Subject: Direction under section 16(5) of Food Safety and Standards Act, 2006 regarding the issue related to fixing ad-hoc limit of formaldehyde in fish and fisheries product-reg.

SIR/Madam,

Instances of adulteration of fish by using Formalin (Formaldehyde in water) have been reported in the past. Formalin is added to extend the storage life of fresh or chilled fish and artificially improves the sensory attributes. Consumption of such fishes may cause adverse health conditions such as abdominal pain, vomiting, renal injury etc.

2. The issue was examined by the concerned Scientific Panel of FSSAI. The Scientific Panel has recommended a detailed assessment. However, taking into account the instructions of the Hon'ble High Court of Bombay at Goa as well as the scientific (technical and methodological) issues related to formaldehyde, it has been decided to set the following as an ad hoc limit of naturally occurring formaldehyde till a final assessment is done:

<table>
<thead>
<tr>
<th>Food Category Name</th>
<th>Food Category</th>
<th>Ad hoc Limit: (mg/Kg), max</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.1</td>
<td>Fresh fish including molluscs, crustaceans and echinoderms</td>
<td>Freshwater: 4.0 Brackish water/Marine origin: 100.0</td>
</tr>
</tbody>
</table>

3. The above ad hoc limits shall be applicable until the panel recommends final limit for naturally occurring formaldehyde.

4. These provisions shall come into force with effect from date of this order.

5. This issues with the approval of Competent Authority in exercise of the power vested under Section 16(5) of Food Safety and Standards Act, 2006.

Yours sincerely

[Signature]

(Parveen Jargar)
Joint Director (RCD)

To
1. All Food Safety Commissioners.
2. All Authorized Officers, FSSAI.
3. All Designated Officers, FSSAI.

Copy for information to:
1. PPS to Chairperson, FSSAI.
2. PS to CEO, FSSAI.
3. All Directors, FSSAI.