

## Disclaimer

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## Taiwan Hygienic Standard for Food Detergents

Last revised on April 27<sup>th</sup>, 2015

**Article 1** The standard was formed in accordance with Article 17 of Taiwan's Food Sanitation Act.

**Article 2** Food detergents in this standard refer to substances used for disinfecting or deterging food, food utensils, and food containers or packages. Food detergents used for commercial sterilization purposes are out of the scope of this standard.

**Article 3** Food detergents should comply with the following sanitation standards:

1. Arsenic (As): Less than 0.05 ppm (as measured in the form of  $As_2O_3$ ); based on the solution of the product diluted according to the product label and in the same way as normal usage.
2. Heavy metal: Less than 1 ppm (represented by Pb); based on the solution of the product diluted according to the product label and in the same way as normal usage.
3. Content of methanol: Less than 1 mg/mL.
4. Nonylphenol surfactants (nonylphenol and nonylohenol ethoxylate): Less than 0.1% (w/w).
5. Fluorescent whitening agents: Not be detected.
6. Fragrances and colorants should comply with food additive standards.  
The standard only applies to liquid detergents of which the main ingredients are chemical surfactants. Detergents for automatic dishwashers are out of the scope.

**Article 4** For main disinfectant ingredients used for deterging food utensils, containers and packages, if they do not require rinsing after using and are listed in [Annex 1](#), they should be used as instructed by [Annex 1](#).

**Article 5** For main disinfectant ingredients used for deterging food, if they are listed in [Annex 2](#), they should be used as instructed by [Annex 2](#).

**Article 6** The standard became effective on the same date as it was promulgated.

**Annex 1. Main disinfectant ingredients used for deterging food utensils, containers, packages, etc. food contact surfaces**

SN	CAS No.	Chemical name	Concentration limit*
1	64-19-7	乙酸 Acetic acid	686 ppm
2	98-55-5	松油醇 Alpha-terpineol	N/A (see Note 2)
3	12125-02-9	氯化铵 Ammonium chloride	48 ppm
4	10043-52-4	氯化鈣 Calcium chloride	17 ppm
5	7778-54-3	次氯酸鈣 Calcium hypochlorite	Total available chlorine should be less than 200 ppm (see Note 2)
6	1592-23-0	硬脂酸鈣 Calcium stearate	N/A
7	3347-48-5	癸酸 Decanoic acid	Dairy product processing equipment: 90 ppm; Other food contact surfaces: 234 ppm
8	7173-51-5	二癸基二甲基氯化铵 Didecyldimethylammonium chloride	Active quaternary compound: 200 ppm (see Note 2)
9	139-33-3	乙二胺四醋酸二鈉 Disodium ethylenediaminetetraacetate	1400 ppm
10	27176-87-0	十二烷基苯磺酸 Dodecyl-benzenesulfonic acid	Dairy product processing equipment: 5.5 ppm Other food contact surfaces: 400 ppm
11	64-17-5	乙醇 Ethanol	N/A

SN	CAS No.	Chemical name	Concentration limit*
12	111-76-2	乙二醇丁醚 Ethylene glycol monobutyl ether	N/A (see Note 2)
13	7790-92-3	次氯酸 Hypochlorous acid	Total available chlorine should be less than 200 ppm
14	10034-85-2	碘化氢 Hydriodic acid	Titrateable iodine 25 ppm
15	7722-84-1	过氧化氢 Hydrogen peroxide	Dairy product processing equipment: 465 ppm Other food contact surfaces: 1100 ppm
16	7553-56-2	碘 Iodine	Titrateable iodine 25 ppm
17	13840-33-0	次氯酸锂 Lithium hypochlorite	Total available chlorine 200 ppm, and lithium 30 ppm (see Note 2)
18	50-21-5	乳酸 Lactic acid	Dairy product processing equipment: 138 ppm Other food contact surfaces: N/A
19	1309-48-4	氧化镁 Magnesium oxide	N/A
20	7558-80-7	磷酸二氢钠 Monosodium phosphate	350 ppm
21	26896-20-8	新癸酸 Neo-decanoic acid	174 ppm (see Note 2)
22	7697-37-2	硝酸 Nitric acid	1000 ppm
23	112-05-0	壬酸 Nonanoic acid	90 ppm
24	7378-99-6	N,N-二甲基正辛胺 N,N-dimethyloctanamine	113 ppm
25	124-07-2	辛酸 Octanoic acid	Dairy product processing equipment: 176 ppm Other food contact surfaces: 234 ppm
26	3944-72-7	辛烷磺酸 1-Octanesulfonic acid	172 ppm (see Note 2)
27	28805-58-5	辛烯基琥珀酸 Octenyl succinic acid	156 ppm

