

# GeoSIL<sup>®</sup>

Universal Disinfectant



## APPROVALS

### New Zealand Approvals and Registrations

*Food Processing: Meat, Fish, Game, Beverage, Fruit and Vegetables.*

The importance of meeting the requirements of Regulatory bodies, Authorities, and Overseas Standards organisations is of growing importance as the awareness of the detrimental effects of some chemicals increases. **GeoSIL PACIFIC LIMITED** has set a policy of meeting all of the appropriate requirements where **GeoSIL<sup>®</sup>** is to be used in various critical applications. During its long period of use overseas, **GeoSIL<sup>®</sup>** has amassed an impressive list of approvals in a number of countries, and they have been added to with the acquiring of the additional New Zealand and Australian approvals.

**GeoSIL<sup>®</sup>** has been assessed by ERMA New Zealand as a legally existing hazardous substance (Under the approval code of group standard HSR002631) Its use in food and water treatment is governed by various approvals, registrations, and compliance standards applicable to New Zealand and its trading partners.

The approvals, registrations and compliance standards currently applicable to **GeoSIL<sup>®</sup>** are:

#### Food Contact Surfaces, Post Harvest & Water Treatment

1. **GeoSIL<sup>®</sup>** is NZFSA approved category **C41** sanitiser in the fish, game and meat industries. (*All animal products except dairy*)
2. **GeoSIL<sup>®</sup> DS** is NZFSA approved for use as a category **C43** sanitiser (*All animal products except dairy*) in the fish, game and meat industry, & as a no rinse sanitiser in premises processing fish.
3. **GeoSIL<sup>®</sup>** is a NZFSA approved category **C61** water treatment chemical (*All animal products except dairy*)
4. **GeoSIL<sup>®</sup>** is registered pursuant to the ACVM Act 1997 (**Reg. No. P7819**) as an agricultural compound for the post harvest control of human & plant pathogens.
5. **GeoSIL<sup>®</sup>**, **GeoSIL150**, & **GeoSIL<sup>®</sup> DS** are AsureQuality approved for food / beverage / dairy factories, food contact surface sanitiser. Process water, anti-microbial wash for fruits, vegetables, nuts, grains, herbs & spices, (**Ref HI475**)
6. AsureQuality Organic Standards approved input cleaner (**Ref. OCN 0035**)
7. Approved under HSNO Group Standards 2006 [HRS002631] [HRS002530] & [HRS002684]
8. Approved by the Department of Environment, food and rural affairs (DEFRA ex MAFF) as general purpose detergent for UK agriculture.



## Food Processing Aids and Food Additives

1. Approved by NZFSA (Food additives, schedule 1 and 2) as a permitted processing aid or food additive.
2. Approved as a food contact substance (FCN Nos. 295 and 296 ) in the USA under section 409(h)(C) of the Federal Food and Cosmetic Act.

## Water Treatment

1. Approved by the National Health and Medical Research Council of Australia for the treatment of drinking water.
2. GeoSIL150 is now "approved under regulation 31 of the Water Supply (water quality) Regulations 2000 & 2001" for use as an emergency disinfectant in England & Wales.
3. The components in GeoSIL® are recognised as disinfection chemical for use in swimming pools (NZS 5826:2000 Pool Water Quality)
4. Silver registered by the USEPA (reg. No. 68161-1-46043, 68161-1-42177) for use as an algacide for swimming pools in the USA.

***The use of GeoSIL products under these approvals, registrations and compliance standards must meet specified conditions***



## International Controls Relevant to GeoSil in Foods

**United Kingdom.** The components of GeoSIL are approved under the list of Approved Products and Processes, issued by the Drinking Water Inspectorate, London, which gives approval for its use as a disinfectant in connection with the supply of water for drinking, washing, cooking and food production purposes under Regulations 25 and 26 of the Water Supply (Water Quality) Regulations 1989, as amended by the Water Supply (Water Quality) (Amendment) Regulations 1991. Sanosil (an alternative name for GeoSIL) is specifically included in this list.

**USA.** The components are included in the inventory of food contact substances under section 409(h)(2)(C) of the Federal Food, Drug, and Cosmetic Act (FFDCA) (21 U.S.C. 348 (h)(2)(C)).

**Japan.** Under the Food Sanitation Law, the components of GeoSIL are included in the List of Existing Food Additives published by the Ministry of Health and Welfare on April 16, 1996. Any food additive appearing in the list, and any food or preparation containing such food additive, are not subject to the provisions of Article 6 of the Food Sanitation Law as interim measures in the amendments to the law. Therefore, sale, or manufacture, importation, use, etc. for sale of such food additive, etc. continues to be permitted.

Hydrogen peroxide is a designated food additive (sterilising agent) for which standards of use are established. These standards require that hydrogen peroxide is decomposed or removed from the final food.

**Codex Alimentarius.** The Codex Alimentarius is a series of food standards recognised in the relevant World Trade Organisation (WTO) agreements as the international body able to provide guarantees relating to food safety. In the event of a trade dispute Codex standards are accepted reference documents for its settlement. The Inventory of Processing Aids was adopted by the Codex Alimentarius Commission at its 18th Session in 1989. It includes the components of GeoSIL as food additives with a maximum silver residue limit (MRL) of 0.1 ppm, and hydrogen peroxide as a micro-organism control agent. No MRL is given for hydrogen peroxide.

**GeoSIL®**

Universal Disinfectant

is manufactured by

**GeoSIL Pacific Limited**

Auckland, New Zealand

Packed and marketed by

**Clark Products Ltd.**

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