Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
01-TPDS-101	Zep Manufacturing Co.	ZATS™ On-Line Reprocessing in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
03-NT001	Rhodia, Inc.	Application of Sodium Metasilicate on Raw Beef Carcasses as an Anti-microbial Processing Aid.	N/A
03-NT002	Swift & Company	Hyperchlorinated (≤200 ppm) solution applied to beef hide surfaces utilizing a washing/rinsing cabinet.	N/A
03-NT003	eMerge Interactive, Inc.	VerifEYE Food Safety Technology is a non-intrusive imaging system, called the Solo™, which identifies organic contamination on meat and other surfaces utilizing a portable device similar in size and weight to a video camera.	N/A
03-NT004	Avure Technologies	High Pressure Processing (HPP) as a post-lethality, post-packaging intervention method for *Listeria monocytogenes* contamination in ready-to-eat foods such as deli sliced meats. HPP uses pressures up to 87,000 psi to inactivate pathogens and spoilage organisms throughout the product package.	N/A
03-NT011	Solution BioSciences, Inc.	Use of Bromitize™, a bromine-based biocide, as an effective poultry carcass antimicrobial when used in poultry chiller water in poultry processing plants at a level up to 100 ppm available bromine in the supply water.	N/A
+	eMerge Interactive, Inc.	VerifEYE Carcass Inspection System (CIS) is a non-intrusive imaging system which identifies organic contamination in real-time on full carcass (beef) sides on the rail within a slaughter plant.	N/A
+	C&S Equipment Co., LLC	Germicidal UVC light systems and equipment for surface decontamination of food products and food contact surfaces.	N/A
+	Olsson, Frank and Weeda, P.C.	Use of up to 5% lactic acids on hot beef carcasses.	N/A
+	Alcide Corporation	Notification regarding the use of SANOVA® acidified sodium chlorite antimicrobial solutions as processing aids on i) pre- or post-chill poultry or red meat carcasses, carcass parts, trim or organs, or; ii) on processed, comminuted or formed meat products, in US	N/A
03-NT028	BOC Food Safety	BOC ozone wash system using aqueous ozone on ready-to-eat (RTE) meat and poultry products for control of *Listeria monocytogenes* .	N/A
03-NT029	Solution BioSciences, Inc.	Use of Bromitize™, a bromine-based biocide, as an effective poultry carcass antimicrobial when used in poultry chillers and/or inside-outside bird washers (IOBW) at a level up to 100 ppm available bromine in the supply water.	N/A
03-NTS-402	TOMCO Equipment Company	TOMCO's Pathogen Management System & On-Line Reprocessing utilizing Hypochlorous acid in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
03-NT006	Cargill Meat Solutions	Hide-On Beef Carcass Washing System using sodium hydroxide applied at the post-exsanguination stage of slaughter	N/A
03-NT007			
03-NT008			
04-NT060			

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
04-NT048	Southeastern Systems	Accutab Chlorination ™ On-Line Reprocessing in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
04-NT056	Unitherm Food Systems, Inc.	Unitherm Infra-Red Grill is a radiant oven used as a pre-package surface pasteurization for the control of *Listeria* in RTE products.	N/A
04-NT058	Unitherm Food Systems, Inc.	Unitherm Aquaflow Water Pasteurizer used as a post-package surface pasteurization system either alone or in combination with the Unitherm Infra-Red Grill system (radiant oven used for pre-package surface pasteurization)for the control of *Listeria* in RTE products.	N/A
----	Mionix Corporation	$Safe_2O$ Poultry Wash antimicrobial agent on raw poultry carcasses prior to the chill tank.	N/A
----	Mionix Corporation	$Safe_2O$ RTE-01 antimicrobial agent on roast beef and other similarly cooked beef products and cooked poultry products.	N/A
----	Mionix Corporation	$Safe_2O$ RTE-01 or $Safe_20$ RTE-03 antimicrobial agent on country hams and cured RTE pork products (e.g., ham or comminuted ham.	N/A
----	Mionix Corporation	$Safe_2O$ RTE-01 or $Safe_2O$ RTE-03 antimicrobial agent on raw whole meat muscle and bone-in pork products (e.g., ribs, pork chops, etc.)	N/A
----	Mionix Corporation	Mionix Ground Beef Formula antimicrobial agent for use on beef during grinding.	N/A
----	Mionix Corporation	$Safe_2O$ RTE-01 or $Safe_2O$ RTE-03 antimicrobial agent on hot dogs, other cooked sausages, and lunch meats.	N/A
	Tasker Products	Use of pHarlo Blue as an antimicrobial processing aid applied in poultry scalders, as a spray on poultry picker rails, and post-picker spray or dip	N/A
	Tasker Products	pHarlo Blue 0020 used as a antimicrobial processing aid applied as a spray on poultry picker-rails	N/A
	Zentox Corporation	PathX™ On-Line Reprocessing (OLR) system for poultry processing establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
NTS-06-715	Beef Products, Inc./BPI Technology	Use of ammonium hydroxide as an antimicrobial on cattle carcasses in hot boxes and holding coolers	N/A
04-NT059	Ashland Specialty Chemical	Ashland (Onguard) PathGuard™ On-Line Reprocessing in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
04-NT072	Colorado State University	Application of 2.5% and 5.0% lactic acid to beef sub-primals and trimmings	N/A
04-NT073	Braswell Foods, Inc.	The In-package Pasteurization of Liquid Egg and Egg Products	N/A
04-NT089	Ecolab, Inc.	Reuse of Inspexx 100 ™ poultry wash and chill process water to reduce microbial contamination on raw edible poultry products and/or to wash poultry processing equipment and environmental surfaces	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
04-NT094	Agriprocessors, Inc.	Application of low pressure (25-30 psi) 20 ppm sodium hypochlorite spray as an antimicrobial treatment on beef primals cuts after the koshering process	N/A
04-NT0107	ALKAR-RapidPak, Inc.	ALKAR-RapidPak Surface Pasteurization (SP) for frankfurters	N/A
04-NT070	Ashland Specialty Chemical	Reuse of Chlorine Dioxide as an antimicrobial agent in poultry processing water (locations-application cabinets, feather rinses and pickers/scalders)	N/A
04-NT090			
04-NT0103			
05-NT0110			
05-NT0111			
04-NTS-557-N-B,C	MPSC, Inc.	MPSC Rinising & Chilling Technology on beef, bison, and pork carcasses	N/A
05-NT-0115-N-A	Meyn America LLC	Meyn evisceration system can operate at 140 birds per minute on eight inch shackle spacing with four Federal inspectors	N/A
05-NT0117	Del Ozone Delzone™	Ozone sanitation systems using ozone-enriched cold water as an antimicrobial agent for final rinse, no-residue surface sanitation of food-contact and non-food-contact surfaces	N/A
05-NT0132	Elmhurst Research, Inc.	A system that utilizes water under pressure in a special vessel to kill pathogenic organisms in food	N/A
05-NT0137	Safe Foods Corporation	Cecure ™ On-Line Reprocessing in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
05-NT0146	Ecolab, Inc.	Inspexx 100 ™ On-Line Reprocessing in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
05-0149-N-A	PeroxyChem, LLC	SYNTRx 3200™ On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
05-NT-0156-N-C	Ashland Specialty Chemical	Chlorine dioxide used as an anti-microbial agent in the processing of poultry parts prior to packing or grinding	N/A
05-NT0161	Wayne Farms, LLC	A poultry carcass dip tank using water that has been treated with 20 to 50 ppm of free available chlorine measured at the intake (influent)	N/A
05-NTO-0176-N-A,B	Freezing Machines, Inc.	Carbon monoxide (GRAS notification 000194) in a solution injected into wholesale cuts of meat (primals and subprimals) used as part of a modified atmosphere pressure packaging system from which retail cuts are derived.	N/A
05-0177-N-D	Packerland Packing Company (Smithfield Beef Group)	Air injection procedure for separating brisket, foreshank, chuck, rib, plate/flank, loin, and round portions from beef carcasses	Regulations amended December 15, 2010 to permit the use of air inflation of meat carcasses and parts

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
05-NTS-602	PeroxyChem, LLC	FreshFx ™ & SteriFx On-Line Reprocessing in poultry establishments	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
06-NT- 0182-N-C	Danisco USA Inc.,	AvGard® XP Sodium Metasilicate (SMS) On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
06-NT-0186-N-A	SANOVO Engineering USA, Inc.	SANOVO Optibreaker™ Egg Separating Machine using plastic (polyolefin) for egg breaking equipment, specifically the liquid egg receiving and separation cups (yolk and albumen cups), made by SANOVO Engineering, Denmark	N/A
06-NT-0199-N-A	PRAXAIR, Inc.	Praxair Carbon dioxide atmosphere stunning for turkeys	N/A
06-NT-0228-N-A	Sunny Fresh Foods	Extended Shelf Life (ESL) Egg Product, formula L-49 using a new alternative time and temperature pasteurization method.	9 CFR 590.570
06-NT-0231-N-A	Cargill Meat Solutions	Beef head and tongue cleaning process using a modified "Premium Bird Washer" cabinet system with or without a 2.0% to 2.8% lactic acid spray continuously applied to the brushes	9 CFR 590.570
06-NT-0236	Safe Foods Corporation	Cecure® (cetylpyridinium chloride) used as an anti-microbial agent to raw poultry carcasses at pre-chiller and post-chiller locations.	N/A
06-NT-0239-N-A, B,C	Elanco Division of Eli Lilly and Company	*E.coli serogroups: 0157; 026; 045; 0103; and 0145 targeted bacteriophage applied as a spray mist, rinse, or wash to the hides of animals within lairage, restraining areas, stunning areas, and stations immediately prior to hide removal.*	N/A
06-NT-0229-N-A	Tyson Fresh Meats, Inc.	2.5% citric acid used as an anti-microbial agent in the processing of separated beef heads and associated offal products (hearts, livers, tails and tongues) prior to chilling	N/A
07-NT-0183-N-D	FMC Corporation	Spectrum™ (FMC 323) On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
07-NT0218-N-C	PeroxyChem, LLC	FreshFx L-12 On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
07-NT-0253-N-A	OmniLytics, Inc.	*Salmonella* targeted bacteriophages applied as a spray mist or wash on the hides of live animals in the holding pens prior to slaughter.	N/A
07-NT-0254-N-A	Sunny Fresh Foods	Extended Shelf Life (ESL) Cholesterol and Fat Free Scrambled Egg Mix, formula L-50, using a new alternative time and temperature pasteurization method	N/A
07-NT-0272-N-A	Albemarle Poultry Sciences, LLC	Use of DBDMH (1,3-Dibromo-5,5-Dimethylhydantoin) in poultry scalders	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
07-NT-0285-N-A	Cargill Kitchen Solutions	Cholesterol and Fat Free Scrambled Egg Mix, formula L-50A	N/A
07-NT-0288-N-A	PRAXAIR, Inc.	Praxair Carbon dioxide atmosphere stunning for chickens	N/A
07-NT-0289-N-A	Techno Catch, LLC	Low Atmospheric Pressure (LAP) stunning/slaughter of poultry broilers, roasters, mature chickens	N/A
08-OLR-0235-N-C	Pilgrim's Pride Corporation	ChloroSan On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
08-OLR-0281-N-C	Tyson Foods	Hypochlorous Acid On-Line Processing Agent Cabinet (OLPAC) System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
08-NT-0294-N-A	PRAXAIR, Inc.	Praxair Carbon dioxide atmosphere stunning for chickens	N/A
08-NT-0295-N-A	PRAXAIR, Inc.	Praxair Carbon dioxide atmosphere stunning for chickens	N/A
08-NT-0296-N-A	ConAgra Foods, Inc.	Egg Beater Containing Yolk Southwestern Flavor 15 oz - 27000 00270	N/A
		Egg Beater Containing Yolk Southwestern Flavor 30 oz - 27000 05001	
		Egg Beater Containing Yolk Southwestern Flavor 4 x 15 oz - 27000 00276	
		Egg Beater Containing Yolk Garden Vegetable Flavor 15 0z - 27000 00271	
		Egg Beater Containing Yolk Cheese and Chive Flavor 15 oz - 27000 00273	
08-NT-0302-N-A	Tasker Products	Use of pHarlo Blue 0020 as an antimicrobial processing aid applied as a post-chiller spray system on poultry carcasses without the use of a potable water rinsing following the application of the pHarlo Blue 0020 on the poultry carcasses	N/A
08-NT-0309-N-A,B,C,D	BASF Corporation	Alkyl Polyglycosides for Use as a Poultry Wash followed by a potable water rinse	N/A
08-NT-0311-N-A	Rembrandt Enterprises, Inc.	Pasteurized and dried enzyme modified egg yolk process identified as Remtex 43E-D	N/A
08-ING-0315-N-B	Bemis Company Inc.	Sodium nitrite (FreshCase®) for use on one side of a food packaging film used for vacuum packaging raw red meat and raw whole muscle cuts of red meat as a color fixative	N/A
08-NT-0318-N-C	Safe Foods Corporation	Precure™ On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
08-EGG-0320-N-A, B,C	Michael Foods	Waiver to the regulatory requirements for temperature of packed products	9 CFR 590.530
08-NT-0341-N-B	PeroxyChem, LLC	FreshFX LP On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
08-NT-0348-N-A	OmniLytics, Inc.	*Salmonella* targeted bacteriophage products applied on the feathers of live poultry prior to slaughter	N/A
08-NT-0374-N-A	Beef Products, Inc. (BPI)	Use of anhydrous ammonia as an antimicrobial on ground beef	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
08-NT-0375-N-A	Beef Products, Inc. (BPI)	Use of ammonium hydroxide as an antimicrobial on boneless beef trimmings	N/A
08-NT-0393-N-A,B	BioIonix, Inc.	A low voltage electrochemical process that disinfects recycled cold brine and recycled chilled water streams by generating free chlorine that destroys bacteria and other pathogens and is applied on raw and ready-to-eat products.	N/A
09-NT-0422-N-A,B	Birko Corporation	Beefxide™, Porkxide™, and Lambxide™are a mixture of lactic acid (45-60%), citric acid (20-35%), and potassium hydroxide (>1%) applied as a spray	N/A
09-ING-0429-N-A	Rembrandt Enterprises, Inc.	Pasteurized low temperature 10% salt added, enzyme modified egg yolk identified as Remtex 10% E Blend"	N/A
09-NT-0384-N-A	Birko Corporation	Beefxide™, Porkxide™, and Lambxide™are a mixture of lactic acid (45-60%), citric acid (20-35%), and potassium hydroxide (>1%) applied as a spray	N/A
09-ING-0442-N-A	Cargill Kitchen Solutions	Extended Shelf Life (ESL) Egg Product, formula L-49 using a new alternative time pasteurization method.	N/A
09-NT-0455-N-A,B	Birko Corporation	Requested for the use of Beefxide™, Porkxide™, and Lambxide™are a mixture of lactic acid (45-60%), citric acid (20-35%), and potassium hydroxide (>1%) applied as a spray	N/A
09-ING-0459-N-A	Cargill Kitchen Solutions	Fortified Whole Egg Blend Product, formula B-28, using a new alternative time/temperature pasteurization method	N/A
09-ING-0465-N-A	Cargill Kitchen Solutions	Whole Egg Blend Product, formula L-56, using a new alternative time/temperature pasteurization method	N/A
09-NT-0467-N-B	Sanderson Farms, Inc.		
