

-(Unofficial)

Notification of the Ministry of Public Health

(No. 205) B.E. 2543 (2000)

Re: Oil and Fat

It deems appropriate to amend the notification of the Ministry of Public Health, Re: Oil and Fat.

By the virtue of provisions of Sections 5 and 6 (3) (4) (5) (6) (7) and (10) of the Food Act B.E. 2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 35, Section 48 and Section 50 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. The following notifications shall be repealed.

(1) The notification of the Ministry of Public Health No. 22 B.E. 2522 (1979), Re: Prescribed oil and fat to be specific controlled food and prescribed qualities or standards, processes and labels for oil and fat, dated 13th September B.E. 2522 (1979).

(2) The notification of the Ministry of Public Health No. 72 B.E. 2525 (1982), Re: Amendment of the notification of the Ministry of Public Health No. 22 B.E. 2522 (1979), dated 19th November B.E. B.E. 2525 (1982).

(3) The notification of the Ministry of Public Health No. 134 B.E. 2534 (1991), Re: Mixed oil and fat (the amended version), dated 15th February B.E. 2534 (1991).

(4) The notification of the Ministry of Public Health No. 164 B.E. 2538 (1995), Re: Amendment of the notification of the Ministry of Public Health Re: Oil and Fat (No. 3), dated 19th September B.E. 2538 (1995).

Clause 2. Edible oil and fat such as glyceride of various fatty acids which are obtained from plants or animals and packed in sealed container, in box, sacks, or in sealed wrap for sale are prescribed food to have qualities and standards, except for butter and margarine.

Clause 3. Edible oil and fat shall be divided into three classifications:

(1) Oil and fat which are obtained from plants

(2) Oil and fat which are obtained from animals

(3) Mixed oil and fat, namely oil and fat obtained from 2 different kind of plants or more than 2 different kind of plants or animals which are processed either by hydrogenation or esterification or mixture of typical kind of oil and fat and by other processes to be approved by the Food and Drug Administration.

Clause 4. Plants or animals to be used in oil or fat production shall be in suitable conditions for food production and shall not be hazardous for consumption.

Clause 5. The production processes of oil and fat shall be as follows:

(1) Natural process by squeezing under high temperature or other natural processes, to be approved by the Food and Drug Administration, being clean by washing, set for precipitation, filtration, or centrifuge.

(2) Processing process by purifying of oil and fat, which are obtained from natural process or extraction by solvent, to be approved by the Food and Drug Administration.

(3) Other processes which are approved by the Food and Drug Administration.

Clause 6. Oil and fat shall be of the qualities or standards as follows:

(1) Acid value shall be expressed in mg. of potassium hydroxide per 1 gm. of oil or fat as follows:

(1.1) Not more than 4.0 for oil and fat from natural process

(1.2) Not more than 0.6 for oil and fat form processing process

(1.3) Not more than 4.0 for mixed oil and fat from natural process

(1.4) Not more than 0.6 for mixed oil and fat from processing process

(1.5) Not more than 1.0 for oil and fat from processing process mixed with oil and fat from natural process

(2) Peroxide value not more than 10 mg. equivalent per 1 kg. of oil and fat.

(3) Water and volatile matter at 105 degree Celsius, not more than 0.2% by weight

(4) Soap content not more than 0.005% by weight

(5) Insoluble impurities not more than 0.05% by weight

(6) Odour and taste inherent of that specific characteristics of oil and fat, except mixed oil and fat

(7) Free of rancid odour

(8) The following contaminant shall be detected not more than:

(8.1) Free of mineral oil

(8.2) Iron

For natural oil or fat and mixed oil and fat, not more than 5.0 mg. per 1 kg.

of oil or fat

For processed oil or fat, not more than 1.5 mg. per 1 kg. of oil or fat

(8.3) Copper

For natural oil or fat and mixed oil and fat, not more than 0.4 mg. per 1 kg.

of oil or fat

For processed oil or fat, not more than 0.1 mg. per 1 kg. of oil or fat

(8.4) Lead not more than 0.1 mg. per 1 kg. of oil or fat

(8.5) Arsenic not more than 0.1 mg. per 1 kg. of oil or fat

(8.6) Alfatoxin not more than 20 micrograms per 1 kg. of oil or fat (not more than 20 parts per billion).

(8.7) Cyclopropenoid fatty acid not more than 0.4% by weight

Mixed oil and fat shall have qualities or standards as stipulated in the first phrase, may also have other qualities or standards to be approved by the Food and Drug Administration.

Oil and fat, which are produced by other production processes as stipulated in clause 5(3), shall have qualities or standards to be approved by the Food and Drug Administration.

Clause 7. Types and quantities of food additives shall be used as prescribed in the attachment of this notification.

The usage of other food additives, as stipulated in the first phrase, must be approved by the Food and Drug Administration.

Clause 8. Oil and fat producers or importers for sales shall follow to the notification of the Ministry of Public Health, Re: Production processes, production equipments and foods storages.

Clause 9. Usage of containers for oil and fat shall follow to the notification of the Ministry of Public Health, Re: Containers.

Clause 10. Labels of oil and fat shall follow to the notification of the Ministry of Public Health, Re: Labels.

Clause 11. Food Registration or Food Labelling, which are issued to follow the notification of the Ministry of Public Health No. 22 B.E. 2522 (1979), Re: Prescribed oil and fat to be specific controlled food and prescribed qualities or standards, production processes and labelling for oil and fat, dated 13th September B.E. 2522 (1979), which is amended by the notification of the Ministry of Public Health No. 72 B.E. 2525 (1982), Re: Amendment of the notification of the Ministry of Public Health No. 22 B.E. 2522 (1979), dated 19th November B.E. 2522 (1979); the notification of the Ministry of Public Health No. 134 B.E. 2534 (1991), Re: Mixed oil and fat (the amended version), dated 15th February B.E. 2534 (1991); and the notification of the Ministry of Public Health No. 164 B.E. 2538 (1995), Re: Amendment of the notification of the Ministry of Public Health, Re: Oil and fat (No. 3), dated 19th July B.E. 2538 (1995), prior to this notification, shall be valid for 2 years as from the come into force date of this notification.

Clause 12. Oil and fat producers or importers, whose permits issued prior to this notification, shall apply for food serial number within one year as from come into force date of this notification. After applying for food serial number, oil and fat producers or importers shall be abated from stipulation in Clause 8 for a period of 2 years after this notification come into force. As a result, the remaining labels are allowed to be used until last but not exceeding to 2 years after this notification come into force.

Clause 13. This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 19th September 2000

(Signed) Korn Thupparungsri
(Mr. Korn Thupparuagsri)
Minister of Public Health

(Published in the Government Gazette Vol. 118 Special Part 6 Ngor, dated 24th January 2001)

Note : This English version of the Notification is translated to meet the need of the non-Thai speaking people. In the case of any discrepancy between the Thai original and the English translation, the former will take priority.