



Federal Republic of Nigeria

Official Gazette

No. 90

Lagos - 16th May, 2023

Vol. 110

Government Notice No. 61

The following is published as supplement to this *Gazette* :

<i>S. I. No.</i>	<i>Short Title</i>	<i>Page</i>
26	Fats, Oils and Foods Containing Fats and Oils Regulations, 2022 ..	B521-543

Printed and Published by The Federal Government Printer, Lagos, Nigeria
FGP 84/052023/150

Annual Subscription from 1st January, 2023 is Local : ₦50,000.00 Overseas : ₦65,000.00 [Surface Mail] ₦80,000.00 [Second Class Air Mail]. Present issue ₦3,000 per copy. Subscribers who wish to obtain *Gazette* after 1st January should apply to the Federal Government Printer, Lagos for amended Subscriptions.

**NATIONAL AGENCY FOR FOOD AND DRUG
ADMINISTRATION AND CONTROL ACT (CAP. N1, LFN) 2004**

**FATS, OILS AND FOODS CONTAINING FATS AND OILS
REGULATIONS, 2022**



ARRANGEMENT OF REGULATIONS

Regulations :

1. Scope of application
2. Source of edible fats and oils
3. Vitamin A fortification
4. Additives
5. Impurities
6. Labelling of fats and oils products
7. Labelling limits and claims for trans-fats and cholesterol
8. Classification, definition and specification of fats and oils
9. Prohibition
10. Offences and penalties
11. Forfeiture after conviction
12. Revocation
13. Interpretation
14. Citation

SCHEDULES

S. I. No. 26 of 2023

**NATIONAL AGENCY FOR FOOD AND DRUG
ADMINISTRATION AND CONTROL ACT (CAP. N1, LFN) 2004**

**FATS, OILS AND FOODS CONTAINING FATS AND OILS
REGULATIONS, 2022**

[18th Day of November, 2022]

Commence-
ment.

In exercise of the powers conferred on it by sections 5 and 30 of the National Agency for Food and Drug Administration and Control Act (Cap. N1, LFN) 2004 and section 12 of the Food, Drug and Related Products (Registration, Etc.) Act (Cap. F33, LFN) 2004 and all other powers enabling it in that behalf, the Governing Council of the National Agency for Food and Drug Administration and Control with the approval of the Minister of Health makes the following Regulations —

1. These Regulations shall apply to edible fats, oils and foods containing fats and oils that are manufactured, imported, exported, advertised, sold, distributed, used or consumed in Nigeria.

Scope of
application

2.—(1) Edible fats and oils shall be sourced from vegetable and animal origin and may contain amounts of other lipids as phosphatides, unsaponifiable matter and free acids, naturally present in the fats and oils.

Source of
edible fats
and oils

(2) Fats of animal origin shall be produced from animals in good health at the time of slaughter and certified fit for human consumption by competent authority and shall be named as indicated in the First Schedule to these Regulations for individual fats.

(3) Vegetable oils shall be derived from the botanical source after which they are named and indicated in the First Schedule to these Regulations for individual oils.

3. A person shall not manufacture, package, import, export, advertise, distribute or sell any vegetable oil as specified in the First Schedule to these Regulations, unless it is fortified with Vitamin A of not below 20,000 I.U./kg.

Vitamin A
fortification

4. Edible fats and oils may contain —

Additives

(a) additional permitted colour, provided that the added colour do not mislead the consumer by concealing in it damage or low quality, or by making the products appears greater than its actual value ;

(b) approved natural flavour and its identical synthetic equivalents or other approved synthetic flavour for the purpose of restoring natural flavour, provided that the flavour do not mislead the consumer by concealing in it damage or low quality, or by making the products appear to be greater than its actual value ; and

(c) permitted preservatives, anti-foaming agent and crystallization inhibitor, the use and limits of which shall be as prescribed in the Seventeenth Schedule to these Regulations, provided that the fats and oils shall not contain any food additives or food colour when sold as virgin fats and oils.

Impurities

5.—(1) A person shall not sell, import, export, produce, market, store or distribute to the public, edible fats and oils that contain impurities such as —

- (a) heavy metals ;
- (b) petroleum products ;
- (c) foreign particles or any other substance not indicated in the list of additives for this category of food ;
- (d) naturally occurring impurities, like Gossypol ;
- (e) any trace of inedible oils such as industrial lubricants, irrespective of source ; and
- (f) dyes, including Azo and others.

(2) Edible fats and oils shall not contain any foreign matter or have rancid odour or taste.

Labelling of fats and oils products

6.—(1) In addition to compliance with the Pre-Packaged Food (Labelling) Regulations, the following rules shall apply, —

- (a) where a refined oil is obtained from a single botanical source, in addition to the brand name and the specific name of the particular oil present, it shall be indicated on the label as “Refined Sunflower Seed Oil” ; and
- (b) where refined oil obtained from multi-botanical sources are blended together with two or more oils, it shall be indicated on the label, provided that the specific names of the oils are listed in the list of ingredients as “Refined Sunflower Seed Oil Blend” or “Refined Vegetable Oil Blend”.

