

05/08/2019 ref EW 148a-g

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Ruakura Research Centre, 10 Bisley Road,  
Enderley, Hamilton 3241, P O Box 20474  
Hamilton

To whom it may concern,

#### Degadur Floor Coating Systems Listed EW 148a-g

- EW 148a - Coating 419 sealing 527, 529, 526.
- EW 148b - Coating 418 sealing 527 163.
- EW 148c - Coating 418 sealing 526,
- EW 148d - Coating 332 Sealing 529,
- EW 148e - Coating 332/430 sealing 529,
- EW 14f - Coating 151 sealing 112/165
- EW 148g - Primer 112, coating 332, broadcast colour quartz sand, top coat 528.
  - Product description: floor coating systems poly-methyl-methacrylate
  - Product use: food areas,

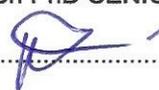
"Passed AsureQuality assessment for food / beverage / dairy factory floor coating in food areas" H148a-g with conditions. This assessment was prepared by Global Proficiency Ltd using HACCP principles to determine equivalence with food standards listed below. See <http://assessedproducts.asurequality.com>. This supports food Risk Management Programmes & other endorsements that may apply to this product include MPI regulated farm dairy approval, MPI dairy factory endorsement, MPI regulated non-dairy animal product approvals, EPA HSNO-OSH-environment approval (& previously AQIS).

#### Conditions:

- Used per instructions, legislation, & GMP for floors in food areas.
- The assessment is subject to notification of change and expires on 05/08/2024.
- The full report is attached for supplier review and verification. 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: 23/9/19

#### Scope and purpose of the assessment:

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

#### Summary of assessment with risks highlighted:

- Information and prior assessments (Renewed AsureQuality assessment & has ISEGA certificates & HSNO HSR004058.).
- Food safety NZ Food Codes etc were met and the old Dairy Industry Standard coatings checklist was met by based mainly on ISEGA certificates and other coatings requirements compared with industry standards (certs & standards dated)
- QA & C n/a
- Instructions –per TDS, & chemical resistance sighted
- Unwanted effects (Per prior slip resistance & chemical resistance tests.
- Hygiene efficacy (is per food listings for this type of polymer).

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

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

**Risk Rating (failure/accident)**

	Chemical	Microbiological
Incidence	Low	Low
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

**Organics**

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

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

**Nature of information**

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

- Information and prior assessments (Renewed AsureQuality Assessment based mainly on ISEGA certificates and other coatings requirements compared with industry standards (certs & standards dated))

**1 Standard:**

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

**Response**

(Degafloor NZ) Degadur Floor Coating Systems Listed EW148 a-g 05-08-2019	Registrations column. Scope: NZ checks (NICNAS AICS, FSANZ, US FDA 21 & 40 CFR/ NSF, Food Chemicals Codex, EPA NZ, EU, French culinary listings, WHO or MPI, or related data for equivalent safety). NZ background (Animal Products Act, Risk Management Programmes, Detergent & Sanitiser Manufacturer's Code of Practice, Detergent & Sanitiser Standards and Analytical Methods, Quality Manual - Assessment Procedures	Purity column raw purities to be per FSANZ purity wanted (as ingredient etc) FCC7 2010-2011 with GMP indicators & FSANZ also (require Pb<2, As<1, Heavy metals <40 mg/kg). Purity column.
For EM148 a-f HACCP vs ISEGA certificate of compliance 23/08/2018 for Degadur 148 a-g	Isega Certificate 23/08/2018 Ingredient listing - The coating systems are used for coating floors where foodstuffs are treated & processed. Methods for testing plastics - consumer goods- Foodstuffs & Consumer Goods Act including 62nd memo of BfR on examination of high polymers Bundesgesundheitsblatt 50, 50, 525 (04/2007) - for Composition as well as release of substances which might endanger health. Migration standard 80.30, 1-3 (EC) in Official collection of test methods #64 Foodstuffs & animal food LFGB 04/2008. Also EN 1186, EN 13130 & CEN/TS 14234 Materials and articles in contact with foodstuffs - plastics.	Migration - Floors with floors with appropriate curing and aeration per Reg (EC) #1935/2004 Euro Parliament Council 27/10/2004 repealing etc modified by no 5.17 EC 598/2009 18/06/2009 OJEU L 188 18/07 2009 article 3. Migration limits in EU 10/2011 of 14/01/2011 etc OJEU L140/35 06/06/2018 chapters II, III, & Y V. Also Decree of consumer goods BGBI 1998 etc regarding migration. Conclusion is that the Degadur coating systems per the sample may be used safely in coating floors where foodstuffs are treated and processed - currently #42964 10/08/2016 active for 2 years.
For EM148 g HACCP vs ISEGA certificate of compliance 23/08/2018 for Degadur 148 a-g	Evonik RA-UE-014-e description of Physiological Inoffensiveness materials Primer 112, coating 332, broadcast colour quartz sand, top coat 528 with the guide formulation that the certificate relates to sighted complete. Isega certificate 24/04/2008 26041 U 08 had description of acceptable composition and migration equivalent earlier than above.	Conclusion is that thus the coating system RESI 1'051-6 with structural primer 112, coating Degadur 332, sealing Degadur 528 as submitted may be used safely for coating of floors in companies where foodstuffs are treated or processed. It has a validity of 2 years and consists of 2 pages.
For EM 148 a-g vs	Methyl methacrylate has 21 CFR listing for polymer	The 21 CFR lists permitted ingredients and required

USA FDA 21 CFR indirect additives.	substances for basic components of single and repeat contact food contact surfaces homopolymers and copolymers methyl methacrylate with minor monomers where listed.	migration/ extraction tests by food simulants according to the nature of food & the use conditions - nil for non-contact. USA & Canada may follow this.
For EM148 a-g chemical, temperature and wet dry suitability. Slip resistance & HSNO	TSD for individual Degadurs was sighted for effects of temperature, wet and dry suitabilities. Opus slip resistance test compliance previously sighted. EPA NZ approval decision HSR004058.	The table of Degadur chemical resistance covered resistance for 1 hour, 1 day, 1 week vs dilutions of inorganic and organic acid, based, salts, solvents, disinfectants and foods sighted & detailed.
<b>NZ Food Codes etc were met and the old Dairy Industry Standard coatings checklist was met by paragraphs above</b>	Coatings Standard for non-contact application (per previous MQM1 Approvals Manual lists): Monitor and advise any unsatisfactory performance.(to authors). Cleanability: 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 (inc 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

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