09-ING-0477-N-A	Rose Acre Farms, Inc.	Enzyme modified salted egg yolk product, formula 06-2008	N/A
09-ING-0480-N-A	Advanced Food Technologies	A combination of sulfuric acid, ammonium sulfate, copper sulfate and water identified as AFTEC 5000 Blue Acidifier used as an acidifier in poultry processing water.	N/A
09-OLR-0488-N-A,B,C, D,E	Enviro Tech Chemical Services Inc.	Use of Perasan MP-2 (FCN 887) as an Antimicrobial Agent in On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
09-NT-0489-N-A,B,C	Ecolab, Inc.	Inspexx 100 WRS reconditioned and recirculated mixture (peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1,1-diphosphonicacid (HEDP) for use on raw poultry carcasses for on-line reprocessing.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
09-NT-0490-N-A	Michael Foods, Inc.	Establish Guidelines for Egg/waer mixture from pasteurization process interface	
09-ING-0491-N-C	Flavorseal, LLC	Bonding agent (mixture of invert sugar, water, maltodextrin, malic acid, modified food starch, pectin, and xanthan gum) used to transfer flavorings, spices or coloring to the packaging materials of meat and poultry products	N/A
09-NT-0494-N-A	Hydrodyne Inc.	TenderClass System (TCS) is a technology that electrically generates a hydrodynamic shockwave in water for the purpose of tenderizing boneless meat and poultry.	N/A
09-NT-0495-A-D	Cargill Kitchen Solutions	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)
09-EGG-0495-B-D*	Cargill Kitchen Solutions	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
09-NT-0495-C-D	Cargill Kitchen Solutions	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)
09-EGG-0495-D-D*	J&B Cold Storage	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)
09-EGG-0495-E-D*	Cargill Kitchen Solutions	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)
09-EGG-0495-F-D*	Michigan Natural	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)
09-EGG-0495-G-D	Michigan Natural	Extend the freezing time of pasteurization to 96 hours for liquid egg products	9 CFR 590.536(b)(2)
10-SIP-0502-N-E	Amick Farms, LLC	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
10-OLR-0509-N-A (Previous Ref # 08-NT-0318-N-C), 2020-171-OLR	Safe Foods Corporation	Citrilow™ and Citrilow Plus™ On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-OLR-0511-A, B, C	Ecolab, Inc.	Inspexx 100™ On-Line Reprocessing (OLR) system	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-OLR-0514-N-C	Advanced Food Technologies	AFTEC 3000 (AFT Clear 3000) (sulfuric acid, sodium sulfate and water) for use on raw poultry carcasses for on-line reprocessing.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-ING-0522-N-A	Michael Foods, Inc.	Liquid egg white product packaged through patented ESL process using a limited deviation to liquid egg cooling regulations	N/A
10-EGG-0533-N-A	Cargill Kitchen Solutions	Whole egg blend product, formula L-56, using a new alternative time/temperature pasteurization method.	N/A
10-OLR-0535-N-A,B,C	PeroxyChem LLC, formerly Peroxygens, FMC	An aqueous mixture of 100-2000 ppm of peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, and 136 ppm 1- hydroxyethylidene-1,1- diphosphonic acid (HEDP) for use in poultry OLR systems (FCN 880)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-ING-0537-N-A,B,C,D	Valley Chemical Solutions, LLC	Microtox 5P (21 CFR 173.370) On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-EGG-0553-N-A	Rembrant, Inc.	Pasteurized enzyme modified, low temperature, no additives dried whole egg product, "REMTEX 24 Enzyme Modified Pasteurized Dried Egg Product	
10-EGG-0554-N-A	Rembrandt Enterprises, Inc.	Pasteurized enzyme modified, low temperature, no additives dried egg yolk product, "REMTEX 455 Enzyme Modified Pasteurized Egg	
10-SIP-568-N-C	Tyson Foods, Inc.	Processing hens and roosters on the semi-automated SIS line	381.76(b)(1)(iv)
10-ING-0566-N-A,B	Daniele, Foods Inc.	Use of up to 4% acetic acid as an antimicrobial processing aid on prosciutto	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
10-OFLR-0573-N-B	FMC Peroxygens	FMC Spectrum® for use at Off-Line Reprocessing	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-EGG-0578-N-A	Rembrandt Enterprises, Inc.	Pasteurized enzyme modified, low temperature, maltodextrine and salt with phospholipase dried whole egg product, "Remtex 245 ES".	N/A
10-OLR-0603-N-B	Tomcos Equipment Company	Tomco2's Pathogen Management OLR System alternating the use of two antimicrobials, hypochlorous acid and peroxyacetic acid (FCN 887)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-OLR-0612-N-C	Tomco Equip. Co.	Tomco2's Pathogen Management OLR System alternating the use of two antimicrobials, hypochlorous acid and peroxyacetic acid (FCN 887)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-EGG-0615-N-A	Primera Foods Corporation	Egg formula with soy protein and soy lecithin- “PrimeX 20 SB”	N/A
10-OLR-0629-N-A,B,C,D, E	Ecolab	Inspexx 150, 3DT Inspexx 150, Inspexx 250, and 3DT Inspexx 250 as aqueous mixtures of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry On-line Reprocessing System (FCN 1495)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-OLR-0664-N-A,B	PeroxyChem, LLC	ProtectFX 993™ On-Line Reprocessing System (FCN 1379)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-OFLR-0668-N-A	PeroxyChem, LLC	ProtectFX 993™ On-Line Reprocessing System (FCN 993)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-NT-0685-N-B	American Beef Processors of Oregon	Carbonic acid under pressure, and acidified sodium chlorite solution as antimicrobial agents for direct contac with boneless beef	N/A
10-OFLR-0692-N-A,B,C, D	Ecolab	Inspexx 150, 3DT Inspexx 150, Inspexx 250, and 3DT Inspexx 250 as aqueous mixtures of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidene -1,1-diphosphonic acid (HEDP) for use for poultry Off-line Reprocessing System (FCN 1495)	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
10-EGG-0698-N-A	Rembrant, Inc.	Name change of pasteurized enzyme modified, low temperature, maltodextrine and salt with phospholipase dried whole egg product from “Remtex 245 ES” to "Baker’s Max ES”	N/A
10-ING-0701-N-A	PeroxyChem, LLC	Use of ProtectFx, a peroxyacetic acid mixture, as an antimicrobial in poultry processing waters	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
10-ING-0706-N-A	Sara Lee	Sodium Propionate in meat and poultry products as an antimicrobial agent in support of their Petition	Regulations amended May 6, 2013 to approved the use of sodium benzoate, sodium propionate, and benzoic acid
10-EGG-0707-N-A,B,C	Rembrant, Inc.	Name change of pasteurized, low temperature, 10% salt added, enzyme modified egg yolk, from "Remtex 10% E Blend to Emulsionaid 10"	N/A
10-EGG-0708-N-A	Rembrandt Enterprises, Inc.	Name change of pasteurized, enzyme modified, low temperature, no additives dried whole egg product, from "REMTEX 24 Enzyme Modified Pasteurized Dried Egg Product" with an ingredient statement of Whole Egg, Phospholipase to "Baker's Max Enzyme Modified Pasteurized Dried Egg Product"	N/A
10-NT-0715-N-A	Harrison Poultry	Increase Line Speed to 105 bpm	9CFR 381.76(e)(4)(iv)
11-SIP-003-N-A	Quality Pork Processors	Procedures for line Speed and HACCP-based Inspection Models Project (HIMP)	310.1(b)(3); 310.25(a); 310.25(b)
11-SIP-008-N-B	Tyson Fresh Meats, Inc.	Modify the Pork Slaughter System	310.11; 310.14; 310.25(a); 310.25 (b)
11-SIP-017-N-C	JCG Foods of Alabama	Using alterntive FPS procedures, and alternative generic E. coli sampling and testing	381.69
11-SIP-025-N-C	Tyson Foods, Inc.	Requested wativer for use of alternative procedures for FPS, chilling young chickens, operate on-line reprocessing and off-line reprocessing, and rpocedures fo generic E. coil and Salmonella sampling and testing	381.69
11-SIP-027-N-C	Tyson Foods, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a mixmum line speed of 175 birds per minute (bpm)	381.69
11-SIP-066-N-B	Pilgrims Pride Corporation	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-068-N-B	Pilgrims Pride Corporation	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-077-N-C	Pilgrims Pride Corporation	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-078-N-B	Pilgrims Pride Corporation	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-079-N-C	Golden Rod Boilers	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-088-N-B	Peco Food, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
11-SIP-116-N-B	Simmons Prepared Foods, INC	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-117-N-B	House of Raeford	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-118-N-C	Norman W. Fries, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-119-N-C	Pilgrims Pride West plant	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-120-N-B	Mar-Jac Poultry-MS	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-121-N-C	OK Foods, Inc	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-122-N-B	OK Foods, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-123-N-B	Mar Jac Poultry	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-124-N-B	George's Chicken, LLC.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-125-N-B	Cargill (Turkey)	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-126-N-B	Cargill (Turkey)	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	381.69
11-SIP-128-N-A	Hormel Foods Corp.	Use of alternative procedures for line speed, HACCP-base Inspection Models Project and generic E. coil and Salmonella sampling and testing	310.1(b)(3); 310.25(a); 310.25(b)
11-SIP-129-N-B	Clougherty Packing, LLC	Use of alternative procedures for line speed, HACCP-base Inspection Models Project and generic E. coil and Salmonella sampling and testing	310.1(b)(3); 310.25(a); 310.25(b)
11-SIP-130-N-A	Clemens Food Group , LLC	Use of alternative procedures for line speed, HACCP-base Inspection Models Project and generic E. coil and Salmonella sampling and testing	310.1(b)(3); 310.25(a); 310.25(b)
11-SIP-131-N-A	Swift Pork company	Use of alternative procedures for line speed, HACCP-base Inspection Models Project and generic E. coil and Salmonella sampling and testing	310.1(b)(3); 310.25(a); 310.25(b)

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
11-SIP-143-N-B	Pilgrim's pride	Additional Inspection resources and a waiver of maximum line speed to slaughter young chickens at 175 bpm	381.76; 381.36 (c)(1)(iii)
11-ING-0721-N-A,B	FDA	Use of chlorine dioxide on meat and poultry products, Food Contact Notification (FCN) 1158	N/A
11-OLR-0724-N-A,B	Enviro Tech	FCN 944 Aqueous Hydrogen Bromide (HBr) for use as an Antimicrobial Agent in On-Line Reprocessing Systems for Poultry Applications. Also for use in the Dip Tank	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
11-EGG-0734-N-A,B,C	Michael Foods, Inc.	Revised the egg protocol "60 Hour Freezing Rule-On Going Data Collection Procedure"	9 CFR 590.536(a)(2)
11-ING-0737-N-A	West Liberty Foods	West liberty Foods request to conduct in-plant trial for the use of Sodium Propionate in meat and poultry products as an antimicrobial agent in support of Kemin's Foods Petition	Regulations amended May 6, 2013 to approved the use of sodium benzoate, sodium propionate, and benzoic acid
11-ING-0738-N-A	FMC Corporation	FCN 880 as a mixture containing peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), and water as an antimicrobial treatment.	N/A
11-ING-0740-N-A	Ingredients	A blend for use as a fat replacer and moisture binder in a beef and pork application.	N/A
11-ING-0740-N-B, C	Tender Life Choices, LLC	For use of Pro4M I (potato starch, sodium and potassium di-and triphosphate, dextrose, carrageenan, microcrystalline cellulose (cellulose gel}, xanthan gum, sodium ascorbate, and sodium erythorbate) as a binder in meat and poultry products where binders are permitted, up to 3 percent of the finished product. However, the presence of the sodium ascorbate and sodium erythorbate would limit the use of this ingredient to cured products, and their levels of use must comply with the limits prescribed in 9 CFR 424.21.	N/A
11-ING-0741-N-A	Docs Amazing and Silva Sausage	Petition for the use of psyllium fibers in low fat ground meat products as a texturizing agent.	N/A
11-ING-0742-N-A	Hope Technical Services, University of Georgia	For the use of Acidified Hydrogen Peroxide (AHP) as a PH reducer processing aid in poultry processing	N/A
