

NSF International

WHITE BOOK™

of NSF Registered and USDA Authorized
Proprietary Substances and Nonfood Compounds

MAY 2003

\$25

Lubricants

FSIS

Drain Cleaners

Water

Cleaner

FDA

EPA

Treatment

Detergents

Compounds

Sanitizers

Pesticide

Antimicrobials

H2

Shell Egg

H1

HACCP

Sanitizers

CFR 21

USDA

Proprietary
Substances

Disinfectants



www.nsf.org/usda

The Public Health and Safety Company™

NSF International Whitebook™

Listing of USDA-Authorized Proprietary Substances and Nonfood Compounds

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Product Designation	Category
Sodium Bromide 40	G7

Alco Chemical
Div. of National Starch & Chemical Co.
P.O. Box 5401
Chattanooga, TN 37406-0401 USA
423-629-1405
www.alcochemical.com

Product Designation	Category
Aquatreat AR-540	G5, G7
Aquatreat AR-980	G7
Aquatreat DNM-80	G7

Alconox, Inc.
30 Glenn Street, Suite 309
White Plains, NY 10603 USA
914-948-4040
www.alconox.com

Product Designation	Category
Alcojet	A1
Alconox	A1
Alcotabs	A1
Citranox	A3
Det-O-Jet	A1
Liqui-Nox	A1
Terg-A-Zyme	A1

Alex C. Fergusson, Inc.
25 Spring Mill Dr.
Frazer, PA 19355 USA
610-647-3300

Product Designation	Category
AFCO 3451	A1
AFCO Micro-Quest L	P1
Afco 0537	A2
Afco 1056	A1
Afco 1072 Super Defoamer	A1, G5, Q5
Afco 1078	G6
Afco 1260	Q1, Q5
Afco 1260	Q1, Q5

These Listings were last updated on Monday, May 19 2003. Per manufacturer certification, all products listed on this page have not been altered in any way since the authorizations were issued. Please visit www.nsf.org/usda to confirm the status of any Listing. Please report any errors or make suggestions to nonfood@nsf.org.

3. TERMINATION OF THE USDA PROGRAM

The Food Safety and Inspection Services (FSIS), a branch of the United States Department of Agriculture (USDA), required meat and poultry facilities to use pre-processing compounds (Proprietary Substances) and products used in and around food processing areas (Nonfood Compounds) that had been approved under the USDA authorization program. The range of compounds authorized by the USDA included cleaners, sanitizers, lubricants and other products with incidental food contact, such as tripe processing agents, defoamers and tattoo inks.

This requirement, based upon recognized public health benefits, carried over into many other product applications (including fishery and retail operations). Product evaluations were primarily based upon formulation and label review and generally did not include testing. Upon a determination of compliance, the USDA would issue a letter of Authorization and the product would be listed in the next edition of the List of Proprietary Substances and Nonfood Compounds. USDA authorization ensured that FSIS inspectors would approve a product's use within meat and poultry operations.

Two Federal Register Notices, published August 25, 1997 and the final on February 13, 1998, announced the end of the USDA authorization program. The FSIS subsequently altered their approach to facility inspections eliminating the need for USDA product approvals. FSIS moved away from prescriptive regulation to performance-based reviews. This new approach was driven by the establishment of Hazard Analysis and Critical Control Points (HACCP) facility operation. Under HACCP, all meat and poultry establishments must identify and manage critical control points (primarily relating to microbial contamination) for food processing. For Nonfood Compounds and Proprietary Substances, the facility operators must select the appropriate product that not only meets their operational needs, but also their HACCP requirements.

In their Federal Register notices, the USDA provided options for manufacturers and users for selecting the appropriate product:

- (1) Select from the final USDA list (1998).
- (2) Provide/obtain manufacturer "Letter of Guarantee" ensuring that a product is safe and suitable for the intended end use.
- (3) Provide/obtain complete product formulation information enabling user to determine safety.
- (4) Rely on third party organizations such as NSF for professional evaluations.

At the July 25, 2001 NSF steering committee meeting, the USDA FSIS staff stated that the reliability of the USDA listing data was diminishing and that the fact that a product was listed in the final USDA book (option 1) should no longer be used. They also stated that a confirmatory letter by a manufacturer stating that the formulation has not been changed must be provided for all products previously authorized by the USDA. The confirmatory letter is not required if the product is registered by a third-party.



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www.alconox.com • cleaning@alconox.com

10/29/2019

To: Whom it may concern

Re: Confirmatory Letter for selection of suitable products for food contact surface cleaning per Federal Register Aug 25, 1997 and Federal Register Feb 13, 1998 and the NSF Steering Committee July 25, 2001 regarding selection of non food compounds from the Final USDA List of Proprietary Substance and Nonfood Compounds.

Alconox Inc., confirms that the formulations for the detergents listed in the USDA final list: Alconox, Alcojet, Alcotabs, Citranox, Detojet, Liquinox and Tergazyme detergents have not changed and are suitable for use in cleaning food contact surfaces when used with a potable water rinse.

Cordially,

A handwritten signature in black ink, appearing to read "MML".

Malcolm McLaughlin
Vice President Product & Business Development