

REGULATIONS RELATING TO EDIBLE FATS AND OILS

Government Notice No. R. 1316 of 16 August 1996

The Minister of Health has, in terms of section 15(1) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), made the regulations in the Schedule.

SCHEDULE

Definitions

1. In these regulations **“the Act”** means the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), and any expression to which a meaning has been assigned in the Act shall bear that meaning and, unless the context indicates otherwise—

“edible fats and oils” means foodstuffs composed of glycerides of fatty acids of vegetable or animal origin and in which other naturally-occurring lipids such as phosphatides of unsaponifiable constituents and of free fatty acids may be present;

“fatty acids” means straight-chain compounds ranging from 2 to 24 carbons and found in fats and oils in combined with glycerol;

“food additive” means a food additive as defined in Government Notice No. R. 2034 of 29 October 1993;

“glyceride” means a compound consisting of one molecule of glycerol and one to three molecules of free fatty acids;

“lipids” means esters of fatty acids with different alcohols, and includes a variety of substances such as monoglycerides, diglycerides, phosphatides, cerebrosides, sterols, terpenes, fatty alcohols, fatty acids and fat-soluble vitamins;

“mineral oil” means a mixture of liquid, saturated hydrocarbons obtained from petroleum;

“phosphatides” means the substituted fats containing phosphoric acid and nitrogen that are found in the membranes of cells;

“polar components” means monoglycerides, diglycerides and free fatty acids and oxidative degradation products of these components and of their parent triglycerides, as determined by column chromatography according to the methods described in the latest edition of “Official Methods of Analysis of the Association of Official Analytical Chemists” published by the Association of Official Analytical Chemists of the United States of America;

“polymerised triglycerides” means the degradation product formed by carbon to carbon and/or carbon to oxygen linkages between triglyceride-bound fatty acids which produce dimeric or higher polymeric triglycerides, as determined by gel permeation chromatography according to the methods described in the latest edition of “Official Methods of Analysis of the Association of Official

Analytical Chemists” published by the Association of Official Analytical Chemists of the United States of America;

“**triglyceride**” means a compound formed when one glycerol molecule combines with three fatty acid molecules.

Special Provisions

2. (1) These regulations shall apply to edible fats and oils and mixtures thereof which are intended for final consumption, including catering purposes, or which are used as medium of cooking or as ingredients in the manufacture of foodstuffs.
- (2) Edible fats and oils shall be free from mineral oils.
- (3) Edible fats and oils may contain the following food additives:
 - (a) Antioxidants permitted by Government Notice No. R. 965 of 3 June 1977 as amended by Government Notices Nos. R. 2355 of 5 November 1982, R. 225 of 7 February 1986, R. 1884 of 4 September 1987, R. 2379 of 12 October 1990, R. 2139 of 30 August 1991, R. 70 of 15 January 1993 and R. 1142 of 4 August 1995; and
 - (b) colourants permitted by Government Notice No. R. 756 of 6 May 1977, as amended by Government Notices Nos. R. 1958 of 9 September 1983, R. 103 of 20 January 1984, R. 2152 of 27 September 1985, R. 2660 of 29 November 1985, R. 517 of 21 March 1986, R. 937 of 30 April 1987, R. 1123 of 22 May 1987, R. 1293 of 1 July 1988, R. 1427 of 15 July 1988, R. 1933 of 17 August 1990, R. 2380 of 12 October 1990, R. 2140 of 30 August 1991, R. 1878 of 10 July 1992, R. 118 of 29 January 1993, R. 325 of 5 March 1993, R. 341 of March 1993, R. 710 of 30 April 1993, R. 943 of 4 June 1993, R. 964 of 4 June 1993, R. 1027 of 25 June 1993 and R. 1219 of 9 July 1993.
- (4) The standards for the purity and composition of edible fats and oils shall be (if any) those laid down in the latest edition of the “Codex Alimentarius Standards for Fats and Oils” or the “British Pharmacopoeia”.
- (5) For the purposes of section 2 (1)(b)(i) of the Act, in so far as it applies to foodstuffs, edible fats and oils used for the frying of food are hereby deemed to be harmful or injurious to human health, unless they contain less than—
 - (a) 16% polymerised triglycerides; and/or
 - (b) 25% polar components.

Deletion

3. Regulation 14 (7) to (11) promulgated under the repealed Food, Drugs and Disinfectants Act, 1929 (Act No. 13 of 1929), is hereby deleted.