SN	CAS No.	Chemical name	Concentration limit*
28	90-43-7	2-苯基-苯酚 ortho-Phenylphenol	400 ppm (see Note 2)
29	N/A	<p>氯氧化物類水溶液 (主成分為亞氯酸鹽、氯酸鹽及二氧化氯)產生二氧化氯溶液或酸化之鹼性溶液(主要為亞氯酸鹽及氯酸鹽)</p> <p>Oxychloro species (predominantly chlorite, chlorate and chlorine dioxide in an equilibrium mixture) generated either (i) by directly metering a concentrated chlorine dioxide solution prepared just prior to use, into potable water, or (ii) by acidification of an aqueous alkaline solution of oxychloro species (predominately chlorite and chlorate) followed by dilution with potable water.</p>	Total available chlorine should be less than 200 ppm
30	N/A	<p>氯氧化物類水溶液(含二氧化氯)： 由亞氯酸鈉水溶液酸化生成</p> <p>Oxychloro species (including chlorine dioxide) generated by acidification of an aqueous solution of sodium chlorite.</p>	Total available chlorine should be less than 200 ppm
31	79-21-0	過氧乙酸 Peroxyacetic acid	315 ppm
32	33734-57-5	過氧辛酸 Peroxyoctanoic acid	122 ppm
33	2809-21-4	羥基亞乙基二磷酸 1-hydroxyethylidene-1- diphosphonic acid (HEDP)	34 ppm
34	7664-38-2	磷酸 Phosphoric acid	N/A
35	7758-02-3	溴化鉀 Potassium bromide	Dairy product processing equipment: Total available halogen 46 ppm Other food contact surfaces: Total available halogen 200 ppm
36	7681-11-0	碘化鉀 Potassium iodide	Titratable iodine 25 ppm

SN	CAS No.	Chemical name	Concentration limit*
37	7778-66-7	次氯酸鉀 Potassium hypochlorite	Total available chlorine should be less than 200 ppm (see Note 2)
38	79-09-4	丙酸 Propionic acid	297 ppm
39	499-83-2	2,6-吡啶二甲酸 2,6-Pyridinedicarboxylic acid	1.2 ppm
40	8001-54-5	四級胺化合物(包括西吡氯鎂) (Quaternary ammonium compounds, including cetylpyridinium chloride) 1. 烷基(C <sub>12-18</sub> )苯甲基二甲基氯化物 alkyl (C <sub>12-18</sub> ) benzyl dimethyl chlorides	Active quaternary compound: 200 ppm
41	68424-85-1	2. 正烷基(C <sub>12-18</sub> )二甲基苯甲基氯化鎂 n-alkyl (C <sub>12-18</sub> ) dimethyl benzyl ammonium chloride	Active quaternary compound: 400 ppm
42	85409-23-0	3. 正烷基(C <sub>12-14</sub> )二甲基乙基苯甲基氯化鎂(平均分子量: 377-384) n-alkyl (C <sub>12-14</sub> ) dimethyl ethylbenzyl ammonium chloride, average molecular weight (in amu), 377 to 384.	Active quaternary compound: 400 ppm
43	N/A	4. 正烷基(C <sub>12-18</sub> )二甲基乙基苯甲基氯化鎂(平均分子量: 384) n-alkyl (C <sub>12-18</sub> ) dimethyl ethylbenzyl ammonium chloride, average molecular weight (in amu) 384.	Active quaternary compound: 400 ppm

SN	CAS No.	Chemical name	Concentration limit*
44	N/A	5.二正烷基(C <sub>8-10</sub> )二甲基氯化铵 (平均分子量: 332-361) di-n-Alkyl(C <sub>8-10</sub> ) dimethyl ammonium chloride, average molecular weight (in amu) 332 to 361.	Active quaternary compound: 240 ppm
45	148788-55-0 /148812- 654-1	6.二癸基二甲基碳酸铵/二癸基 二甲基碳酸氢铵 didecyl dimethyl ammonium carbonate /didecyl dimethyl ammonium bicarbonate	Active quaternary ammonium compound: 240 ppm
46	5324-84-5	1-辛烷磺酸钠 Sodium 1-octanesulfonate	312 ppm (see Note 2)
47	7647-15-6	溴化钠 Sodium bromide	Total available halogen 200 ppm (see Note 2)
48	527-07-1	葡萄糖酸钠 Sodium gluconate	760 ppm
49	7681-52-9 1310-73-2	次氯酸钠 Sodium hypochlorite	Total available chlorine less than 200 ppm
50	7681-82-5	碘化钠 Sodium iodide	Titrateable iodine 25 ppm (see Note 2)
51	7775-19-1	偏硼酸钠 Sodium metaborate	N/A (see Note 2)
52	68309-27-3	磺化妥尔油脂肪酸 Sulfonated tall oil fatty acid	66 ppm (see Note 2)
53	7664-93-9	硫酸 Sulfuric acid	228 ppm (see Note 2)
54	64-02-8	乙二胺四乙酸四钠 Tetrasodium ethylenediamine tetraacetate	N/A

\* Concentration limit refers to the maximum level in the diluted solution.

Note 1: For blending products, the concentration of relevant single component should comply with this table.

Note 2: Should not be used for processing equipment of dairy products.

Note 3: After using food detergents with ingredients listed in this table, make sure the detergents are released, dried or volatilized so as to avoid any residue on the food contact surfaces.

## Annex 2. Main disinfectant ingredients used for deterging food

SN	CAS No.	Chemical name	Residue (see Note 1)
1	N/A	酸化亞氯酸鈉 Acidified sodium chlorite solutions (ASC) (see Note 2)	Total available chlorine less than 1 ppm
2	10049-04-4	二氧化氯 Chlorine dioxide	Total available chlorine less than 1 ppm
3	7790-92-3	次氯酸 Hypochlorous acid	Total available chlorine less than 1 ppm
4	7681-52-9	次氯酸鈉 Sodium hypochlorite	Total available chlorine less than 1 ppm
<p>Note 1: For food detergents with ingredients listed in this table, they should meet the residue requirements of relevant ingredients after rinsing, blanching, heating or other treatment.</p> <p>Note 2: Acidified sodium chlorite solutions – prepared by sodium chlorite (CAS No. 7758-19-2 and other GRAS acid solutions), <math>2.3 \leq \text{pH} \leq 2.9</math></p>			