

FDA & EPA Certifications of Electrolyzed Water

- FDA approved under 21 CFR 173.315 for direct contact with processed foods.
- FDA approved for several indirect food contact applications under 21 CFR 172.892, 21 CFR 175.105,
- FDA decision #692 allows for vegetable & fruit produce washing using Electrolyzed Water.
- FDA approved for several indirect food contact applications under 21 CFR 176.170 & 21 CFR 177.2800.
- Is an FDA approved sanitizer that meets 21 CFR 178.1010.
- FDA approved under 21 CFR 7120.1 for spray and water treatment for processing of beef, poultry & pork.
- Exempt by the EPA under 40 CFR 180.1054 for washing raw foods that are to be consumed without processing.
- Exempt by the EPA under 40 CFR 180.940 provided that the Electrolyzed Water is applied on a semi-permanent or permanent food-contact surface with adequate draining before contact with food.
- May be applied to food-contact surfaces in public eating places, dairy processing equipment, food-processing equipment and utensils.

Electrolyzed water is approved under 21 CFR 173.315 for direct contact with processed foods.

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=173.315>

Electrolyzed water is approved for several indirect food contract applications under 21 CFR 172.892

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=172.892>

21 CFR 175.105

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=175.105>

21 CFR 176.170

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=176.170>

21 CFR 177.2800

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=177.2800>

It is an approved sanitizer that meets 21 CFR 178.1010.

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm?fr=178.1010>

The EPA has also given approval (40 CFR 180.1054) for washing raw foods that are to be consumed without processing.

40 CFR 180.940. HOCL when used as ingredient in an antimicrobial pesticide formulation may be applied to: **Food-contact surfaces in public eating places, dairy-processing equipment, and food-processing equipment and utensils. When ready for use, the end-use concentration of all *Hypochlorous Acid* chemicals in the solution is not to exceed 200 ppm determined as Free Available Chlorine**

The Food Safety and Inspection Service (FSIS) have permitted the use in the following manner:

- Red meat carcasses down to a quarter of a carcass: 20-50 ppm (sprayed on)
- Whole or eviscerated poultry carcasses (not parts): 20-50 ppm (sprayed on)
- In-plant chlorination of water and water for formulation: 1-5 ppm
- Poultry chiller water: Up to 50 ppm (measured in incoming potable water)
- Poultry chiller red water (i.e. re-circulated & reused): Up to 5 ppm
- Reprocessing contaminated poultry carcasses: 20 ppm
- Giblets and salvage parts as influent to a container for chilling not to exceed 20 minutes: 20-35 ppm
- Antimicrobial spray for beef primals: 20 ppm