

Annex 4. List of Permitted Equipment Cleansers and Disinfectants that may Come into Direct Contact with Food for the Production of Organic Food

| ASOA (substances that can come in contact with food) | Application / Conditions |
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| Acetic acid | Cleaning agent |
| Alcohol, ethyl (ethanol) | |
| Alcohol, isopropyl (isopropanol) | Disinfection |
| Calcium hydroxide (slaked lime) | |
| Calcium hypochlorite | Disinfection, maximum residual limit: 0.4% |
| Calcium oxide (quicklime) | Cleaning agent |
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| Chloride of lime (calcium oxychloride, calcium chloride, and calcium hydroxide) | Disinfection Shall not exceed residual disinfectant limit of safe drinking water |
| Chlorine dioxide | Disinfection Shall not exceed residual disinfectant limit of safe drinking water |
| Citric acid | |
| Cyclohexylamine (BWA) | Use only as boiler water additive for packing sterilization |
| Diethylaminoethanol (BWA) | Use only as boiler water additive for packing sterilization |
| Formic acid | |
| Hydrogen peroxide | Disinfection |
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| Lactic acid | |
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| Natural essences of plants | |
| Octadecylamine (BWA) | Only as boiler water additive for package sterilization. |
| Oxalic acid | |
| Ozone | |
| Peracetic acid | Use as sanitizer on food contact surfaces. Use according to FDA limitations. |
| Phosphoric acid | For dairy production equipment only Cleaning agent |
| Plant extracts | |

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| Sodium carbonate | |
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