



Nonfood Compounds

Miura America Company,  
Ltd.  
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March 12, 2026

Registration may be verified at  
[nsfwhitebook.org](http://nsfwhitebook.org)



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NSF Nonfood Compounds  
Registration Program  
Company No: C0040666

## Certificate of Registration

Miura America Company, Ltd. has achieved Registration status for BOILERMATE® 4300B to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

### BOILERMATE® 4300B

Category Code: G6, G7

NSF Registration No. 173776

**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. 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 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](http://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.

