## MAY 6 2014

Ms. Joanna Holcombe Sr. Commercial Regulatory Services Associate Lonza Inc. 90 Boroline Road Allendale, NJ 07401

Subject:

Lonza CS-201

EPA Registration Number 6836-83

Notification Application Dated April 21, 2014

EPA Received Date April 23, 2014

Dear Ms. Holcombe:

This will knowledge receipt of your notification, submitted under the provisions of FIFRA section 3c 9. Based on a review of the submitted material the following comment apply.

### **Proposed Amendment:**

• Add Kosher graphic and text

### **General Comments:**

Based on a review of the material submitted, the following comment apply:

The notification is acceptable. A copy has been inserted in your file for future reference.

Should you have any questions or comments concerning this letter, please contact Drusilla Copeland at (703) 308-6224.

Sincerely, Quentla Copelant

Drusilla Copeland

Regulatory Management Branch I Antimicrobials Division (7510P)



Via FedEx

Ms. Velma Noble, PM-31
Document Processing Desk (NOTIF)
Office of Pesticide Programs (7504P)
US Environmental Protection Agency
Room S-4900, One Potomac Yard
2227 S. Crystal Drive
Arlington, VA 22202

Lonza Inc. 90 Boroline Road Allendale, NJ 07401, USA

Joanna Holcombe Specialty Ingredients Regulatory Assurance

Tel 678-624-5886 Fax 678-624-5678 joanna.holcombe@lonza.com

April 21, 2014

SUBJECT:

Lonza CS-201, EPA Reg. No. 6836-83

**Application for Label Notification** 

Dear Ms. Noble:

Lonza is submitting an application to add Kosher graphics and text. Please find the enclosed documents in support of this notification:

- Application for Notification;
- Certification with Respect to Label Integrity;
- · CD with label; and
- One copy of the proposed label with changes highlighted.

If you have any questions or need any additional information, please feel free to contact me at 678-624-5886.

Sincerely, Lonza Inc.

Joanna Holcombe

Sr. Regulatory Services Associate

lease read instructions on reverse before c	ompleting form. Form Ap	proved, OMB N	o. 20	70-0060, Approval 6	expires 05-31-98		3/1
.Q.FDA	Unite tes nmental Protection A Washington, DC 20460	gency		Registrati Amendm Other	** **	OPP Ident	ifier Number
	Applic	ation for Pe	stici	de - Section 1			
1. Company/Product Number 6836-83		2. EPA Pr Velma		-		3. Proposed Clas	ssification
4. Company/Product (Name)  Lonza CS-201		PM# <b>31</b>	PM#		None	Restricted	
5. Name and Address of Applicant (Included Lonza Inc. 90 Boroline Road Allendale, NJ 07401  Check if this is a new address	e ZIP Code)	6. Expedited Review. In accordance with FIFRA Section identical in composition and labeling to:  EPA Reg. No.  Product Name				ction 3(c)(3)(b)(I), my p	roduct is similar
		Section	n – 1	II			
Amendment - Explain below.  Resubmission in response to Agency letter dated  Notification - Explain below.  The Too" Application  Other - Explain below  Explanation: Use additional page(s) if necessary. (For Section I and Section II.)					ation	gency letter dated	
		lot Subje		-			
consistent with the terms of PR subject to enforcement action a Signature:		ections 12 a	nd 1	4 of FIFRA.  Date:	be in violatio	n of FIFRA and I	may be
· /		Section	n – I	II	. , , ,		
1. Material This Product Will Be Packa Child-Resistant Packaging Yes* No *Certification must be submitted	Unit Packaging Yes No If "Yes" Unit Packaging wgt.	No. per container	[ ] If	/ater Soluble Packag Yes No "Yes" ackage wgt.	No. per container	2. Type of Contained  Metal  Plastic  Glass  Paper  Other (Specify)	
3. Location of Net Contents Information  Label Contain	Container  Vosicus (ne removais l/industrial/institutions)  On Labe				f Label Directions		
6. Manner in Which Label is Affixed to	🔯 Pap	thograph Other uper glued enciled			C ( ( ( )		
		Section	n – I	V		. ((()	,
1. Contact Point (Complete items direct	· · · · · · · · · · · · · · · · · · ·		e cont	acted, if necessary,	to process this ap		( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( ( (
Name Joanna Holcombe	T	Sr. Regulatory Services Associate			Telephon No. (Incl. 678-624-5886	ude Area Code)	
I certify that the statements I have made that any knowingly false or misleading see Signature	tatement may be punishable	ents thereto are by fine or impri Title	sonm		plicable law.	6. Date Applic	
4. Typed Name Joanna Holcombe	5.	Date / 21	14				

