protect	H2 139851			✓	✓		
SR Food	M1 155175	✓	✓				
NSR Food	M1 155325	✓	✓				
<b>SPECIALITY PRODUCTS</b>							
Eco Leak Finder	P1 142801 114282	✓		✓	✓	✓	✓
Sugar Dissolving Fluid	H1 145042	✓	✓				
Belt Grip	H1 139822	✓	✓				

# 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 ' ε ') located on the aerosol can itself, consumers are able to confirm that the aerosol has been tested to rigorous EU standards.

## **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 SDSs. Manufacturers will need to plan the phase-in of complete label and packaging (print) re-design; the updating of all SDSs 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.

## **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.

## **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.

## **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.

## **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 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. Products which comply with the relevant regulations and guidelines receive a registration letter and are included in the 'NSF White Book™ Listing of Proprietary Substances and Non-food Compounds'.

## 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.

**D2** This product is acceptable for use as a sanitizer on all surfaces not always requiring a rinse (D2) in and around food processing areas. Before using this compound, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains.

**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.

# INDEX & PART CODE REFERENCE

PRODUCT NAME	NR.	REF.	FILL	TYPE	LANGUAGES ON LABEL	PAGE
3-36	1031657	32673-AA	250 ml	Aerosol	4A	17
3-36	1030013	10110-AU	500 ml	Aerosol	8A	17
3-36	1030015	10110-AS	500 ml	Aerosol	27	17
3-36	1030018	10114-AA	5 l	Bulk	24	17
3-36	1030573	30362-AA	20 l	Bulk	24	17
3-36	1030576	30364-AC	200 l	Bulk	12	17
Assembly Paste	1031566	32604-AA	500 ml	Aerosol	27	18
Belt Grip	1031557	32601-AA	500 ml	Aerosol	27	22
Blue Mould Protect	1031988	32837-AA	500 ml	Aerosol	27	20
Chain Lube	1032574	33236-AA	500 ml	Aerosol	27	17
Chain Lube	1030427	30033-AA	5 l	Bulk	12	17
Clear Mould Protect	1031991	32838-AA	500 ml	Aerosol	27	20
Contact Cleaner	1031616	32662-AA	250 ml	Aerosol	4A	14
Contact Cleaner	1030245	12101-AB	500 ml	Aerosol	8A	14
Contact Cleaner	1030246	12101-AH	500 ml	Aerosol	27	14
Contact Clean & Protect	1754386	33414-AA	500 ml	Aerosol	27	14
Contact Clean & Protect	1754387	33413-AA	250 ml	Aerosol	27	14
Direct Contact Food Lube	1032738	33365-AA	500 ml	Aerosol	27	17
Dry Lube- F	1031561	32602-AA	500 ml	Aerosol	27	19
Dust Free 360	1032458	33158-AA	125 ml	Aerosol	27	14
Dust Free 360	1032381	33114-AA	250 ml	Aerosol	27	14
Dust Free 360 Turbo	1032634	33286-AA	250 ml	Aerosol	27	14
Eco Complex Blue	1030091	10286-AB	750 ml	Handsprayer	4A	12
Eco Complex Blue	1030087	10282-AA	5 l	Bulk	8A	12
Eco Complex Blue	1030249	12127-AA	5 l+Sprayer	Bulk	8A	12
Eco Complex Blue	1030259	20123-AA	20 l	Bulk	8A	12
Eco Complex Blue	1030621	30431-AA	200 l	Bulk	16	12
Eco Foam Cleaner	1030086	10278-AG	500 ml	Aerosol	27	12
Eco Leak Finder	1030156	10732-AL	500 ml	Aerosol	8A	22
Eco Leak Finder	1752465	10732-AI	500 ml	Aerosol	8A	22
Eco Leak Finder	1030153	10732-AB	500 ml	Aerosol	27	22
Eco Leak Finder	1030433	30058-AA	5 l	Bulk	8C	22
Ejector Lube	1032598	33265-AA	500 ml	Aerosol	27	20
EP Food Grease	1031461	32457-AA	400 g	Cartridge	8A	18
Extreme Lube	1031564	32603-AA	500 ml	Aerosol	27	18
Extreme Lube	1030442	30088-AA	400 g	Cartridge	12	18
Flatscreen Cleaner	1031370	32221-AA	500 ml	Aerosol	27	14
Food Grease	1031380	32317-AA	500 ml	Aerosol	27	18
Food Grease	1030263	20158-AA	400 ml	Aerosol	12	18
Food Grease	1030100	10291-AA	1 kg	Bulk	12	18
Food Grease	1030622	30438-AA	20 l	Bulk	24	18
Hi-Temp Food Grease	1032027	32889-AA	400 ml	Aerosol	8A	18
Industrial Degreaser	1030109	10321-AI	500 ml	Aerosol	8A	13
Industrial Degreaser	1030111	10321-AG	500 ml	Aerosol	27	13
Industrial Degreaser	1030114	10325-AA	5 l	Bulk	24	13
Industrial Degreaser	1030116	10326-AA	20 l	Bulk	24	13
Industrial Eco Degreaser	1032701	33344-AA	500 ml	Aerosol	27	13
Industrial Eco Degreaser	1032704	33345-AA	5 l	Bulk	8A	13
Industrial Eco Degreaser	1032708	33348-AA	20 l	Bulk	16	13
Inox Kleen	1030407	20720-AU	500 ml	Aerosol	8A	12
Inox Kleen	1030406	20720-AS	500 ml	Aerosol	27	12
Label Off Super	1031627	32668-AA	250 ml	Aerosol	4A	13
Label Off Super	1031377	32314-AA	400 ml	Aerosol	27	13
Multi Oil	1031569	32605-AA	500 ml	Aerosol	27	17
Multi Oil	1030261	20157-AA	5 l	Bulk	8A	17
NSR Food	1032089	32957-AA	500 ml	Aerosol	27	21
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-XI	1032675	33327-AA	20 l	Bulk	24	15

