

Appendix2. The disinfect substances which used to clean food¹ shall apply to:

NO	CAS Reg. No.	Substance	Residue Limit	Usage scope
1	None	Acidified sodium chlorite solutions (ASC) ²	Sum of chlorate and chlorite not more than 1 ppm.	Fresh ready-to-eat foods ³
2	10049-04-4	Chlorine dioxide	Sum of chlorate and chlorite not more than 1 ppm.	Fresh ready-to-eat foods ³
3	7790-92-3	Hypochlorous acid	Not more than 1 ppm as total available chlorine.	Fresh ready-to-eat foods ³
4	7681-52-9	Sodium hypochlorite ⁴	Not more than 1 ppm as total available chlorine.	Fresh ready-to-eat foods ³
5	79-21-0	Peracetic acid	Not more than 1 ppm	Fresh ready-to-eat foods ³

Note:

1. Eggshells or peels not intended for consumption are not covered by this table.
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. Raw and ready-to-eat food that has not been heated, such as peeled and cut fruits and vegetables, sashimi, etc.
4. The sodium hypochlorite shall not contain bromate more than 50 ppm.