

Certificate of Registration



Industria Química
ADMEX S.A. de C.V.
Periférico Poniente
1330-E
Lomas del Colli,
Zapopan
Jalisco 45010
Mexico
December 23, 2025

*Registration may be verified at
nsfwhitebook.org*

A handwritten signature in blue ink that appears to read "Samuel Cole".

Samuel Cole
NSF Nonfood Compounds
Registration Program
Company No: C0773659

Industria Química ADMEX S.A. de C.V. has achieved Registration status for CLORO to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2022) .

CLORO

Category Code: 3D, B1, B2, D1, G4

NSF Registration No. 173566

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. The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

This product is acceptable as a laundry product for fabrics not contacting food (B2). This product may be used on uniforms or other fabrics that do not come in direct contact with food products.

This product is acceptable as a laundry product for fabrics contacting food (B1). This product may be used on fabric that contacts meats or poultry products, directly or indirectly, provided that the fabric is thoroughly rinsed with potable water at the end of the laundering operation.

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 not registered for use in the United States of America.

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.