



May 23, 2019

Ms. Sali K.T.  
Atlantic Care Chemicals  
Plot No.VI/666 B&C, Bldg. No. XV/455 A  
Industrial Dev. Plot, Vadackal P.O.  
Alappuzha, Kerala 688003  
India

**RE:** FC 313  
Category Code:A8  
NSF Registration No.159282

Dear Ms. Sali K.T.:

NSF has processed the application for Registration of **FC 313** to the *NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds* (2017), which are available upon request by contacting [NonFood@nsf.org](mailto:NonFood@nsf.org). The NSF Nonfood Compounds Registration Program is a continuation of the USDA product approval and listing program, which is based on meeting regulatory requirements including FDA 21 CFR for appropriate use, ingredient and labeling review.

**This product is acceptable as a degreaser or carbon remover for food cooking or smoking equipment, utensils, or other associated surfaces (A8) in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A potable water rinse of cleaned surfaces is required after use of this product. When used according to manufacturer's instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.**

NSF Registration of this product is current when the NSF Registration Mark and Category Code appear on the NSF-approved product label, and the Registered product name is included in the current NSF White Book Listing of Nonfood Compounds at the NSF website ([www.nsfwhitebook.org](http://www.nsfwhitebook.org)).

NSF Listing of all Registered Nonfood compounds by NSF International is not an endorsement of those compounds, or of any performance or efficacy claims made by the manufacturer.

Registration status may be verified at any time via the NSF website, at [www.nsfwhitebook.org](http://www.nsfwhitebook.org). Changes in formulation or label, without the prior written consent of NSF, will void Registration, and will supersede the on-line listing. Please contact your NSF Project Manager or [nonfood@nsf.org](mailto:nonfood@nsf.org) if you have any questions or concerns pertaining to this letter.

Sincerely,

Carolyn Gilliland  
NSF NonFood Compound Registration Program  
Company No: C0494213

## FC-313

### HIGH FOAM HEAVY DUTY DEGREASER & SANITIZER

#### PRODUCT

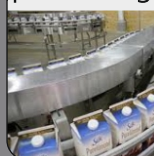
FC 313 is a caustic free alkaline cleaner chlorinated and high foaming, contains a blend of biodegradable natural detergents, foam stabilizers, alkaline builders and stabilised chlorine. This is premium foaming cleaning compound specially designed for use through mechanical or portable foaming devices. In addition it can be used as a spray cleaner, in soak and COP cleaning.

FC 313 is recommended for the cleaning of poly propylene and white Teflon surfaces. It is safe to use on all type of non-porous metal surfaces, including aluminium and galvanized. Highly recommended product – one shot cleaner and sanitizer in and around food processing, dairy, meat processing plants.

#### FEATURES AND BENEFITS

- 100 % caustic free formula.
- Formulated with only natural surfactants.
- Free of petroleum products and synthetic surfactants.
- Free of POC and VOC compounds.
- NSF (Non-Food - USA) certified safe product.
- Easily bio de gradable.
- Remove heavy accumulation of grease, carbonized soil, proteinaceous soil and oils from food processing plants.
- Concentrated product. Dilution is recommended for application.
- Can be used for medium-duty steam cleaning, high pressure washing and foam cleaning.
- Produces a stable, clinging foam for longer contact time. No additional foam booster is required.
- Can be used in laundry as an additive for extra cleaning and de staining for white linens and garments, eliminating chlorine.
- Tested as a disinfectant cleaner on all variety of surfaces in all the departments of meat and poultry and other food processing plants.

Food  
processing



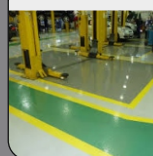
Dairy  
farm



Meat  
processing



Workshop  
floors



## FC-313

### HIGH FOAM HEAVY DUTY DEGREASER & SANITIZER

#### PRODUCT DETAILS

Description	Specification
Colour & Appearance	Liquid
pH	13.0 - 14.0
Odour	Mild chlorine
Disinfectant	Chlorine
Available chlorine	2.5 - 3.0
Flash point	None

#### DIRECTION OF USE AND DOSAGE

##### Applications:

This product is recommended in canneries, seafood processing plants, wineries, vegetable processing plants, institutional kitchens, breweries, bakeries, bottling plants, eating and drinking facilities, dairy farms, egg processing plants, meat and poultry processing plants, nursing homes and hospitals, sanitary services etc.

##### Directions of use:

##### Foaming equipment:

FC 313 is applied with foaming equipment at a concentration ranging between 2 – 4 %. Leave foam in contact surface for 15 minutes. Before the foams get dry rinse with potable water.

##### General cleaning and bleaching:

Dilute in 1: 20 ratio in water and apply manually.