(2) The label of margarine packed in a container shall bear the word ‘MARGARINE’ on the principal display panel in a legible and conspicuous manner.

(3) A person shall not sell a mixture of animal fat and vegetable fat unless the label of the mixture carries a declaration “Contains Animal Fats” and “Contains Vegetable Fats”.

Labelling limits and claims for trans-fats and cholesterol

7.—(1) Nutritional benefits of Fats, Oils, and foods shall be indicated in the label, stating the amount and type of saturated fats, trans-fatty acids, mono and poly-unsaturated fats and cholesterol.

(2) Label on fats, oils and foods intended for human consumption shall indicate Butylated Hydroxyanisole or Butylated Hydroxytoluene (BHA or BHT) of not up to 0.02 percent or 200 parts per million of the fat or oil.

(3) Fats, Oils and foods containing fats and oils intended for human consumption of which the content of trans-fat exceeds 2g per 100g of fat or oil are prohibited in Nigeria.

(4) Trans-fat and cholesterol free claims shall not be made on the label or in an advertisement except it is verified and proven with the approval of NAFDAC.

8. The classification, definition and specification of fats and oils composition and quality factors of various types of oils and fats and permitted additives shall be as stated in the Schedules to these Regulations.

Classification,
definition
and speci-
fication of
fats and
oils

9.—(1) A person shall not manufacture, package, import, export, advertise, distribute, display for sale, offer for sale, sell or use edible fats and oils as specified in the First Schedule to these Regulations in Nigeria, unless it has been registered in accordance with the provisions of these Regulations.

Prohibition

(2) Where a product within the scope of these Regulations is found to contravene the provisions of these Regulations, the Agency shall initiate a mandatory recall of such product as provided in the Recall, Handling and Disposal of Unwholesome and Adulterated Food and Food Products Regulations.

10.—(1) A person who contravenes any of the provisions of these Regulations, commits an offence and shall be liable on conviction, in the case of —

Offences and
penalties

(a) an individual, to imprisonment for a term not exceeding one year or to a fine not exceeding ₦800,000.00 or to both ; and

(b) a body corporate, to a fine not exceeding ₦5,000,000.00.

(2) Where an offence under these Regulations is committed by a body corporate, firm or other association of individuals, every —

(a) director, manager, secretary or other similar officer of the body corporate ;

(b) partner or officer of the firm ;

(c) trustee of the body concerned ;

(d) person concerned in the management of the affairs of the association ; or

(e) person who purports to act in a capacity referred to in paragraphs (a) to (d) of this sub-regulation,

is liable to be proceeded against and punished for the offence in the same manner as if the person committed the offence, unless the person proves that

the act or omission constituting the offence took place without his knowledge, consent or connivance.

Forfeiture
after
conviction

11.—(1) A person convicted of an offence under these Regulations shall forfeit to the Federal Government —

(a) asset or property constituting proceeds derived from or obtained, directly or indirectly, as a result of the offence ; and

(b) any of the person's property or instrumentalities used in any manner to commit or to facilitate the commission of the offence.

Revocation

12.—(1) The Fats and Oils Regulations, 2005 is revoked.

(2) The revocation of the Regulations specified in subregulation (1) of this regulation shall not affect anything done or purported to have been done under the revoked Regulations.

Interpretation

13. In these Regulations, —

“Animal fats” means fats entirely rendered from fresh, clean, sound fatty tissue of healthy animal at the time of slaughter and fit for human consumption as certified by a competent authority and they may contain additives, the limits of which shall be as prescribed in the Twentieth Schedule to these Regulations ;

“cold pressed oils” means oils obtained without altering the oil, by mechanical procedures, either through expelling or pressing, without application of heat and purified by washing with water, settling, filtering and centrifuging ;

“edible fats and oils” means foods composed of glycerides of fatty acids used for direct consumption, catering purpose or as ingredients in the manufacture of products, including oils and fats that have been subjected to the process of modification, while some crude fat and oil shall be subjected to further processing in order to render it suitable for human consumption ;

“extra virgin oils” means oils used for virgin olive oils, provided they are cold pressed, do not contain any refined olive oil and possess superior sensory characteristics and quality based on chemical composition with free acidity, expressed as oleic acid, of not more than 0.8 grams per 100 grams and whose other characteristics correspond to those applicable to international standards for this category ;

“proceeds” means any property derived or obtained, directly or indirectly, through the commission of the offence ;

“refined fat or oil” means product which has been subjected to a process of purification and neutralization and depending on the virgin oils, subjected to a process of decolorization, deodorization and winterization ;

“trans-fatty acids” means all geometrical isomers of mono-unsaturated and poly-unsaturated fatty acids having non-conjugated double bonds, interrupted by at least one methylene group, carbon-carbon double bond in the trans-configuration and fatty acids with at least one double carbon-carbon bond in the trans-configuration ; and

“virgin oils” means oils obtained without altering the natural state of the oil by mechanical procedures, either by expelling or pressing, and without application of heat, and purified by washing with water, settling, filtering and centrifuging only.