11-ING-0744-N-A	Kemin Foods Technologies	For the use of sodium benzoate and sodium propionate as antimicrobial agents in meat and poultry products	Regulations amended May 6, 2013 to approved the use of sodium benzoate, sodium propionate, and benzoic acid
11-OFLR-0752-N-A, 2020-170-OFLR	Albemarle Corporation	AviBrom (DBDMH) (bromine) Off-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
	Kraft Foods Global, Inc.	For the use of sodium benzoate and sodium propionate as antimicrobial agents in meat and poultry products	Regulations amended May 6, 2013 to approved the use of sodium benzoate, sodium propionate, and benzoic acid

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
11-OLR-0753-N-A, 2020-169-OLR	Albemarle Corporation	AviBrom (DBDMH bromine) for on-line reprocessing in any FSIS poultry establishment	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
11-OLR-0754-N-A	Anglia Autoflow Ltd.	Anglia Autoflow's CO2 atmosphere stunning for chickens	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
11-NT-0769-N-A	PeroxyChem, LLC	SYNTRx 3200™ RTU SYNTRx 3300 RTU as an antimicrobial and processing aid in meat and poultry products	N/A
11-EGG-0772-N-A	Henningsen Foods, Inc.	Enzyme treated egg white product identified as EP2	N/A
11-ING-0773-N-B	Peroxy Chem, LLC	A mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) for preformed meat and poultry product.	N/A
11-OLR-0780-N-A	Koch Foods	ProtectFX™ On-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
11-ING-0784-N-A	Jheimbach LLC	Use of lauric arginate (LAE) as antimicrobial on Ground Beef as a Processing Aid	N/A
11-ING-0788-N-A	PURAC	GRAS Notice (GRN) 000378) Use of cultured substrates that are produced by the fermentation of natural food sources in Meat and Poultry Products	N/A
11-OFLR-0790-N-A	Tyson Foods	Perasan MP-2 (FCN 887) Off-Line Reprocessing System	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
11-ING-0795-N-A	BioExx Specialty Proteins, Ltd.	Canola Protein (CPI) and Hydrolyzed Canola Protein (HCPI) may be used as binder in ground meat (beef and pork patties) and whole muscle poultry products where binders ae permitted at a level up to 2% of product formulation	N/A
11-ING-0797-N-A	Leon Van Leeuwen Corporation	Textured rice protein comprised of 19% rice flour, 1% natrium (sodium) alginate, and 80% water used at a level not to exceed 25% of the finished product. Rice protein for use as a replacement for fat and/or meat or poultry in processed meat and poultry products (e.g. meat and poultry patties) where the use of ingredients of this type are permitted. Rice protein for use in the formulation of substitute standardized meant and poultry products named by an expressed nutrient content claim described in 9 CFR 319.10 and 381.172 which allow the use of ingredients of this type as a replacement for fat	N/A
11-EGG-0799-N-A	Henningsen Foods, Inc.	Enzyme Treated Yolk Product Identified as Hentex HS	N/A
11-EGG-0801-N-A,B	Michael Foods	Waiver to the Regulatory Requirements for Freezing Eggs Products - Extending Requirements from 60-96 hours	9 CFR 590.536(a)
11-ING-0803-N-A,B	Balchem Corp.	Use of lipid-microencapsulated sodium diacetate in processed meat and poultry products as a pH adjuster	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
11-OLR-0814-N-A	Safe Foods Corporation	Use of Cecure® (as applied per 21 CFR 175.375 Section c-2) as an OLR technology for the use in on-line reprocessing.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
11-SMP-0818-N-A	Richter International	Finished Product Microbiological Sampling and Testing Program for the detection of Escherichia coli 0157:H7	N/A
11-EGG-0821-A-J	Papetti's Hygrade	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-B-J	M.G. Waldbaum Company	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-C-J	Michael Foods Egg Products Company	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-D-J*	M.G. Waldbaum Company	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-D-J*	M.G. Waldbaum Company	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-E-J*	M.G. Waldbaum Company	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-F-J*	Papetti's Hygrade Egg Products Inc.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-G-J*	Cloverleaf Cold Storage Co.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-H-J*	Cloverleaf Cold Storage Co. Le Mars	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-I-J*	Cloverleaf Cold Storage Co.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-J-J*	Allentown Refrigerated Terminals Inc.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-K-J*	Hall's Warehouse Corp.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-L-J*	Papetti's Hygrade Egg Products Inc.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-M-J*	Millard Refrigerated Services	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-N-J*	Willamette Egg Farms	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-O-J*	Michael Foods, Inc.	Waiver request to extend freezing time	590.536(b)(2)
11-EGG-0821-P-J*	Sno-Temp Cold Storage	Waiver request to extend freezing time	590.536(b)(2)
11-ING-0822-N-A	Albemarle Corportion	For the use of hypobromous acid, which is generated on-site from an aqueous mixture of sodium bromide and sodium, potassium or calcium hypochlorite, as an antimicrobial agent in the processing of poultry products; the level of available bromine is 900 ppm in water or ice applied to meat products, and 200 ppm in water or ice applied to poultry products.	N/A
11-EGG-0826-N-A	Michael Foods Inc.	Use of A Continuous Coil Heat Exchange for Heating for eggs	N/A
11-ING-0828-N-A	GRAS Associates, LLC	GRAS Notification 000403 - Salona Low Sodium Sea Salt when use in meat or poultry food product it should be listed on the ingredients statement as "low sodium sea salt (magnesium chloride, potassium chloride, salt).	N/A
11-ING-0829-N-A	Jungbunzlauer, Inc.	For use of Sub4salt® (sodium chloride, potassium chloride, and sodium gluconate) for sodium reduction in whole muscle meats and poultry, at levels sufficient for purpose.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
11-ING-0832-N-A	Advanced Food Technologies, LLC	For the use of sulfuric acid and sodium sulfate as an acidifier or antimicrobial agent for the treatment of meat and poultry to reduce levels of microorganisms and to prevent microbial growth, at concentrations sufficient to achieve a targeted pH range of 1.0 - 2.2, in the form of a spray, wash or dip on the surface of meat and poultry	N/A
11-ING-0837-N-B	Perogy Chem, LLC	Use of an aqueous solution of peroxyacetic acid at a level not to exceed 230 ppm, hydrogen peroxide at a level not to exceed 165 ppm, acetic acid, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) at a level not to exceed 14 ppm as an antimicrobial agent.	N/A
11-ING-0838-N-A	FDA	Use as an aqueous solution of chlorine dioxide as an antimicrobial agent in water used in poultry processing . (FCN 1137)	N/A
12-SIP-0144-N-D	Amick Farms, LLC		381.69
12-OLR-0840-N-A	Bio-Cide International, Inc.	Bio-Cide Keeper® for use at On-Line Reprocessing poultry carcasses.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-NT-0841-N-A	Progressive Protein	Waiver to flush the filter system and associated pipework with edible tallow at a minimum of 160 degrees Fahrenheit after each production of technical tallow.	9 CFR 351.11(b)
12-NT-0842-N-A	PeroxyChem, LLC	Synergy SteriFX Transistion Letter for L12 and LP	N/A
12-NT-0843-N-A,B,C	Buckman USA	Monochloramine is generated by the reaction between ammonia and sodium hypochlorite using the Oxamine generator (Oxamine process). (FCN 1700).	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-NT-0845-N-A	Catelli Brothers	Hydrogen Peroxide as an antimicrobial intervention to the hides of live veal calves prior to slaughter	N/A
12-LBL-0847-N-A	K&L/Gates	Prior Label System: Generic Label Approval	N/A
12-SMP-0848-N-A	BioControl System, Inc.	Non 0157 STEC test method Biocontrol System's Assurance GDS Top 7 STEC (eae) method	N/A
12-SMP-0849-N-A	BioControl System, Inc.	Biocontrol System Assurance GDS MPX	N/A
12-SMP-0850-N-A	Bob Milksch	IEH E. coli 0157, Stx-producing E.coli (STEC) with Intimin and Salmonella	N/A
12-EGG-0851-N-A,B	Farmers Organic Foods International (FOF), LLC	Thawing requirements from 48 hours to 96 hours for frozen egg products	9 CFR 590.539 (d)
12-SMP-0854-N-A	Life Technologies	Biosystems (Life Technologies Rapidefinder™ rapid assay screening method for detection Shiga Toxin Productin E. coli (STEC) in Beef Products	N/A
12-ING-0855-N-A	Van Hees, Inc	For the use of Psyllium Husk in non-standardized meat or poultry products or standardized products where binders are used is acceptable at levels up to 0.1% of total product weight	N/A
12-SMP-0858-N-A	Bio Rad laboratories	IQ-Check™ STEC VirX and IQ-Check™STEC SERO methods	N/A
12-ING-0859-N-A	Purac	Up to 5% lactic acid solution on post chill pultry carcasses, meat, parts, trim and giblets	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
12-SMP-0860-N-A	DuPont Nutrition & Health	DuPont Qualicon Bax® STEC suite for detection and identification of non-0157 STEC strains (E. coli 026, 045, 0103, 011, 0121, and 0145) in beef trim and ground beef	N/A
12-ING-0861-N-A,B,C,D	Z Trim Holdings, Inc.	The use corn Bran fiber as an ingredient in ground, whole muscle, emulsified and processed meat and poultry products, including sauces, soups and gravies.	N/A
12-SMP0866-N-A	Tyson Fresh Meats, Inc.	Grinder Purge Capability Testing with GFP+E. coli Surrograte	N/A
12-ING-0867-N-A	Mionix Corp.	Mionix Corporation's Safe20 PW 100™ on raw poultry, carcasses, parts, and giblets.	N/A
12-ING-0868-N-A	FDA	Hypochlorous acid on meat, poultry and Egg Products (FCN 1176)	N/A
12-NT-0869-N-B	PeroxyChem, LLC	Use of the FreshFX and Syntrx as an acidifier and an antimicrobial with the following allowances: hydrochloric acid and phosphoric acid - sufficient for purpose and lactic acid not to exceed 5.0%.	N/A
12-EGG-0870-N-B	Michael Foods	Extending Dried egg whites production runs at est. 420G and est. 31548G	N/A
12-NT-0871-N-A	CMS Food Solutions Inc.	CMS Blue with the product code CMSBSS-1769 used as a antimicrobial processing aid in poultry scalders either alone or in combination with a post feather picker spray or dip.	N/A
12-NT-0872-N-A	Nordic Sugar A/S	GRAS Notice (GRN 000430) for the use of sugar beet fiber (Fibrex®) for use as a binding and/or thickening agent in non-standardized meat and poultry products such as beef and poultry patties, sausages, or chicken links, where binding and/or thickening agents are acceptable at levels up to 5 percent or less. The quantity of sugar beet fiber added to standardized meat and poultry products should not exceed the amount necessary to achieve the desired technical effect in that meat and poultry food product, which is typically 3.5 percent or less of product formulation.	N/A
12-NT-0875-N-A,B, C	Johnsonville, LLC	The use of Carbon Monoxide, Carbon Dioxide and Nitrogen gas as a part of a Modified Atmosphere (MAP) system utilizing a barrier film pouch or barrier film / barrier tray combination to extend the shelf life and stabilize the color of red meat sausage, poultry sausages and sausages made with red meat / poultry blend.	N/A
12-OLR-0876-N-A	Safe Foods Corp.	AFCO Peracetic Acid (PAA) FCN 1089 antimicrobial system on prechill poultry carcasses in poultry slaughter facilities.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-NT-877-N-A	EcoActive Surfaces, Inc.	OxiTitan™, a durable, non-transferable, inorganic material that exerts an antimicrobial effect when illuminated by ordinary light.	N/A
12-ING-0880-N-A	Polysep Chemicals LLC	Hyperchlor Acidifier solution as a pH reducer processing aid in poultry processing plant.	N/A
12-ING-0882-N-A	PURAC	Protect SR 50 Liquid Sodium Propionate in Meat and Poultry Products,	N/A
12-ING-0885-N-A	Van Hees, Inc	For the use of Psyllium Husk in non-standardized meat or poultry products or standardized products where binders are used is acceptable at levels up to 0.1% of total product weight	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
12-OFLR-0886-N-A,B	Safe Foods Corp.	Peragonn ™ is a mixture of peroxyacetic acid (PAA), hydrogen peroxide, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on raw poultry carcasses for off- line reprocessing.	N/A
