June 01, 1990

Mr. J. E. Pritchett Superior Products of Kan-Tex, Inc. 2361 Saxwood Salina, KS 67401

Dear Mr. Pritchett:

This is in reply to your request for compound authorization received on April 19, 1990 for your product Super Therm.

Food Safety

Service

and Inspection

This product is chemically acceptable as a coating for application to structural surfaces or surfaces where there is a possibility of incidental food contact in official establishments operating under the Federal meat and poultry products inspection program. This letter does not authorize use of the coating on any surface where there is direct or prolonged contact with food. Before food product may be placed in the area where the material is being used, the area should be sufficiently free of odor to prevent product contamination. As a safety precaution, smooth coatings should not be applied to walking or standing surfaces in processing areas.

The final granting of authorization to use coatings on structural surfaces such as walls or ceilings, or on equipment surfaces below the product zone, is the responsibility of the inspector in charge of the official plant. Before applying the coating to equipment which will subsequently be installed in an official plant, you must obtain clearance from the Equipment Standards and Review Branch, Meat and Poultry Inspection Technical Services in Washington, DC 20250. Technical advice will be provided by the Product Safety Branch upon request.

The above acceptance of this compound will not be indicated in the publication, "List of Proprietary Substances and Nonfood Compounds." This letter acts as continuing authorization for its use under the conditions stated above.

Acceptance of compounds by this Department is in no way to be construed as an endorsement of the compounds or of any claims made for them.

If any change is made in the labeling information or formulation, the authorization for use in official plants becomes void immediately.

Sincerely,

Charles R. Edwards, Chief

Product Safety Branch

Food Ingredient Assessment Division

Charles R. Edwards/RCN