

12/03/2018 reference H3023

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To whom it may concern,

SAN-AIR

- Product description: air purifier made from essential oils
- Product use: for with portable air treatment

"Passed AsureQuality assessment for food/ beverage/ dairy factory air treatment with no food contact" H3023 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-OSHenvironment approval (& previously AQIS).

Conditions:

- Used per instructions, legislation, & GMP, as air treatment with no food contact or taint.
- Carry-over to food should be avoided.
- The assessment is subject to notification of change and expires on 12/03/2023.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.
- Lab efficacy sighted/ available.

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 (AsureQuality Assessment renewed. HSNO reporting criteria not met).
- Food safety (is by non-contact plus Kilford original safety opinion).
- QA (ISO 9000 series certification etc n/a for non-contact).
- QC (Per QA above and micro safety is by preservative levels here & lab test data for antimicrobial effect & pH may lie in microorganism growth ranges).
- Instructions
 - SAN-AIR label (Remove foil before use. Contains 150 g SAN-AIR blend of Australian essential oils. Warning is food safe but avoid contact & wash hands with soap and water. Use away from children and eating).
 - San-Air Label (For use in indoor air space vs mildew & musty odours Remover foil & replace cap and set opening to suit cupboards or air conditioning. Keep away from children. If contacted wash with soap & water. Allergy sufferers caution. Contains essential oils & natural bonding agents).
 - SDS (Hazardous per ASCC criteria, & Not Dangerous per ADG code, Risk phrases not hazardous - no criteria found, Safety phrases S25 avoid contact with eyes. Potential health effects (Inhalation short term data not harmful & unlikely discomfort or irritation, long term no data. Skin similarly. Eye contact may be mildly irritating short term & no data long term. Ingestion unlikely may be mild discomfort short term and no long-term data. No carcinogen listing by ASCC, NTP or IARC. Toxicology no data on particular target organs). Original Safety opinion (Kilford & Kilford Pty Ltd Clean Air Gel..you..list.. 17 fragrant ingredients & i& indicative concentrations of each. All of the fragrant ingredients are well known & frequently used in industrial fragrances and should not offer any significant hazards to workers who may contact it. However as it is a fragrance with 20-

50% fragrant ingredients it should not be allowed to come in direct contact with food as to do so would impart its fragrance (and some flavour) to the food).

- Unwanted effects (Covered by instructions in label (& SDS wanted) & Kilford safety opinion Production side effects ok non-contact to avoid flavour or odour effects) .
- Efficacy (Field efficacy sighted approximate summary so please refer to originals. Manufacturer Blossom labs refers to independent test reports AMS 0606604 bactericidal efficacy, AMS 1710795/1, 2 for sporicidal and fungicidal efficacy. Mixture of micrococcus luteus, Staph capitis and Staph hominis at showed 55.5% reduction/ 30 minutes/ with record of product loss to air. Bactericidal effects for E-coli, Ps aeruginosa and S aureus had time/ loss values 28.7% in 30 mins, 83.1% in 60 mins and 99% in 120 minutes - TGA 54 schedule 2 vs E coli, S aureus, Listeria monocytogenes & Micrococcus luteus and 76.4-99.9% loss at 5 min and 95-99% in 30 minutes).

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”).