

## **Press Note**

### **Amendment regulations relating to new standards for low lactose/lactose free milk and dairy permeate powder and definition of mozzarella cheese**

FSSAI has notified the Draft Food Safety and Standards (Food Product Standards and Food Additives) Amendment Regulation, 2019 specifying new standards for **low lactose/lactose free milk, dairy permeate powder** and a **definition of mozzarella cheese**.

Lactose is a natural carbohydrate (sugar) present in milk. Since some persons are unable to digest lactose due to absence or insufficient availability of the enzyme 'lactase' in their small intestines, they suffer from a conditions known as 'Lactose Intolerance' resulting in indigestion, bloating, gas formation etc. on consuming milk. Such individuals, therefore, need to consume only such milk which has been rendered free from lactose or wherein lactose content had been reduced to a very low level. With the standards for low lactose / lactose free milk in place, such products could be effectively regulated for their food safety and quality.

Specifying a new standard for dairy permeate powder, which is increasingly finding its use as an ingredient in nutrition products, is a step towards harmonization with codex, Besides, introduction of the description of mozzarella cheese which was missing earlier in regulations is aimed at bringing more clarity in the standards of milk/milk products.

The amendment regulations invite comments and suggestions from stakeholders on the specified draft standards within a period of 30 days. These draft standards shall be reviewed based on the comments received for stakeholders and revised, if necessary. The revised standards will be notified for implementation within a period of six months.