

En-Science
Development Co., Ltd.
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Krathumbean,
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Thailand
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Registration may be verified at nsfwhitebook.org



Orsolya Dezsi

NSF Nonfood Compounds Registration Program

Company No: C0393327

## **Certificate of Registration**

En-Science Development Co., Ltd. has achieved Registration status for CHEMTREAT CB - 805 to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022).

## **CHEMTREAT CB - 805**

Category Code: G4, G5

NSF Registration No. 166260

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 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.

This product is exclusively for sale and distribution outside the United States.

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.

