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Inventory of Effective Food Contact Substance (FCS) Notifications

美國FDA 核可次氯酸HOCl
用於食品接觸面及食品主要消毒成分



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- FCN No. 1176

FCN No. 1176

HSP USA, LLC

According to Section 409(h)(1)(C) of the Federal Food, Drug, and Cosmetic Act, food contact substance notifications (FCNs) are effective only for the listed manufacturer and its customers. Other manufacturers must submit their own FCN for the same food contact substance and intended use.

Food Contact Substance:	Hypochlorous acid (CAS Reg. No. 7790-92-3).
Notifier:	HSP USA, LLC
Manufacturer:	HSP USA, LLC
Intended Use:	For use as an antimicrobial agent in a solution for the re-hydrating of fresh fruits and vegetables including leafy green vegetables.
Limitations/Specifications*:	The concentration of available free chlorine will be limited to 60 ppm, and the FCS will be replaced after use if the concentration falls below 25 ppm available free chlorine. Leafy greens or other uncut fruits and vegetables will be soaked in a 20 gallon solution of the FCS in five pound loads for a minimum of five minutes and a maximum of ten minutes. The FCS solution will drain off of the fresh produce for a minimum of ten minutes before the produce is used for display or prepared for consumption.
Effective Date:	Aug 15, 2012