



Nonfood Compounds
Program Listed

August 12, 2008

Ms. Robin Bolte
ALLIED UNIVERSAL CORPORATION
3901 NW 115TH AVENUE
MIAMI, FL 33178
UNITED STATES

RE: AQUA GUARD BLEACH 12.5%
Category Code: 3D, B1, B2, D1, D2, G4, GX, Q4
NSF Registration No. 134105

Dear Ms. Robin Bolte:

NSF has processed the application for Registration of **AQUA GUARD BLEACH 12.5%** to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2008), which are available at 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 in meat, poultry, and other food processing areas as a Fruit and Vegetable Washing Product (3D), when used to wash fruits and vegetables that will become ingredients of meat, poultry, and rabbit products. After using the substance, the fruits and vegetables must be rinsed thoroughly with potable water. Such use requires following the respective label instructions, and shall utilize the minimum amount sufficient for the purpose.

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 as a laundry product for fabrics not contacting food (B2). This product may be used on uniforms or other fabrics that do not come in direct contact with food products.

This product is acceptable for use as a sanitizer on all surfaces always requiring a rinse (D1) 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 always required following the use of this compound. The compound must be used in a manner which does not result in the contamination of food products subsequently processed and must be consistent with the directions on the EPA registered label.

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 use in meat, poultry, and other food processing areas as a Chlorine Water Treatment Product (G4), when used in accordance with the respective label instructions and use limitations. It may be used in

all processing of meat and poultry plants at concentrations up to 5 parts per million calculated as available chlorine.

Chlorine may be present in poultry chiller water, in water for reprocessing poultry carcasses internally contaminated with feces, and in red meat carcasses final wash water at concentrations between 20 and 50 parts per million calculated as available chlorine. The product must be dispensed at a consistent and uniform level and the method or system must be such that a controlled rate is maintained. The additive may not exceed 3 parts per million residual chlorine dioxide when generated by treating an aqueous solution of sodium chlorite with either chlorine gas or a mixture of sodium hypochlorite and hydrochloric acid.

This product is acceptable as an ingredient for use in water treatment products (GX). Due to the nature of some ingredients, they may not be acceptable for use in some types of products. Formulations containing NSF Registered ingredients are not considered NSF Registered products. A separate application is required for each final product. Formulators using NSF Registered ingredients need only identify the trade name, NSF Registration number, and concentration within the finished product on the application form.

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.

This letter is the only confirmation that the formulation complies with the NSF Guidelines. At your request, the product will not be listed on the NSF website. The product's Registration can be verified by contacting NSF directly. Distributors' brands can be sub-registered without disclosing the formulation by having distributors specify the NSF Registration Number in their applications.

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficiency claims made by the manufacturer.

Changes in formulation or label, without the prior written consent of NSF will void Registration.

Sincerely,



Jennifer De France
NSF Nonfood Compounds Registration Program

Company No: N01273