Note to Reviewer:

[Items in brackets [AAA] are optional and may/may not be included on final label] {Items in braces {AAA} are for information purposes and will not appear on final label}

## **LONZA CS-201**

Multi-Purpose

No-Rinse Acid Cleaner - Sanitizer

Food Contact Surface Sanitizer

For Food, Dairy, Beverage, Meat, Poultry, Egg and Seafood Processing and Farm Use

Removes Milkstone

Active Ingredients:

Octyl decyl dimethyl ammonium chloride

Dioctyl dimethyl ammonium chloride

Didecyl dimethyl ammonium chloride

Didecyl dimethyl ammonium chloride

1.377%

Alkyl (C<sub>14</sub>, 50%; C<sub>12</sub>, 40%; C<sub>16</sub>, 10%) dimethyl benzyl ammonium chloride

Other Ingredients

92.350%

Total

### **KEEP OUT OF REACH OF CHILDREN**

## DANGER [PELIGRO]

See [side] [back] [left] [right] panel for Precautionary Statements and First Aid

EPA Reg. No. 6836-83

EPA Est. No. (as indicated on container)

Net Contents: (as indicated on container)

[DOT symbols]

[Country of origin (insert country)]

[Manufactured in (insert country)]

[Barcode]

Manufactured by Lonza Inc. 90 Boroline Road Allendale, NJ 07401

# PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

**DANGER:** Corrosive. Causes irreversible eye damage and skin burns. Do not get in eyes, on skin, or on clothing. Wear protective clothing, eyewear (goggles, face shield or safety glasses) and protective gloves (rubber, chemical resistant). Harmful if swallowed. Wash thoroughly with soap and water after handling. Remove contaminated clothing and wash clothing before reuse.

#### **FIRST AID**

**IF IN EYES**: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after first 5 minutes, then continue rinsing eye.

**IF ON SKIN:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. **IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression and convulsion may be needed.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling poison control center or doctor or going for treatment.

{| If the container size is 5 gallons or greater, use the following Environmental Hazards:} ENVIRONMENTAL HAZARDS

This pesticide is toxic to fish and aquatic invertebrates. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or other waters unless in accordance with the requirements of a National Pollutant Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.

Lonza CS-201 EPA Reg. No. 6836-83 EPA Stamped Label 11-27-09 with 11-4-10, 12-2-11 & 10-04-12 Notifications, **Draft 2014-04-21**  ....

### FOR INSTITUTIONAL AND INDUSTRIAL USE

**Lonza CS-201** is a multi-purpose no-rinse acid cleaner and food contact surface sanitizer for dairies, dairy barns, cheese factories, breweries, food, meat, poultry, egg and seafood processing, farms, wineries, beverage plants, food handling and process areas, restaurants, bars and institutional kitchen use.

Milkstone and scale can build up on pipelines, storage tanks, tank trucks, silos and processing equipment in the dairy industry. Use of this product will remove milkstone and scale from dairy and cheese making equipment and help maintain the efficiency of the operation as well as eliminate bacterial growth.

### Use Lonza CS-201:

- as a food contact sanitizer at a concentration of 150 400 ppm active.
- as a sanitizer in bottling, pre-mix and beverage dispensing equipment.
- as a sanitizer in sanitary filling of bottles and cans.
- as a sanitizer in beer fermentation and holding tanks.
- for cleaning and sanitizing of stainless steel and other hard surfaces found in restaurant and cafeteria kitchens for the removal of smut, soil, scale and rust from these surfaces.
- in sanitizing bottles or cans in the final rinse application and for external spraying of filling and closing machines.
- in restaurants, food service operations, dairies, breweries, beverage and food processing plants.
- in food processing plants, [federally] [USDA] inspected food processing facilities, dairy farms, egg processing plants, meat and poultry processing plants, meat and poultry producing establishments.
- in federally inspected Meat & Poultry Plants as a food contact sanitizer. This product was authorized by USDA as category D2 under the prior authorization program and its formula has not been changed a sanitizer for all surfaces not always requiring a rinse.

Lonza CS-201 not only sanitizes but also removes lime and scale in breweries and bottle washing.

Lonza CS-201 meets AOAC Germicidal & Detergent standards for previously cleaned food-contact surfaces.

Lonza CS-201 has been cleared under 40 CFR 180.940 (a) for use on food processing equipment, utensils and other food-contact articles.