14. These Regulations may be cited as Fats, Oils and Foods Containing Fats and Oils Regulations, 2022.

FIRST SCHEDULE

[Regulations 2]

CLASSIFICATION, DEFINITION AND SPECIFICATION
OF FATS AND OILS

1. ARACHIS OIL (PEANUT OIL)

Arachis Oil (Peanut oil) shall be derived from groundnuts (the seed of *Arachis hypogaea*) and shall have the composition and quality factors specified in the Second Schedule to these Regulations.

2. BLACK SEED OIL

2. Black seed oil shall be derived from the seed of *Nigella sativa* and shall have the composition and quality factors specified in the Eighteenth Schedule to these Regulations.

3. COCONUT OIL

Coconut oil shall be derived from the kernel of the coconut (*Cocos nucifera*) and shall have the composition and quality factors specified in the Seventeenth Schedule to these Regulations.

4. COTTON SEED OIL

Cotton seed oil shall be derived from the seed of various cultivated species of *Gossypium* and shall have the composition and quality factors specified in the Third Schedule to these Regulations.

5. MAIZE OIL

Maize oil (corn oil) shall be derived from the germ of maize (the embryo of *Zea mays* L.) and shall have the composition and quality factors specified in the Fourth Schedule to these Regulations.

6. MUSTARD SEED OIL

Mustard seed oil shall be derived from the seed of white mustard (*Sinapis alba* L or *Brassica hirta*, Moench, the brown and yellow mustard (*Brassica juncea* (L), Czermajew and Cossen), and of the black mustard (*Brassica nigra* (L) Koch) and shall have the composition and quality factors specified in the Fifth Schedule to these Regulations.

7. OLIVE OIL

Olive oil shall be the oil obtained from the fruit of the olive tree (*Olea europaea* L) and shall have the composition and quality factors specified in the Sixth Schedule to these Regulations.

8. PALM OIL

8. Palm oil shall be the liquid derived from the ocelot pulp of the fruit of the oil palm (*Elaeis guineensis*) and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

9. TYPES OF PALM OIL

(1) Palm olein shall be the liquid fraction derived from the fractionation of palm oil under these Regulations and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

(2) Palm stearin shall be the high-melting fraction derived from the fractionation of palm oil under these Regulations and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

(3) Palm super olein shall be a liquid fraction derived from palm oil produced through a specially controlled crystallisation process to achieve an iodine value of 60 or higher under these Regulations and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

(4) Palm kernel oil shall be derived from the kernel of the fruit of the oil palm (*Elaeis guineensis*) under these Regulations and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

(5) Palm kernel olein shall be the liquid fraction derived from fractionation of palm kernel oil under these Regulations and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

(6) Palm kernel stearin shall be the solid fraction derived from fractionation of palm kernel oil under these Regulations and shall have the composition and quality factors specified in the Twelfth Schedule to these Regulations.

10. RAPESEED OIL

Rapeseed oil (turnip rape oil, colza oil, ravision oil, sarson oil, toria oil), shall be derived from the seeds of *Brassica rapa* L, *Brassica napus* L and *Brassica tournefortii* Gouan, and shall have the composition and quality factors specified in the Seventh Schedule to these Regulations.

11. TYPES OF RAPESEED OIL

Low erucic acid (low *erucic* acid *turnip* rape oil, low *erucic* acid colza oil, canola oil) shall be derived from low *erucic* acid oil-bearing seeds of varieties derived from the *Brassica napus* L., *Brassica rapa* L. and *Brassica juncea* L., species and shall have the composition and quality factors specified in the Seventh Schedule to these Regulations.

12. SAFFLOWER SEED OIL

(1) safflower oil (safflower oil; carthamus oil; kurdee oil) shall be derived from safflower seeds (the seeds of *Carthamus tinctorius* L) and shall have the composition and quality factors specified in the Eighth Schedule to these Regulations ; and

(2) safflower seed oil - high oleic acid (high oleic acid safflower oil ; high oleic acid carthamus oil; high oleic acid kurdee oil) is produced from high oleic acid oil-bearing seeds of varieties derived from *Carthamus tinctorius* L and shall have the composition and quality factors specified in the Eighth Schedule to these Regulations.

13. SESAME SEED OIL

Sesame oil, benne oil, till oil shall be derived from Sesame seeds (the seeds of *Sesamum indicum* L), and shall have the composition and quality factors specified in the Ninth Schedule to these Regulations.

