



May 12, 2014

Mr. David Grede  
Garratt-Callahan Company  
50 Ingold Road  
Burlingame, CA 94010-2206  
United States

RE: FORMULA 153  
Category Code: G2, G5, G6, 3A  
NSF Registration No. 045930

Dear Mr. David Grede:

NSF has processed the application for Registration of **FORMULA 153** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2009), which are available at [www.nsfwhitebook.org](http://www.nsfwhitebook.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 for use as a Poultry Scalding Agent (3A), provided that it is used according to the manufactures use instructions, it is labeled in accordance with CFR Title 9, Section 381.145(i), and the product will be removed by subsequent rinsing with potable water during dressing operations.**

**This product is acceptable as a water conditioner (G2) for the treatment of entire potable water systems at concentrations not to exceed 10 ppm calculated as phosphate ion in and around food processing areas.**

**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 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.**

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](http://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](http://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.

Sincerely,

A handwritten signature in black ink, appearing to read "Amanda Phelka". The signature is fluid and cursive, with a long horizontal stroke extending to the right.

Amanda Phelka  
NSF Nonfood Compounds Registration Program

Company No: N03491