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Excerpt From:

**United States Department of Agriculture
Food Safety Inspection Service
Washington, D.C.**

FSIS Directive

7120.1

REV. 34

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SAFE AND SUITABLE INGREDIENTS USED IN THE PRODUCTION OF MEAT, POULTRY, AND EGG PRODUCTS.

SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING
Electrolytically generated hypochlorous acid	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use *

Electrolytically generated hypochlorous acid	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use *
Electrolytically generated hypochlorous acid	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use *

* The use of the substance(s) is consistent with FDA's labeling definition of a processing aid.