

16/10/2019 H1540a-j

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To whom it may concern,

Soudal Sealants List

- **H1540a** **Gorilla MS Sealant**
- **H1540d** **Gorilla Bathroom & Kitchen Silicone**
- **H1540e** **Gorilla NS Sealant**
- **H1540f** **Gorilla Firestop MS**
- **H1540g** **Gorilla 940 FC**
- **H1540j** **Gorilla Cleanroom Silicone**
 - Product description: sealants
 - Product use: for food areas

"Passed AsureQuality assessment for food /beverage/ dairy factory food areas non-contact. H1540 a-j with conditions (see table)". This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

Conditions:

- Used per instructions, legislation, & GMP for food areas, non-food contact with minimum distancing from food listed in the table.
- The assessment is subject to notification of change and expires on 08/09/2025.
- The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy statement.

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



Supplier:..... Date:.....

Scope and purpose of the assessment:

- Asurequality assessment is a non-regulated, voluntary, and evidential certification by the supplier demonstrating equivalence with food safety standards, and also that product instructions address hazards for staff & equipment. The assessment is independently confirmed, without prejudice or guarantee, using information submitted by the supplier or from other sources. Confidentiality of the product formulation is maintained using coded material identifiers in the report, and appendices containing confidential information are provided only to the supplier.
- Scope: NZ checks (FSANZ, US FDA 21 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes. Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods. Quality Manual - Assessment Procedures

Summary of assessment with risks highlighted:

- Prior registrations etc. (Renewed AsureQuality assessment. HSNO non-hazardous).
- Food safety is for food areas non-contact and with distancing from food and referencing a previous Dairy Industry Coatings Standard..

Contents Sections 2-11 are omitted in favour of the summary on the first page.

0 Information is to be evidential (std 0).	1 Materials safety and residues etc
2 Material (other – function)	3 Quality assurance certificate
4 Purity (or Design, formulation, fabrication and finish).	5 Instructions
6 Freedom from apparent side effects	7 Efficacy or hygiene to meet food safety margins
8 Packaging safety.	9 Summary of submitted information etc
10 Standards/References - front page/may be attached	11 Contacts.
12 Confidential information re design, formulation etc.	13 Covering letter & then 14 Raw material confidential information

Risk Rating (failure/accident)

	Chemical	Microbiological
Incidence	Low	Low
Susceptibility	Low	Low

Severity	Low	Low
Total	Low	Low

Organics

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

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

Nature of information

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

- Renewed AsureQuality Assessment and other assessments in the table below.

1 Standard for food safety references the previous Dairy Coatings Standard at the top of the table with sealant results listed in the table.

Table of standards. Application instructions & resistance to micro growth		Old Dairy Industry Standard coatings checklist for which the critical element here is "does not release toxic material" .as addressed in paragraphs below.	Coatings Standard for non-contact application (per previous MQM1 Approvals Manual lists): Monitor and advise any unsatisfactory performance..(to authors). Clean-ability: able to be adequately cleaned by normal procedures (for that area of the premises) without damage to the surface. Free from cracks, crevices and have no soil collection areas. Resistant to water and water vapour. Resistant (including sheet wallboard jointers) with a low rate of moisture movement. Resistant to foods eg milk, cream, milk fat, whey, lactic acid, etc.	Resistant to chemicals (to 10% Sodium hydroxide, nitric acid, phosphoric acid, sulphuric acid, iodophors, QAC, etc. Toxicity: does not release toxic material under finished use conditions. Durability to (chipping, flaking, or delamination. (Normal) heat and water, Machinery vibration. And regular cleaning and sanitising. Resistant to impact, to thermal shock etc. (including jointers to NZDRI criteria +/- 5mm or if climate controlled +/- 2mm).Accounting for combinations of dry/wet, hot/cold, and severe conditions. Additional general assessment checks	Old Dairy Industry Standard coatings checklist for which the critical element here is "does not release toxic material" .as addressed in paragraphs below.
		Application of Holdfast Sealants in the Coolstore Industry	Surface preparation: ensure surfaces are clean, dry & free of dust, grease, oil & wax. Ensure protective films are removed. Bulldog Powdercoat Cleaner or Surface Activator may be necessary to clean greasy, oily, waxy non-porous surfaces.	Application method: apply sealant to joint. Using a smoothing tool or spatula, tool sealant into joint ensuring full contact with both sides of joint. Maintenance: use a standard cleaning programme and for difficult areas a residual sanitiser may be used.	Application of Holdfast Sealants in the Coolstore Industry
		Testing	Micro growth tests used Penicillium Chrysogenum in Sabouraud Dextrose Agar with sealant fully covered at 25C for 7 days. Growth observed was then recorded for individual sealants (see table). After sanitising & rinsing Type 1 showed no growth in DRBCA agar & others slight growth.		Testing

