



IET, Inc. Headquarters: 102 NW 22 Ave, Miami, FL 33125 | 954-900-6070 | service@ecoloxtech.com

Letter of Guarantee

This letter is being provided for the below listed non-food chemical product in accordance with the requirements of the Food Safety Enhancement Program of the Canadian Food Inspection Agency (CFIA). Copies of this letter and additional product information are available on our website at: www.ecoloxtech.com/CFIA

This letter is based on Food Contact Substance (FCS) Notification 1811 issued by the United States Food and Drug Administration (FDA) which became effective on October 13th, 2017. 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.

Product Name: Electrolytically Generated Hypochlorous Acid

CAS Number: 7790-92-3

Letter of Guarantee Issued by: IET, Inc., DBA EcoloxTech

Date of Issue: November 28th, 2018

Product 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: 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.

Sincerely,

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

Scott Hartnett, D.O.
Chief Medical Officer