

**Question for written answer E-002396/2024
to the Commission**

Rule 144

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Subject: Presence of hexane residues in food products

In its report published in September 2024, the European Food Safety Authority (EFSA) highlighted the presence of hexane residues in food products and suggested that there was a need to re-evaluate hexane's safety as an extraction solvent in food production. Human exposure to hexane raises a number of concerns, in particular with regard to genotoxicity, carcinogenicity, reproductive and developmental toxicity, neurotoxic effects, immunotoxicity and endocrine disruption, that need to be investigated further. Ensuring the safety of EU food production remains a priority, and timely action to address these findings is key to maintaining consumer confidence and safety.

In light of the above:

1. What action does the Commission intend to undertake to address these findings?
2. Given the potential health risks associated with technical hexane residues and its frequent use in extracting oils from seeds and grains, is the Commission considering a re-assessment of current regulatory standards for hexane use in food production within the EU?
3. Will the Commission work with EFSA and Member States to establish updated guidelines, thresholds limits or alternatives to protect consumer health?

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