Order

Subject: Guidelines for ice coming in contact with food products - reg.

It has been observed that more often than not the ice blocks used for preservation/ storage/ transportation of perishable food commodities are made from non-potable water and are handled un-hygienically which leads to contamination of the food commodity stored/preserved/ transported in such ice.

2. The standards for edible ice have been prescribed in the regulation 2.7.5 of the FSS (Food Product Standards & Additives) regulation, 2011. However there are no standards for ice coming in contact with food products.

3. In view of the above it has been decided that any ice/ ice blocks used in preservation/ storage/ transportation of food products or coming in contact with food products shall conform to the microbiological requirements prescribed for edible ice in Appendix B of the FSS (Food Product Standards & Additives) regulation, 2011.

4. This issues with the approval of Competent Authority.

(Prabhat Kr. Mishra)
Assistant Director (RCD)
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To,

1. All Central Licensing Authorities
2. All Commissioner of Food Safety of all States/UTs

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