



Mandatory for food business operators to use color blue in production of non-edible ice from June 1, 2018: FSSAI

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E-Paper

The Food Safety and Standard Authority of India (FSSAI) has asked the food business operators engaged in production or use of edible or non-edible ice to ensure visible distinction between the two by using food colour.

The Food Safety and Standards Authority of India (FSSAI) issued guidelines for differentiation between edible ice and non-edible ice stating that the use of non-edible ice, which is made from non-potable water, for edible purpose is a health hazard. “Similarly, incorrect use of non-edible ice for preservation/storage or transportation of food commodities may lead to contamination of such food commodities,” FSSAI said in a notification.



The food watchdog has made it mandatory for all the food business operators directly or indirectly involved in production or use of edible /non-edible ice to mention the color blue on non edible ice in order to differentiate it from edible ice.

The notification stated “with effect from June 1, 2018, all the food business operators engaged in production/use of edible/non-edible ice must ensure visible distinction between edible and non-edible ice by using food color blue.”

“With a view to check the misuse of non-edible ice as edible ice, it has been decided that food color (Indigo Carmine or Brilliant Blue up to 10 ppm) must be used in production of non-edible ice, including non-edible ice blocks coming in contact with food products during preservation/storage/transportation of perishable food products, to give it bluish look so as to enable clear differentiation with edible ice which must remain colorless,” the notification added.

In this direction, Food Safety commissioners of State and UT have been asked to enhance surveillance/enforcement on the sale of non-edible ice.