12-OFLR-0887-N-A	Safe Foods Corp.	Use of Cecure™ substance for Off-Line Reprocessing.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-OFLR-0888-N-A, 2020-172-OFLR	Safe Foods Corp.	Use of Citrilow™ and Citrilow Plus™ substance for Off-Line Reprocessing.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-ING-0889-N-A	PURAC America, Inc.	Removal of the sprayed Lethalityin Container (SLIC) reference as the method of application of Lauramide Arginieethyl ester (LAE) on ready-to-eat (RTE) the SLIC.	N/A
12-ING-891-N-A,B; 2019-44-ING	Intralytix, Inc.	GRAS Notice No. (GRN) 000435 for the use of a bacteriophage preparation (Salmonella targeted) applied as a spray up to 10^7 plaque forming units (pfu) per gram on raw poultry prior to grinding and ready-to-eat (RTE) poultry products prior to slicing; ready-to-eat (RTE) and raw red meat prior to grinding carcasses, subprimals, and trimmings. Applied as a spray.	N/A
12-ING-0892-N-A	Nalco an Ecolab Company	Chloride dioxide as an antimicrobial agent in water used in poultry processing at levels not to exceed 3 ppm residual chlorine dioxide. FCN 001123	N/A
12-OLR-0893-N-A	Case Farms	Use of BOC Macron Loop Turbo Wash system (ozone treated water) for On-Line Reprocessing	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-ING-0894-N-A	LBDanzing Consulting	Tomato concentrate et al, as a coloring agent in meat	N/A
12-NT-0895-N-A	Tyson Fresh Meats, Inc.	Beef trimmings after application of antimicrobial spray (Hypobromous acid or an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HED)P) and sulfuric acid).	N/A
12-ING-0897-N-B	Vitiva d.d.	Rosemary Extract, Salt or Maltodextrin, Mono and diglycerides, and Silcon Dioxide	N/A
12-ING-0898-N-A	Vitiva d.d.	Rosemary Extract, Salt or Maltodextrin use as a flavoring agent	N/A
12-ING-0902-N-A	Keller and Heckman	Use of 1,3-dibromo-5, 5-dimethylhydantion (DBDMH), as an animicrobial agent (FCN 1190) in meat and poultry	N/A
12-ING-0904-N-A	Keller and Heckman	Use of hypobromous acid (FCN 1197) as an antimicrobial in water and ice used to process poultry products.	N/A
12-ING-0905-N-A	Balchem Corp.	Use sodium diacetate as a flavoring and pH control agent in fresh and Ready-to-Eat (RTE) comminuted poultry at a level of 1% based on total formula weight on meat and poultry product.	N/A
12-ING-0906-N-A	Keller and Heckman	Cook'd Right- disposable temperature sensor to be used on raw pork cuts packaging	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
12-ING-0907-N-A	Albemarle Corp.	Use of hypobromous acid in water or ice used for processing poultry products, generated on- site from an aqueous mixture of sodium bromide and sodium, potassium or calcium hypochlorite at levels not to exceed 450 ppm available bromine or 200 ppm available chlorine.	N/A
12-NT-0909-N-A	Ledbetter Packing Company	Cook'd Right- disposable temperature sensor to be used on raw pork cuts packaging	N/A
12-OLR-0910-N-A	PeroxyChem, LLC	FreshFx P-15 is a mixture of peroxayacetic acid (PAA), hydrogen peroxide, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) for use on raw poultry carcasses for on-line reprocessing.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
12-NT-0913-N-A	Elanco Animal Health	For the use of Finalyse® to reduce E. coli 0157:H7 on cattle hides.	N/A
12-SMP-0914-N-A	Vivione	Validation Report for Vivione Biosciences RAPID-B non-0157 STEC Testing Kit	N/A
12-ING-0915-N-A	Technical Ingredient Solutions	Use of Sodium Carbonate to Adjust pH of the Brine Solution	N/A
12-ING-0916-N-B	Safe Foods Corporation	For use of cetylpyridinum chloride (Cecure®) as a dip application for skin-on and skinless raw poultry parts. Expand the use of cetylpyridinum chloride as a processing aid on raw poultry parts (skin-on and skinless).	N/A
12-ING-0917-N-B	AVEBE UA	Fractionated potato protein isolate as a binder in whole muscle meat and poultry produts GRAS Notice GRN 000447	N/A
12-ING-0918-N-A	FMC	VISCARI® XP 3660 (carrageenan, sodium carbonate, and xanthan gum) for use as a binder in raw poultry filets and whole poultry products.	N/A
13-NT-0919-N-A,B	PeroxyChem, LLC	Synergy Technologies Processing and Status of SYNTRx AL Plus use as both a pH control and as an antimicrobial	N/A
13-NT-0920-N-A	PeroxyChem, LLC	SYNTRx® 3300 antimicrobialsolution (aqueous solution of citric acid and hydrochloric acid) used at a pH of 2.0 or less as a processing aid on processed and commimuted meat products.	N/A
13-ING-0921-N-A,B		Use of cultured sugar or cultured dextrose with vinegar as an antimicrobial solution or powder in enhanced raw meat and poultry products including RTE meat and poultry products.	N/A
13-OLR-0922-N-A	BCG Solutions	Use an aqueous solution of Viriditec Sanitation Solution®, as an antimicrobial for OLR of prechill poultry carcasses in a spray.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
13-ING-0924-N-A	Morgan Lewis & Bockius LLP	Chicken protein used as a binder in marinades inted for whole muscle poultry products	N/A
13-ING-0925-N-A	Flavorseal LLC Company	Sure Release agent is a mixture of water, propylene glycol, sodium alginate, potassium sorbate, citric acid, and calcium chloride. For use as an aid in the release of netting and/or casing on meat and poultry products after cooking.	N/A
13-SMP-0926-N-A	Pall Life Sciences Corp.	Pall Life Sciences GeneDisc® Plate STEC test kit.	N/A
13-ING-0928-N-A	Valley Chemical Solutions	Peracid-AII, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)(FCN 001247) applied in process water or ice as an antimicrobial agent on raw meat and poultry products.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
13-ING-0930-N-A	Bio-Cide International, Inc.	Expand the pH range of acidified sodium chlorite from 5.0 - 7.5 (FCN 450 and FCN 739) used as an antimicrobial agent applied as a spray or dip on poultry carcasses, parts, trim , and organs and red meat, red meat parts and organs, and on processed, comminuted, formed meat products (including Ready-to-Eat [RTE]) to a pH range of 3.5 - 7.5.	N/A
13-NT-0931-N-A	Stampede	Sanitary collection of purge from cryovac intact beef, treatment of that purge using established high pressure processing (HPP) practices, and reintroduction of that treated purge, in natural proportions, into the originating intact beef.	N/A
13-ING-0932-N-A	Daesange America, Inc.	Use of Mixture of L-Lysine and L-Glutamic acid as a Flavoring Agent in the Prouct of Meat or Poultry Products	N/A
13-ING-0934-N-A	Griffith Laboratories Limited	Preserval 524, mixture of flavoring agent (sodium acetate) and antimicrobial agents (Carnobacterium maltaromaticum, sodium diacetate) for use in meat and poultry products.	N/A
13-NT-0935-N-A	Tecumseh Poultry	TQA063 Hand Evisceration of Cut Drums Birds	N/A
13-ING-0936-N-A	Jungbunzlauer, Inc.	For use of Sub4salt® Cure (sodium chloride, sodium ferrocyanide, potassium chloride, magnesium carbonate, sodium nitrite, medium chain triglycerides (MCT) and sodium gluconate) for sodium reduction and curing in whole muscle meats,meat products and poultry products at a level of up to 3% of total product formulation.	N/A
13-ING-0937-N-B	FDA	Bacteriophage Cocktail Specific to Salmonella (GRAS Notice No. 000468)	N/A
13-NT-0939-N-A	PeroxyChem, LLC	Use of FreshhFx - LP acidifier (a mixture of sulfuric acid, citric acid and phosphoric acid) as an antimicrobial for use in poultry processing waters on raw poultry carcasses.	N/A
13-NT-0940-N-A	Smart Wash Solution	A solution of propylene glycol (PG) and phosphoric acid ()A) as an adjuvant to) chlorine (sodium hypochlorite to be used as a sanitizer in 1) poultry water pre-chi8ller spray applications, whole bird chillers and post chiller wash an/or spray applications; and 2) as an addition to poultry red water chiller systems.	N/A
13-NT-0941-N-A	Marel Stock Poultry Processing Inc.	Nu-Tech Noval Evisceration Systems is an automated evisceration system that separates the viscera from the carcass	N/A
13-EGG-0942-N-A	Michael Foods	Microbiological testing of final product and Clean-in-Place (CIP) procedures in lieu of daily dismantling and visual inspection of pasterurizers used in the production of egg products.	N/A
13-ING-0943-N-A	Smithfield Packing Company	Carrageenan, a food additive, for use as a binder in poultry franks.	N/A
13-NT-0944-N-D	Farmland Foods, Inc.	Cooling process for natural hams formulated with 1.5% vinegar and a calculated level of 185 +/-15 ppm nitrite from celery powder	N/A
13-NT-0945-N-A	Cedariane Natural Foods, Inc.	High Pressure Processing (HPP) to achieve a 5-log reduction Listeria monocytogenes in a turkey lasagna product	
13-ING-0946-N-A	PeroxyChem, LLC	SYNTRx 3300, blend of two food grade acids, hydrochloric and citric acids, for use in permeable and impermeable casings for meat and poultry products	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
13-ING-0949-N-A	Hyman, Phelps & McNamara, P.C.	GRN 000154 for Fibestar Inc. Citrus Flour Products, e.g., Citri-Fi™ 100 and Citri-Fi™ Citrus Flour 200 with Guar Gum, as a moisture retention agent, a flavor enhancing agent, and a processing aid in foods, including processed meat and poultry products	N/A
13-ING-0950-N-A	Griffith Laboratories	Conserval CL: combination of sodium acetate and sodium diacetate as flavoring agents for use in various meat and poultry products.	N/A
13-ING-0951-N-A, B	Birko Corporation	A blend of lactic acid (45-60%), citric acid (20-35%), and potassium hydroxide (>1%) applied as a spray or dip at a level not to exceed 2.5% solution by weight for use on poultry carcasses at pre-chill.	N/A
13-ING-0952-N-A	Enviro Tech Chemical Services Inc.	FCN 1384 for the use of the aqueous mixture of PAA, hydrogen peroxide, sodium hydroxide and glycerin as an antimicrobial water treatment on meat and poultry	N/A
13-NT-0953-N-A	Diversey, Inc. and Cryovac, Inc.	An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP), water, and optionally sulfuric acid as a catalyst, (1) for washing, rinsing, storing, or cooling whole or cut meat, including carcasses, parts, trim, and organs; (2) for washing, rinsing, storing, or cooling of processed and pre-formed meats and poultry; and (3) for use as a spray, wash, rinse, dip, chiller water, low- temperature immersion baths, or scald water for poultry carcasses, parts, and organs.	N/A
13-EGG-0955-N-A	Michael Foods	Extended dry run time from 24 hours to 44-52 hours for eggs.	N/A
13-ING-0956-N-A,B	Burdock Group	Conserval CL: sodium acetate (0.25%) and sodium diacetate (0.15%) as flavoring agents at a combined use level up to 0.40% of the total formulation weight in meat and poultry products	N/A
13-ING-0958-N-A	Fiberstar, Inc.	Citrus flour products (citrus flour or dried orange pulp with guar gum) used a binder in processed egg product s (liquid, frozen, and dried whole eggs) at a level not exceeding 3.0 %	N/A
13-ING-0959-N-A	Petaluma Acquisitions LLC	Use of a new shackle design in an air chilling process for poultry carcasses.	N/A
13-0960-N-A,B	Safe Foods Corp.	Use of Cecure® (Cetylpyridinium Chloride) as an Antimicrobial Intervention Beef Hides	N/A
13-VAL-0962-N-A	Jack Links Beef Jerky	Reprocess Jerky Adulterated with Listeria monocytogenes by storage	N/A
14-SIP-158-N-A	Tyson Fresh Meats, Inc.		310.11, 310.25 (a) and (b)
14-SIP-159-N-A	Tyson Fresh Meats, Inc.		310.11, 310.25 (a) and (b)
14-SIP-162-N-A	Tyson Fresh Meats, Inc.		310.11, 310.25 (a) and (b)
14-NT-0963-N-A,B	DeLaval Manufacturing	Potassium Hydroxide-based Hide-On Carcass Wash containing potassium hydroxide (final concentration 1 oz. of wash solution per gallon of water) .5 - 4.0	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
14-NT-0964-N-A,B	DeLaval Manufacturing	Beef Wash Special Hide-On Carcass Wash: a potassium hydroxide-based solution with proprietary salts (final concentration 1.0- 3.0 oz. of wash solution per gallon of water)	N/A
14-VAL-0966-N-A	Lower Foods, Inc.	Evaluate Scientific Supporting Documentation for Verdad NV15 and NV55Evaluate Scientific Supporting Documentation for Verdad NV15 and NV55	N/A
14-VAL-0967-N-A	ARS/USMARC	High Event Period Contamination During Beef ProcessingHigh Event Period Contamination During Beef Processing	N/A
14-EGG-0968-N-A	Apotek Solutions, LLC	Use of sections of tubes that used in sanitary 3-A approved tubular heat exhanges in place of tradition sanitary pipe for the fabrication of holding tubes for use in Egg Products Pasteurization Systems.	
