

**Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to Fats, Oils and Fat Emulsions in Regulation 2.2 of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.**

**F.No.Stds/O&F/Notification(3)/FSSAI-2016.** In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.2,

(A) in sub-regulation 2.2.1 relating to oils,

- (a) after clause 1 relating to coconut oil, the following clause shall be inserted, namely-

“1 (A) Virgin Coconut Oil means the oil expressed from copra obtained from the kernel of *Cocos nucifera* nuts by mechanical or natural means with or without the application of heat, which does not lead to alteration of the oil. Virgin coconut oil is suitable for human consumption in its natural state without refining. It shall be clear and 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-

Refractive index at 40°C	1.4480 - 1.4492
Moisture	Not more than 0.5 per cent by weight
Insoluble impurities	Not more than 0.05 per cent by weight
Saponification Value	Not less than 250
Iodine value	4.0 – 11.0
Unsaponifiable matter	Not more than 0.5 per cent by weight
Acid Value	Not more than 0.5
Polenske Value	Not less than 13
Peroxide Value	Not more than 3 milliequivalent per kg of oil

Test for Test for argemone oil shall be negative.

**(i) Food Additives** Not permitted.

**(ii) Contaminants, Toxins and Residues**

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

**(iii) Hygiene**

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

**(iv) Labelling**

The provisions laid down under Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

**(v) Methods of Sampling and Analysis**

As provided in the relevant Food Safety and Standards Authority of India Manual of Methods of Analysis of Food.

(b) in clause 4 relating to Linseed oil, in the first paragraph,

(i) for the words "Linseed oil", the words "Flaxseed/Linseed Oil" and for the word "linseed", words "flaxseed/linseed" shall be substituted.

(c) in clause 7 relating to Rapeseed oil or mustard oil-low erucic acid, for the entry "Not more than 0.6" against "Acid Value", the entry "Not more than 6.0" shall be substituted.

(d) in clause 19 relating to Palm oil, in the standards specified therein,

(i) for the words "Acid Value" the words "Free Fatty Acid (expressed as Palmitic Acid)" shall be substituted.

(ii) for the second paragraph, the following paragraph shall be substituted, namely-

"Indigenously produced raw Palm Oil obtained by method of expression may be supplied for human consumption as such provided Free Fatty Acid %(expressed as Palmitic Acid) is not more than 3.0. But palm oil imported into the country or domestically produced having Free Fatty Acid % more than 3.0 and upto 10.0 or obtained by solvent extraction shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under regulation 2.2.1 (16). Additionally, it shall have Flash Point (Pensky-Martens closed method) – Not less than 250° C."

(e) in clause 21 relating to Palm Kernel Oil,

(i) for the standard "Acid Value" and the entry therein, the following standard and entry shall be substituted, namely-

"Free Fatty Acid (expressed as Lauric Acid) Not more than 10.0 per cent"

(ii) for the second paragraph, the following paragraph shall be substituted, namely-

"Further, Palm kernel oil imported into the country or domestically produced having Free Fatty Acid % more than 3.0 and upto 10.0 or obtained by solvent extraction 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-Martens closed method) – not less than 250°C."

(B) in sub-regulation 2.2.4 relating to Edible fats,

(a) in clause 5 relating to Cocoa butter,

(i) for the first paragraph, the following paragraphs shall be substituted, namely-

"Cocoa butter means the fat produced by extraction or expression from cocoa beans, the fermented and dried seeds of *Theobroma cacao* L, or its constituent parts (except the shell), or its products, cocoa nib, cocoa fines, cocoa mass, cocoa press cake or expeller press cake. It shall be free from rancidity or other off odours, adulterants or other harmful ingredients. It shall have the colour, odour and taste characteristic of cocoa butter. If the fat is obtained by the method of solvent extraction, it shall not contain hexane more than 5ppm.

It shall conform to the following standards-

(ii) after the standard "Saponification Value", the following standards and its entry therein shall be inserted, namely-

"Unsaponifiable matter –Not more than 0.7 per cent by weight and in case of press cocoa butter - Not more than 0.35 per cent by weight".

(b) after clause 10, the following clause shall be inserted, namely-

"**11.** Peanut Butter means cohesive, comminuted food product prepared from clean, sound, shelled peanuts/groundnuts (*Arachis hypogaea* L.) by grinding roasted mature kernels from which the seed coats have been removed. It may contain sugar, liquid glucose and edible oils and fats permitted in these regulations.

It shall conform to the following standards-

Moisture	Not more than 3.0 per cent by weight
Fat	Not less than 40.0 percent by weight(on dry

	basis)
Protein	Not less than 25.0 percent by weight(on dry basis)
Total ash	Not more than 5.0 percent by weight(on dry basis)
Acid value of extracted fat	Not more than 4.0
Salt as NaCl	Not more than 2 percent by weight

Test for argemone oil shall be negative.

**(i) Food Additives-**

The product may contain food additives permitted in Appendix A of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

**(ii) Contaminants, Toxins and Residues**

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

**(iii) Hygiene**

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

**(iv) Labelling**

The provisions laid down under Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

**(v) Methods of Sampling and Analysis**

As provided in the relevant Food Safety and Standards Authority of India Manual of Method of Analysis of Food.”