

Dated the, 19th Aug, 2020

To,

1. The Commissioner of Food Safety of All States/UTs
2. All Central Licensing Authorities (Delhi/Mumbai/Chennai/Kolkata/Guwahati)

Subject: Adulteration of edible oil with DAG/Synthetic Oil-reg.

- Reference: 1. FSSAI Letter F. No. Stds/O&F/SP/16/FSSAI-2019 (Pt.1) dated 17.07.2019.**
2. FSSAI Letter F. No. Std/SP-15/T (Surveillance)/Standards/FSSAI dated 04.03.2020.

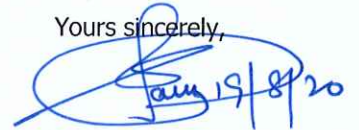
Sir,

Please refer to reference letters cited above.

In this regard, it is advised to strictly monitor the production process of all the vegetable oil refineries and blending units under your jurisdiction through surveillance through indicators like presence of Glycerine in the oil mills, presence of Oryzanol in the Mustard oil products of such mills/FBOs and ensure to prevent use of any DAG/Synthetic Oil for adulteration with any edible vegetable oil including mustard oil. The testing for Oryzanol presence in mustard oil should be carried out on regular basis with strict enforcement.

Further, it is also advised to sensitize the Food Safety Officers towards the provisions of Section 38 (9) of FSS Act, 2006 regarding "Powers of Food Safety Officer" which states "*When any adulterant is seized under sub-section (6), the burden of proving that such adulterant is not meant for purposes of adulteration shall be on the person from whose possession such adulterant was seized*" and accordingly in exercise of the said powers, if any DAG/Synthetic Oil is found in any oil mill appropriate proceedings should be initiated against the FBO as per the provisions of FSS Act, 2006 and rules and regulations made thereunder.

Yours sincerely,



(Shobhit Jain)

Executive Director (Compliance Strategy)

Copy to:-

1. CITO, FSSAI-for uploading this direction on FSSAI website.
2. Advisor (Standards), FSSAI- For information and further necessary action.
3. Advisor (QA), FSSAI-For information and further necessary action.