14. SHEA BUTTER

(1) Shea butter is vegetable fat derived from the kernels of the shea nut (nut kernels from the tree) scientifically known as *Vitellaria paradoxa* C.F. Gaertn (synonyms: *Butyrospermum paradoxum*, *Butyrospermum parkii*), from the Sapotaceae family as specified in the Sixteenth Schedule to these Regulations.

(2) Unrefined shea butter is the oleaginous material obtained from the nut kernel of the *Vitellaria paradoxa* C.F. Gaertn (synonyms-*Butyrospermum paradoxum*, *Butyrospermum parkii*), from the Sapotaceae family by manual or mechanical methods, which is obtained through a thermal process or cold pressed, which does not alter the nature of the fat and it can be purified by washing with water, settling, filtering and centrifuging as specified in the Sixteenth Schedule to these Regulations.

15. SOYA BEAN OIL

Soya bean oil shall be derived from Soya beans (the seeds of *Glycine max* (L.) Merr.), and shall have the composition and quality factors specified in the Tenth Schedule to these Regulations.

16. SUNFLOWER SEED OIL

Sunflower seed oil shall be derived from sunflower seeds (the seed of *Helianthus annuus*) and shall have the composition and quality factors specified in the Eleventh Schedule to these Regulations.

17. TYPES OF SUNFLOWER OIL

(1) *sunflower seed oil* - high oleic acid (high oleic acid sunflower oil) is produced from high oleic acid oil-bearing seeds of varieties derived from sunflower seeds (seeds of *Helianthus annuus*) and shall have the composition and quality factors specified in the Eleventh Schedule to these Regulations.

(2) *sunflower seed oil* - mid oleic acid (mid-oleic acid sunflower oil) is produced from mid-oleic acid oil-bearing sunflower seeds (seeds of *Helianthus annuus*) and shall have the composition and quality factors specified in the Eleventh Schedule to these Regulations.

18. REFINED OIL OR A MIXTURE OF REFINED OILS

Refined oil or a mixture of refined oils shall have the composition and quality factors set out in the Thirteenth Schedule to these Regulations.

19. LARD

Lard shall be the fat rendered from fresh, clean, sound, fatty tissues from swine (*Sus scrofa*), the tissue shall not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settling, pressings and the like and shall reasonably be free from foreign odour and tastes and, when subjected to processing, may as long as it is declared on the label, in a descending order of proportion contain refined lard, lard stearin and hydrogenated lard and shall have the composition and quality factors specified in the Fourteenth Schedule to these Regulations.

20. EDIBLE TALLOW

Edible Tallow (dripping) shall be the product obtained by rendering the clean, sound, fatty tissue (including trimming and cutting fats) attendant muscles and bones of bovine animal (*Bos Taurus*) or sheep (*Ovis Aries*), which shall have its characteristics, odour and taste, and be free from foreign odour and taste and shall have the composition and quality factors specified in the Fifteenth Schedule to these Regulations.

21. SHORTENING

Shortening, other than butter or lard shall be the food prepared from fats, oils or a combination of fats and oils, which may be processed by hydrogenation and may contain a preservative, antifoaming agent, stearyl monoglyceridyl citrate and other emulsifying agent, which the use and limits of all shall be as prescribed by the Agency.

22. MARGARINE

Margarine shall mean the product of emulsification of edible oils and fats, with water or skimmed milk or other substances with or without the addition of colouring matter capable of being used for the same purpose as butter, which may contain preservatives, emulsifying agents, the use and limit of which shall be prescribed in the approved list of additives and the margarine shall contain not less than 80 percent of fat, not more than 16 per cent of water, not more than 10 per cent of milk fat, not less than 26,000 and not more than 33,000 international units per kilogram of vitamin A, not less than 28,000 and not more than 33,000 international units per kilogram of vitamin D and shall have the composition and quality factors specified in the Nineteenth Schedule to these Regulations.

SECOND SCHEDULE

[First Schedule (1)]

COMPOSITION AND QUALITY FACTORS OF ARACHIS OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.909 - 0.920
(b) Refractive Index at (40°C)	—	1.460 - 1.465
(c) Saponification Value (mg KOH/g Oil)	—	187 - 196
(d) Iodine Value (Wijs)	—	77 - 107
(e) Unsaponifiable matter	—	not more than 10g/kg
(f) Arachidic and higher fatty acids	—	not less than 48g/kg
(g) Acid Value —		
(i) Virgin Oil	—	not more than 4mg KOH/g
(ii) Non-Virgin Oil	—	not more than 0.6mg KOH/g
(h) Peroxide Value	—	not more than 10 milliequivalents
(i) active oxygen per kg oil	—	
(j) Insoluble impurities	—	not more than 0.05% (m/m)
(k) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(l) Soap content	—	not more than 0.05% (m/m)

THIRD SCHEDULE

[First Schedule (4)]

