



Nonfood Compounds

Innovative Water Care, LLC
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United States
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Registration may be verified at
nsfwhitebook.org



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NSF Nonfood Compounds
Registration Program
Company No: N05279

Certificate of Registration

Innovative Water Care, LLC has achieved Registration status for DryTec® FG Calcium Hypochlorite BRIQUETTES to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

DryTec® FG Calcium Hypochlorite BRIQUETTES

Category Code: 3D, B1, D2, G4, G5, Q4


NSF Registration No. 068873

This product is acceptable for use in meat, poultry, and other food processing areas as a Fruit and Vegetable Washing Product (3D), when used to wash fruits and vegetables that will become ingredients of meat, poultry, and rabbit products. After using the substance, the fruits and vegetables must be rinsed thoroughly with potable water. Such use requires following the respective label instructions, and shall utilize the minimum amount sufficient for the purpose.

This product is acceptable as a laundry product for fabrics contacting food (B1). This product may be used on fabric that contacts meats or poultry products, directly or indirectly, provided that the fabric is thoroughly rinsed with potable water at the end of the laundering operation.

This product is acceptable for use as a Shell Egg Sanitizing Product - Chlorine (Q4), to be incorporated in a warm potable water spray rinse for use in sanitizing clean or freshly washed eggs. Shell eggs that have been sanitized with this product may be broken for use in the manufacture of egg products without a prior potable water rinse.

This product is acceptable for use in meat, poultry, and other food processing areas as a Chlorine Water Treatment Product (G4), when used in accordance with the respective label instructions and use limitations. It may be used in all processing of meat and poultry plants at concentrations up to 5 parts per million calculated as available chlorine. Chlorine may be present in poultry chiller water, in water for reprocessing poultry carcasses internally contaminated with feces, and in red meat carcasses final wash water at concentrations between 20 and 50 parts per million calculated as available chlorine. The product must be dispensed at a consistent and uniform level and the method or system must be such that a controlled rate is maintained. The additive may not exceed 3 parts per million residual chlorine dioxide when generated by treating an aqueous solution of sodium chlorite with either chlorine gas or a mixture of sodium hypochlorite and hydrochloric acid.



This product is acceptable for treatment of cooling and retort water (G5) in and around food processing areas. Food processing facilities are responsible for ensuring that they do not use chemical compounds in a manner that will result in the adulteration of food products. Therefore, it is not expected that the compounds would have to be decharacterized if an establishment document, as part of its HACCP plan, indicates that decharacterization is not needed. Such examples include if data are available to show that low levels of non-volatiles (such as sulfites) will not carry over into steam with the system, or, in the case of cooling water, a functional barrier separates the water from the meat food product.

This product is acceptable for use as a sanitizer on all surfaces not always requiring a rinse (D2) in and around food processing areas. Before using this compound, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not required following the use of this compound on previously cleaned hard surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains which can adulterate or have a deleterious effect on edible products. A potable water rinse is required following use of this compound under conditions other than those stated above. The compound must always be used according to applicable label directions.

Registration of this product is current when the NSF Registration Mark and Category Code appear on the product label reviewed by NSF, and the Registered product name is in the NSF White Book™ (www.nsfwhitebook.org).

Listing of all registered nonfood compounds by NSF International is not an endorsement of those compounds or of any performance or efficacy claims made by the manufacturer.