##### Heavy duty cleaning and bleaching:

Dilute 1: 10 ratio in water and apply.

For heavy stains mix the product preferably with warm water at a ratio of 1: 5 to 1: 10 and can be sprayed neat on to the surface to be cleaned. The contact time should be at least 30 minutes. The best result is achieved with hot water between 60 - 80° C.

## FC-313

### HIGH FOAM HEAVY DUTY DEGREASER & SANITIZER

#### MICROBIAL TESTING

**Name of Test**

Bactericidal activity of chemical disinfectant solution.

**Test Method**

EN 1276

**Sample Particulars**

FC 313

**Concentration**

10% aqueous solution of the product

**Contact Time**

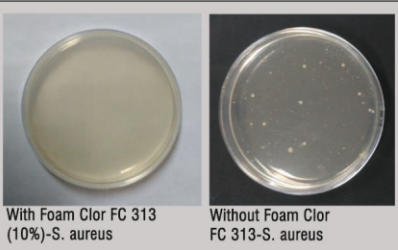
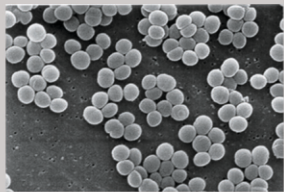
5 min

Test Organism	Bacterial Test Suspension (cfu/ml)	Bacterial Recovery (cfu/ml)	Reduction (in %)	Reduction in Viability
<i>Escherichia coli</i> ATCC 10536	$2.41 \times 10^8$	$<1.50 \times 10^2$	99.9	$>10^5$
<i>Staphylococcus aureus</i> ATCC 6538	$2.91 \times 10^8$	$<1.50 \times 10^2$	99.9	$>10^5$
<i>Candida albicans</i> ATCC 10231	$1.31 \times 10^8$	$<1.50 \times 10^2$	99.9	$>10^5$
<i>Aspergillus niger</i> MTCC 2196	$1.67 \times 10^8$	$<1.50 \times 10^2$	99.9	$>10^5$

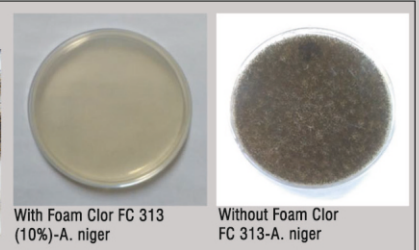
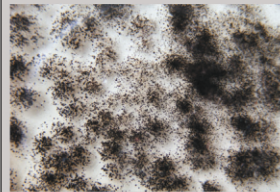
**Remarks** To comply a reduction of  $\geq 10^5$  is required.

The sample complies with the requirements of EN 1276 when 10% aqueous solution of the product is tested with 5 minute contact time.

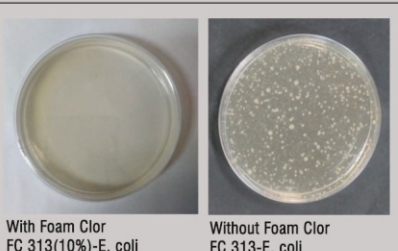
#### Staphylococcus aureus



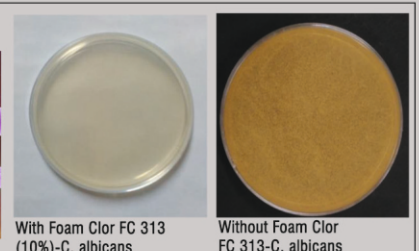
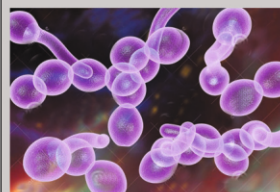
#### Aspergillus niger



#### Escherichia coli



#### Candida albicans





SLCT080110/01  
June 2019

## Technical Support

Our technical service team is available to assist our customers on the optimum usage of FC-313 under specific conditions.

## Shelf Life

FC-313 is stable for up to 36 months from the date of production, when stored in the original unopened container in a dry area without exposure to direct sunlight at temperature up to 25°C.

## Packaging

4 x 5 Carton.

### Health and safety



Xi (Irritant)

Cause mild Irritation and burns to eyes and skin. Harmful if swallowed. In case of contact with eyes rinse immediately with plenty of water and seek medical advice. Keep away from heat and live flames. Please see MSDS for complete health and safety information.

- Do not ingest
- Do not pre-mix with other chemicals
- Keep out of reach of children



**Atlantic Care Chemicals Pvt. Ltd**  
Industrial Development Plot,  
Alappuzha, Kerala, India.

[care@atlanticchemicals.com](mailto:care@atlanticchemicals.com)  
[www.atlanticchemicals.com](http://www.atlanticchemicals.com)



Nonfood Compounds  
Certified