14-EGG-0970-N-A,B	Michael Foods, Inc.	Waiver for enzyme modified egg yolk and whole egg products.	9 CFR 590.530(d)
14-ING-0973-N-A	PeroxyChem, LLC	An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), and optionally sulfuric acid as a catalyst for washing, rinising, storing, or cooling whole or cut meat, including carcasses, parts, trim, and organs	N/A
14-ING-0974-N-A	Micreos BV	Bacteriophage cocktail Salmonelex in the pre-chiller for use as an antimicrobial agent against Salmonella as a processing aid.	N/A
14-ING-0976-N-A	EviroTech Chemical Service	FCN 1419 is for the use of the aqueous mixture peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional) and 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP) as antimicrobial water teatment on poultry products (FNC 1419)	N/A
14-ING-0978-N-A,B	LycoRed Ltd.	For use of tomato lycopene extract and concentrate (GRN 000156) as a coloring agent in RTE meat products. Tomato lycopene extract used at a level not to exceed 50 mg/kg lycopene in product. Tomato lycopene concentrate used at a level not to exceed 100 mg/kg of lycopene in product.	N/A
14-EGG-0981-N-A	Agroindustrias Amazonicas S.A.	GRN 000506; Use of oil from the seeds of the sacha inchi plant (Plukenetia volubis Linneo) as ingredient in gravies and sauces.	N/A
14-EGG-0982-N-B	Michael Foods	Precooked Pasteurization Process for eggs	N/A
14-NT-0985-N-A	ESR	The control esherichia coli 0157:H7 prior to slaughter at New Zealand meat processing	N/A
14-ING-0987-N-A	Moxiyo Company	For use of Moxiyo packets, a mixture of Trona (sodium bicarbonate and sodium carbonate) and citric acid contained in packets comprised of PET polyester and polyethylene, as an antimicrobial agent when used in packaged meat or poultry products. Moxiyo packets absorbs oxygen and releases carbon dioxide to maintain a low oxygen atmosphere in packaged meat or poultry products when packets are placed next to meat or poultry products. (Note - When Moxiyo packets are placed next to packaged beef jerky, the aw of the beef jerky must be no higher than 0.88.)	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
14-ING-0988-N-A	Soni Associates Inc.	GRAS Notice 000514 for Sucrose Fatty acid esters (SFAE) use as an emulsifier, stabilizer, and texturizer in battered fried meat or poultry products at use levels up to 0.3%.	N/A
14-ING-0990-N-A	Shin nihon Chemical Co.	GRN 000509 Use of Glucose Oxidase Enzyme Preparation as a preservative and stabilizer in a variety of foods including egg product.	N/A
14-ING-0991-N-A	Enviro Tech Chemical Service	Hide-On Carcass Wash Procedure Using Hypobromous Acid Solution	N/A
14-NT-0992-N-A	CraftChem, Inc.	For use of a mixture of 220 ppm of peroxyacetic acid, 80 ppm of hydrogen peroxide, and 13 ppm of HEDP (FCN 0001363) as an antimicrobial additive in water or ice for: 1) washing, rinsing, cooling, or processing whole or cut meat, including parts, trim and organs; and 2) application to whole or cut poultry, including parts, trim and organs, as a spray, wash, rinse dip and in chiller water or scald water.	N/A
14-ING-0994-N-A	Ecolab Inc.	(1) An aqueous mixture used at a level of up to 2000 ppm PAA, 1474 ppm hydrogen peroxide, and 118 ppm HEDP, acetic acid and water as an antimicrobial agent used as a spray,wash, rinse, dip, chiller water or scald water for use on poultry parts, organs, trim and carcasses. (2) An aqueous mixture used at at a level of up to 400 ppm PAA, 295 ppm hydrogen peroxide, and 23.7 ppm HEDP, acetic acid and water as an antimicrobial agent used as a spray, rinse, dip, chiller water or scald water for raw meat carcasses, parts, trim and organs.	N/A
14-NT-0996-N-A, B, C, D, E	Delaval Manufacturing	Sodium hydroxide-based Hide-On (cattle and swine) Carcass Wash with proprietary blends of adjuvants (final concentration .5-4 oz. per gallon of wash solution per gallon of water)	N/A
14-ING-0997-N-A	Akzo Nobel Services Inc.	Dimethyl Ether (DME0 as solvent/processing aid in the production of pork collagen from pig skins	N/A
14-OLR-0999-N-B	Enviro Tech Chemical Service	Preasan MP-2C (FCN 887) as an antimicrobial agent in on-line reprocessing systems for poultry application.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
14-ING-1001-N-A	CraftChem, Inc.	(1) An aqueous mixture used at a level of up to 2000 ppm PAA, 750 ppm hydrogen peroxide, and 136 ppm HEDP on poultry parts, organs and carcasseused as a spray, wash, rinse, dip, chiller water, scald water and low temperature immersion baths (less than 40°F, (2) used at a level of up to 400 ppm PAA, 350 ppm hydrogen peroxide, and 22.5 ppm HEDP in process water used for washing, rinsing, or cooling whole or cut meat including carcasses, parts, trim, and organs and, (3) used at a level of up to 230 ppm PAA, 165 hydrogen peroxide, and 14 ppm HEDP in process water or ice for washing, rinsing, storing or cooling of processed and pre- formed meat and poultry products.	N/A
14-ING-1003-N-A	Corbion	A blend of lemon juice and vinegar used as a flavoring agent at a level not to exceed 3.5% of product formulation on various non standardized raw, cured, comminuted and ready to eat meat and poultry products and on standardized meat and poultry products that permit the use of a flavoring agent.	N/A
14-OLR-1004-N-B	Valley Chemical Solutions, LLC	Concentrated Microtox Plus (FCN 1247) for use as an anatimicrobial agent in On-Line Reprocessing System for poultry application.	Regulations amended October 20, 2014 to permit the use of approved OLR and OFLR without individual waivers
14-SMP-1006-N-A	Chipotle Mexican Grill	Chipotle Mexican Grill's third-party certification urine testing program used as a customer specification to support its no antibiotics and no hormones labeling claims	N/A
14-ING-1009-N-A	Keller and Heckman	Use of FCN 1389, an aqueous mixture containing peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), and water as an antimicrobial agent in process water, ice, or brine	N/A
14-ING-1010-N-A	Intralytix, Inc.	ListShield™ - Bacteriophage preparation applied to various RTE meat and poultry products	N/A
14-ING-1014-N-A,B	Twin Rivers Foods	Canola oil used as a release agent on belts during the freezing of raww poultry products.	N/A
14-NT-1016-N-A	Smart Wash Solution	A solution of propylene glycol (PG) and lactic acid as an adjuvant to) chlorine (sodium hypochlorite to be used as a sanitizer in 1) poultry water pre-chiller spray applications, whole bird chillers and post chiller wash and/or spray applications; and 2) as an addition to poultry red water chiller systems	N/A
14-NT-1017-N-A, B	CMS Technology, Inc.	A combination of sulfuric acid, ammonium sulfate, and water to be used sufficient for purpose as an acidifier in poultry processing water	N/A
14-OLR-1018-N-A,B	Safe Foods Corporation	ProtecTM 2000 (FCN 1465) an aqueous mixture of peroxyacetic acid, hydrogen peroxide, and 1- hydroxyethylidene- 1.1- diphosphonic acid (HEDP) for use on poultry On-Line Reprocessing System.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
14-OLR-1018-N-C	CraftChem, Inc.	PeracetTM 2000, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on poultry On-Line Reprocessing (OLR) System (FCN 1465	N/A
14-ING-1019-N-A,B	Ceamsa, Spain	Citrus fiber products derived from the albedo or pith layer of lemon or lime peels with or without guar gum used as a binder at a level not to exceed 3.0% of product formulation in whole muscle cuts of meat and poultry and various comminuted meat and poultry products where binders are permitted.	N/A
14-ING-1020-N-A	Prime Label Consultants	For use of psyllium husk as a binder in meat and poultry where binders are acceptable to the increased level of up to 0.3% of product formulation. The use of psyllium husk will require labeling in the ingredients statement as “Psyllium” or “Psyllium Husks.”	N/A
14-EGG-1021-N-A	Cort Acres Breaker Plant	Extending time to cleaning from 4-hours to 5 1/2 hours	590.522 (u) (v)
15-SIP-163-N-A	Pitman Farms		381.76(b)(1)(iv)
15-SIP-165-N-B	Tip Top	Request to Operate under New Poultry Inspection System (NPIS)	381.76(b)(1)(iv)
15-EGG-1025-N-A	Rembrandt Enterprises, Inc.	Waiver request (pasteurization time-temp limits) for liquid egg product blends.	9 CFR 590.570©
15-ING-1032-N-A	Simmons	Processing aid blend of sodium carbonate and sodium bicarbonate for use with further processed poultry products at a concentration range of 0.03-1.00%	N/A
15-OFLR-1033-N-A	TOMCO Equipment Co.	TOMCO² Pathogen Management Off-Line Reprocessing System (FCN 1132)	N/A
15-ING-1035-N-A,B	Arkema Inc. and Biosafe Systems	1.An aqueous mixture of 2000 ppm PAA, 933 ppm HP, and 120 HEDP as an antimicrobial agent used as a spray, wash, rinse, dip, chiller water, low-temperature (e.g., less than 40°F) immersion baths, scald water for whole or cut poultry carcasses, parts, trim, skin on or off, organs, and egg shell washes; 2. An aqueous mixture of 400 ppm PAA, 187 ppm HP, and 24 ppm HEDP as an antimicrobial agent in process water or ice used for washing, rinsing, storing, or cooling whole or cut meat, including carcasses, parts, trim, organs and; 3. An aqueous mixture of 230 ppm PAA, 107 ppm HP, and 14 ppm HEDP in process water, ice, or brine used for washing, rinsing, storing, or cooling of processed and pre-formed meat as defined in 21 CFR 170.3(n)(29) and poultry as defined in 21 CFR 170.3(n)(34).	N/A
15-NT-1037-N-A	Hormel Foods	To increase the time between closing and the initiation of thermal processing to a maximum 24 hour hold period of canned, cured meat prior to retorting, when held at temperat ures below 45° F.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
15-ING-1038-N-A	FMC Corporation	For use of Protanal® ME 4049 (sodium alginate, guar gum, dicalcium phosphate, acetylated distarch adipate, and sodium hexametaphosphate) for use as a component in sausage casing for various types of sausage, specifically as part of the solution used to encase the sausage, at a range from 2 to 15% of total product formulation. The casing and its ingredients would require listing at the end of the ingredients statement as "alginate-based casing (sodium alginate, guar gum, dicalcium phosphate, modified food starch, and sodium hexametaphosphate)."	N/A
15-ING-1040-N-A, B	Valley Chemical Solutions, LLC	Expand the use of MICROTOX PLUS (FCN 1490) to include a mist application	N/A
15-ING-1041-N-A	Valley Chemical Solutions	For use of FCN 1514 as an antimicrobial agent used as a spray, wash, rinse, dip, chiller water, low-temperature immersion baths(e.g., less than 40°F), scald water or other process water for poultry parts, organs and carcasses and in process water, brine, or ice used for washing, rinsing, storing, or cooling processed and pre-formed poultry products.	N/A
15-EGG-1042-N-A	Rembrandt Enterprises, Inc.	Pasterization time/temperature limits for enzyme modified egg products.	N/A
15-ING-1043-N-A	Eltron Research & Development, Inc.	For use of FCN 1362 as an antimicrobial agent applied to meat (beef or pork) and poultry products for: beef or pork carcasses, parts, trim, and organs at a level not to exceed 400 ppm peroxyacetic acid and 280 ppm hydrogen peroxide; and (2) poultry parts, organs, and carcasses at a level not to exceed 1000 ppm peroxyacetic acid and 700 ppm hydrogen peroxide. The aqueous mixture includes optionally acetic acid or sulfuric acid, depending on the desired pH of the wash/chiller process water.	N/A
15-ING-1044-N-A	Kemin, Inc.	Antimicrobial use of potassium propionate (propionic acid, potassium hydroxide used as buffering agent) for use with RTE meat and poultry products at a concentration up to 0.5% by weight of total formulation.)	N/A
15-ING-1045-N-A	FMC Corporation	For use of Protanal® ME 5147 (sodium alginate, acetylated distarch adipate, and sodium hexametaphosphate) for use as a component in sausage casing for various types of sausages, specifically as part of the solution used to encase the sausage, at a range from 0.7 to 5.5% of the casing solution and the dry mixture not to exceed 0.6% of total product formulation. The casing and its ingredients would require listing at the end of the ingredients statement as "alginate-based casing (sodium alginate, modified food starch, and sodium hexametaphosphate)."	N/A
15-ING-1047-N-A	Evonik Corporation	For use of FCN 1522 as an antimicrobial agent used as a spray, wash, rinse, dip, chiller water, low-temperature immersion baths (e.g., less than 40°F) or scald water for whole or cut poultry carcasses, parts, trim and organs and in process water, brine, or ice used for washing, rinsing, storing, or cooling processed and pre-formed poultry products.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
15-EGG-1049-A-B	Rembrandt Enterprises, Inc.	Request for Waiver of Food Safety and Inspection Service Regulatory Requirement for Freezing Egg Products 9 CFR 590.536(2) Extend freezing Time from 60 hours to 96 hours for Pasteurized Liquid Egg Products" Products 9 CFR 590.536(2) - Extending Requirements from 60-96 hours Request for Waiver of Food Safety and Inspection Service Regulatory Requirement for Freezing Egg Products 9 CFR 590.536(2) - Extending Requirements from 60-96 hours	590.536(b)(2)
15-EGG-1049-B-B	Rembrandt Enterprises, Inc.	Request for Waiver of Food Safety and Inspection Service Regulatory Requirement for Freezing Egg Products 9 CFR 590.536(2) Extend freezing Time from 60 hours to 96 hours for Pasteurized Liquid Egg Products" Products 9 CFR 590.536(2) - Extending Requirements from 60-96 hours Request for Waiver of Food Safety and Inspection Service Regulatory Requirement for Freezing Egg Products 9 CFR 590.536(2) - Extending Requirements from 60-96 hours	590.536(b)(2)
15-ING-1050-N-B	Jack Link's Protein Snacks	Potassium sorbate added to raw boneless beef in the production of dry beef snacks and beef jerky as a mold inhibitor.	N/A
15-OFLR-1051-N-A	Tomco Equipment Co.	TOMCO$_2$ Pathogen Management Off-Line Reprocessing System (FCN 887)	N/A
15-OFLR-1052-N-A, B	Safe Foods Corporation	PROTEC™ 2000 (FCN 1465) an aqueous mixture of peroxyacetic acid, hydrogen peroxide, and 1- hydroxyethylidene- 1.1- diphosphonic acid (HEDP) for use on poultry Off-Line Reprocessing System.	N/A
15-OFLR-1052-N-C	CraftChem, Inc.	Peracet™ 2000, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on poultry Offline Reprocessing System (FCN 1465)	N/A
15-OLR-1055-N-A	Biosafe Systems, LLC	SaniDateFD, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use with poultry On-Line Reprocessing System (FCN 1501)	N/A
15-OFLR-1056-N-A	Biosafe Systems, LLC	SaniDateFD, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use with poultry Off-Line Reprocessing System (FCN 1501)	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
15-ING-1059-N-A	FLAVORSEAL, LLC.	For use of Sure Release Agent 2 and Smoke Treatment Formula 2: H-I- SMK-SMH as an aid in the release of netting and/or casing on meat and poultry products after cooking, and as a processing aid. The Sure Release Agent 2 and Smoke Treatment Formula 2: H-1- SMK-SMH is a mixture of water, liquid smoke, citric acid, phosphated mono-and diglycerides, sodium salt, cellulose gum, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate.	N/A
