

SA HEALTH SUBMISSION ON -

Application A1191

Mono- and diglycerides of fatty acids (INS 471) as glazing agent for fruits and vegetables

October 2020

SA Health welcomes the opportunity to provide comment on Application A1191 Mono- and diglycerides of fatty acids (INS 471) as glazing agent for fruits and vegetables.

1. The details on the manufacturing process to produce the food additive are provided in the application. Mono- and diglycerides of fatty acids are produced from heating oils or fats with excess glycerol, or by direct esterification of glycerol with fatty acids (EFEMA 2015).

Given that the source of the edible oils may be peanut, soybean, sesame etc to produce the mono- and diglycerides of fatty acids, it is questioned what are the labelling requirements for allergens present? Do they contain allergens and are the allergens affected by the process of manufacturing? Are mono- and diglycerides of fatty acids derived from allergen plants exempt from labelling? Does the labelling regulation require amendment?

2. Diglycerides of fatty acids meet the definition of edible oils in Standard 2.4.1. If diglycerides of fatty acids are used as a food rather than a food additive with the function of glazing agent for fruits and vegetables, then they may not need to meet the specification referenced in the drafting of the proposal.