



December 07, 2018

Ms. Emily Glenn  
Ivanhoe Industries, Inc.  
26267 N. Hickory Road  
Mundelein, IL 60060  
United States

**RE:** XFO-800  
Category Code: 3D,5A,A1,Q5  
NSF Registration No. 158325

Dear Ms. Emily Glenn:

NSF has processed the application for Registration of **XFO-800** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting [NonFood@nsf.org](mailto:NonFood@nsf.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 for use as a Foam Control Product (Q5) to control foam in egg washing machines. Shell eggs washed in water containing this product shall be immediately rinsed with warm potable water containing an EPA registered sanitizer.**

**This product is acceptable for use as a general cleaner (A1) on all surfaces in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.**

**This product is acceptable for use as an Antifoaming Agent (5A) for controlling foam in soups, stews, rendered fats, and curing pickles. This product must be used in a manner which ensures the dimethylpolysiloxane concentration does not exceed 10 parts per million in the food.**

NSF Registration of this product is current when the NSF Registration Mark and Category Code 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. Please contact your NSF Project Manager or [nonfood@nsf.org](mailto:nonfood@nsf.org) if you have any questions or concerns pertaining to this letter.

Sincerely,

Carolyn Gilliland  
NSF NonFood Compound Registration Program  
Company No: N04109