



Eurochem SA  
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Tavros, Athens, 17778  
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Registration may be verified at  
[nsfwhitebook.org](http://nsfwhitebook.org)



A handwritten signature in blue ink, appearing to read 'S. Cole'.

Samuel Cole

NSF Nonfood Compounds  
Registration Program

Company No: C0762291

# Certificate of Registration

Eurochem SA has achieved Registration status for DISPERSOL 2054 B to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

## DISPERSOL 2054 B

Category Code: G5, G7, W1

NSF Registration No. 167787


**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 acceptable for treating boilers, steam lines, and/or cooling systems (G7) where neither the treated water nor the steam produced may contact edible products 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 acceptable for use as a reverse osmosis antiscalant (W1) in and around food processing areas. This product must only be used in a manner as to ensure it will have neither direct nor indirect contact with food or potable water. Use must also be consistent with the manufacturer's directions and warnings. Acceptable use under this category does not include use at water treatment facilities.**

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](http://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.