



For immediate release

FSSAI Addresses Concerns Regarding Plastic Use in Idli Preparation in Karnataka, Directs Strict Action Against Violators

Press Release

New Delhi: 1st March, 2025: Taking serious cognizance of reports concerning the use of plastic sheets in the steaming process of idlis in some restaurants in Karnataka, the Food Safety and Standards Authority of India (FSSAI) has issued instructions to the Karnataka State Food Safety Department to submit a report at the earliest and take immediate action against violators.

State Food Safety Department was asked to take immediate necessary action on the issue and implement strict measures against Food Business Operators (FBOs) or hotels found using plastic in food preparation. The authority is closely monitoring the situation and is committed to ensuring the safety of consumers.

The practice of using plastic sheets raises significant food safety concerns due to the potential leaching of harmful chemicals from plastic into the food.

"The use of low-quality or non-food-grade plastics in food preparation, particularly under high temperatures, poses a serious health risk," stated Shri G Kamala VardhanaRao, CEO at FSSAI.

These low-grade Plastic can release toxic substances such as bisphenol A (BPA), phthalates, and other chemicals when exposed to high heat and can leach into food items, potentially causing adverse health effects. FSSAI is working closely with the State Food Safety officials to investigate this matter thoroughly and ensure that stringent actions are taken against those who violate food safety regulations.

FSSAI emphasizes that the use of food-grade materials and hygienic practices are crucial in food preparation. The process of steaming idlis should be done as per convention or approved food-grade materials that do not pose a risk of chemical contamination.
