

FSSAI Sets August 2020 Deadline For Standards on Formaldehyde in Fish

In most states, a large amount of formalin or formaldehyde is used to preserve fish.



Representative image. Photo: Dietmut Teijgeman-Hansen/Twitter (CC BY-NC-ND 2.0)

New Delhi: The Food Safety and Standards Authority of India has announced that it will complete the process of setting standards for the naturally-occurring formaldehyde in fish by August 2020.

The FSSAI, following a direction by the Goa bench of the Bombay high court last year had set up a scientific panel to study the natural level of formaldehyde in freshly harvested fin and shellfish species. The need for this study arose after spot tests were conducted across fish markets in Goa and nearby coastal regions, which indicated the presence of alarmingly high levels of formaldehyde in the fish, especially among those imported from outside the state during the monsoon fishing ban.

The sudden tests on fishes in Goa and other coastal states had led to public outcry and a series of petitions were filed in the high court.

Times of India, in its December 10 report, has stated that the authority, which began the study on July 3 this year, will cover as many as 72 major commercial species of fish in different types of aquatic environments. These 72 species represent over 90% of the total fish produced in the country, according to the news report.