Use as a sanitizer on conveyor belts and equipment to reduce or eliminate odors in the processing areas s

Use on filling equipment to reduce bacteria associated with condensation on equipment and pipes.

**Lonza CS-201** is an effective food contact sanitizer at 1 oz. per 4 gallons of water *[or insert equivalent dilution]* [150 ppm active quat] when evaluated by the AOAC Germicidal and Detergent Sanitizer Method in 500 opm hard water [calculated as CaCO<sub>3</sub>] against:

Escherichia coli

Escherichia coli 0157:H7 [pathogenic strain]

Listeria monocytogenes

Salmonella enterica

Shigella sonneii

Staphylococcus aureus

Vibrio cholerae

Yersinia enterocolitica

Lonza CS-201
EPA Reg. No. 6836-83
EPA Stamped Label 11-27-09 with 11-4-10, 12-2-11 & 10-04-12 Notifications, **Draft 2014-04-21** 

**Lonza CS-201** is an effective food contact sanitizer at 2 oz. per 4 gallons of water *[or insert equivalent dilution]* [300 ppm active quat] when evaluated by the AOAC Germicidal and Detergent Sanitizer Method in 500 ppm hard water [calculated as CaCO<sub>3</sub>] against:

Campylobacter jejuni
Escherichia coli
Escherichia coli 0157:H7 [pathogenic strain]
Listeria monocytogenes
Salmonella enterica
Shigella sonneii
Staphylococcus aureus
Vibrio cholerae

Yersinia enterocolitica

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor food poisoning microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues, which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those food poisoning organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

To prevent cross-contamination, kitchenware and food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment must be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Articles that can be immersed in solution must remain in solution for 60 seconds.

Articles or surfaces too large for immersing must be thoroughly wetted or flooded by rinsing, spraying or swabbing.

Allow all sanitized surfaces to drain thoroughly [and air dry].

### **GRADE A PASTEURIZED MILK ORDINANCE:**

At 1 – 2 oz. per 4 gallons of water [150 – 300 ppm active quat], **Lonza CS-201** fulfills the criteria of Appendix F of the Grade "A" Pasteurized Milk Ordinance revised 2007 recommendations of the U.S. Public Health Services.

Lonza CS-201
EPA Reg. No. 6836-83
EPA Stamped Label 11-27-09 with 11-4-10, 12-2-11 & 10-04-12 Notifications, **Draft 2014-04-21** 

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### [AREAS OF USE:]

### Use Lonza CS-201 in:

{Note to reviewer: Each entry below also represents a graphic depicting the corresponding area of use. The graphics will only represent individual objects or outsides or insides of buildings as described below. No people, animal, or food will be depicted in graphics.}

Kitchens

Day care centers

Nurseries

**Bagel Stores** 

Bars

Beer fermentation and holding tanks

Bottling or pre-mix dispensing equipment

**Bottle Washing** 

Cafeterias

Cheese factories

Citrus processing plants

Coffee Shops

Convenience stores

**Dairies** 

**Dairy Farms** 

Dairy product dispensing equipment.

Donut shops

**Drinking fountains** 

Egg Processing plants

Fast food operations

**Fisheries** 

Fish processing plants

Food establishments

Food processing plants

Food preparation areas

Food storage areas

Ice cream processing plants

Institutional facilities

Institutional kitchens

Liquor stores

Meat processing plants

Meat producing facilities

Milk processing plants

Milk storage and handling systems

Milk tanks [bulk]

Milk pail inflations and tubing,

Pizza parlors

Poultry processing plants

Poultry producing facilities

Processing Plants [Milk, Citrus, Ice Cream]

Restaurants

USDA inspected food processing facilities

Wineries

### [TYPES OF SURFACES:]

Use Lonza CS-201 on washable hard, nonporous surfaces of:

{Note to reviewer: Each entry below also represents a graphic depicting the corresponding type of surface. No people, animal, or food will be depicted in graphics. Only exteriors of microwaves and refrigerators will be depicted. Toy graphics will be submitted to Agency for review.}

**Appliances** 

Beer fermentation and holding tanks

Blenders

Bottling or premix dispensing equipment

Citrus processing equipment and holding tanks

Coffee Pots
Coffee Urns
Cooking utensils

Coolers

Counters [countertops]
Countertop laminates

Chopping blocks, plastic and other nonporous

Cutlery

Cutting Boards, plastic and other nonporous

**Dishes** 

Drinking fountains Eating Utensils Exhaust fans Food processors Glassware [glasses]

