



Nonfood Compounds
Program Listed

January 7, 2015

Ms. Laura Kayhart
Axiall, LLC
1000 Abernathy Road Northeast
Suite 1200
Atlanta, GA 30328
United States

RE: Induclor® Calcium Hypochlorite Granules
Category Code: B1, D2, G5, G7, Q4
NSF Registration No. 150936

Dear Ms. Laura Kayhart:

NSF has processed the application for Registration of **Induclor® Calcium Hypochlorite Granules** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2013), which are available upon request by contacting NonFood@nsf.org. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

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 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.

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 treating boilers, steam lines, and/or cooling systems (G7) where neither the treated water nor the steam produced may contact edible products 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 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.

NSF Registration of this product is current when the NSF Registration Number, Category Code, and Registration Mark appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website (www.nsfwhitebook.org).

NSF 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.

Registration status may be verified at any time via the NSF website, at www.nsfwhitebook.org. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Project Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,

A handwritten signature in black ink, appearing to read 'BL' or similar initials, written in a cursive style.

Bradley Lampe
NSF Nonfood Compounds Registration Program

Company No: N05356