

New Zealand Food Safety

Haumaru Kai Aotearoa

Project Officer Application A1191
Food Standards Australia New Zealand



15 October 2020

Tēnā koe

Application A1191 – Mono- and diglycerides of fatty acids (INS 471) as glazing agent for fruits and vegetables

Thank you for the opportunity to comment on this application.

New Zealand Food Safety (NZFS) notes the application extends the list of glazing agent that are already permitted for fruit and vegetables in general.

NZFS agrees with the FSANZ assessment that the food additive mono- and diglycerides of fatty acids performs the technological purpose of a glazing agent to extend the shelf life of various treated fresh fruits and vegetables and is likely to reduce food waste. There are no public health and safety concerns associated with this use subject to good manufacturing practice.

We note that labelling requirements of glazed fruit and vegetable are consistent with those that already apply to existing glazing agents.

Nāku noa, nā

