



Veolia Water Technologies
& Solutions
4636 Somerton Road
Trevose, PA 19053
United States
May 22, 2024

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: 3C210

Certificate of Registration

Veolia Water Technologies & Solutions has achieved Registration status for FLOGARD POT805 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022)

FLOGARD POT805

Category Code: G2, G5, G6

NSF Registration No. 139012

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 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.

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.

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.