15-ING-1060-N-A	FLAVORSEAL, LLC.	For use of Sure Release Agent 2 and Smoke Treatment Formula 3: H-1- SMK-S24P2 as an aid in the release of netting and/or casing on meat and poultry products after cooking, and as a processing aid. The Sure Release Agent 2 and Smoke Treatment Formula 3: H-I-SMK-S24P2 is a mixture of water, sunflower oil and sunflower lecithin, liquid smoke with polysorbate, citric acid, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate.	N/A
15-ING-1061-N-A	FLAVORSEAL, LLC.	For use of Sure Release Agent 2 and Smoke Treatment Formula 4: H-1- SMK-H7M as an aid in the release of netting and/or casing on meat and poultry products after cooking, and as a processing aid. The Sure Release Agent 2 and Smoke Treatment Formula 4: H-1- SMK-H7M is a mixture of water, liquid smoke, citric acid, cellulose gum, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate.	N/A
15-ING-1062-N-A	FLAVORSEAL, LLC.	For use of Sure Release Agent 2 and Smoke Treatment Formula 5 as an aid in the release of netting and/or casing on meat and poultry products after cooking, and as a processing aid. The Sure Release Agent 2 and Smoke Treatment Formula 5 is a mixture of water, liquid smoke, citric acid, cellulose gum, rice bran extract, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate.	N/A
15-ING-1066-N-A	World Food Processing, LLC	Pea protein as a binder and flavoring agent in various whole muscle and comminuted meat and poultry products and RTE meat and poultry products where binders are permitted at a level not exceeding the product's specific standard of identity limits and not more than 7% of the total product formulation (GRN 581).	N/A
15-ING-1072-N-A	Evonik Corporation	An aqueous mixture not exceeding 460 ppm PAA, 100 ppm HP, 2 ppm HEDP, 0.5 ppm DPA, acetic acid and sulphuric acid used as an antimicrobial agent in process water used in the production of meat carcasses, parts, trim and organs	N/A
15-ING-1073-N-A	Axiall Corporation	Use of a mixture of maltodextrin, vegetable juice color, citric acid, and ascorbic acid as a coloring agent for safety purposes in a solid acid tablet for use in processing water for meat and poultry products.	N/A
15-ING-1075-N-A	Brainerd Corporation	FCN 1580; an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethlidene-1, 1-diphosphonic acid for use in meat and poultry products.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
15-ING-1080-N-B	Grain Miller's Inc.	Use of oat hull fiber for use as an anti-caking agent within powdered or crystallized organic acids and/or oleoresin-containing injectable brines for meat and poultry at levels below 2 percent (w/w) of the dry mixtures and no more than 0.1% of the total formulation. Oat hull fiber is required to be listed as "oat hull fiber" or as "isolated oat product" (if under 85 percent dietary fiber) in the ingredients statement. Oat hull fiber is required to be listed as "oat hull fiber" or as "isolated oat product" (if under 85 percent dietary fiber) in the ingredients statement.	N/A
15-ING-1082- N-A	Selective Micro Technologies	Chlorine Dioxide, (FCN) 001578, as an antimicrobial agent to be applied to red meat (including meat parts and organs), processed, comminuted, or formed meat products.	N/A
15-ING-1083-N-A	Cargill, Inc.	Use of citrus fiber (GRN 000599) as a binder in various whole muscle and comminuted meat and poultry products and RTE meat and poultry products where binders are permitted at a level not exceeding the product's standard of identity limits with a maximum of 5% of total product formulation.	N/A
15-ING-1088-N-A	Ecolab	Used as a spray, wash, rinse, dip, chiller water or scald water for poultry parts, organs, trim and carcasses; and in process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed poultry. Used as a spray, rinse dip, chiller water or scald water for raw meat carcasses, parts, trim and organs; and in process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed meat.	N/A
*15-ING-1089-N-A	Phagelux (Canada) Inc	Use of *Salmonella* phage preparation (GRN 000603) as an antimicrobial to control Salmonella in poultry applied at 1 x 108 PFU/g.	N/A
15-ING-1090-N-A	CMS Technology, Inc.	OrganicpHresh™ (a combination of citric acid, calcium sulfate and water) as an acidifier to control the pH in poultry and meat processing waters.	N/A
15-ING-1092-N-A	Tony Downs Foods Company	Use an al ternate reduced incubation release procedure in 318/381.309(a)(3) to allow for canned product release with reduced incubation, specifically three days, instead of the required 10 days as specified in 9 CFR 318/381.309(d)(I)(v) for thermally processed cans	N/A
16-OLR-1096-N-A,B	CMS Technology, Inc.	Hypochlorous acid acidified with CMS Blue, a combination of sulfuric acid, ammonium sulfate , copper sulfate , and water for use on poultry On-Line Reprocessing (OLR) System	N/A
16-EGG-1097-N-A,B	DSM Food Specialties	Use of MAXAPAL A2®, a non- animal source of phospholipase A2 enzyme in egg yolks and whole egg products at a level not exceeding 0.05 % of total product formulation	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
16-NT-1098-N-A, B, C, D, E	Southeastern Systems, Inc.	A tablet composed of calcium hypochlorite, sodium chloride, calcium hydroxide, calcium chlorate, calcium carbonate, pentasodium triphosphate, and calcium chloride adjusted to a final solution pH of 6.2 -7.0 using citric acid, sodium bisulfate or other approved acidifier for use as an antimicrobial agent in poultry scald tanks	N/A
16-ING-2000-N-A	Ivanhoe Industries, Inc.	For use of XF0-30S (dimethylpolysiloxane) as an antifoaming agent for use in non-curing brine solutions.	N/A
16-ING-2001-N-A	Aspen (Koch) Foods	Use of a proprietary blend of buffered vinegar, spice extractives and natural flavor with antimicrobial properties in an in-plant trial	N/A
16-EGG-2003-N-A	Nagase America Corporation	Use of PLA2 Nagase A2®, a non-animal source of phospholipase A2 enzyme in egg yolks and whole egg products at a level not exceeding 0.05 % of total product formulation	N/A
16-ING-2006-N-A	Johnsonville LLC	Used in water, brine or ice for washing, rinsing, storing, or cooling processed and performed meat/poultry and eggs.	N/A
16-NT-2007-N-A	Water Management Resources	Pork head-tongue washer and split carcass washer	N/A
16-NT-2008-N-A	Water Management Resources	Pork Hide-on Carcass Washer and Carcass	N/A
16-ING-2011-N-A	Lund Food Holdings	Use of activated charcoal in collecting and removing gases and liquid impurities during the beef aging process.	N/A
16-ING-2015-N-A	Biosan LLC	Use in process water, brine, and ice used in the production and preparation poultry, meat, processed and pre-formed meat and poultry, and fruits and vegatables.	N/A
16-ING-2019-N-A	AFCO	AFCO 4360 FC-100 (FCN 1389) an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1- hydroxyethylidene-1,1- diphosphonic acid (HEDP) for use on poultry On-Line Reprocessing (OLR) System	N/A
16-ING-2020-N-A	Micreos BV	Use of Salmonella phage preparation containing the bacterial monophages FO1a and S16 for use as an antimicrobial to control Salmonella serovars on beef at levels up to 10^8 PFU/g.	N/A
16-ING-2021-N-B	Glutamal Products	Aqueous mixture of dextrose, triphosphate, diphosphate fructose, ascorbic acid, citric acid, lactic for use in raw meat and poultry products as antimicrobial	N/A
16-OLR-2022-N-A	Valley Chemical Solutions	Microtox Plus (FCN 1514) an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulphuric acid and 1- hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on poultry On-Line Reprocessing System.	N/A
16-OFLR-2024-N-A	AFCO	AFCO 4360 FC-100 (FCN 1389) an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1- hydroxyethylidene-1,1- diphosphonic acid (HEDP) for use on poultry Off-Line Reprocessing (OFLR) System	N/A
16-ING-2026-N-A	Enviro Tech Chemical Services Inc.	An aqueous solution of peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, optional sulfuric acid and 1- hydroxyethylidene , 1,1-diphosponic acid (HEDP). FCN 1654	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
16-ING-2029-N-A	International Dehydrated Foods, Inc.	Enzeco® Neutral Bacterial Protease 160B-A and Enzeco® Alkaline Protease L-660 for use to reduce gelation and viscosity of cooked meat and poultry broths, stocks, and extracts.	N/A
16-OLR-2031-N-A	CMS Technology, Inc.	CMS Clear, an aqueous mixture of sulfuric acid, sodium sulfate, and water for use on poultry On-Line Reprocessing (OLR) System	N/A
16-ING-2032-N-A	Micreos BV	For use of SALMONELEX™ (GRN 000468), a *Salmonella* phage preparation containing the bacterial monophages FO1a and S16, for use as an antimicrobial and processing aid applied at prechill and postchill locations on raw poultry carcasses and parts at a level up to 10^8 PFU/g.	N/A
16-OFLR-2034-N-A	AFCO	AFCO 4363 Perasafe 23, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on poultry Off-Line Reprocessing (OFLR) System	N/A
16-OLR-2035-N-A	AFCO	AFCO 4363 Perasafe 23, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on poultry On-Line Reprocessing (OLR) System	N/A
16-ING-2036-N-A	Pure Bioscience	An antimicrobial solution that can at levels up to 30 ppm silver dihydrogen citrate in the spray or dip applied to poultry carcasses parts and organs	N/A
16-ING-2037-N-A	CraftChem, Inc.	Antimicrobial use of an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide, water, and acetic acid, stabilized with 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use in meat processing plants as an antimicrobial agent (FCN 1664).	N/A
16-ING-2038-N-A,B	Brainerd Chemical Company	(Terrastat FCN 1379) On-Line Reprocessing (OLR) System, consisting of an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP). Terrastat FCN 1580) On-Line Reprocessing (OLR) System and Off-Line Reprocessing (OFLR) System, consisting of Peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP) and water.	N/A
16-SIP-2041-N-A	Tyson Fresh Meats, Inc.		310.11, 310.25(a) and (b), and 310.14
16-ING-2043-N-A,B	Zee Company, Inc.	An aqueous mixture of peroxyacetic acid, hydrogen peroxide, water, and acetic acid, stabilized with 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use in meat and poultry processing plants as an antimicrobial agent (FCN 1666)	N/A
16-OLR-2044-N-A	Zee Company, Inc.	Microtox Ultra, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry Online Reprocessing System (FCN 1666)	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
16-OFLR-2045-N-A	Zee Company, Inc.	Microtox Ultra, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry off-line Reprocessing System (FCN 1666)	N/A
16-OFLR-2046-N-B	Zee Company, Inc.	Microtox Plus, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry Offline Reprocessing System (FCN 1514)	N/A
16-OLR-2047-N-A,B	Zee Company, Inc.	Microtox Ultra, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry Online Reprocessing System (FCN 1666)	N/A
16-OLR-2048-N-A,B	Zee Company, Inc.	Microtox Plus, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry Online Reprocessing System (FCN 1514)	N/A
16-ING-2049-NA	Coöperatie AVEBE U.A.	The use of a potato protein concentrate (Solanic® 100T) (GRAS Notice No. 000086) as binder in meat and poultry products	N/A
16-OLR-2050-N-A	CMS Technology, Inc.	CMS OxypHresh 22, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use on poultry On-Line Reprocessing (OLR) System (FCN 1379)	N/A
16-OLR-2052-N-B	Evonik Corporation	Peraclean 22, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry On-line Reprocessing System (FCN 1662)	N/A
16-OFLR-2053-N-B	Evonik Corporation	Peraclean 22, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, sulfuric acid (optional), and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use for poultry Off-line Reprocessing System (FCN 1662)	N/A
16-ING-2054-N-A,B	Hawkins, Inc.	Potassium carbonate and potassium bicarbonate for use as pH control agents in meat and poultry products and for processing meat and poultry products at levels sufficient for purpose.	N/A
16-ING-2055-N-A	Safe Foods Corporation	Foamfix (dimethylpolysiloxane based defoamer) for the prevention of excessive foam at establishments utilizing Cecure (cetylpyridinium chloride) as an antimicrobial and in online and offline reprocessing systems.	N/A
16-ING-2056-N-A	Alex C Fergusson, LLC (AFCO)	An aqueous mixture not exceeding 1800 ppm peroxyacetic acid (PAA), 600 ppm hydrogen peroxide (HP), 12 ppm 1-hydroxyethylidene-1, 1-disphosphonic acid (HEDP) for washing, rinsing or cooling meat carcasses, parts, trim, and organs. An aqueous mixture not exceeding 495 ppm PAA, 165 ppm HP, 6 ppm HEDP for washing, rinsing, or cooling processed and pre-formed meat.	N/A
16-OLR-2057-N-A	Brainerd Chemical Company, Safe Foods Corporation	Use of PromoatTM under FCN 1580 as an OLR system in poultry establishments.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
16-ING-2058-N-A	Ecolab	pH control agent in water used in poultry processing and red meat processing	N/A
16-OFLR-2059-N-A	Brainerd Chemical Company, Safe Foods Corporation	Use of PromoatTM under FCN 1580 as an OFLR system in poultry establishments.	N/A
16-ING-2060-N-A	Aquagenics Technologies	Aqueous mixture of peroxyacetic acid (FCN 1693) used as an antimicrobial agent in process water or ice.	N/A
16-ING-2062-N-A,B	Xgenex, LLC	An aqueous mixture not exceeding 460 ppm peroxyacetic acid (PAA), 220 ppm hydrogen peroxide (HP), and 30 ppm1-hydroxyethylidene-1, 1-disphosphonic acid (HEDP) for use in process water or ice used for washing, rinsing or cooling whole or cut meat, including carcasses, hides, parts, trim and organs. An aqueous mixture not exceeding 230 ppm PAA, 110 ppm HP, and 15 ppm HEDP for use in process water applied as a spray, wash, rinse, dip, chiller water, post-main chiller, secondary processing, pre-air chiller dip tanks and post-main water chiller systems as finishing chillers, low-temperature (e.g. less than 40°F) immersion baths, or scald water for poultry carcasses, parts and pieces, and skin on or off and organs. An aqueous mixture not exceeding 2000 ppm PAA, 950 ppm HP, and 113 ppm HEDP for use in process water, ice, or brine used for washing, rinsing, or cooling of processed and pre-formed meat	N/A
16-NT-2065-N-A	Enviro Tech Chemical Services	Use of Perasan MP-2C (FCN 1137) as a hide on carcass wash (HOCW). Perasan MP-2C is an aqueous solution of Peroxyacetic acid (PAA) applied as a spray using standard wash cabinets on carcass hides prior to hide removal	N/A
16-EGG-2070-N-A	Henningsen Foods, Inc.	Enzyme treated egg white product identified as Hentex Type EP3, a dried egg product.	N/A
16-ING-2072-N-A	Dupont	Blend of cultured dextrose, vinegar, and maltodextrin for use as an antimicrobial in meat and poultry products, cured and uncured.	N/A
16-OLR-2073-N-A	TOMCO2 Systems Systems	Pathiclean™, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) for use for poultry Online Reprocessing System (FCN 887)	N/A
16-ING-2074-N-A	Brainerd Chemical, Inc.	Antimicrobial use of an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide, water, and acetic acid, stabilized with 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use in poultry and meat processing plants as an antimicrobial agent (FCN 1713).	
