



Quimica e Ingenieros Consultores S.A. de C.V.
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Registration may be verified at
nsfwhitebook.org



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NSF Nonfood Compounds
Registration Program
Company No: C0792645

Certificate of Registration

Quimica e Ingenieros Consultores S.A. de C.V. has achieved Registration status for Anticel (Peracetico 15%) to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

Anticel (Peracetico 15%)

Category Code: 3D, 5C, D1, D2

NSF Registration No. 169147

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 an antimicrobial agent (5C) on meat and poultry carcasses, parts, trim, and organs. Use of this product is not to exceed 220 ppm peroxyacetic acid (PAA) and 75 ppm hydrogen peroxide for meat; or 220ppm peroxyacetic acid (PAA), 110 ppm hydrogen peroxide, and 13 ppm HEDP for poultry. Use must also be consistent with the manufacturer's directions and warnings.

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 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 exclusively for sale and distribution outside the United States.

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™ (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.