ANNEX I

EXTRACTION SOLVENTS WHICH MAY BE USED DURING THE PROCESSING OF RAW MATERIALS, OF FOODSTUFFS, OF FOOD COMPONENTS OR OF FOOD INGREDIENTS

PART I

Extraction solvents to be used in compliance with good manufacturing practice for all uses⁽¹⁾

Name:

Propane Butane Ethyl acetate Ethanol Carbon dioxide Acetone⁽²⁾ Nitrous oxide

PART II

Conditions of Name **Maximum residue limits** use(summary description in the extracted foodstuff of extraction) or food ingredient Production or fractionation of 1 mg/kg in the fat or oil or Hexane^a fats and oils and production cocoa butter of cocoa butter Preparation of defatted 10 mg/kg in the food protein products and defatted containing the defatted flours protein products and the defatted flours 30 mg/kg in the defatted soya products as sold to the final consumer Hexane means a commercial product consisting essentially of acyclic saturated hydrocarbons containing six carbon atoms a and distilling between 64 °C and 70 °C. The combined use of Hexane and Ethylmethylketone is forbidden. b The level of n-Hexane in this solvent should not exceed 50 mg/kg. The combined use of Hexane and Ethylmethylketone is forbidden с [^{F1} Gelatine' means natural, soluble protein, gelling or non-gelling, obtained by the partial hydrolysis of collagen

Extraction solvents for which conditions of use are specified

produced from bones, hides and skins, tendons and sinews of animals, in accordance with the relevant requirements of Regulation (EC) No 853/2004.

d 'Collagen' means the protein-based product derived from animal bones, hides, skins and tendons manufactured in accordance with the relevant requirements of Regulation (EC) No 853/2004.]

	Preparation of defatted cereal germs	5 mg/kg in the defatted cereal germs
Methyl acetate	Decaffeination of, or removal of irritants and bitterings from coffee and tea	20 mg/kg in the coffee or tea
	Production of sugar from molasses	1 mg/kg in the sugar
Ethylmethylketone ^b	Fractionation of fats and oils	5 mg/kg in the fat or oil
	Decaffeination of, or removal of irritants and bitterings from coffee and tea	20 mg/kg in the coffee or tea
Dichloromethane	Decaffeination of, or removal of irritants and bitterings from coffee and tea	2 mg/kg in the roasted coffee and 5 mg/kg in the tea
Methanol	For all uses	10 mg/kg
Propan-2-ol	For all uses	10 mg/kg
[^{F2} Dimethyl ether	Preparation of defatted animal protein products including gelatine ^c	0,009 mg/kg in the defatted animal protein products including gelatine
	Preparation of collagen ^d and collagen derivatives, except gelatine	3 mg/kg in the collagen and collagen derivatives, except gelatine]
a Hexane means a commercial produce and distilling between 64 °C and 70	et consisting essentially of acyclic saturated °C. The combined use of Hexane and Ethyl	hydrocarbons containing six carbon atoms lmethylketone is forbidden.

b The level of n-Hexane in this solvent should not exceed 50 mg/kg. The combined use of Hexane and Ethylmethylketone is forbidden.

c [^{F1}·Gelatine' means natural, soluble protein, gelling or non-gelling, obtained by the partial hydrolysis of collagen produced from bones, hides and skins, tendons and sinews of animals, in accordance with the relevant requirements of Regulation (EC) No 853/2004.

d 'Collagen' means the protein-based product derived from animal bones, hides, skins and tendons manufactured in accordance with the relevant requirements of Regulation (EC) No 853/2004.]

Textual Amendments

- **F1** Inserted by Commission Directive (EU) 2016/1855 of 19 October 2016 amending Directive 2009/32/EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients (Text with EEA relevance).
- **F2** Substituted by Commission Directive (EU) 2016/1855 of 19 October 2016 amending Directive 2009/32/ EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients (Text with EEA relevance).

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

PART III

Extraction solvents for which conditions of use are specified

Name	Maximum residue limits in the foodstuff due to the use of extraction solvents in the preparation of flavourings from natural flavouring materials	
Diethyl ether	2 mg/kg	
Hexane ^a	1 mg/kg	
Cyclohexane	1 mg/kg	
Methyl acetate	1 mg/kg	
Butan-1-ol	1 mg/kg	
Butan-2-ol	1 mg/kg	
Ethylmethylketone ^a	1 mg/kg	
Dichloromethane	0,02 mg/kg	
Propan-1-ol	1 mg/kg	
1,1,1,2-tetrafluoroethane	0,02 mg/kg	
[^{F3} Methanol	1,5 mg/kg	
Propan-2-ol	1 mg/kg]	
a The combined use of Hexane and Ethylmeth	hylketone is forbidden.	

Textual Amendments

F3 Inserted by Commission Directive 2010/59/EU of 26 August 2010 amending Directive 2009/32/EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients (Text with EEA relevance).

Status: EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

- (1) An extraction solvent is considered as being used in compliance with good manufacturing practice if its use results only in the presence of residues or derivatives in technically unavoidable quantities presenting no danger to human health.
- (2) The use of Acetone in the refining of olive-pomace oil is forbidden.