



Nonfood Compounds

## NSF International / Nonfood Compounds Registration Program

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**RE: CLOXIFREE B**  
Category Code: D2,G5  
NSF Registration No.165845

NSF has processed the application for the Registration of **CLOXIFREE B** to the *NSF Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2021), 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 for appropriate use, ingredient and labeling review.

**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 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.**

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.

This product is not registered for use in the United States of America.

Registration status may be verified at any time via the NSF website, at [www.nsfwhitebook.org](http://www.nsfwhitebook.org). Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing.

Sincerely,

Orsolya Dezsi  
NSF Nonfood Compound Registration Program and Listing Program