COMPOSITION AND QUALITY FACTORS OF COTTON SEED OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.918 - 0.926
(b) Refractive Index at (40°C)	—	1.458 - 1.466
(c) Saponification Value (mg KOH/g	—	189 - 198 Oil
(d) Iodine Value (Wijs)	—	100 - 123
(e) Unsaponifiable matter	—	not more than 15g/kg
(f) Halphen test	—	Positive
(g) Acid Value	—	not more than 0.6mg KOH/g Oil
(h) Peroxide Value	—	not more than 10 milliequivalents active oxygen/kg of oil
(i) Insoluble impurities	—	not more than 0.05% (m/m)
(j) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(k) Soap content	—	not more than 0.005 (m/m)

FOURTH SCHEDULE

[First Schedule (5)]

COMPOSITION AND QUALITY FACTORS OF MAIZE OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.917 - 0.925
(b) Refractive Index at (40°C)	—	1.465 - 1.468
(c) Saponification Value (mg KOH/g Oil)	—	187 - 195
(d) Iodine Value (Wijs)	—	103 - 135
(e) Unsaponifiable matter	—	not more than 28g/kg
(f) Acid Value —		
(i) Virgin Oil	—	not more than 4mg KOH/g
(ii) Non-Virgin Oil	—	not more than 0.6mg KOH/g
(g) Peroxide Value	—	not more than 10 milliequivalents active oxygen /kg of oil
(h) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(i) Insoluble impurities	—	not more than 0.05% (m/m)
(j) Soap content	—	not more than 0.005 (m/m)
(k) Rancidity (Krest Test)	—	Negative
(l) Mineral Oil Test	—	Negative

FIFTH SCHEDULE

[First Schedule (6)]

COMPOSITION AND QUALITY FACTORS OF MUSTARD SEED OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.910 - 0.921
(b) Refractive Index at (40°C)	—	1.461 - 1.469
(c) Saponification Value (mg KOH/g Oil)	—	168 - 184
(d) Iodine Value (Wijs)	—	92 - 125
(e) Unsaponifiable matter	—	not more than 15g/kg
(f) Allyl Isolinocyanate Content	—	not less than 4g/kg
(g) Acid Value —		
(i) Virgin Oil	—	not more than 4mg KOH/g
(h) Peroxide Value	—	not more than 0.6mg KOH/g
(i) Active oxygen/kg oil	—	not more than 10 milliequivalents
(j) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(k) Insoluble impurities	—	not more than 0.05% (m/m)
(l) Soap content	—	not more than 0.005% (m/m).
(m) Rancidity Index (Krest Test)	—	Negative
(n) Mineral Oil Test	—	Negative

SIXTH SCHEDULE

[First Schedule (7)]

COMPOSITION AND QUALITY FACTORS OF OLIVE OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.910 - 0.916
(b) Refractive Index at (40°C)	—	1.4677 - 1.4705
(c) Saponification Value (mg KOH/g Oil)	—	181 - 196
(d) Iodine Value (Wijs)	—	75 - 94
(e) Unsaponifiable matter —		
(i) Virgin Oil	—	not more than 15mg/kg
(ii) Non-Virgin Oil	—	not more than 15mg/kg
(f) Bellier Index	—	not more than 17
(g) Semi-Siccative Oil Test	—	negative
(h) Olive - Pomace Oil Test	—	negative
(i) Cotton Seed Oil Test	—	negative
(j) Teaseed Oil Test	—	negative
(k) Total sterol	—	not less than 1000mg/kg
(l) Cholesterol	—	not more than 0.5
(m) Acid Value —		
(i) Refined oil	—	not more than 0.6 mg KOH/g oil
(ii) Virgin oil	—	not more than 4.0 mg KOH/g oil
(n) Peroxide value —		
(i) Virgin oil	—	not more than 20 milliequivalents of active oxygen/kg oil
(ii) Refined virgin oil	—	not more than 5 milliequivalents of active oxygen/kg oil
(iii) Non-virgin Oil	—	not more than 15 milliequivalents of active oxygen/kg oil
(o) Matter Volatile at 105°C	—	not more than 0.2% (m/m)
(p) Insoluble impurities	—	not more than 0.1% (m/m)
(q) Soap Test	—	negative
(r) Saturated Fatty acids at Positions 2	—	Maximum Level
(i) Virgin Olive Oil	—	1.5% (m/m)
(ii) Refined Oil	—	1.8% (m/m)
Saturated Fatty acid at position 2 means the sum of the palmitic (16.0) and stearic (18.0) acids expressed as a percentage (m/m) of the total fatty acids at position 2.		
(s) Free Acidity (expressed as oleic acid)	—	Maximum Level
(i) Virgin Olive Oil	—	3.3%
(ii) Refined Olive Oil	—	0.3%
(t) Food Additive	—	Maximum Level
(i) Virgin Olive Oil	—	not permitted
(ii) Refined Olive Oil	—	Tocopherol for the purpose of restoring natural tocopherol lost in processing (200mg/kg).
(u) Contaminants	—	Maximum Level
(i) Matter volatile at	—	105°C
(ii) Virgin Olive Oil	—	0.2% (m/m)
(iii) Refined Olive Oil	—	0.1% (m/m)
(v) Insoluble Impurities —		
(i) Virgin Olive Oil	—	0.1% (m/m)
(ii) Refined Olive Oil	—	0.05% (m/m)/g

