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<http://assessedproducts.asurequality.com/> or google AsureQuality Assessed Products

14/08/09 (replaces 21/06/09, 11/08/08, 25/02/03) ref h1479 (cross-ref n/a), non-regulated, review by 21/06/2014 & at any change

Waikaraka Holdings Limited, P O Box 3195 Onerahi, Whangarei, NZ. .Phone 09 436 2761, 021 544-500, fax 09 436 2711 email [admin@xt88.co.nz](mailto:admin@xt88.co.nz). Attention Cameron Smith.  
cc Tony Rumney, N.Z.F.S.A, PO Box 2835 Wellington (if company requested & regulated farm detergent/ sanitiser).

To whom it may concern,

**Waikaraka Holdings Limited XT88 Vehicle Cleaner** (update 21/06/09),

- Which is: cleaner (vehicles),
- For: vehicles in food areas.
- And status: passed AsureQuality assessment (updated formula),

**Passed AsureQuality\* assessment\*\* for food/beverage inc dairy, factory, incidental\* contact use, with conditions\*\***. This excludes other animal products but may be a recommendation for NZFSA recognition or for RMP holders.

Conditions:

- General conditions: use per instructions (label, bulletin and MSDS found), incidental\* contact, used as permitted & not prohibited. \*This allows some contact with food contact surfaces (some indirect contact) and marked incidental as not intended use for tanker acid/alkali/sanitiser type cleaning such as used in CIP.
- Special conditions: nil.
- Assessment conditions: Subject to notification of change, review within 5 years, inclusion of the assessment statement level of contact, and activation by (counter)-signing.

Administration detail:

- \*\* AsureQuality assessment (previously approval) is a non-regulated, voluntary, and evidential certification by the supplier, independently confirmed, without prejudice or guarantee, against checklist standards for food hygiene & safety as shown in the report attached for your verification. **It can be used in food programme purchasing or as a recommendation for specifically legislated NZFSA approval of farm dairy cleaners etc.** The word assessed is used for differentiation from NZFSA/regulated approval.
- The purpose of this work is to ensure that when used according to instructions products perform without compromising food safety, protect it when this is part of their function, and they should not have other apparent adverse effects for production.
- Compliance with HACCP risk standards is via coded identities linked to confidential appendices protected by legislation with a partial list of standards compliant or used listed: Animal Prods Act, Risk Management Programmes, Detergent & Sanitiser Manufacturer's COP, Detergent & Sanitiser Standards and analytical methods, AQ Quality Manual Approval Procedures & other s listed below.
- Raw 1 surfactant: USAFDA21CFR178.1010 food contact surface sanitiser, & ANZFA 1.3.3.12 washing bleaching additive. BS 5305, IDF 9101, IDF Bull 288.
- Raw 2 base organic USA FDA 21CFR & ANZFA direct food ingredient listings found.
- Raw 3 Surfactant: MSDS LD50 oral rat 2700 mg/kg/day. USAFDA21CFR food unfound. ANZFA food unfound. Secondary amines generally unfound. DEA permitted in articles for production/processing/packaging foods per CFR1981 ref Melnick 1990. Oral REL 0.014 mg/kg/day (Detn non-cancer chronic ref exp levels batch 2b (12/01). CTFA listed
- Raw 4 base complex USAFDA21CFR ingred equiv 178.1010, ANZFA 1.3.3.3 GP processing aid, BS5350, IDF 9101& Bull 288
- Raw 5 Base ANZFA 2000 1.3.3.3 processing aids for general use with gmp FOUND. USA FDA 21 CFR 173.310 boiler water additive etc
- Raw 6 deleted Anti-microbial

AsureQuality NZ Ltd..... *REG Hutchinson* ..... Date: 14/08/09  
Signed on original & file

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

Risk Rating (failure/accident).

	Chemical	(Micro)/biological
Incidence	Low	Low
Susceptibility	Low	Low
Severity	Low	Low
Total	Low	Low

Contents:

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