



## Inventory of Effective Food Contact Substance (FCS) Notifications

### FCN No. 645

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<b>Food Contact Substance:</b>	Chlorine Dioxide
<b>Notifier:</b>	Virus Shield Biosciences Limited
<b>Manufacturer:</b>	Virus Shield Biosciences Limited
<b>Intended Use:</b>	As an antimicrobial agent in water used in poultry processing and to wash fruits and vegetables that are not raw agricultural commodities in an amount not to exceed 3ppm residual chlorine dioxide as determined by methods specified in 21 CFR 173.300. The treated fruits or vegetables will be further processed by blanching, canning or cooking, or consumed as fresh-cut fruits and vegetables.
<b>Effective Date:</b>	12/22/2006
<b>Limitations/Specifications:</b>	The chlorine dioxide solution contains at least 90 percent by weight of chlorine dioxide with respect to all chlorine species as determined by Method 4500- C102E.
<b>Environmental Impact Decisions:</b>	Environmental Decisions Site



## Inventory of Effective Food Contact Substance (FCS) Notifications

### FCN No. 1578

<b>Food Contact Substance:</b>	Chlorine Dioxide
<b>Notifier:</b>	Virus Shield Biosciences Limited
<b>Manufacturer:</b>	Virus Shield Biosciences Limited
<b>Intended Use:</b>	As an antimicrobial agent to be applied to red meat (including meat parts and organs), processed, comminuted, or formed meat products, and seafood.
<b>Effective Date:</b>	01/26/2016
<b>Limitations/Specifications:</b>	The FCS is to be manufactured as described in the notification. The FCS will be used in an amount not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO <sub>2</sub> -E (referenced in 21 CFR 173.300(a)(2)) or an equivalent method. The following conditions apply according to use: In red meat (including meat parts and organs), the FCS will be applied as a spray or dip to red meat, meat parts, and organs. In processed, comminuted, or formed meat products, the FCS will be applied as a spray and dip, unless precluded by standards of identity in 9 CFR 319, prior to the packaging of food for commercial purposes. Treatment of red meat (including red meat parts and organs), processed, comminuted, or formed meat products shall be followed by a portable water rinse or by blanching, cooking, or canning. And, in seafood, the FC will be used in water and ice that are used to rinse, wash, thaw, transport, or store seafood. Treatment of seafood products that will be consumed raw shall be followed by a portable rinse prior to consumption.
<b>Environmental Impact Decisions:</b>	Environmental Decisions Site



## Inventory of Effective Food Contact Substance (FCS) Notifications

### FCN No. 1764

<b>Food Contact Substance:</b>	Chlorine Dioxide
<b>Notifier:</b>	Virus Shield Biosciences Limited
<b>Manufacturer:</b>	Virus Shield Biosciences Limited
<b>Intended Use:</b>	For use as an antimicrobial agent used to fumigate fruits and vegetables, including raw agricultural commodities (see Limitations/Specifications).
<b>Effective Date:</b>	08/02/2017
<b>Limitations/Specifications:</b>	The FCS will be applied only in unlit areas and shall not exceed 3 ppm residual in the air. The treatment of fruits and vegetables will be followed by air flush or by blanching, cooking, or canning. In raw agricultural commodities, the FCS will be applied in the preparing, packing, or holding of the food for commercial purposes, consistent with the FD&C Act section 201(q)(l)(B)(i) but not applied for use under 201(q)(l)(B)(i)(I), (q)(l)(B)(i)(II), or (q)(l)(B)(i)(III). The FCS is not for use in contact with infant formula and human milk. Such uses were not included as part of the intended use of the substance in the FCN..
<b>Environmental Impact Decisions:</b>	Environmental Decisions Site