

MINISTRY OF HEALTH AND FAMILY WELFARE**(Food Safety and Standards Authority of India)****NOTIFICATION**

New Delhi, the 22nd November, 2012

F. No. 5/15015/30/2012.—The following draft of certain regulation further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, which the Food Safety and Standards Authority of India, with previous approval of Central Government, proposes to make, in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 read with section 16 of Food Safety and Standards Act, 2006 (34 of 2006) is hereby published as required by the said sub-section (2), for the information of all persons likely to be affected thereby, and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of thirty days from the date on which the copies of the official Gazette in which this notification is published are made available to the public;

Objections or suggestion, if any, may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, Food and Drug Administration Bhawan, Kotla Road, New Delhi-110002;

The objections and suggestions, which may be received from any person with respect to the said draft rules before the expiry of the period so specified, will be considered by the Central Government.

DRAFT REGULATIONS

1. Short title and commencement.-

(1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) (Amendment) Regulations, 2012

(2) They shall come into force on the date of their final publication in the Official Gazette.

2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.2 relating to "Fats, oils and fat emulsions",-

(a) in sub-regulation 2.2.1, for clause 8 relating to Olive oil, the following clause shall be substituted, namely:-

" 8 (1) Description-

(i) *Olive oil* is the oil obtained solely from the fruit of the olive tree (*Olea europaea* L.), to the exclusion of oils obtained using solvents or re-esterification processes and of any mixture with oils of other kinds and it shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

(ii) *Virgin olive oils* are the oils obtained from the fruit of the olive tree solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone

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any treatment other than washing, decanting, centrifuging and filtration and it shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

- (iii) **Olive-pomace oil** is the oil obtained by treating olive pomace with solvents or other physical treatments, to the exclusion of oils obtained by re-esterification processes and of any mixture with oils of other kinds and it shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil.

(2) **ESSENTIAL COMPOSITION AND QUALITY FACTORS-**

- (i) **Refined olive oil:** olive oil obtained from virgin olive oils by refining methods which do not lead to alterations in the initial glyceridic structure and it has a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams.
- (ii) **Olive oil:** oil consisting of a blend of refined olive oil and virgin olive oils suitable for human consumption and it has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams.
- (iii) **Extra virgin olive oil:** virgin olive oil with a free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams.
- (iv) **Virgin olive oil:** virgin olive oil with a free acidity, expressed as oleic acid, of not more than 2.0 grams per 100 grams.
- (v) **Ordinary virgin olive oil:** virgin olive oil with a free acidity, expressed as oleic acid, of not more than 3.3 grams per 100 grams.
- (vi) **Refined olive-pomace oil:** oil obtained from crude olive-pomace oil by refining methods which do not lead to alterations in the initial glyceridic structure and it has a free acidity, expressed as oleic acid, of not more than 0.3 grams per 100 grams.
- (vii) **Olive-pomace oil:** oil consisting of a blend of refined olive-pomace oil and virgin olive oils and it has a free acidity, expressed as oleic acid, of not more than 1 gram per 100 grams.

B. The aforesaid olive oils shall conform to characteristic given in, sub clause (3)

(3) QUALITY CHARACTERISTICS-

Parameters	Virgin olive oil, Extra Virgin olive and ordinary Virgin olive oil	Refined olive oil	Olive oil	Refined olive-pomace oil	Olive-pomace oil
Moisture and volatile matter: (Max)	0.2 %	0.1 %	0.1 %	0.1 %	0.1 %
Insoluble impurities (Max)	0.1%	0.05 %	0.05 %	0.05 %	0.05 %
Trace Metals(Max)					
Iron (Fe)	3 mg/kg	3 mg/kg	3 mg/kg	3 mg/kg	3 mg/kg
Copper(Cu)	0.1 mg/kg	0.1 mg/kg	0.1 mg/kg	0.1 mg/kg	0.1 mg/kg
Refractive Index (n^{20}_D)	1.4677-1.4705	1.4677-1.4705	1.4677-1.4705	-	1.4680-1.4707
Saponification value (mg KOH/g oil)	184-196	184-196	184-196	-	182-193
Iodine value(Wijs)	75-94	75-94	75-94	-	75-92
Unsaponifiable matter (Max)	15g/kg	15g/kg	15g/kg	-	30g/kg
Bellier Test (max.)	17	17			
Semi-Siccative oil test	Negative	Negative	Negative	Negative	Negative
Olive pomace oil test	Negative	Negative	Negative	Negative	Positive
Cotton seed oil test	Negative	Negative	Negative	Negative	Negative
Teaseed oil test	Negative	Negative	Negative	Negative	Negative
Sesame seed oil test	Negative	Negative	Negative	Negative	Negative
Test for Argemone oil	Negative	Negative	Negative	Negative	Negative

(4) FOOD ADDITIVES-**(i) Virgin olive oils**

No additives are permitted in these products.

(ii) Refined olive oil, olive oil, refined olive-pomace oil and olive-pomace oil

The addition of alpha-tocopherols [*d-alpha* tocopherol (INS 307a)]; mixed tocopherol concentrate (INS 307b); *dl-alpha*-tocopherol (INS 307c)) to the above products is permitted to restore natural tocopherol lost in the refining process and the concentration of alpha-tocopherol in the final product shall not exceed 200 mg/kg.

(5) CONTAMINANTS**Heavy metals**

The products covered by the provisions of this standard shall comply with maximum limits as follows:-

Maximum permissible concentration

Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.1 mg/kg

(6) Labelling- It shall follow labelling provisions laid down under Food Safety and Standards Regulations.

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S.N. MOHANTY, Chief Executive Officer

[ADVT-III/4/Exty./187-O/12]