

31/08/2020 reference H3287

Arandee Ltd, P O Box 12448, Penrose, Auckland, 108
Rockfield Rd, Penrose Auckland. 09 579 5139, fax -7628.
Contact Sarah Rogers sarah@arandee.co.nz

Global Proficiency Ltd for AsureQuality Ltd,
Unit 2/25 Mareno Rd, (P O Box 1335)
Tullamarine Vic 3043, Australia +61 3 9089
1151
Global Proficiency Ltd for AsureQuality Ltd,
Ruakura Research Centre, 10 Bisley Road,
Enderley, Hamilton 3241, P O Box 20474
Hamilton

Dear Sarah Rogers,

Please find attached your assessment report - for any questions or suggestions and the invoice and later the web listing should follow. Thank you for the non-residuals confirmation & c.f. table.

MAC Slay Dry Spray Insecticide

- Product description: pesticide, insecticide, (Tetramethrin, D-Phenothrin & synergist).
- Product use: for control of insect pests listed in instructions
- Status: thanks for confirmation as non-residual (c.f. table) and care in auto-metering and let us know any changes. The added cost was \$255 + GST for 1:30 hours

"Passed AsureQuality assessment for food/beverage/dairy farm & factory with no food contact, food absent, space spray only with contact surface residues removed & vents etc protected H3287 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 with no food contact This insecticide may be used in all areas. It may only be used in edible areas as a space spray provided that, before use, all edible products and packaging materials, except canned products, are removed from the room. After using this insecticide the room must be adequately ventilated, and all food surfaces thoroughly washed with potable water before edible products and packaging material are returned to the room (non-operational air ducts to be protected / shown clear of residue) Use per a control programme where applicable & use does not create a nuisance.
- The assessment is subject to notification of change and expires on 02/09/2025.
- The full report is attached for supplier review and verification. The assessment is activated by countersigning & inclusion of assessment precautions / assessment statement / MPI dairy precautions.

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

