

09/04/2018 reference H3968

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To whom it may concern,

Tippett Sanitary Swivels

- Product description: milk / fluid line swivels
- Product use: for dairy tankers, dairy factories, dairy, wineries

"Passed AsureQuality assessment for food/ beverage/ dairy farm / transport / factory sanitary use" H3968 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 milk / beverage / food solution direct contact in sanitary use including wash, sanitising and rinse as appropriate.
- The assessment is subject to notification of change and expires on 09/04/2023.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning.

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

Bob Hutchinson

Supplier: *[Signature]*

Date: *31/5/2018*

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 (New AsureQuality assessment. Stainless steel has Sandvik / or similar Salzgitter Mannesmann certificates listed below).
- Food-safety (materials S/S had apparent compliance with Code NZCP1: Design & operation of farm dairies. Part 14 referring to AS 1528.1 or in common use ASTM A240M or found - AISI 300 series see table below. PTFE was listed in 21CFR for food contact see table. Other materials had no contact including EPDM which also had food listings).
- QA (Stainless steel manufacture was under ISO 9000series & other registrations are not required).
- QC of Hygienic Design Fabrication & Finish (Requirement is for swept flow, cleaning & surface finish are met per the next line of the table below).
- Unwanted effects (The design minimises disconnection by avoiding circlips etc. Production side effects are not expected per arrangements for swept flow, cleaning and surface finish).
- Efficacy (is per claim and common industry use and otherwise outside of scope of this assessment).