

February 14, 2013

Increased focus on the use of synthetic antioxidant ethoxyquin

Recently, Japan's Food Safety Commission has imposed new standards for the level of ethoxyquin - a synthetic antioxidant - concerning shrimps and shrimp products from India and Vietnam.

The regulation has already had an impact on the Vietnamese market, which is exporting 27% of its shrimp production to Japan – making Japan its most valuable market. The Vietnam Association of Seafood Exporters and Producers (VASEP) has suggested Vietnam's Ministry of Agriculture and Rural Development to lower the level of ethoxyquin from current 150 ppm to 0.5 ppm.

The regulation is a further step towards increasing the focus on the use of synthetic preservatives like ethoxyquin, which is today commonly used in fishmeal. In the EU, the continued use of ethoxyquin and other synthetic antioxidants has also been discussed, but standard levels still remain at 150 ppm.

Nor-Feed A/S and its sister company Dumas Aps develop and manufacture a long line of natural antioxidants for the animal feed industry and for preservation purposes. For more information on these products, please contact Nor-Feed (office@norfeed.dk).

Literature:

Chibber, A., Vietnam also faces Japanese heat on ethoxyquin, Food Navigator, September 18, 2012