SEVENTH SCHEDULE

[First Schedule (10)]

COMPOSITION AND QUALITY FACTORS FOR LOW ERUCIC ACID RAPESEED OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.914 - 0.920
(b) Refractive Index at (40°C)	—	1.465 - 1.467
(c) Saponification Value (mg KOH/g Oil)	—	182 - 193
(d) Iodine Value (Wijs)	—	105 - 126
(e) Crismer Value	—	67 - 70
(f) Unsaponifiable matter	—	not more than 20g/kg
(g) Brassicasterol	—	not less than 5% of total sterol
(h) Erucic Acid	—	not more than 5% (m/m) of the component fatty acids.
(i) Acid Value	—	not more than 0.6mg KOH/g oil
(j) Peroxide value	—	not more than 10 milliequivalents active oxygen/kg oil

Low-erucic acid rapeseed oil shall not contain more than 2% erucic acid (as % of total fatty acids).

EIGHTH SCHEDULE

[First Schedule (12)]

COMPOSITION AND QUALITY FACTORS OF SAFFLOWER SEED OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.922 - 0.927
(b) Refractive Index at (40°C)	—	1.467 - 1.470
(c) Saponification Value (mg KOH/g Oil)	—	186 - 198
(d) Iodine Value (Wijs)	—	36 - 148
(e) Unsaponifiable matter	—	not more than 15g/kg
(f) Acid Value	—	not more than 0.6mg KOH/g Oil
(g) Peroxide Value	—	not more than 10 milliequivalents active oxygen / kilogram
(h) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(i) Insoluble impurities	—	not more than 0.05% (m/m)
(j) Soap Content	—	not more than 0.005 (m/m)
(k) Rancidity (Krest Test)	—	negative
(l) Mineral Oil Test	—	negative

High oleic acid safflower oil shall contain not less than 70% oleic acid (as a % of total fatty acids).

NINTH SCHEDULE

[First Schedule (13)]

COMPOSITION AND QUALITY FACTORS OF SESAME SEED OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.915 - 0.924
(b) Refractive Index at (40°C)	—	0.924 - 1.469
(c) Saponification Value (mg KOH/g Oil)	—	186 - 195
(d) Iodine Value (Wijs)	—	1.465 - 1.469
(e) Unsaponifiable matter	—	not more than 20g/kg
(f) Sesame Oil Test (Baudouin)	—	positive
(g) Acid Value —		
(i) Virgin Oil	—	not more than 0.6mg KOH/g Oil
(ii) Non-virgin oil	—	not more than 0.6mg KOH/g oil
(h) Peroxide Value	—	not more than 10 milliequivalents active oxygen / kilogram
(i) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(j) Insoluble impurities	—	not more than 0.05% (m/m)
(k) Soap Content	—	not more than 0.005 (m/m)
(l) Rancidity (Krest Test)	—	negative
(m) Mineral Oil Test	—	negative

TENTH SCHEDULE

[First Schedule (15)]

COMPOSITION AND QUALITY FACTORS OF SOYA BEAN OIL

(a) Relative Density (20°C/Water at 20°C)	—	not less than 0.919 and not more than 0.925
(b) Refractive Index at (40°C)	—	1.466 - 1.470
(c) Saponification Value (mg KOH/g Oil) *	—	189 - 195
(d) Iodine Value (Wijs)	—	124 - 139
(e) Unsaponifiable matter	—	not more than 15g/kg
(f) Acid Value	—	not more than 0.6mg KOH/g Oil
(g) Peroxide Value	—	not more than 10 milliequivalents active oxygen / kilogram
(h) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(i) Insoluble impurities	—	not more than 0.05% (m/m)
(j) Soap Content	—	not more than 0.005% (m/m)

ELEVENTH SCHEDULE

[First Schedule (16)]

COMPOSITION AND QUALITY FACTORS OF SUNFLOWER SEED OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.918 - 0.923
(b) Refractive Index at (40°C)	—	1.461 - 1.468
(c) Saponification Value (mg KOH/g Oil)	—	188 – 194
(d) Iodine Value (Wijs)	—	118 - 141
(e) Unsaponifiable matter	—	not more than 15g/kg
(f) Acid Value —		
(i) Virgin Oil	—	not more than 0.6mg KOH/g oil
(ii) Non-virgin oil	—	not more than 0.6mg KOH/g oil
(g) Peroxide Value	—	not more than 10 milliequivalents active oxygen / kilogram
(h) Matter volatile at 105°C	—	not more than 0.2% (m/m)
(i) Insoluble impurities	—	not more than 0.05% (m/m)
(j) Soap Content	—	not more than 0.005 (m/m)

High oleic acid sunflower oil shall contain not less than 75% oleic acid (as % of total fatty acids).

