Subject: Use of glazing agents Shellac, Beeswax (white and yellow), gum arabic and pectin in chocolates at GMP level.

With reference to the above mentioned subject, use of glazing agents Shellac, Beeswax (white and yellow), Gum Arabic and Pectin in chocolates at GMP level was inadvertently missed in the Appendix A, table 2 of the Food Safety and Standards (Food Products standards and Food Additive) Regulations, 2011. As per the FSSAI’s Order No. 03/1/2/2012/QAS/FSSAI dated 29th January 2013 any variance in standards of chocolates between FSS Regulations and earlier Prevention of Food Adulteration Rules, 1955, the earlier PFA standards will apply. This is one such case. It is also requested that specific enforcement/prosecution may not be launched against the use of glazing agents Shellac, Beeswax (white and yellow), Gum Arabic and Pectin in chocolates at GMP level till necessary notification/amendment to be issued in the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

2. Suitable instruction may kindly be issued to the enforcement staff in this regard.

This order issues with the approval of the Competent Authority by virtue of power conferred on FSSAI under 16(5) of Food Safety and Standards Act, 2006.

O/C

(P.Karthikeyan)
Assistant Director(QA)

To,
All Food Safety commissioners of States/ UTs