

**Appendix2. The disinfect substances which used to clean food<sup>1</sup> shall apply to:**

<b>NO</b>	<b>CAS Reg. No.</b>	<b>Substance</b>	<b>Residue Limit</b>
1	None	Acidified sodium chlorite solutions (ASC) <sup>2</sup>	Sum of chlorate and chlorite not more than 1 ppm.
2	10049-04-4	Chlorine dioxide	Sum of chlorate and chlorite not more than 1 ppm.
3	7790-92-3	Hypochlorous acid	Not more than 1 ppm as total available chlorine.
4	7681-52-9	Sodium hypochlorite <sup>3</sup>	Not more than 1 ppm as total available chlorine.

**Note:**

1. Except for those fresh ready-to-eat foods (such as fruits and vegetables to be eaten raw, aquatic products to be eaten raw), and other foods which cannot be processed by heating or effective sterilization in the manufacturing process but are necessary for use of disinfectants to avoid the risk of food poisoning, the industry should prepare the usage purpose, method, and the assessment information from international organizations, and submit an application to Ministry of Health and Welfare.
2. Acidified sodium chlorite solutions (ASC): The substance is produced by mixing an aqueous solution of sodium chlorite (CAS Reg. No. 7758-19-2) with any generally recognized as safe (GRAS) acid; achieve a pH of 2.3 to 2.9.
3. The sodium hypochlorite shall not content bromate more than 50 ppm.