TWELFTH SCHEDULE

[First Schedule (8)]

COMPOSITION AND QUALITY FACTORS OF PALM OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.891 - 0.899
(b) Refractive Index at (50°C)	—	1.454 - 1.456
(c) Saponification Value (mg KOH/g Oil)	—	190 - 209
(d) Iodine Value (Wijs)	—	50 - 55
(e) Unsaponifiable matter	—	not more than 12g/kg
(f) Acid Value —		
(i) Virgin Oil	—	not more than 0.6mg KOH/g Oil
(ii) Non-virgin oil	—	not more than 0.6mg KOH/g oil
(g) Peroxide Value	—	not more than 10 milliequivalents active oxygen / kilogram
(h) Total Carotenoids in Red Palm Oil	—	500mg/kg – 200mg/kg calculated as beta carotene.
(i) Contaminants	—	Maximum Level
(i) Matter volatile at 105°C	—	0.2% (m/m)
(ii) Insoluble impurities	—	0.05% (m/m)
(iii) Soap Content	—	0.005% (m/m)

(j) Iron (Fe) —	
(i) Virgin Oil	— 5.0mg/kg
(ii) Non-virgin Oil	— 1.5mg/kg
(k) Lead (Pb)	— 01.mg/kg
(l) Arsenic (As)	— 0.1mg/kg

THIRTEENTH SCHEDULE

[First Schedule (18)]

COMPOSITION AND QUALITY FACTORS OF REFINED OIL

(a) Acid Value	— not more than 0.6mg KOH/g oil
(b) Peroxide Value	— not more than 10 milliequivalents active oxygen /kg
(c) Matter volatile at 105°C	— not more than 0.5% (m/m)
(d) Insoluble impurities	— not more than 0.05% (m/m)
(e) Soap Content	— Nil

FOURTEENTH SCHEDULE

[First Schedule (19)]

COMPOSITION AND QUALITY FACTORS OF LARD

(a) Relative Density (20°C/Water at 20°C)	— 0.896 - 0.904
(b) Refractive Index at (40°C)	— 1.448 - 1.460
(c) Titre (°C)	— 32 - 45
(d) Saponification Value (mg KOH/g Oil)	— 192 - 203
(e) Iodine Value (Wijs)	— 55 - 65
(f) Unsaponifiable matter	— not more than 10g/kg
(g) Acid Value	— not more than 1.3mg KOH/g fat
(h) Peroxide Value	— not more than 10 milliequivalents active oxygen / kg fat
(i) Matter volatile at 105°C	— not more than 0.3% (m/m)
(j) Insoluble impurities	— not more than 0.05% (m/m)
(k) Soap Content	— Nil

FIFTEENTH SCHEDULE

[First Schedule (20)]

COMPOSITION AND QUALITY FACTORS OF EDIBLE TALLOW

(a) Relative Density (20°C/Water at 20°C)	—	0.894 - 0.904
(b) Refractive Index at (40°C)	—	1.448 - 1.460
(c) Titre (°C)	—	40 - 49
(d) Saponification Value (mg KOH/g Oil)	—	190 - 202
(e) Iodine Value (Wijs)	—	40 - 53
(f) Unsaponifiable matter	—	not more than 12gm/kg oil
(g) Acid Value	—	not more than 2.5mg KOH/g fat
(h) Peroxide value	—	not more than 10 milliequivalents active oxygen/kg fat
(i) Matter volatile at 105°C	—	not more than 0.3% (m/m) not more than 0.05% (m/m)
(k) Soap Content	—	not more than 0.05% (m/m)

SIXTEENTH SCHEDULE

[First Schedule (14)(2)]

COMPOSITION AND QUALITY FACTORS OF UNREFINED SHEA BUTTER

(a) Relative Density (20°C/Water at 20°C)	—	0.91 - 0.98
(b) Refractive Index (at 44°C)	—	1.4620 - 1.4650
(c) Titre (°C)	—	40 - 49
(d) Saponification Value (mg KOH/g Fat)	—	160 - 195
(e) Iodine Value (gI ₂ /100g)	—	30 - 75
(f) Unsaponifiable matter (%m/m)	—	1 - 19
(g) Melting point	—	35 - 40
(h) Acid Value	—	not more than 2.5mg KOH/g fat
(i) Peroxide Value	—	not more than 10 milli equivalents active oxygen/kg fat
(j) Matter volatile at 105°C	—	not more than 0.3% (m/m)
(k) Insoluble impurities	—	not more than 0.05% (m/m)
(l) Soap Content	—	not more than 0.05% (m/m)

