### GOVERNMENT OF INDIA MINISTRY OF HEALTH AND FAMILY WELFARE DEPARTMENT OF HEALTH AND FAMILY WELFARE

# LOK SABHA UNSTARRED QUESTION NO. 3690 TO BE ANSWERED ON 25<sup>th</sup> March, 2022

#### ARTIFICIAL PRESERVATIVES IN FOOD

#### 3690. SHRI K. MURALEEDHARAN:

Will the Minister of **HEALTH AND FAMILY WELFARE** be pleased to state:

- (a) whether the Government has noted that sustained and excessive consumption of artificial preservatives in food can weaken heart tissues particularly endangering aged people;
- (b) if so, the details thereof;
- (c) whether the Government has taken any remedial steps in this regard; and
- (d) if so, the details thereof?

#### **ANSWER**

## THE MINISTER OF STATE IN THE MINISTRY OF HEALTH AND FAMILY WELFARE (DR. BHARATI PRAVIN PAWAR)

(a) to (d): The food preservative is defined as any substance which is capable of inhibiting, retarding and arresting the growth of micro-organisms, of any deterioration of food due to microorganisms. The common food preservatives used are sulfites, nitrates & nitrites, benzoate, sorbates/sorbic acid, vitamin E, vitamin C, pine bark extract, ethylene diamine tetraacetic acid (EDTA) and monosodium glutamate etc. Food preservatives cause harmful effect if they are used beyond the prescriptive limit. The harmful effect of food preservatives are headaches, palpitations, allergies, asthma and cancer.

Food Safety and Standards Authority of India (FSSAI) has harmonized standards for food additives/ preservatives with International standards ie. Codex General Standards for Food Additives based on the safety assessment by JECFA (Joint Expert Committee for Food Additives) of UN Food and Agriculture Organisation and World Health Organisation. The amendment to the Food Safety and Standards (Food Products and Food Additives) Regulations, 2011 covering the entire list of food additives has been operationalized with effect from 20<sup>th</sup> June 2016 to align these standards with latest developments. Development /revision of Standards is dynamic process and these are reviewed by FSSAI regularly.