16-OLR-2076-N-B	Xgenex, LLC	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid, 950 ppm hydrogen peroxide, and 113 ppm 1-hydroxyethylidene-1,1-diphosphonic acid for use in poultry On-line Reprocessing System (FCN 1638)	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
16-OFLR-2077-N-B	Xgenex, LLC	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid, 950 ppm hydrogen peroxide, and 113 ppm 1-hydroxyethylidene-1,1-diphosphonic acid for use in poultry Off- line Reprocessing System (FCN 1638).	N/A
16-ING-2078-N-A	Intralytix Inc.	Shigella phage preparation as an antimicrobial spray application on ready-to-eat meat and poultry at levels up to 1 x 108 PFU/g.	N/A
16-OLR-2079-N-A,B,C	Tecumseh Farms Smart Chicken LLC	Hypochlorous acid for use in On-line Reprocessing Systems in poultry establishments (citric acid may be added for chlorine tank descaling).	N/A
16-ING-2081-N-A	Nomad Bioscience	Colicin protein preparations for use as an antimicrobial spray on meat products at a level of 1-10 mg/kg. (GRAS 00676)	N/A
16-ING-2083-N-A	Evonik Corporation	Antimicrobial use of an aqueous mixture of peroxyacetic acid, hydrogen peroxide, water, and acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid, dipicolinic acid, sulfuric acid for use in the production of poultry (FCN 1662).	N/A
16-ING-2084-N-A	International Dried Foods	Protease preparations from Bacillus licheniformis in cooked chicken broth to prevent gel formation	N/A
16-ING-2085-N-A,B	Proteus Industries, Inc.	Used as a fat blocker in the processing of fried beef products, applied as a coating and/or as a component of batter.	N/A
16-ING-2087-N-A,B	Seeler Industries, Inc.	1. An aqueous mixture of peroxyacetic acid, hydrogen peroxide, 1-hydroxyethylidene-1, 1-disphosphonic acid for use in meat and poultry processing plants as an antimicrobial agent (FCN 1715)	N/A
17-OLR- 2089-N-A	Zee Company	Acidified Sodium Chlorite 500 to 1200 ppm in combination with citric acid, sodium bisulfate (sodium acid sulfate), or any GRAS acid at a level sufficient to achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325 for use in an OLR (Note: The pH depends on the type of poultry product.)	N/A
17-OLR-2090-N-A	Diversey, Inc. and Cryovac , Inc.	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA) and 136 ppm 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) for use in poultry Online Reprocessing Systems (FCN 1284).	N/A
17-OFLR-2091-N-A	Diversey, Inc. and Cryovac , Inc.	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA) and 136 ppm 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) for use in poultry Online Reprocessing Systems (FCN 1284).	N/A
17-OLR-2092-N-A	Southeastern Systems Inc.	Accu-tab Chlorination™, Chlorine (Calcium hypochlorite)	N/A
17-NT-2094-N-A	Tyson Fresh Meats	Establishment protocol for euthanizing fully ambulatory swine that have been condemned on FSIS antemortem inspection.	N/A
17-ING-2095-N-A	PeroxyChem, LLC	An aqueous mixture containing peroxyacetic acid, hydrogen peroxide, acetic acid , 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), and, optionally, sulfuric acid for use in meat processing plants as an antimicrobial agent (FCN 1688)	N/A
17-ING-2096-N-A	Zoetis	GRS 000408: Use of a solution of sulfuric acid and sodium sulfate as an acidifier or antimicrobial agent for use on meat (beef or pork) and poultry	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
17-ING-2097-N-A	PeroxyChem, LLP	An aqueous mixture not exceeding 50 ppm peroxyacetic acid (PAA), 33 ppm hydrogen peroxide (HP), 3.3 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) for use in meat and poultry processing plants as an antimicrobial agent	N/A
17-ING-2098-N-A, B C, D	Packers Chemical	Tripemax B - An aqueous solution of Sodium Hydroxide and Sodium Gluconate as a cleaning agent to remove hair and dirt from bovine and ovine feet. Tripemax E - An aqueous solution of Hydrogen Peroxide as bleaching agent on bovine and ovine feet. Tripemax C - An aqueous solution of alkyl polyglycoside as a cleaning agent to remove hair and dirt from bovine and ovine feet.	N/A
17-ING-2099-N-A	Enviro Tech Chemical Services	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), and 1-hydroxyethylidene-1, 1-disphosphonic acid (HEDP) for use meat and poultry processing plants as an antimicrobial agent (FCN 1738).	N/A
17-OLR-2101-N-A	CraftChem, Inc. Predictive Food Safety Solutions, LLC	OxyFx 22, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) for use for poultry On-line Reprocessing System (FCN 1495)	N/A
17-OFLR-2102-NA	CraftChem, Inc. Predictive Food Safety Solutions, LLC	OxyFx 22, an aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) for use for poultry Off-line Reprocessing System (FCN 1495)	N/A
17-SIP-2107-N-A	Clemens Food Group, LLC	Alternative Procedures for Line Speed and generic E. coli Waiver	310.1(b)(3), 310.25 (a)& (b)
17-ING-2110-N-A	PURE Bioscience	A solution of silver dihydrogen citrate stabilized with sodium lauryl sulfate and citric acid in the spray or dip applied to poultry carcasses, parts and organs as an antimicrobial agent (FCN 1768)	N/A
17-OLR-2114-N-A,B	Biosan LLC	Biosan 2205 MPS and Biosan 1510 MPS, an aqueous mixtures of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) and dipicolinic acid (DPA) for use for poultry On-line reprocessing (FCN 1639)	N/A
17-OFLR-2115-N-A,B	Biosan LLC	Biosan 1510 MPS and Biosan 2205 MPS, an aqueous mixtures of peroxyacetic acid, hydrogen peroxide, acetic acid, 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) and dipicolinic acid (DPA) for use for poultry Offline reprocessing (FCN 1639)	N/A
17-ING-2119-N-A	Zee Company	Magnesium hydroxide for use as a pH control agent in poultry processing water (21 CFR 184.1428)	N/A
17-ING-2120-N-A	Zee Company	Sulfuric and Hydrochloric acid for use as a pH control agent in poultry processing water (21 CFR 184.1095 and 182.1057)	N/A
17-ING-2121-N-A,B	16-ING-2021-N-B	Aqueous mixture of dextrose, triphosphate, diphosphate fructose, ascorbic acid, citric acid, lactic for use in raw meat and poultry products as antimicrobial	

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
17-ING-2122-N-A	Ecolab	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), 1-hydroxyethylidene-1, 1-disphosphonic acid (HEDP), and acetic acid for use meat and poultry processing plants as an antimicrobial agent (FCN 1745).	N/A
17-OFLR-2123-N-A,B	Ecolab	An aqueous solution with a concentration between 40-2000 ppm PAA, for use in a poultry OFLR system (FCN 1745).	N/A
17-OLR-2124-N-A,B	Ecolab	An aqueous solution with a concentration of PAA between 20-2000, for use in a poultry OLR systems (FCN 1745).	N/A
17-SMP-2125-N-A	Mountaire Farms	Request for Reduced Sampling	381.65(g)(2)(i)
17-VAL-2126-N-A	Bar-S	A technology that allows the reuse of brine through the BioIonix Disinfection System (electrolytically generates hypochlorous acid (HOCl) and hypochlorite) and the Pall Filtration System	N/A
17-OLR-2127-N-A	Craft Chem, Inc	An aqueous solution of citric acid and hydrochloric acid, for use in poultry on-line reprocessing (OLR) systems	N/A
17-ING-2129-N-A	Enviro Tech Chemical Services	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA), 770 ppm hydrogen peroxide (HP) and 100 ppm 1-hydroxyethylidene-1, 1-disphosphonic acid (HEDP) for process water and ice used in poultry applied as a spray, wash, rinse, dip, chiller water, low temperature (less than 40°F) immersion baths or scald water for whole or cut poultry carcasses, parts, trim and organs.	N/A
17-ING-2130-N-A	BioSafe Systems, LLC	An aqueous mixture not exceeding 1800 ppm peroxyacetic acid (PAA), 675 ppm hydrogen peroxide (HP), 51.4 ppm1-hydroxyethylidene-1, 1-disphosphonic acid (HEDP) and optionally, sulfuric acid in process water, brine, or ice used for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim and organs.	N/A
17-ING-2143-N-A	FINK TEC GmbH	For use of phage (GRN 000724) preparations as an antimicrobial spray application on beef carcasses at levels of 1x10^11 phage particles per carcass to control shiga-toxin producing *E. coli* O157:H7 as well as non-O157:H7 shiga-toxin producing *E. coli.*	N/A
17-NT-2149-N-A	Peco Foods, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed for 175 birds per minute (bpm)	9 CFR 381.69(a)
17- ING-2150-N-A	Food Directions LLC	dried potato as a binder in meat and poultry products up to regulatory limits	N/A
17- ING-2152-N-A	Food Directions LLC	dried potato and mustard flour as a binder in meat and poultry products up to regulatory limits	N/A
17-ING-2154-N-A	Fiberstar, Inc	The use of citrus (dried mandarin oranges lemons, limes, grapefruits, and tangerines) flour and citrus pulp dried with guar gum as a binder.	N/A
17-ING-2155-N-A	ICL Performance Products	Sea Salt (Potassium magnesium chloride, and salt) for use as a replacement for a portion of the salt normally used in meat and poultry products	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
17-ING-2156	Brainerd Chemical Company	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) as an antimicrobial agent for whole or cut meat and poultry, and processed and preformed poultry and meat.	N/A
2017-VAL-N-A, 2017-VAL-2162-N-B	Cargill Meat Solutions Corporation	Use of genetic profiles in the validation of product flow through commercial beef grinding system	N/A
17-ING-2163-N-A	Valley Chemical Solution	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), water, and optionally sulfuric acid for use in meat and poultry processing plants as an antimicrobial agent (FCN 1844)	N/A
17-OFLR-2167-N-A	Valley Chemical Solutions	An aqueous solution with concentrations between 25-2000 ppm PAA, for use in poultry OFLR systems (FCN 1844)	N/A
17-OLR-2168-N-A	Valley Chemical Solutions	An aqueous solution with concentrations between 25-2000 ppm PAA, for use in poultry OLR systems (FCN 1844)	N/A
18-ING-2169-N-A	CMS Technology, Inc.	Acidifier use of sulfuric acid, ammonium sulfate, copper sulfate, and water for use in meat and poultry processing water, including processing water used as a spray or dip, at a concentration sufficient for purpose.	N/A
18-ING-2173- N-A	CMS Technology, Inc.	OxypHresh 22 (FCN 1580) An aqueous mixture of Peroxyacetic acid (PAA), hydrogen peroxide, acetic acid, 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP) and water in spray for poultry on- line reprocessing (OLR) systems	N/A
18-ING-2174-N-A	Corbion N.V.	Lactic Plus, blend of lactic acid, polysorbate 80, and xanthan gum as an antimicrobial in the processing of beef heads and carcasses.	N/A
18-ING-2180-N-A	Micreos BV	Bacteriophage preparation containing two Escherichia coli O157-specific phage preparations as an antimicrobial on beef carcasses, primals, subprimal cuts, and trimmings. (GRN 757).	N/A
18-EGG-2182-N-A	Biova LLC.	Harvesing of eggshell	N/A
18-ING-2185-N-A	Micreos Food Safety	Bacteriophage P100 preparation containing potassium lactate for use as an antimicrobial agent against Listeria monocytogenes in various RTE meat and poultry products (GRN 218)	N/A
18-SIP-2186-N-A	Gerber Poultry, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	9 CFR 381.69(a)
18-ING-2187-N-B	Sealed Air	Lauramide arginine ethyl ester (LAE) dissolved in either ethanol or water is applied and dried to the inside of packaging for cuts of fresh beef and pork at a concentration not to exceed 105 ppm LAE by weight of the finished food product.	N/A
18-OLR-2188-N-A	Xgenex, LLC	An aqueous mixture not exceeding 2000 ppm Peroxyacetic acid (PAA), 950 ppm hydrogen peroxide, and 113 ppm 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP) water and optionally sulfuric acid, for use in poultry OLR systems (FCN 1638).	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
18-OFLR-2189-N-A	Xgenex, LLC	An aqueous mixture not exceeding 2000 ppm Peroxyacetic acid (PAA), 950 ppm hydrogen peroxide, and 113 ppm 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP) water and optionally sulfuric acid, for use in poultry OFLR systems (FCN 1638).	N/A
18-SIP-2192-N-A	Pilgrims' Pride Corp.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	9 CFR 381.69(a)
18-SIP-2194-N-A	Fieldale Farms, Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	9 CFR 381.69(a)
