



June 13, 2008

James P. Ringo
Bio-Cide International, Inc.
2845 Broce Drive
Norman, OK 73072



Re: Food Contact Substance Notification FCN 000787

Dear Mr. Ringo:

This responds to your electronic mail inquiry dated May 15, 2008, regarding the description we used in our response to FCN 787 for the food-contact substance, and the uses to which it is limited. You requested that we amend the descriptions of the food contact substance name and its Limitations and/or Specifications to include the word "available" as a descriptor for the term chlorine dioxide. You state that using the word available to describe your food contact substance would make the description consistent with the description used in Title 21 Code of Federal Regulations (CFR) 178.1010(b)(34), and with the language used in the method of determination cited in both the regulation and in FCN 787.

We agree with your suggestion and plan to describe your food-contact substance in our inventory of effective food-contact substance notifications as described below, soon after its effective date.

Food Contact Substance

An aqueous solution of sodium chlorite and chlorine dioxide containing no less than 50 parts per million and not more than 200 parts per million of available chlorine dioxide.

Notifier

Bio-Cide International, Inc.

Manufacturer/Supplier

Bio-Cide International, Inc.

Intended Use

For use as a sanitizing solution on beverage containers.

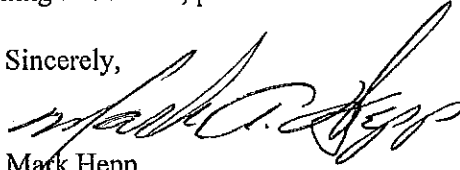
Limitations/Specifications

The food-contact substance is produced by mixing an aqueous alkaline solution of sodium chlorite with a GRAS acid, followed by dilution with potable water to provide a concentration of available chlorine dioxide of at least 50 parts per million and not more than 200 parts per million as determined by the method titled "Iodometric Method for the Determination of Available Chlorine Dioxide (50-250 ppm available ClO₂)", copies available from Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5100 Paint Branch Parkway, College Park, MD 20740. Treatment of the beverage containers will be followed by adequate draining.

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If you have any further questions concerning this matter, please do not hesitate to contact us.

Sincerely,

A handwritten signature in black ink, appearing to read 'Mark Hepp', written in a cursive style.

Mark Hepp
Division of Food Contact Notifications, HFS-275
Office of Food Additive Safety
Center for Food Safety
and Applied Nutrition

cc: HFS-200 HFS-215 HFS-225 HFS-246 FCN 000787
FileName: F00787rl.let revised
R/D:HFS-275:MHepp:6/13/08
F/T:HFS-275:MHepp:6/13/08