

## **SPRAY-CHEM CHEMICAL COMPANY**

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### **Non-Food Compounds Letter of Guarantee**

Food Safety Officer

**Subject:** Letter of Guarantee

Dear Food Safety Officer,

This letter is to confirm that all cleaners and sanitizers used at your facility manufactured or supplied by Spray-Chem meet the requirements of the regulating authority for the product in question.

**For FDA indirect food additives:** The products manufactured and/or distributed by Spray-Chem only contain substances in compliance with the Food Additives Amendments when the products are used for the purpose intended and according to the recommended specific instructions.

#### **EPA REGISTERED PRODUCTS**

**For EPA registered products:** The sanitizers, biocides, and disinfectants manufactured and/or distributed by Spray-Chem are in compliance with the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA) when the products are used for the purpose intended and according to the recommended specific instructions. All registered products contain an EPA Registration Number and can only be used in accordance with specific label instructions.

#### **USP GRADE PRODUCTS**

All products distributed by Spray-Chem bearing the designation of USP (United States Pharmacopeia) meet the standard of a chemical grade of sufficient purity to meet or exceed requirements of the United States Pharmacopeia (USP); acceptable for food, drug, or medicinal use and may be used for most laboratory purposes.

#### **GENERAL CLEANERS & SANITIZERS**

For cleaners used in both non-food processing and food processing areas, including food contact surfaces, walls and floors, the following applies:

FDA Good Manufacturing Practices (GMP's) and United States Department of Agriculture (USDA) each have their own specific requirements. FDA does not approve specific non-food compound cleaners. They rely on performance standards that ensure the compound, when used as directed will be safe and will not have a deleterious effect on the food being

processed. The Compounds and Packaging Review branch of the USDA was responsible for authorizing nonfood compounds such as cleaners and sanitizers for use in federally inspected meat and poultry plants. This authorization program no longer exists. All products listed in the last update of the "Proprietary Substances and Non-Food Compounds" (LPSNFC) are authorized by their presence in the publication.

All products not listed may be used provided the establishment has on file documentation to certify the processing compound is safe and suitable when used as directed. The documentation should be available to the USDA inspector and can be in the form of a manufacturer's or supplier's guaranty or third-party authority's certification that the processing compound is safe according to some established safety criteria and, as proposed for use will have no deleterious effect on meat or poultry being processed. Under the HACCP approach to inspection, USDA inspected establishments are now responsible for ensuring that they do not use chemical compounds in a manner that will result in adulteration of food products. All products sold and/or distributed by Spray-Chem when used according to label instructions are following these regulations.

## **EUROPEAN UNION**

In addition, the following applies when edible food products are produced or processed for export to countries that conform to the requirements of the FAO/WHO Food Standards (Codex Alimentarius):

Cleaners, sanitizers, and boiler water compounds comply with the "Recommended International Code of Practice General Principles of Food Hygiene" CAC/RCP 1-1969, Rev. 4-2003 sections 5.5 (boiler chemicals) and Section 6.1 (Cleaners and Sanitizers). Cleaners and sanitizers used in the packaging and processing of fresh fruits and vegetables comply with the goals stated in the Codex of Practice for Fresh Fruits and Vegetables CAC/RCP 53-2003 Section 3.4 (Cleaning, Maintenance and Sanitation).

## **ALLERGEN STATEMENT**

While more than 160 foods can cause allergic reactions in people with food allergies, the law identifies the nine most common allergenic foods. These foods account for 90 percent of food allergic reactions and are the food sources from which many other ingredients are derived. The nine foods identified by the law are:

*Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soybeans, and Sesame.*

These nine foods, and any ingredient that contains protein derived from one or more of them, are designated as "major food allergens" by FALCPA.

All cleaners and sanitizers manufactured and distributed by Spray-Chem Chemical Company are certified to be allergen free. None of the ingredients or byproducts of these ingredients listed above are used in the formulations of our products. Some individuals may be allergic to certain raw materials such as soaps, surfactants, chlorine products etc. These are not expected to cause allergic reactions in foods that are processed on equipment that has been cleaned and sanitized with our products. All cleaners must be removed with potable water rinsing prior to sanitizing. None of the sanitizers sold by Spray-Chem contain any allergens whatsoever.

Respectfully,

*Clifford L. Jacobson*

Regulatory Compliance Officer  
Spray-Chem Chemical Company, Inc.