

**Press Release**

The liquid nitrogen (INS 941) is permitted only as a processing aid, **as contact freezing and colouring agents (substances that can cause rapid freezing on contact with food)** as per Appendix C-S.No.9 under processing Categories in the product category Dairy based desserts – Ice Cream. The Residual level (mg/Kg) is as per GMP (Good Manufacturing Practice) in the final product prepared as per Appendix C of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011 under Table-9 in use of processing aids in Food Products. Also Nitrogen (INS-941) can be used as packing gas and freezant only as per Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011

Therefore as per section 38(10) of Food Safety and Standards Act, 2006 the following instruction are given,

The Designated Officers and Food Safety Officers are hereby instructed to take **enforcement action as per Food Safety and Standards Act 2006 against any Food Business Operator who is using Liquid Nitrogen for direct consumption along with food items** like biscuit, ice creams, wafer biscuits etc. The liquid nitrogen should be fully evaporated from the food or drinks before serving.

**FOR COMMISSIONER OF FOOD SAFETY**

**Issued By: - DIPR, Secretariat, Chennai – 9**

For Latest Government News, Follow Us On :



tndiprnews



tndipr



tndipr



TN DIPR



[www.dipr.tn.gov.in](http://www.dipr.tn.gov.in)