

REGULATORY STATUS OF 4-HEXYL RESORCINOL* (E586)

Regulatory status of 4-hexylresorcinol by the main Food Regulatory Authorities.

Xyrex confirms this information is taken directly from regulatory websites and takes no responsibility for inaccuracies in the information provided.

Product-Prawnfresh Plus

The product Prawnfresh Plus is composed of a formulation of EU approved proprietary food grade ingredients. The active ingredient is 4-Hexylresorcinol (classified as E586, CAS Reg. No. 136-776)

4-hexylresorcinol (4-HR) is generally recognised as safe (GRAS) and classified as a processing aid in most countries. Synonyms; 4-Hexyl-1,3-benzenediol, Hexylresorcinol, 4-hexyl 1,3-dihydroxylbenzene.

The table below highlights the countries where 4-HR is approved for use, the level of permitted residues, the legislations that are in place and whether labeling is required or not?

Regulatory Status of 4-Hexyl Resorcinol- Active Ingredient in Prawnfresh Plus

Country	Relevant Legislation	Maximum level of Use	Subject to allergen labeling?
USA	FDA Regulation 21 CFR §101.100(a) (3) (ii) (c)	1ppm	No
Australia	FSANZ Standard 1.3.1 of the Code for Food Additives	GMP(lowest level possible of an additive to achieve a technological function)	Yes
New Zealand	FSANZ Standard 1.3.1 of the Code for Food Additives	GMP(lowest level possible of an additive to achieve a technological function)	Yes
Canada	CFIA Section B.16.002 of the Regulation amending the Food and Drug Regulation (1078)	GMP. Residues in the edible portion of the uncooked product not to exceed 1.0ppm	Yes
Europe	4HR approved as a food additive (E586) as defined by Directive 89/107/EEC article 5 amending Directive 95/2/EC. <i>A single EC Regulation 1333/2008 on food additives has been adopted intended to replace and repeat Directives 89/107/EEC and 95/2/EC (came into force 20th Jan 2009)</i>	Fresh, frozen and deep-frozen crustaceans to a maximum residue level of 2mg/kg (2ppm) in crustacean meat. According to Directive 2003/89/EC, 4HR is not subject to allergen labeling. However, it is up to the discretion of each individual country to adopt labeling measures.	No (in EC) But can be requested at local country level.
PR China	Food Additives Hygienic Standard (GB 2760-1996). Classified as an antioxidant (04.013)	To prevent shrimps from browning. Residue level: ≤1mg/kg (1ppm)	
South Africa	NRCS (National Regulator for Compulsory Specifications) follows Regulations/Directives as laid down by the European Commission	Dept of Health, Republic of South Africa 11 June 2009 permitting use of Prawnfresh Plus (4HR), according to instructions, and does not pose a safety concern	Yes