



File No. Stds/Additives/Advisory/FSSAI/2018  
Food Safety and Standards Authority of India  
(A Statutory body under Ministry of Health and Family Welfare)  
(Regulatory Compliance Division)

FDA Bhavan, Kotla Road,  
New Delhi-110 002  
Dated, the 11<sup>th</sup> October, 2019

**Subject: Handling of dry ice (solid carbon dioxide) as cooling agent for food products  
- reg.**

"Dry ice", the solid form of carbon dioxide, is commonly used as a cooling agent for food products like ice cream, frozen desserts etc. It is frequently used for food items that are needed to be cold or frozen, without the use of mechanical cooling. However, if not handled properly it may endanger the human health, as it sublimates into large quantities of carbon dioxide gas which could pose a danger of breathlessness (hypercapnia). For this reason, it should only be used/exposed to open air in a well-ventilated environment.

2. It is therefore advised that while using dry ice as cooling agent for food products it shall never be kept or stored or transported in a closed environment which may lead to breathlessness due to carbon dioxide gas emission. Precaution shall always be taken to ensure that the area in use is properly ventilated to avoid any health risk.
3. Commissioners of Food Safety of all States/UTs are requested to initiate a systematic campaign for generating awareness amongst all food business operators and citizens on the safe and proper handling of dry ice as cooling agent for food products.
4. This issues with the approval of the Competent Authority.

Yours Sincerely

(Parveen Jargar)  
Joint Director (RCD)

To

- i. Commissioners of Food Safety of all States/UTs.

Copy to:

- i. PPS to Chairperson, FSSAI
- ii. PS to CEO, FSSAI
- iii. Head (IT)/ Social media - for wide publicity
- iv. RCD guard file.