

File No. 1/S. Panel Additives (39th)/Stds/FSSAI/2019
Food Safety and Standards Authority of India
(A Statutory Authority established under Food Safety and Standards Act, 2006)
(Standards Division)
FDA Bhawan, Kotla Road, New Delhi- 110002

Dated: The 30 August, 2019

Subject: Regarding use of Bamboo as Food Contact Material - reg.

Bamboo has been used as food and food contact material in the country since time immemorial. Reusable bamboo cutlery has emerged as a fast growing environment friendly alternative to the plastic cutlery. There are many products like spoons, fork, knife, straw, stirrer, cup, etc prepared from bamboo.

2. The Scientific panel on Food Additives, Flavorings, Processing Aids and Materials in Contact with Food and Scientific Panel on Biological Hazards has examined the safety aspect of food contact materials manufactured from bamboo and observed that there is no reported literature available regarding contamination of food from use of such utensils made from bamboo and their use as food contact materials if manufactured and maintained under hygienic conditions are safe.

3. The basic guidelines to be followed in manufacturing, handling and use of such items are annexed for reference.

4. This issues with approval of the Competent Authority in exercise of the power vested with Food Authority under section 16(5) of the FSS Act, 2006.

Encl: As stated

Yours sincerely,


(Dr Shobhit Jain)

Executive Director
(Compliance Strategy)

To,

1. Commissioners Food Safety of all States/UTs
2. All Regional Offices, FSSAI
3. Head(IT) - for uploading on the website

Copy to - for information

1. PS to Chairperson, FSSAI
2. PS to CEO, FSSAI

Guidelines for use of bamboo as food contact material

The final products manufactured from bamboo shall comply with the following minimum requirements:

- a. It shall have smooth surfaces and be free from dirt, dust, off-odour and coloration.
- b. It shall be free from chemical contaminants and microbial pathogens.
- c. It shall be durable and reusable.
- d. Shelf life and storage conditions of the product shall be clearly mentioned.
- e. Labelling and advertising of such products shall not mislead the consumers and shall be consistent with the actual composition of the product.

Guidelines for manufacturing, handling and use of Bamboo food contact items

1. Manufacturing:

- a. The bamboo food contact materials shall be manufactured and handled under hygienic conditions so as to prevent any physical, chemical and microbial contamination.
- b. It shall only be prepared from the edible bamboo varieties and shall not contain any other material in combination with bamboo.
- c. The bamboo raw material used shall not pose any hazard to the human health.
- d. The bamboo raw material may be disinfected in salt, neem and boiling water. Clean potable water shall only be used for washing purpose.
- e. It shall be dried properly under hygienic conditions to avoid any cross-contamination and stored properly.

2. Handling and Cleaning:

The bamboo food contact items can be handled and cleaned in similar manner as other day to day kitchen wares. The steps are as under:

- a. The bamboo products may be washed with soap (normal dish washing bar/detergent) and water. Clean potable water shall only be used for washing purpose. If possible, rinse the bamboo utensils right after use to prevent food from getting stuck on it.
- b. Use brush for cleaning of bamboo straw and clean up the inside part of the straw properly. The inside part shall be free from any visible dirt.
- c. The bamboo utensils shall not be soaked in water for long duration.
- d. The articles shall be dipped in hot water for 5 minutes before drying.
- e. The materials shall be dried and stored properly to avoid any contamination.

Good hygiene practices shall be followed at each and every step of manufacturing, handling and storage of these food contact materials.