18-OFLR-2195-N- A,B	Enviro Tech Chemical Services, Inc.	Perasan MP-2C, an aqueous solution with concentration between 80-2000 ppm PAA, for use in poultry off-line reprocessing (OFLR) systems (FCN 1806)	N/A
18-OLR-2196-N-A,B	Enviro Tech Chemical Services, Inc.	Perasan MP-2C, an aqueous solution with concentration between 80 - 2000 ppm PAA, for use in poultry on-line reprocessing (OLR) systems (FCN 1806)	N/A
18-SIP-2197-N-A	Ozark Mountain Poultry Inc.	Maximum line speed rates under the New Poultry Inspection System (NPIS) and use alternative procedures to operate up to a maximum line speed of 175 birds per minute (bpm)	9 CFR 381.69(a)
18-ING-2199-N-B	Hydrite Chemical Co.	An aqueous mixture of peroxyacetic acid (FCN 1872) used as an antimicrobial agent in process water, ice, brine, sauces and marinades for meat and poultry processing; in water for washing shell eggs.	N/A
18-ING-2202-N-A	EcoloxTech	An aqueous solution of hypochlorous acid (FCN 1811), as an antimicrobial in the production of whole or cut meat and poultry and processed and preformed meat and poultry.	N/A
18-ING-2211-N-B	Safe Foods Corporation/LPR Technologies	An aqueous mixture of peroxyacetic acid (FCN 1867) used as an antimicrobial agent in process water, ice, brine, sauces and marinades for meat and poultry processing and in process water used in washing shell eggs.	N/A
18-ING-2216	Steviol Glycosides with Rebaudioside A and Stevioside	A non-nutritive sweetener in cured and uncured meat and poultry products (GRN 790)	N/A
18-OFLR-2217-N-A	Hydrite Chemical Co.	HydriShield PA 22 LP and Hydrishield PA 22 HP (FCN 1872) are aqueous mixtures of peroxyacetic acid (PAA), hydrogen peroxide (H2O2), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) and optional sulfuric acid.	N/A
18-OLR-2218-N-A	Hydrite Chemical Co.	HydriShield PA 22 LP and Hydrishield PA 22 HP (FCN 1872) are aqueous mixtures peroxyacetic acid (PAA), hydrogen peroxide (H2O2), acetic acid, 1- hydroxyethylidene-1,1-diphosphonic acid (HEDP) and optional sulfuric acid.	N/A
18-ING-2221-N-B	Hydrite Chemical Co.	Hydrite's antimicrobial PAA solution to be used in the processing of meat, poultry, and shell eggs in accordance with the clearances established by FCN 1897.	N/A
18-ING-2232-N-B	Kalle USA, LLC	The use of a mixture of carrageenan, dextrose, and sodium hexametaphosphate (optional) to suspend insoluble solids in a brine solution	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
18-ING-2233-N-A	Xgenex, LLC	An aqueous mixture of peroxyacetic acid (FCN 1911), used as an antimicrobial agent in process water and ice used in the production, processing, and preparation of meat.	N/A
18-OFLR-2239-N-A,B	Safe Foods Corporation	Promoat™ (FCN 1867) is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and sulfuric acid for use as an off-line reprocessing (OFLR) system.	N/A
18-OLR-2240-N-A,B	Safe Foods Corporation	Promoat™ (FCN 1867) is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and sulfuric acid for use as an on-line reprocessing (OLR) system.	N/A
18-ING-2178-N-A	Corbion	High Oleic Algal Oil derived from *Prototheca moriformis t* o partially replace other edible oils (fats) used in the production of the meat and poultry-containing products not to exceed 5% by weight of the product formulation of meat and poultry-containing products. (GRN 754)	N/A
2018-2-ING	International Dehydrated Foods	Use protease enzymes to treat finely ground poultry and meat products to facilitate reduction of particle size and/or liquefy to make homogenous slurries, purees, and broths and/or to reduce gelation and viscosity.	N/A
2018-6-ING	Grain Miller's Inc.	Oat Bran, Oat Fiber as a binder in intact and comminuted meat and poultry products where binders are permitted at a level of 0.5% - 3.5% of formulation (FCN 261).	
2018-11-OLR	Hydrite Chemical Co.	HydriShield PA 15 LP and HydriShield PA 15 HP, aqueous solutions with a concentration between 20-2000 ppm PAA, for use in poultry on-line reprocessing (OLR) systems (FCN 1872)	N/A
2018-12-OFLR	Hydrite Chemical Co.	HydriShield PA 15 LP and HydriShield PA 15 HP, aqueous solutions with a concentration between 20 - 2000 ppm PAA, for use in poultry off-line reprocessing (OFLR) systems (FCN 1872)	N/A
2018-13-ING	Ingredion Incorporated and Shandong Jianyuan Bioengineering Company Limited	Pea protein as a binder in comminuted and whole muscle meat and poultry products at levels of up to 3% where the standard of identity permits (GRN 803)	N/A
2018-54-ING	Intralytix	EcoShield PXTM (GRN 834), a phage preparation specific to Shiga toxin-producing Escherichia coli (STEC) as an antimicrobial treatment of intact meat, intact poultry, and Silurifomes fish at the rate of up to 1 x 10^8 plaque forming units (PFU)/gram of treated food.	N/A
2019-35-ING	Diversey, Inc.	An aqueous PAA mixture to be used in the processing of meat and poultry in accordance FCN 1936.	N/A
2019-39-ING	NOMAD Bioscience GmbH	SALMOCIN, a bacteriocin preparation, as an antimicrobial treatment of intact meat, intact poultry, and egg products at the rate of 0.1-3 mg SALMOCIN per kg of treated food. (GRN 824)	N/A
2019-40-OFLR	Brainerd Chemical Company, Safe Foods Corporation	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA), 730 ppm hydrogen peroxide, and 14 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), for use in poultry OFLR systems (FCN 1580).	N/A
2019-41-OLR	Brainerd Chemical Company, Safe Foods Corporation	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA), 730 ppm hydrogen peroxide, and 14 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), for use in poultry OLR systems (FCN 1580).	N/A
2019-46-ING	OmniLytics, Inc.	An aqueous preparation containing three bacterial monophages (MLF4, OLB35and OLB145) to be used in red meat carcasses, parts, and trim (prior to grinding) (GRN 827)	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
2019-50-ING	California Polytechnic State University	The use of up to a 4% solution of sodium chloride in poultry chilling water to improve chilling efficiency, meat tenderness, and as an antimicrobial agent.	N/A
2019-65-ING	Fermentalg	Use of DHA 350 as an alternative edible oil in the production of meat and poultry products. The oil is required to be listed by is common or usual name in the ingredients statement. (GRN 843)	N/A
2019-66-ING	Fermentalg	Use of DHA 550 as an alternative edible oil in the production of meat and poultry products. The oil is required to be listed by is common or usual name in the ingredients statement.(GRN 844)	N/A
2019-89-OLR	Harcros Chemicals, Inc.	FCN 1960 is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid and/or dipicolinic acid (DPA) for use as an on-line reprocessing system.	N/A
2019-90-OFLR	Harcros Chemicals, Inc.	FCN 1960 is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid and/or dipicolinic acid (DPA) for use as an off-line reprocessing system.	N/A
2019-96-OLR	Kroff Tech	KF 27145 (FCN 1693) is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid for use as an on-line reprocessing system.	N/A
2019-98-ING	Safe Foods Corporation	An aqueous mixture of peroxyacetic acid (PAA) an antimicrobial agent used in the processing of meat, poultry, and shell eggs (FCN 1986 replaces FCN 1867)	N/A
2019-99-OLR	Safe Foods Corporation	Promoat XL™ (FCN 1986) is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid for use as an on-line reprocessing system. (FCN 1986 replaces FCN 1867)	N/A
2019-100-OFLR	Safe Foods Corporation	Promoat XL™ (FCN 1986) is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid for use as an off-line reprocessing system. (FCN 1986 replaces FCN 1867)	N/A
2019-105-OLR	Enviro Tech Chemical Services, Inc.	Use of 2,6-pyridinedicarboxylic acid (dipicolinic acid, or DPA) as a Food Contact Substance (FCN) to be used in place of 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP) in the peroxyacetic acid (PAA) formulations of previously issued FCNs (887, 1132, 1419, 1654, 1738, and 1806)	N/A
2019-106-ING	Johnsonville, LLC	Dried vinegar to be added to trace lean pork trimmings intended for use in sausage and pork patties	N/A
2019-118-OFLR	Kroff Tech	KF 27145 (FCN 1693) is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally sulfuric acid for use as an off-line reprocessing system. (FCN 1693)	N/A
2019-124-ING	Chemital	A blend of sodium acetate, salt, nisin preparation, and malic acid for use as an antimicrobial in cooked meat and poultry products.	N/A
2019-125-ING	Harcros Chemicals, Inc.	FCN 1960 As an antimicrobial agent used in the production and preparation of meat, poultry, processed and pre-formed meat and poultry products.	N/A
2019-126-ING	Corbion	Use of a solution of lactic acid at concentrations not to exceed 10% (w/w) to reduce bacterial contamination on beef carcasses and heads	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
2020-130-OLR	Diversey, Inc.	DiverContact P16 and DiverContact XP (FCN 1936), an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), dipicolinic acid (DPA) and optionally sulfuric acid, for use as an on-line reprocessing system.	N/A
2020-131-OFLR	Diversey, Inc.	DiverContact P16 and DiverContact XP (FCN 1936), an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), dipicolinic acid (DPA) and optionally sulfuric acid, for use as an off-line reprocessing system.	N/A
2020-154-ING	Chemital	A blend of sodium acetate, malic acid, and nisin preparation for use as an antimicrobial in cooked meat and poultry products.	N/A
2020-156-ING	BASF Corporation	Alkyl Polyglycosides for use in wash water for meat and poultry (FCN 237 supplemented).	N/A
2020-159-OLR	Brainerd Chemical Company	Terrastat 15/ Terrastat 22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823), for use as an on-line reprocessing system.	N/A
2020-160-OLR	Brainerd Chemical Company	OxypHresh/ OxypHresh 22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid,, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823), for use as an on-line reprocessing system.	N/A
2020-161-OLR	Brainerd Chemical Company	Promoat/ Promoat XL, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823), for use as an on-line reprocessing system.	N/A
2020-162-OLR	Brainerd Chemical Company	BirkoSide 15/BirkoSide 22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823), for use as an on-line reprocessing system.	N/A
2020-163-OFLR	Brainerd Chemical Company	Terrastat 15/ Terrastat 22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823) for use as an off-line reprocessing system	N/A
2020-164-OFLR	Brainerd Chemical Company	OxypHresh/ OxypHresh 22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823 for use as an off-line reprocessing system	N/A
2020-165-OFLR	Brainerd Chemical Company	Promoat/ Promoat XL, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823) for use as an off-line reprocessing system	N/A
2020-166-OFLR	Brainerd Chemical Company	BirkoSide 15/ BirkoSide 22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823) for use as an off-line reprocessing system	N/A
2020-167-OLR	Brainerd Chemical Company	ChemSan T22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823), for use as an on-line reprocessing system.	N/A
2020-168-OFLR	Brainerd Chemical Company	ChemSan T22, an aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA) (FCN 1823) for use as an off-line reprocessing system	N/A
2020-180-OLR	BioSafe Systems, LLC	SaniDateFD Plus is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) as an on-line reprocessing (OLR) system.	N/A

Food Safety and Inspection Service New Technology Information Table
Last Update November 2019

Log Number	Company Name	Summary of the Notification/Protocol	Regulatory Waiver
2020-181-OFLR	BioSafe Systems, LLC	SaniDateFD Plus is an aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) as an off-line reprocessing system (OFLR).	N/A
2020-184-ING	Empirical Foods (Formally BPI)	Use of anhydrous ammonia as an ground beef which is subsequently quick chilled to 28 degrees Fahrenheit and mechanically 'stressed'.	N/A
2020-190-ING	Bavaria Corporation	A blend of salt, vinegar, lemon extract, and grapefruit extract for use as an antimicrobial agent in ground beef.	N/A
2020-191-ING	Bavaria Corporation	A blend of dextrose, vinegar, salt, flavorings, and olive oil as an antimicrobial agent in RTE meat products.	N/A