

Residual solvents – *Information Note*

<i>Products :</i>	Food products
<i>Manufacturing locations :</i>	ROQUETTE European production plants

Extraction solvent: it is a solvent used in an extraction procedure during the processing of raw materials, of foodstuffs, or of components or ingredients of these products and which is removed but which may result in the unintentional, but technically unavoidable, presence of residues or derivatives in the foodstuff or food ingredient.

The directive 2009/32/CE of the European Parliament and of the Council of 23 April 2009 on extraction solvents used in the production of foodstuffs and food ingredients describes conditions under which they must be used and set maximum residual values permitted for some extraction solvents listed in this regulation.

The only solvent we use in some of our food products is ethanol. According to the Annexe I of the Directive 2009/32/CE, ethanol is not subject to residual content limits in the finished product and have to be used in compliance with good manufacturing practices. Its use could results in the presence of residues or derivatives in technically unavoidable quantities presenting no danger to human health. Traces of Ethanol can be found in the following products:

- XYLISORB® range of products

at an acceptable concentration level of residual solvents less than 100ppm.

Food-Residual-Solvents-4031-VIL91

Application date: December 2019
Global Customer QA Department

ROQUETTE FRERES, 1, RUE DE LA HAUTE LOGE, 62136 LESTREM FRANCE, TEL 03.21.63.36.00
SOCIETE ANONYME AU CAPITAL DE 8.812.908 EUROS RCS ARRAS 357 200 054 TVA FR 46357200054
WWW.ROQUETTE.COM

This document will not be automatically resent after change.