# INDEX & PART CODE REFERENCE

PRODUCT NAME	NR.	REF.	FILL	TYPE	LANGUAGES ON LABEL	PAGE
Silicone	1030901	31262-AA	500 ml	Aerosol	27	17
Silicone	1031667	32679-AA	5 l	Bulk	8A	17
SR Food	1032087	32956-AA	500 ml	Aerosol	27	21
Sugar Dissolving Fluid	1030471	30204-AA	5 l	Bulk	12	22
Wipes Clean & Protect	1032752	33381-AA	50 pcs	Wipes	8D	12
Wipes Clean & Protect	1032752	33381-AA	50 pcs	Wipes	8D	12

LANGUAGE CODE	LANGUAGES ON LABEL	LANGUAGES
4A	EN, DE, NL, FR	English, German, Dutch, French
8A	EN, DE, NL, FR, ES, PT, IT, EL	English, German, Dutch, French, Spanish, Portuguese, Italian, Greek
8C	EN, DE, NL, FR, SV, FI, DA, NO	English, German, Dutch, French, Swedish, Finnish, Danish, Norwegian
8D	EN, DE, NL, FR, ES, PT, IT, PL	English, German, Dutch, French, Spanish, Portuguese, Italian, Polish
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
16	EN, DE, NL, FR, ES, PT, IT, EL, SV, FI, DA, NO, PL, ET, HU, CS	English, German, Dutch, French, Spanish, Portuguese, Italian, Greek, Swedish, Finnish, Danish, Norwegian, Polish, Estonian, Hungarian, Czech
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, Romanian, Ukrainian
27	EN, DE, FR, NL, SV, FI, HR, BS, SR, BE, RU, RO, SL, TR, DA, NO, ES, PT, IT, EL, PL, CS, HU, SK, ET, LV, LT	English, German, French, Dutch, Swedish, Finnish, Croatian, Bosnian (CYR), Serbian (CYR), Belarusian, Russian, Romanian, Slovenian, Turkish, Danish, Norwegian, Spanish, Portuguese, Italian, Greek, Polish, Czech, Hungarian, Slovakian, Estonian, Latvian, Lithuanian



CRC Industries Europe  
Touwslagerstraat 1  
BE-9240 Zele  
Belgium  
+32 (0) 52 45 60 11

[hello@crcindinfo.com](mailto:hello@crcindinfo.com)

