

# Certificate of Registration

Lio Chem Trading has achieved Registration status for CHLORCIDE to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .



Lio Chem Trading  
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September 08, 2022

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



*Amy Jo McCardell*

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NSF Nonfood Compounds  
Registration Program  
Company No: C0721702

## CHLORCIDE

Category Code: 3D, D1, G4

NSF Registration No. 166668

**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 sanitizer on all surfaces always requiring a rinse (D1) 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 always required following the use of this compound. The compound must be used in a manner which does not result in the contamination of food products subsequently processed and must be consistent with the directions on the EPA registered label.**

**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 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.

