

**Notice Calling for suggestions, views, comments etc from stakeholders on the draft notification relating to Fats, Oils and Fat Emulsions (Standards of chia Oil, Revision of standard of Refined Vegetable Oil, Sunflower seed oil, Imported Sunflower seed oil and Sunflower seed oil (High oleic acid-imported or domestic); Inclusion of Trans Fats in standard of Partially Hydrogenated Soybean Oil, Table Margarine, Mixed Fat Spread and Vegetable Fat Spread and Omission of diacetyl from the category 2.2.2 (Interesterified vegetable fat/oil) and 2.2.6(hydrogenated vegetable oils).**

**F.No.Stds/O&F/Notification (09)/FSSAI-2018.-** In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 –

(I) in sub-regulation 1.2, for clause 17, the following clause shall be substituted, namely-

**“17. ‘Refined Vegetable Oil’** means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or by physical refining and/or by miscella refining using permitted food grade solvents and/or degumming using phosphoric/citric acid and any suitable food grade enzyme followed by bleaching with absorbent earth and/or activated carbon and deodorized with steam without using any other chemical agents.”

(II) in regulation 2.2,

(A) in sub-regulation 2.2.1,

(a) for clause (16) relating to Refined Vegetable Oil, the following clause shall be substituted, namely-

**“16. Refined vegetable oil** means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or physical refining and/or by miscella refining using permitted food grade solvents and/or degumming using phosphoric/citric acid and any suitable food grade enzyme, followed by bleaching with absorbent earth and/or activated carbon and deodourised with steam. No other chemical agent shall be used. The name of the vegetable oil from which the refined oil has been manufactured shall be clearly specified on the label of the container. In addition to the under-mentioned standards to which refined vegetable oils shall conform to the standards prescribed in these regulations for the specified edible oils shall also apply except for acid value which shall be not more than 0.6. Moisture shall not exceed 0.10 per cent by weight. The refined vegetable oil shall be obtained from the vegetable oils standardized in these regulations. Test for argemone oil shall be negative.

2. The refined vegetable oil shall comply with the following requirements:

The oils shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil.

3. However, it may contain food additives permitted in these Regulations and Appendices.”

(b) for clause (22) relating to Sunflower seed oil, the following clause shall be substituted, namely:—

“**22. Sunflower seed oil** means the oil obtained from clean and sound sunflower seeds or cake from the plants *Helianthus annus*Linn (Family:*Compositae*) by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

It shall conform to the following standards, namely:—

S.No.	Parameters	Limits
1.	Butyro-refractometer reading at 40°C	57.1 - 65.0
2.	Refractive Index at 40°C	1.4640 - 1.4691
3.	Or Iodine value (Wij's method)	100 - 145
4.	Saponification value	188-194
5.	Unsaponifiable matter	Not more than 1.5 %
6.	Acid value	Not more than 6.0 mg KOH/g Oil Not more than 4.0 mg KOH/g Oil (for imported sunflower seed oil).

Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). Additionally, it shall have Flash Point (Pensky Marten closed method) - not less than 250°C.

Test for argemone oil shall be negative.

However, it may contain food additives permitted in these Regulations and Appendices.

The oil so refined shall not contain Hexane more than 5.00 ppm”

(c) for clause (22.01) relating to Imported Sunflower seed oil and Sunflower seed oil (High Oleic Acid- imported or domestic), the following clause shall be substituted, namely: —

“**22.01 Sunflower seed oil (High Oleic Acid)** means the oil obtained from clean and sound Sunflower seed or the High Oleic acid oil bearing Sunflower seeds of *Helianthus annuus* L. by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended foreign matter, separated water, added colouring or flavouringsubstance or mineral oil. It shall contain not less than 75% oleic acid as percent of total fatty acids. It shall conform to the following standards:—

<b>S.No.</b>	<b>Parameters</b>	<b>Limits</b>
1.	Butyro-refractometer reading at 25°C or Refractive Index at 25°C	61.7-68.0 1.467-1.471
2.	Iodine value (Wij's method)	78-90
3.	Saponification value	182-194
4.	Unsaponifiable matter	Not more than 1.5%
5.	Acid value	Not more than 4.0mg KOH/g Oil

Test for Argemone oil shall be negative

Further, if the oil is obtained by the method of solvent extraction and the oil imported into India whether obtained by solvent extraction or otherwise, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2.1 (16). The oil so refined shall not contain hexane more than 5.00 ppm.

(d) after clause (29) of sub regulation 2.2.1 relating to Palm Superolein, the following clause shall be inserted, namely: —

“30. **Chia Oil**-Chia oil means the oil expressed from the clean and sound seeds of chia (*Salvia hispanica*) without the application of heat. It shall be clear from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances and mineral oil. Test for Argemone oil shall be negative.”

It shall conform to the following specifications:

<b>S.No.</b>	<b>Parameters</b>	<b>Limits</b>
1.	Refractive index at 40°C	1.470 – 1.480
2.	Saponification value	185-199
3.	Iodine value	Not less than 180
4.	Acid Value	Not more than 2.0mg KOH/g Oil
5.	Unsaponifiable matter	Not more than 1.5%

(B) in sub-regulation 2.2.2, in clause (iii), the proviso shall be omitted;

(C) in sub-regulation 2.2.3,

(a) in clause (1) relating to Partially hydrogenated and winterized soyabean oil, the following provision shall be inserted namely-

“The oil shall not contain trans fatty acids more than 5 % by weight.

Provided that maximum limit of trans fatty acid shall not be more than 2% by weight, after 2 years from the date of final notification of above said provision.”

(b) in clause (2) relating to Partially hydrogenated soyabean oil, the following provision shall be inserted namely-

“The oil shall not contain Trans fatty acids more than 5 % by weight.

Provided that maximum limit of trans fatty acid shall not be more than 2% by weight, after 2 years from the date of final notification of above said provision.”

(D) in sub-regulation 2.2.5,

(a) in clause (1) relating to Table margarine, the following provision shall be inserted namely-

“It shall not contain Trans fatty acids more than 5 % by weight.

Provided that maximum limit of trans fatty acid shall not be more than 2% by weight, after 2 years from the date of final notification of above said provision.”

(b) in clause (3) relating to Fat spread, the following provision shall be inserted namely-

“The Vegetable fat spread and Mixed fat spread shall not contain Trans fatty acids more than 5 % by weight.

Provided that maximum limit of trans fatty acid shall not be more than 2% by weight, after 2 years from the date of final notification of above said provision.”

(E) in sub-regulation 2.2.6, in clause 1, in sub-clause (iii), the proviso shall be omitted.