

REGULATORY STATUS OF SODIUM CHLORITE

Confidential Internal document detailing the Regulatory status of Sodium Chlorite (by the different Food Regulatory Authorities worldwide. The information provided is taken directly from their websites and follows legislations.

Product-Xyrex Ice Active

The product Xyrex Ice Active is a proprietary formulation of sodium chlorite, sodium chloride and deionised water. Designed as a processing aid, its intended use is as an antimicrobial agent in water and ice that are used to rinse, wash, thaw, transport, or store seafood in accordance with current industry standards of good manufacturing practice.

The table below highlights the countries where Sodium Chlorite is approved for use, the level of permitted residues and the legislations that are in place.



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Regulatory Status of Sodium Chlorite – Ice Active

Country	Relevant Legislation	Intended Use	Maximum level of Use (Residues)
USA	FDA 21CFR 173.325 (2006)	As an antimicrobial agent in ice and water use to rinse, wash, thaw, transport or store fish. Potable water rinse recommended prior to consumption	12.5 – 25 ppm
Australia and New Zealand	Subclause 3(a) of Standard 1.3.3 of the Code for Processing Aids	Functions as a Processing Aid. Anti-microbial agent for fish, meat, fruit and vegetables	1.0 ppm
Canada	CFIA, 2000a	CFIA do not object to the use of a maximum of 12.5 ppm of sodium chlorite, pH above 11.5, in the fishhold tank water or in similar stages of raw fish handling which included processing of raw, whole fish (for example, harvesting, rinse, transport and storage of seafood).	12.5 ppm
Europe	Regulation/Directive (EC) No 853/2004	Not permitted for use. No substances other than “potable water”	—
Brazil	Resolution CTA n.13/1978 and Portaria SVS/MS n. 540/1997	Permitted as a processing aid to be used in salt and salt solution to treat meat and fish and to be used in water to wash fish products destined to further processing. All processing aids must be inactivated or eliminated from the process, i.e, no residues present in the final product.	1 ppm
Chile	Codex Inventory	Permitted for use. Included in the list of substances use as processing aids; microorganism control agent.	
Japan	JFCRF, Standards for Use of Food Additives (list amended June 4,2009)	Approved for use as a bleaching agent, antimicrobial agent. Used for seasoned and processed Kazunoko, herring roe products.	0.50g/kg dipping solution (as sodium chlorite) 500 ppm