



February 18, 2021

Subject: Detrex Nitrosamine Free Statement

To whom it may concern,

Nitrosamines are organic chemicals produced by the reaction of Nitrous Acid ( $\text{NHO}_2$ ) and secondary amines. The specific alkylating agents vary, but all feature alkyl diazonium centers. Nitrosamines occur in foods such as cured meats where Nitrates are used as preservatives. The Nitrate is reduced to nitrite by the enzyme nitrate reductase, which is contained in bacteria in the meat. The nitrite is converted to nitrosating agents by the bacteria and subsequently reacts with amines in the meat during processing, storage or cooking to form nitrosamines.

Nitrates are not present in the Chlorine, Hydrogen, or purified water used to manufacture Detrex HCl, nor are they added during the manufacture of Detrex Hydrochloric Acid products. Nitrates are not used or added during the storage, analysis, or packaging of Detrex HCl products. Likewise, the bacteria needed to convert Nitrates to Nitrites is not present in Detrex HCl. Detrex uses a system of supplier qualification to ensure compounds such as Nitrates are not present in products such as packaging materials.

To the best of our knowledge Nitrates are not present in the packaging materials we use for our products. While Detrex does not test for the presence of Nitrates or Nitrosamines we have no reason to suspect it is present in any of our products.

Sincerely,

Dave Morgan  
Global Product Manager, Hydrochloric Acid  
Detrex Chemicals