

# New Zealand Food Safety

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Project Officer Application A1191  
Food Standards Australia New Zealand



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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 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

