

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

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### **Comments from the Victorian Department of Health and Human Services and the Victorian Department of Jobs, Precincts and Regions.**

#### **Due date of submission – 15 October 2020**

The Victorian Departments of Health and Human Services and Jobs, Precincts and Regions (the departments) welcome the opportunity to respond to this application to amend the Australia New Zealand Food Standards Code (the Code).

*Application A1191 – Mono- and diglycerides of fatty acids (INS 471) as glazing agent for fruits and vegetables* seeks to extend the use of the food additive mono- and diglycerides of fatty acids as a glazing agent for fresh fruits and vegetables.

From the Food Standards Australia New Zealand (FSANZ) Assessment report it is understood that:

- Mono- and diglycerides of fatty acids are permitted to be used as a food additive in the Code. This food additive has an International Number System (INS) of 471 assigned by the Codex Alimentarius.
- Currently, there is no permission to use mono- and diglycerides of fatty acids as a glazing agent for fresh fruits and vegetables in the Code.
- The applicant proposes that the application of mono- and diglycerides of fatty acids as a glazing agent will extend the commercial shelf life of the treated fruits and vegetables which, in turn, will help reduce wastage through the supply chain.
- Countries including Chile, China, Japan, Mexico, Peru and the United States permit the use of this food additive as a glazing agent for fruits and vegetables. The European Union permits the use of mono- and diglycerides of fatty acids as a glazing agent for certain fruits only.
- FSANZ proposes to add mono- and diglycerides of fatty acids under 4.1.2 Surface treated fruits and vegetables to section 15-5 of the Code.

On the basis of the information above, and FSANZ's risk assessment conclusion that there are no public health and safety concerns with extending the use of the food additive mono- and diglycerides of fatty acids (INS 471) as a glazing agent for fresh fruit and vegetables, the departments support the progression of Application A1191.