Highchairs
Ice Chests
Ice Machines
Kitchen equipment
Microwave ovens
Refrigerators

Refrigerator bins used for meat, fruit, vegetables and

eggs

Refrigerated storage and display equipment

Silverware

Sinks

Slurpee <sup>®</sup> Machines Stoves [stovetops] Tables [picnic tables]

Tableware Tea dispensers Tupperware<sup>®</sup> Utensils

Water dispensers [hot]

Other hard nonporous surfaces made of:

Chrome Enamel

Fiberglass sinks

Formica® Glass

Glazed ceramic

Glazed enameled surfaces

Glazed porcelain Laminated surfaces

Metal

Plastic [such as polystyrene or polypropylene]

Sealed granite Sealed marble Sealed stone Stainless steel Woodwork, finished

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### **Dilution Chart**

	2 gallons of			
solution	water	water	of water	of water
150 ppm	½ OZ	1 oz.	2 ½ oz.	5 oz.
200 ppm	⅔ OZ.	11/3 oz.	3⅓ oz.	63/3 oz.
300 ppm	1 oz.	2 oz.	5 oz.	10 oz.
400 ppm	11/3 oz.	23/3 OZ.	6¾ oz.	13 1/3 oz.

{If the following Spanish statement is used, it must appear directly above DIRECTIONS FOR USE.} Si usted no entiende la etiqueta, busque a alguien para que se la explique a usted en detalle. [If you do not understand the label, find someone to explain it to you in detail.]

### **DIRECTIONS FOR USE**

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

**Lonza CS-201** is an acid cleaner sanitizer for use on food processing and dairy equipment in water up to 500 ppm hardness [as CaCO<sub>3</sub>]. For all equipment a preliminary cleaning is required before sanitizing.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

# DIRECTIONS FOR SANITIZING FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES REGULATAED BY 40 CFR 180.940 (a):

{and / or}

TO SANITIZE FOOD CONTACT SURFACES:

{and / or}

TO SANITIZE BULK MILK TANKS:

{and / or}

TO SANITIZE STORAGE TANKS:

{and / or}

TO SANITIZE HARD, NONPOROUS SURFACES AND EQUIPMENT IN FOOD, DAIRY, BEVERAGE, MEAT, POULTRY, EGG, AND SEAFOOD PROCESSING PLANTS:

Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak. Then wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Apply a use-solution of \_\_\_\_ oz\_ (insert appropriate dilution from dilution chart) of Lonza CS-201 per \_\_\_\_ gallons of water [\_\_\_ ppm quat] (insert of appropriate ppm quat from dilution chart) to precleaned hard surfaces, thoroughly wetting surfaces with accioth, sponge, coarse sprayer or by immersion. Treated surfaces must remain wet for at least 60 seconds (one minute) followed by adequate draining [and air drying]. Do not rinse.

Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled.

For mechanical application, use-solution may not be reused for sanitizing applications but may be reused for cleaning.

## TO SANITIZE DAIRY PRODUCT DISPENSING EQUIPMENT:

{and / or}

### TO SANITIZE BEVERAGE DISPENSING EQUIPMENT:

- 1. Remove gross filth and soil by preflush or prescrape or, when necessary, by presoak.
- 2. Wash equipment with a compatible detergent and rinse with potable water prior to sanitizing.
- 3. Fill equipment with a solution of \_\_\_\_ oz. (insert appropriate dilution from dilution chart) of Lonza CS-201 per \_\_\_ gallons of water [\_\_\_ ppm quat] (insert appropriate ppm quat from dilution chart.) Allow solution to remain in equipment for at least 60 seconds.
- 4. Drain thoroughly before reuse [and allow to air dry]. Do not rinse.

Lonza CS-201 EPA Reg. No. 6836-83 EPA Stamped Label 11-27-09 with 11-4-10, 12-2-11 & 10-04-12 Notifications, **Draft 2014-04-21**  For removable parts, immerse in use-solution for at least 60 seconds. [Allow to air dry.] Do not rinse.

For items too large to sanitize by immersion, apply use-solution by rinsing, spraying or swabbing until thoroughly wet for at least 60 seconds. Drain thoroughly before reuse. [Allow to air dry.] Do not rinse.

### TO SANITIZE SANITARY FILLING EQUIPMENT:

Use to sanitize bottles or cans in the final rinse application. Wash surfaces with a compatible detergent and rinse with potable water prior to sanitizing. Prepare a use-solution of (insert appropriate dilution from dilution chart) for final washer and rinser applications. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly before reuse [and allow to air dry.] Do not rinse.

