

Santé Canada

Health Products

Direction générale des produits and Food Branch de santé et des aliments

> Bureau of Chemical Safety Food Directorate Health Canada 251 Sir Frederick Banting Drwy. Postal Locator: 2201C Ottawa, ON K1A 0K9 Canada

May 13, 2019

Our Files: IS13072914 &IS18072306-09

Élora Massicotte Laboratory Technician Chemotec (P.M.) Inc 8820 Place Ray Lawson Anjou, Quebec, H1J 1Z2

Dear Ms. Massicotte:

RE: Safeblend Neutral Cleaner, Orange Safeblend Neutral Cleaner, Pine Oil Safeblend Neutral Cleaner, Tangerine Oil Safeblend Neutral Cleaner, Natural, Dye-Free, Fragrance-Free Safeblend Neutral Cleaner Ultra Concentrated with Tangerine Oil

This is in response to your letter of June 12, 2018, wherein you requested our comments on the acceptability of the subject products for use as cleaners in food processing establishments.

Based on the information submitted, we can advise that we see no reason to object to the composition and use of the subject cleaners in food processing establishments, provided that:

- There will be no contamination of food as a result of their use and storage; a)
- b) Surfaces subject to direct contact with food are thoroughly rinsed with potable water after treatment with these products; and
- c) The use of Safeblend Neutral Cleaner, Orange, Safeblend Neutral Cleaner, Pine Oil, Safeblend Neutral Cleaner, Tangerine Oil and Safeblend Neutral Cleaner Ultra Concentrated with Tangerine Oil will not leave any residual fragrance on food contact surfaces and will not mask odours resulting from unsanitary conditions when used in food handling areas.



We trust that the foregoing will be of use to you.

Yours truly,

Cynthia Scholtan
Cynthia Scholten

Scientific Evaluator

Food Packaging Materials and Incidental Additives Section

Chemical Health Hazard

Assessment Division