H1540a	Gorilla MS Sealant	Gorilla MS Sealant Ref H3539 (#20600, 20605) White (Type 1)	MS Polymer, Int./Ext. Joint sealer with high adhesion. Based on hybrid polymer, chemically neutral & fully elastic. Used as glazing sealant, frame perimeter seal for construction, auto, marine & aerospace tough seal.	Cool Room/ Food Areas (near food e.g. 300 mm). MSDS hazardous ingredients Xylene CAS 1330-20-7 1-5% R phrase & continuing read MSDS.	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).
H1540a	Gorilla MS Sealant	Gorilla MS Sealant Ref H3539 (#20601, 20604) Grey (Type 1)	MS Polymer, Internal/External Use	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).
H1540a	Gorilla MS Sealant	Gorilla MS Sealant Ref H3539 (#20602, 20603) Black (Type 1)	MS Polymer, Int./Ext	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).
H1540a	Gorilla MS Sealant	Gorilla MS Sealant Tatania 20607	MS Polymer, Internal/External Use	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).
H1540a	Gorilla MS Sealant	Gorilla MS Sealant Concrete Grey 20606	MS Polymer, Int./Ext	Cool Room/ Food Areas (near food e.g. 300 mm)	Minor mould growth & no growth after sanitising suits food close (e.g. 300 mm).
H1540d	Gorilla Bathroom & Kitchen Silicone	Gorilla Bathroom & Kitchen Silicone Ref H3540 (#19310) Clear Type 2	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc. as above for type 2. .
H1540d	Gorilla Bathroom & Kitchen Silicone	Gorilla Bathroom & Kitchen Silicone Ref H3540 (#19940, 19950) Titania Type 2	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc. as above for type 2. .
H1540d	Gorilla Bathroom & Kitchen Silicone	Gorilla Bathroom & Kitchen Silicone Ref H3540 (#19944) White Type 2	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc as above for type 2. .
H1540e	Gorilla NS Sealant	Gorilla NS Sealant Ref H3541 (#20077)	Non-set Mastic for Bedding, Int/Ext Durable plastic elastic sealant based on butyl rubber for bedding panels and iron for joints with low movement in building, cooling, auto and air conditioning. Not recommended for continuous water immersion or with PE, PP, Teflon & butuminous surfaces	Cool Room/ Food Areas (mid-distant from food e.g. 1200 mm)	W/o growth test.
H1540f	Gorilla Firestop MS	Gorilla Firestop MS Ref H3541 (#56219) Grey Type 4	MS Polymer, Fine Joints, Int/Ext. One component, low modulus, silicone sealant for sealing fire retardant joints.	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.
H1540g	Gorilla 940 FC	Gorilla 940 FC Ref H3542 (#20054,20064) Black Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.

H1540g	Gorilla 940 FC	Gorilla 940 FC Ref H3542 (#20055,20066) White Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.
H1540g	Gorilla 940 FC	Gorilla 940 FC Ref H3542 (#20082,20069) Grey Type 5	Polyurethane Floor Jointing Sealant. Int	Cool Room/ Food Areas (remote from food e.g. >1200+ mm)	W/o growth test.
H1540j	Gorilla Cleanroom Silicone	Gorilla Cleanroom Silicone Ref H3540 (Titania 19955)	Silicone, Int/Ext	Cool Room/ Food Areas (near food e.g. 300 mm.	Fungal growth nil (?). Has IKI etc. as above for type 2. .

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Enderley, Hamilton 3241, P O Box 20474
Hamilton.

Dear Steve Loveridge,

Steve thanks for the editing hopefully all incorporated ok.

Previously - Please find attached your assessment report for any questions, suggestions or if we can help in any way and the invoice and later web listing should follow. There were some changes but cost was close to the minimum per no change. I expect you may have further changes because of product codes and they can be made directly on the copy to avoid extra time.

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 - Product use: for food areas
 - Status: passed renewed Asurequality factory assessment. Cost \$440 2:45 hours (per extra product etc. 14/10/2019)

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