SEVENTEENTH SCHEDULE

[First Schedule (3)]

COMPOSITION AND QUALITY FACTORS OF COCONUT OIL

(a) Relative Density (20°C/Water at 20°C)	—	0.908 - 0.921
(b) Refractive Index at (40°C)	—	1.448 - 1.450
(c) Saponification Value (mg KOH/g Oil)	—	248 - 265
(d) Iodine Value (Wijs)	—	6.3 - 10.6
(e) Unsaponifiable matter	—	not more than 15g/kg
(f) Reichert value	—	6 - 8.5
(g) Polenske value	—	13 - 18

EIGHTEENTH SCHEDULE

[First Schedule (2)]

COMPOSITION AND QUALITY FACTORS OF BLACK SEED OIL

Black seed oil shall conform to the Codex Alimentarius "Standard for Edible Fats and Oils Not Covered By Individual Standards".

NINETEENTH SCHEDULE

[First Schedule (22)]

ESSENTIAL COMPOSITION AND QUALITY FACTORS OF MARGARINE

- (a) Margarine shall be made of edible fats or oils, or mixtures of these, whether or not they have been subjected to a process of modification.
- (b) May contain water, milk or milk products.
- (c) Fat content —
 - (i) Minimum fat content — 80%*m/m*; and
 - (ii) Maximum water content — 16%*m/m*.
- (d) Additions —
 The following substances may be added to margarine —
 - (i) vitamin A and its Esters,
 - (ii) vitamin D,
 - (iii) vitamin E and its Esters,
 - (iv) other vitamins,
 - (v) Sodium Chloride,
 - (vi) sugar or any carbohydrate sweetening matter, and
 - (vii) suitable edible proteins.

- (e) Colours — Maximum Level
- (i) Beta-Carotene — 25mg/kg;
 - (ii) Annatto Extracts — 20mg/kg calculated as total Bixin or norbixin;
 - (iii) Curcumin or Tumeric — 5mg/kg calculated as total Curcumin;
 - (iv) Beta-apo-8' Carotenol — 25mg/kg; and
 - (v) Methyl and Ethyl Esters of Apo-8' Carotenoic Acid — 25mg/kg.

(f) *Flavours* :—Natural flavours, their identical synthetic equivalents, other synthetic flavours approved by the Agency for the purpose of restoring natural flavour lost in processing or for the purpose of standardizing flavour can be added as long as the added flavour does not deceive or mislead the consumer by concealing damage or low quality or by making the product appear to be greater than actual value.

- (g) *Emulsifiers* — *Maximum Level*
- (i) Mono and Diglycerides of fatty Acids — Limited by GMP,
 - (ii) Esterified with the following acids — 10g/kg,
 - (iii) Acetic — 10g/kg,
 - (iv) Acetyltartaric — 10g/kg,
 - (v) Citric — 10g/kg,
 - (vi) Lactic — 10g/kg,
 - (vii) Tartaric — 10g/kg and their sodium and calcium salts,
 - (viii) Ascorbyl Palmitate — 500mg/kg,
 - (ix) Ascorbyl Stearate — 500mg/kg individually or in combination, and
 - (x) Dilauryl Thiodipropionate — 200mg/kg.
- (h) *Anti-oxidant Synergists*
- (i) Citric Acid — Limited by GMP,
 - (ii) Sodium Citrate — Limited by GMP,
 - (iii) Isopropyl Citrate Mixture — 100mg/kg individually or in combination, and
 - (iv) Phosphoric acid Monoglyceride Citrate.
- (i) *Acidity Regulators*
- (i) Citric and Lactic Acids and their potassium salts — Limited by GMP, and
 - (ii) L. Tartaric acid and its sodium and Sodium/Potassium salts — Limited by GMP.
- (j) *Anti-foaming Agent*
- Dimethyl Polysiloxane — 10mg/kg (Dimethyl Silicone) singly or in Combination with silicon dioxide
- (k) *Contaminants*
- (i) Iron (Fe) 1.5mg/kg,
 - (ii) Copper (Cu) 0.1mg/kg,
 - (iii) Lead (Pb) 0.1mg/kg, and
 - (iv) Arsenic (As) 0.1mg/kg.

8. *Crystallization Inhibitor*

Oxystearin — 1.250mg/kg

9. *Contaminants*

Matter volatile at 105°C	—	0.2% (m/m)
Insoluble Impurities	—	0.05% (m/m)
Soap Content	—	0.005% (m/m)
Iron (Fe)	—	1.5mg/kg (m/m)
Copper (Cu)	—	0.1mg/kg
Lead (Pb)	—	0.1mg/kg
Arsenic (As)	—	0.1mg/kg

MADE at Abuja this 11th day of April, 2023.

DR. OSAGIE E. EHANIRE, MD, FWACS
Honourable Minister of Health