



Kurita-GK Chemical Co.,
Ltd.
460 Moo. 17, Bangphli
Industrial Estate
Bangsaothong,
Bangsaothong District
Samutprakarn 10570
Thailand

January 22, 2026

Registration may be verified at
nsfwhitebook.org



A handwritten signature in blue ink, appearing to read 'S. Cole'.

Samuel Cole

NSF Nonfood Compounds
Registration Program

Company No: C0418733

Certificate of Registration

Kurita-GK Chemical Co., Ltd. has achieved Registration status for KURITA S-6550 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

KURITA S-6550

Category Code: G5, G7

NSF Registration No. 173657

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.

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.