

## 7 good reasons for using NETINOX

1. Cleans and shines stainless steel.
2. Contains a highly refined paraffin oil.
3. All components have been registered for food contact applications
4. High oxidation stability.
5. Neutral on plastics, tiled floors and joints. Does not scratch surfaces.
6. Facilitates sliding on surfaces.
7. Complies with the most stringent specifications of various pharmacopoeias.

## Particularly suitable for use in



For cleaning all fingerprints, rings and diverse stains and renewing all stainless steel, shiny or satin surfaces, in a food environment.
Shines and leaves a protective long-lasting film.
Can be used on equipment for manufacturing, packaging, storage, or food industry transport: biscuit factories, canning factories, dairies, delicatessens, breweries, pharmaceutical and para-pharmaceutical industries and kitchen designers.


POLYCLEAN70: Cleaner degreaser, ready to use.

This datasheet supersedes previous documents. The information contained in these data sheets is based on our present knowledge and experience and is given as indication only. Under no circumstances does it engage our responsibility in the event of misuse of our products. Non-contractual photos and images.

Tél 0297545000
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January 15, 2020

7 d'Armor
Ki Du Prat
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VInes 56037
France
RE: NETINOX
Category Code:A8
NSF Registration No. 160716

NSF has processed the application for Registration of NETINOX to the NSF International Registration Guidelines for Proprietary Substances and Nonfood Compounds (2017), which are available upon request by contacting 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).

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. Please note the letter date reflects most recent product review. NSF utilizes annual verification to ensure no changes have been made to a registered product. 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 Account Manager or nonfood@nsf.org if you have any questions or concerns pertaining to this letter.

Sincerely,


Sarah Krol
NSF NonFood Compound Registration Program
Company No: C0268676

