

## **FREQUENTLY ASKED QUESTION (FAQ)**

**Q. Whether use of Mustard oil as a Class -1 Preservatives/binding Agent/ingredient in Compounded Asafoetida is allowed?**

**Ans:** Compound Asafoetida is standardised under sub regulation 2.9.29 of FSS (Food Product Standards & Food Additives) Regulations 2011 wherein mustard oil as an ingredient is not mentioned. In the said Regulations, there is no clause given related to Class I preservatives. Further, since the preservatives/additives permitted for use in various products are listed as per the Food Category System (FCS) in Appendix A of said regulations, Mustard oil as a binding agent is neither mentioned under FCS 12.2.1-Herbs, spices masalas, spice mixture including oleoresins or extracts/derivatives (which covers Asafoetida) nor listed under GMP additives list.

Therefore, mustard oil as an ingredient or binding agent or class-I preservative is not allowed to be used in the product Compounded Asafoetida.