

Certificate of Registration

PVS DX, Inc. has achieved Registration status for DIXICHLOR MAX to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .



PVS DX, Inc.
P.O. Box 24600
Houston, TX 77229
United States
April 23, 2024

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



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

Samuel Cole
NSF Nonfood Compounds
Registration Program
Company No: N02743

DIXICHLOR MAX

Category Code: B1, C2, D2, G4, Q4


NSF Registration No. 138727

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 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 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 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 toilets and/or dressing rooms of food processing establishments (C2) where edible products are neither processed or stored in open containers, provided that it is not used to mask odors resulting from unsanitary conditions, and that any characteristic odor or fragrance does not penetrate into an edible product area. If used on equipment that will be returned to a food processing area, the product must be completely washed off and rinsed with potable water before returning to the processing area.

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.