20 February 2026

We, CRC Industries UK Ltd., hereby confirm that, to the present state of our knowledge and the information received from our suppliers, the following **NSF 3H, H1** and **M1** registered products:

- 3H Oil FG **(3H,H1)**
- Ambergrease FG1 **(H1)**
- Ambergrease FG2 **(H1)**
- Ambergrease FG3 **(H1)**
- Assembly Paste/Grease FG **(H1)**
- Belt Dressing FG **(H1)**
- Chain Lube FG **(H1)**
- Direct Food Contact Lube FG **(3H, H1)**
- Dry Lube FG **(H1)**
- Ejector Pin Lubricant FG **(H1)**
- Food Grease FG **(H1)**
- Gear Oil Super 220 FG **(H1)**
- Hi-Load Lube FG **(H1)**
- Hydraulic Oil Super 32/46 FG **(H1)**
- Lubricating Oil LO 100 FG **(H1)**
- Machine Oil FG **(H1)**
- Moisture Remover FG **(H1)**
- Non-Silicone Release FG **(M1)**
- Penetrating Oil FG **(H1)**
- Silicone FG **(H1)**
- Silicone Release FG **(M1)**
- Sugar Remover & Inhibitor FG **(H1)**

do not contain the following allergenic food ingredients listed in Annex II of Regulation (EU) No. 1169/2011:

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybean
- Milk
- Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO_2
- Lupin
- Molluscs

Yours faithfully,

A. Segers
European R&D Director

This information is considered accurate and reliable as of the date given above and is presented in good faith. Because use conditions and applicable laws may differ from one location to another and may change with time, recipient is responsible for determining whether the information in this document is appropriate for recipient's use. Since CRC has no control over how this information may be ultimately used, all liability is expressly disclaimed and CRC assumes no obligation or liability therefore.

bsi. ISO 9001 Quality Management FM26077 ISO 14001 Environmental Management EMS60742

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Email: sales.uk@crcind.com
VAT UK GB 821 5196 42
Company No. 4910479
Registered in England and Wales

20 February 2026

We, CRC Industries UK Ltd., hereby confirm that, to the present state of our knowledge and the information received from our suppliers, the following **NSF H2, A1, A7, A8, C1, D2, K1, K2, K3** and **P1** registered products:

- Air Duster **(K2)**
- Amberclens FG **(A1)**
- Amberklene FG **(A8, C1)**
- Blue Mould Protective FG **(H2)**
- Clear Mould Protective **(H2)**
- Contact Cleaner FG **(K2)**
- Degrease FG **(A1)**
- Hydropower **(A1)**
- Industrial Degreaser FG **(A8, K1)**
- Label & Adhesive Remover FG **(K3)**
- Leak Detector **(P1)**
- Solvent Cleaner **(K1)**
- Stainless Steel Cleaner FG **(A7, C1)**
- SW-3 Ozzyjuice **(A1)**
- SW-4 Ozzyjuice **(A1)**
- SW-6 Ozzyjuice **(A1)**
- SW-X1 Ozzyjuice **(A1)**
- Tufcut **(H2)**
- Universal Screen Cleaner FG **(P1)**

are not intentionally formulated with raw materials containing the following allergens:

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybean
- Milk
- Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO_2
- Lupin
- Molluscs

These products are part of the NSF non-food compound program. This attestation does not imply that these products are suitable for food contact, nor does it relieve the food manufacturer of their responsibility to implement HACCP principles. Products must be used strictly in accordance to the usage instructions provided in the NSF registration letter.

Yours faithfully,

A. Segers
European R&D Director

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ambersil By CRC Industries CRC

Pasaia, 20 de Febrero de 2026

COMERCIAL QUIMICA HERBE, S.L., en nombre del Sr. A. Segers, Director R&D para Europa de CRC Industries, confirma que según el estado actual de sus conocimientos y la información recibida de sus proveedores, los siguientes productos con registro **NSF 3H, H1** y **M1**:

- 3H Oil FG **(3H,H1)**
- Ambergrease FG1 **(H1)**
- Ambergrease FG2 **(H1)**
- Ambergrease FG3 **(H1)**
- Assembly Paste/Grease FG **(H1)**
- Belt Dressing FG **(H1)**
- Chain Lube FG **(H1)**
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- Moisture Remover FG **(H1)**
- Non-Silicone Release FG **(M1)**
- Penetrating Oil FG **(H1)**
- Silicone FG **(H1)**
- Silicone Release FG **(M1)**
- Sugar Remover & Inhibitor FG **(H1)**

no contienen los siguientes ingredientes alimentarios alérgenos listados en el Anexo II de la Directiva (EU) No. 1169/2011:

- Cereales que contienen gluten (trigo, centeno, cebada, avena, espelta, kamut o sus variedades híbridas y productos derivados de los mismos)
- Crustáceos
- Huevos
- Pescado
- Cacahuetes
- Soja
- Leche
- Frutos secos, como almendras, avellanas, nueces, anacardos, nueces pecanas, nueces de Brasil, pistachos, nueces de macadamia y nueces de Queensland
- Apio
- Mostaza
- Semillas de sésamo
- Dióxido de azufre y sulfitos en concentraciones superiores a 10 mg/kg o 10 mg/l, expresados como SO_2
- Lupino
- Moluscos

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Pasaia, 20 de Febrero de 2026

COMERCIAL QUIMICA HERBE, S.L., en nombre del Sr. A. Segers, Director R&D para Europa de CRC Industries, confirma que según el estado actual de sus conocimientos y la información recibida de sus proveedores, los siguientes productos con registro **NSF H2, A1, A7, A8, C1, D2, K1, K2, K3** y **P1**:

- Air Duster **(K2)**
- Amberclens FG **(A1)**
- Amberklene FG **(A8, C1)**
- Blue Mould Protective FG **(H2)**
- Clear Mould Protective **(H2)**
- Contact Cleaner FG **(K2)**
- Degrease FG **(A1)**
- Hydropower **(A1)**
- Industrial Degreaser FG **(A8, K1)**
- Label & Adhesive Remover FG **(K3)**
- Leak Detector **(P1)**
- Solvent Cleaner **(K1)**
- Stainless Steel Cleaner FG **(A7, C1)**
- Tufcut **(H2)**
- Universal Screen Cleaner FG **(P1)**

no están formulados intencionalmente con materias primas que contengan los siguientes alérgenos:

- Cereales que contienen gluten (trigo, centeno, cebada, avena, espelta, kamut o sus variedades híbridas y productos derivados de los mismos)
- Crustáceos
- Huevos
- Pescado
- Cacahuetes
- Soja
- Leche
- Frutos secos, como almendras, avellanas, nueces, anacardos, nueces pecanas, nueces de Brasil, pistachos, nueces de macadamia y nueces de Queensland
- Apio
- Mostaza
- Semillas de sésamo
- Dióxido de azufre y sulfitos en concentraciones superiores a 10 mg/kg o 10 mg/l, expresados como SO_2
- Lupino
- Moluscos

Estos productos forman parte del programa de compuestos no alimentarios de la NSF. Esta certificación no implica que estos productos sean aptos para el contacto con alimentos, ni exime al fabricante de alimentos de su responsabilidad de implementar los principios HACCP. Los productos deben utilizarse estrictamente de acuerdo con las instrucciones de uso proporcionadas en la carta de registro de la NSF.