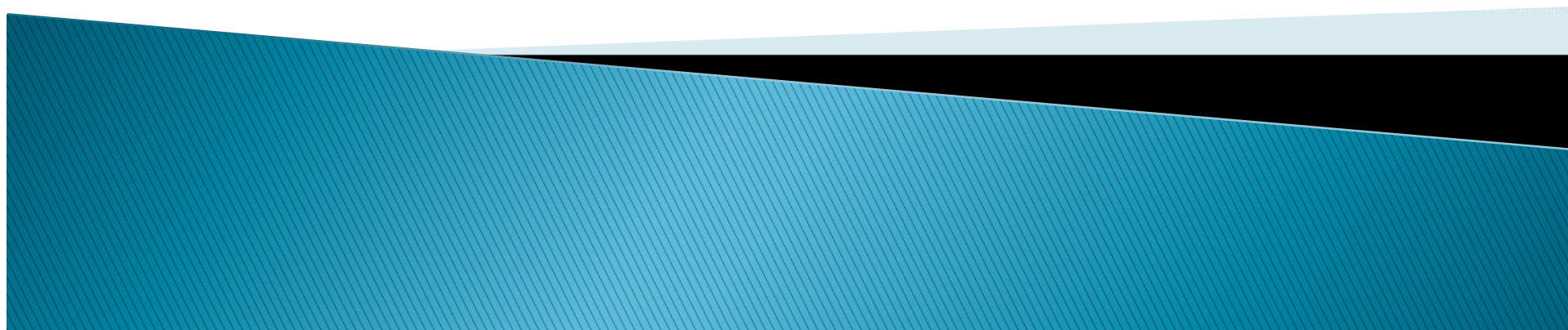


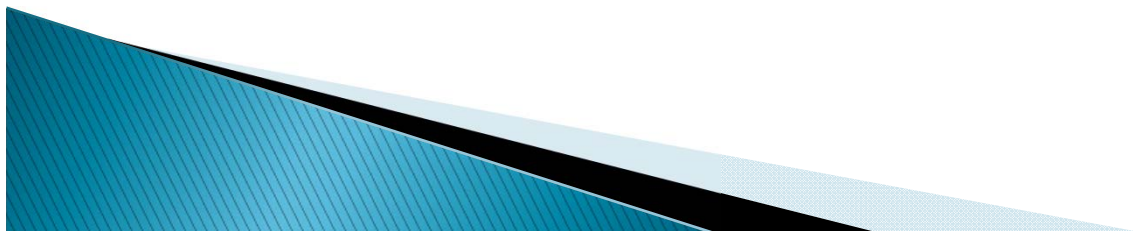
Proposed Amendments to the Standards for Edible Fats and Oils

Trade Consultation Forum
29 July 2015



Purpose

- ▶ To briefly introduce the proposed amendments to the standards for edible fats and oils under the legislative proposals on regulation of edible fats and oils and recycling of “waste cooking oils”



Proposed definition of edible fats and oils

- ▶ Make reference to Codex –
 - food which is in a state for human consumption and is composed of glycerides of fatty acids derived from any plant or animal or bird or fish. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil. Fats and oils that have been subjected to processes of modification (such as trans-esterification or hydrogenation) or fractionation are included.

Under the Public Health and Municipal Services Ordinance (Cap. 132), “animal” includes reptiles, but does not include birds or fish.



Proposed Safety Standards for Edible Fats and Oils (I)

- ▶ Propose to amend/set statutory standards for edible fats and oils by making reference to international/national standards and taking local situation into account
 - ▶ Metallic Contaminants
 - Arsenic (human carcinogen) and lead
 - ▶ Erucic Acid: (excessive intake might damage the heart tissues of experimental animals)
 - ▶ Aflatoxins (human carcinogens; can be nearly completely removed during oil refinement)
 - ▶ B[a]P (human carcinogen; oils with B[a]P usually occurs during technological processes like direct fire drying, where combustion products may come into contact with the food)

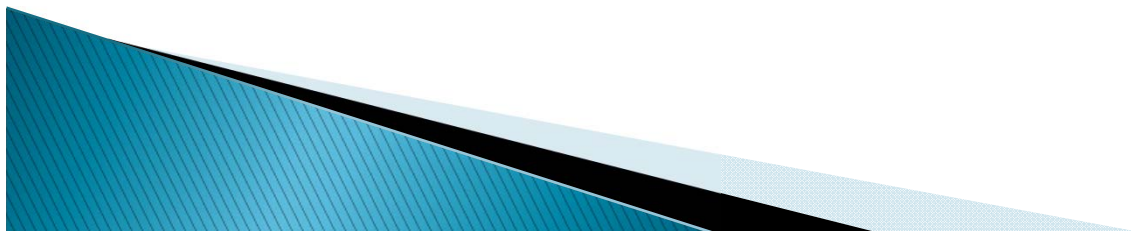


Proposed Safety Standards for Edible Fats and Oils (II)

	Proposed amendments	
	Description of food	Maximum level
Arsenic	Edible fats and oils	0.1 mg total arsenic/kg
Lead	Edible fats and oils	0.1 mg/kg
Erucic acid	Low-erucic acid rapeseed oil or any food to which low-erucic acid rapeseed oil but no other edible fats and oils has been added	2 per centum by weight of their fatty acid content
	Any food to which edible fats and oils or a mixture thereof has been added except any food to which low-erucic acid rapeseed oil but no other edible fats and oils has been added	5 per centum by weight of their fatty acid content
	Any edible fats and oils or any mixture thereof except low-erucic acid rapeseed oil	5 per centum by weight of their fatty acid content
Aflatoxins	Edible fats and oils	5 micrograms aflatoxins, total (B1+B2+G1+G2) per kilogram of the food
Benzo[a]pyrene	Edible fats and oils	5 micrograms per kilogram of the food

Proposed Quality Parameters for Lard (I)

- ▶ Propose to set statutory standards for peroxide value and acid value in lard to enhance the quality of relevant products in the market
 - Not intend to introduce too many statutory standards to regulate the quality of edible fats and oils
 - × posing a risk to the public health
 - × incurring excessive extra costs for the trade
 - × creating unnecessary trade barriers



Proposed Quality Parameters for Lard (II)

	Proposed amendments	
	Description of food	Maximum level
Acid value	Lard	1.3 mg KOH/g fat = ffa max 0.65%
Peroxide value	Lard	Up to 10 meq active oxygen/ kg fat



Advice sought from Expert Committee

- ▶ Expert Committee on Food Safety consulted in December 2014
 - in support of the direction of the proposed standards



~END~

