## GOVERNMENT OF INDIA MINISTRY OF FISHERIES, ANIMAL HUSBANDRY AND DAIRYING DEPARTMENT OF FISHERIES

## LOK SABHA

# STARRED QUESTION No. 383 TO BE ANSWERED ON 28<sup>TH</sup> MARCH, 2023

## Use of Chemical Formalin in Preservation of Fish

## \*383. SHRI SANTOSH KUMAR GANGWAR

Will the Minister of FISHERIES, ANIMAL HUSBANDRY AND DAIRYING मत्स्यपालन, पशुपालन और डेयरी मंत्री be pleased to state:

- (a) the details of steps taken by the Government to combat the use of the chemical formalin in preserving fish; and
- (b) whether there is any regulation with respect to the issue of contamination of fish and other sea foods and if so, the details thereof?

#### ANSWER

#### MINISTER OF FISHERIES, ANIMAL HUSBANDRY AND DAIRYING:

#### (SHRI PARSHOTTAM RUPALA)

(a) to (b): A Statement is placed on the Table of the House

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# Statement referred to in reply to the Lok Sabha Starred Question No. \*383 put in by Shri Santosh Kumar Gangwar, Hon'ble Member of Parliament due for answer on 28<sup>th</sup> March 2023 regarding "Use of Chemical Formalin in Preservation of Fish".

(a): The Department of Fisheries, Ministry of Fisheries, Animal Husbandry and Dairying has taken up the matter of use of chemical formalin in preservation of fish with State Governments and UTs requesting to take necessary safety measures and regulatory actions in this regard. In order to tackle harmful use of formalin in fish and fishery products intended for human consumption the Department of Fisheries, Government of India has advised the State Governments/UTs and Food Safety and Standards Authority of India (FSSAI) for setting up a task force including concerned States Departments/agencies for joint inspection and testing of chemical substances like formalin content in fish using CIFT (ICAR-Central Institute of Fisheries Technology, Kochi) test kits named 'CIFTest Kit' in respective States. To ensure the availability of safe and wholesome food to the consumers, regular surveillance, monitoring, inspection and random sampling of food products including fish and fishery products are being carried out by the officers of Food Safety Departments of the respective States/UTs to ensure compliance of the standards laid down under the Food Safety and Standards Act, 2006, and the Rules and Regulations made thereunder. In cases where the food samples including fish and fishery products are found to be non-conforming to the notified standards, penal action is initiated against the defaulting food business operators under the provisions specified under the above said Act.

(b): The Food Safety and Standard Act, 2006, the Rules and Regulations made thereunder, do not permit the use of formaldehyde or formalin in any form including as preservative and/or additive in fish. The enforcement of this Act and its Rules and regulations primarily rests with State Governments and UTs. For combating use of formalin in fish and fisheries products, FSSAI had issued a Guidance Note No. 01/2018, which includes advice for consumers, food business operators and food testing laboratories. FSSAI has notified Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011, which specifies the microbial parameters for fish and seafood. Further, FSSAI has framed regulation for the limits of Formaldehyde for different species of Fish. In regulation 2.6.2 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011, the amount of naturally occurring formaldehyde in different species of fish is specified.