## **Certificate of Registration**

Westlake Corporation DBA Westlake Chemicals & Vinyls LLC has achieved Registration status for Liquid Caustic Soda, 25% to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022).

## Liquid Caustic Soda, 25%

Category Code: 3B, 3C, A2, G6, L1

NSF Registration No. 124863

This product is acceptable for use as a Hog Scalding Agent (3B), provided that it is used according to the manufactures use instructions, it is labeled in accordance with CFR Title 9, Section 381.1(d), and the product will be removed by subsequent rinsing with potable water during dressing operations.

This product is acceptable for use as a tripe processing substance (3C). This product is typically used in the denuding, bleaching, or neutralizing of tripe. This product may be used at a level sufficient for the purpose, provided that the substance will be removed by subsequent rinsing with potable water during dressing operations.

This product is acceptable for use as a cleaner for use in soak tanks or with steam or mechanical cleaning devices (A2) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.

This product is acceptable for treating boilers or steam lines where steam produced may contact edible products and/or cooling systems where the treated water may not contact edible products in and around food processing areas (G6).

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 in sewage and/or drain lines (L1) in and around food processing areas.



Registration may be verified at nsfwhitebook.org



amyJoMcCardell

AJ McCardell NSF Nonfood Compounds Registration Program

Company No: N05356

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<sup>™</sup> (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.