

## FCN No. 1811 IET, Inc., DBA EcoloxTech

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:** IET, Inc., DBA EcoloxTech

**Manufacturer/Supplier:** IET, Inc., DBA EcoloxTech

**Intended Use:** For single use as an antimicrobial agent in an aqueous solution in the production and preparation of whole or cut meat and poultry; processed and preformed meat and poultry; fish and seafood; fruits and vegetables; and shell eggs.

**Limitations/Specifications\*:** The concentration of available free chlorine will not exceed 60 ppm. The aqueous solution containing the FCS may be used in processing facilities as follows:

1. in process water or ice which comes into contact with food as a spray, wash, rinse, dip, chiller water, and scalding water for whole or cut meat and poultry, including carcasses, parts, trim, and organs;
2. in process water, ice, or brine used for washing, rinsing, or cooling of processed and pre-formed meat and poultry products as defined in 21 CFR 170.3(n)(29) and 21 CFR 170.3(n)(34), respectively;
3. in process water or ice for washing, rinsing or cooling fruits, vegetables, whole or cut fish and seafood; and
4. in process water for washing or rinsing shell eggs.

When used in water to process fruits, vegetables, ready-to-eat meats, and fish and seafood products intended to be consumed raw, the treatment will be followed by either a 10 minute drain step or a potable water rinse to remove, to the extent possible, residues of the FCS.

**Effective Date:** Oct 13, 2017

**Source:** <https://www.accessdata.fda.gov/scripts/fdcc/?set=fcn&id=1811#>