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Øget fokus på anvendelse af den syntetiske antioxidant ethoxyquin

Den japanske fødevarestyrelse har fastsat nye grænser for tilsætning af den syntetiske antioxidant, ethoxyquin. De nye grænser kommer til at vedrøre produktionen af rejer og rejeprodukter i Indien og Vietnam.

For Vietnam, der eksporterer 27 % af landets rejeproduktion til Japan, er Japan et værdifuldt marked. I kølvandet på den japanske regulering, har den vietnamesiske sammenslutning af fiske- og skaldyrseksportører (VASEP) derfor foreslået det vietnamesiske ministerium for landbrug og landdistriktsudvikling at nedsætte den tilladte grænse for ethoxyquin fra 150 ppm til 0,5 ppm for at imødekomme de nye standarder.

Den japanske udmelding er et skridt i retningen mod et øget fokus på brugen af syntetiske konserveringsmidler som ethoxyquin, der almindeligvist anvendes i fiskemel. Også i EU diskuteres anvendelsen af syntetiske antioxidant som ethoxyquin, hvor standardgrænsen dog stadig ligger på 150 ppm.

Nor-Feed A/S og Dumas Aps udvikler og producerer en lang række naturlige antioxidant til foderstofindustrien. For mere information om disse produkter samt forsøgsresultater, kontakt venligst office@norfeed.net.

Litteratur:

Chibber, A., [Vietnam also faces Japanese heat on ethoxyquin](#), Food Navigator, 18. september, 2012

Vietnam also faces Japanese heat on ethoxyquin

By Ankush Chibber, 18-Sep-2012

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After India, Vietnam has become the second seafood-exporting nation to face the brunt of new Japanese regulations that will lower the acceptable levels for a key anti-oxidant used in fishmeal.

Earlier this month, Japan's Food Safety Commission (FSC) announced new regulations that will impose compulsory testing for ethoxyquin in shrimp consignments from India on the basis of a default standard of 0.01 ppm.

Vietnam is the second such country to face these regulations, with the FSC ordering the examination of all consignments of shrimp products imported from the Southeast Asian country. Vietnam has exported US\$1.3bn worth of shrimp this year, of which 27% went to the Japanese market, 21% to the US, and 14% to the EU.

Unreasonable

In a statement, the Vietnam Association of Seafood Exporters and Producers (Vasep) said it was unreasonable for Japanese authorities to require such a low ethoxyquin content. VASEP argued that ethoxyquin is an antioxidant widely used in animal feed, and that in most countries, the allowed ethoxyquin content levels are between 75 and 150 ppm. Tran Bich Nga, deputy director of Nafiqad, Vietnam's seafood quality control agency, said that the EU allows a maximum ethoxyquin content at 150 ppm at in animal feed. Nga explained that Japanese laws say that if no specific residue limitation has been set for one specific product, regulators set limitations by default, which in this case is 0.01 ppm.

Levels need to be fixed

Vasep said that it has asked Vietnam's Ministry of Agriculture and Rural Development to set up a new ceiling for ethoxyquin content in shrimp feed at 0.5 ppm instead of the current 150 ppm, which could help ease residues in shrimps.

The association has also has advised farmers and enterprises not to feed shrimp with products containing ethoxyquin, and that 10 days before the harvesting, farmers should provide other feed products with no ethoxyquin. However, it acknowledged that this move will result in higher costs for farmers.