### FOR WISCONSIN ONLY

### SANITIZING EATING AND DRINKING UTENSILS IN EATING ESTABLISHMENTS

- 1. Scrape and pre-wash utensils and glasses whenever possible.
- 2. Wash with a good detergent or compatible cleaner.
- 3. Rinse with potable water.
- 4. Sanitize in a use-solution of (insert a dilution of 200 ppm active or higher dilution from box above here). Immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
- 5. Place sanitized utensils on a rack or drain board to air-dry.
- 6. Prepare a fresh sanitizing solution at least daily or when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196, Appendix 7-204.11 of the Wisconsin Administrative Code [reference 40 CFR 180.940 (a)].

### U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITZATION RECOMMENDATIONS

**CLEANING AND SANITIZING:** Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, pre-soaked to remove gross food particles and soil.

- 1. Thoroughly wash equipment and utensils in hot detergent solution.
- 2. Rinse utensils and equipment thoroughly with clean water.
- 3. Sanitize equipment and utensils by immersion in a use solution of (insert appropriate dilution from dilution chart) for at least 60 seconds at a temperature of 75°F.
- 4. For equipment and utensils too large to sanitize by immersion, apply a use-solution of (insert appropriate dilution from dilution chart) by rinsing, spraying or swabbing until thoroughly wet.
- 5. Allow sanitized surface to drain [and air dry]. Do not rinse.



{Note to reviewer: For Nonrefillable Containers for commercial, industrial, and institutional uses – all sizes – No Reuse Rinsate Statement for Public Health Use products}

### STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Pesticide Storage: Open dumping is prohibited. Store in original container in areas inaccessible to children.

### **PESTICIDE DISPOSAL:**

Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

### **CONTAINER DISPOSAL:**

Nonrefillable container. Do not reuse or refill this container. Clean container promptly after emptying. *{Plastic and Metal Containers:}* Triple rinse as follows: Fill container ¼ full with water and reclose the container. Agitate vigorously, and dispose of rinsate consistent with pesticide disposal instructions. Repeat two more times. Then offer for recycling if available or puncture and dispose in sanitary landfill or by other procedures approved by state and local authorities. Follow pesticide disposal instructions for rinsate. If not triple rinsed, these containers are acute hazardous wastes and must be disposed in accordance with local, state, and federal regulations.

{Metal containers only:} DO NOT cut or weld metal containers.

**(Bag in Box Containers:)** Completely empty bag into application equipment. Then offer for recycling if available or dispose of in a sanitary landfill, or by incineration, or by other procedures allowed by state and local authorities.

### 1.0 OUNCE PACKET LABEL TO BE USED WITH MASTER CONTAINER LABEL

{If other packet sizes are desired, new packet label will be identical and the only things that will vary are the net contents, amount of water to dilute with and ppm active quat. Those 3 items will have to match or be equivalent to the dilution chart that is shown on page 7.}

FOR SANITIZATION

MIX EACH PACKET WITH [4 GALLONS] OF WATER [150 ppm active quat]

## **LONZA CS-201**

Active Ingredients:	
Octyl decyl dimethyl ammonium chloride	2.295%
Dioctyl dimethyl ammonium chloride	0.918%
Didecyl dimethyl ammonium chloride	1.377%
Alkyl (C <sub>14</sub> , 50%; C <sub>12</sub> , 40%; C <sub>16</sub> , 10%) dimethyl benzyl ammonium chloride	3.060%
Other Ingredients	92.350%
Total	100.000%

### **KEEP OUT OF REACH OF CHILDREN**

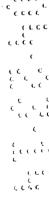
# DANGER [PELIGRO]

See outer container for Precautionary Statements and Use directions

Disposal: Do not reuse packet. Wrap and put in trash.

EPA. Reg. No. 6836-83 EPA. Est. No. (insert EPA Est. No. here) Net Contents: [1.0 fl. oz].

Lonza Inc. 90 Boroline Road Allendale, NJ 07401



{Note to reviewer: The following are optional graphics and marketing language}

{Note to reviewer. The following may be used only if the supplemental registrant has obtained an NSF listing. Allowed on back or side panel only.}





[NSF Listed]

(Insert 6-Digit NSF Listing Number here)

{Note to reviewer. The following may be used only if the supplemental registrant has obtained an IFANCA Halal (Islamic Dietary) certification.}



[IFANCA Halal certified] {or} [Halal certified]

{Note to reviewer. The following may be used only if the supplemental registrant has obtained a Kosher Certification.}



[Any Kosher Symbol such as:]

[Kosher]

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