File No: 1(98)2015/Asso. Representation/ Enf/FSSAI Food Safety and Standards Authority of India (Regulatory Compliance Division) FDA Bhawan, Kotla Road, New Delhi – 110002

The 25 April, 2017

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) Tel: 011-23237435

To,

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

Copy to:

CITO - For necessary action and uploading on FSSAI website.