DEPARTMENT OF AGRICULTURE

NO. R. 7738

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AGRICULTURAL PRODUCT STANDARDS ACT, 1990
(ACT No. 119 OF 1990)

REGULATIONS REGARDING THE GRADING, PACKING AND MARKING OF EDIBLE VEGETABLE OILS INTENDED FOR SALE IN THE REPUBLIC OF SOUTH AFRICA

The Minister for Agriculture has, acting under section 15 of the Agricultural Product Standards Act, 1990 (Act No.119 of 1990), made the regulations in the Schedule.

MR J H STEENHUISEN, MP
MINISTER FOR AGRICULTURE

SCHEDULE

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PART I

GENERAL STANDARDS APPLICABLE TO EDIBLE VEGETABLE OILS

Definitions

1. In these regulations, any word or expression to which a meaning has been assigned in the Act shall have that meaning and, unless the context indicates otherwise --

"address" means a physical address and includes the street or road number or street name and the name of the town, village or suburb and, in the case of a farm, the name or number of the farm and of the magisterial district in which it is situated, or in the case of imported foodstuffs, if otherwise, the name and address as provided for in the Codex Alimentarius Commission's document entitled: *General Standard for the Labelling of Pre-packaged Foods, CODEX STAN 1-1985*;

"apparent beta-sitosterol" or **"apparent β-sitosterol"** means the sum of the concentrations of β-sitosterol, Δ-5-avenasterol, Δ-5,23-stigmastadienol, Δ-5,24-stigmastadienol, cholesterol and sitostanol;

"arachis oil" (also known as 'peanut oil' or 'groundnut oil') means oil derived from groundnuts (seeds of *Arachis hypogaea* L.);

"babassu oil" means oil derived from the kernel of the fruit of several varieties of the palm *Orbignya spp*;

"**batch**" means a definite quantity of edible vegetable oil produced essentially under the same conditions and which does not exceed a period of 24 hours;

"**canola oil**" means oil as defined under "**rapeseed oil - low erucic acid**";

"**coconut oil**" means oil derived from the kernel of the coconut (*Cocos nucifera* L.);

"**cold extraction**" or "**cold extracted**" means the process by which natural olive oil is obtained by separating the oil by means of centrifugation at a temperature that does not lead to thermal alterations;

"**cold pressed**" means the process by which natural edible vegetable oil is extracted by pressing the seed or fruit with a mechanical, hydraulic or centrifugal press without the application of external heat;

"**consignment**" means a quantity of edible vegetable oils belonging to the same owner, that is delivered at any one time under cover of the same consignment note, delivery note or receipt note, or is delivered by the same vehicle;

"**container**" means the immediate container in which edible vegetable oils are packed for sale to the consumer: Provided that where applicable, 'container' shall also include the separate or secondary outer casing/housing/box (made from cardboard or any other material) in which an immediate container is packed for individual sale to the consumer (e.g., each bottle of olive oil is presented for sale in a separate box;

"**cottonseed oil**" means oil derived from the seeds of various cultivated species of *Gossypium spp*;

"**edible vegetable oils**" means oils intended for human consumption and which are composed primarily of glycerides of fatty acids being obtained only from vegetable sources: Provided that they may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the oil;

"**equivalent carbon number 42" (ECN 42)** means the difference between the theoretical value of triacylglycerols (TAGs) with an equivalent carbon number of 42 (ECN 42theoretical), calculated from the fatty acid composition, and the analytical results (ECN 42HPLC) obtained by determination in the oil by high-performance liquid chromatography (HPLC);

"**erythrodiol**" means triterpene dialcohol found in olive oil and olive-pomace oil;

"**Executive Officer**" means the officer designated under section 2(1) of the Act;

"**fatty acid composition**" means a carboxylic acid consisting of a long chain hydrocarbon and carboxyl group (COOH), formed by a mixture of saturated and unsaturated fatty acids classified according to the number of unsaturated bonds as monounsaturated or polyunsaturated fatty acids;

"**first extraction**" means the initial mechanical process to separate the oil from the olive paste by centrifugation, decantation or pressing, but does not include the second extraction or solvent extraction processes utilized to physically or chemically separate the oil remaining in the pomace;

"**flavouring**" means a flavouring substance as defined in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**food additive**" means a food additive as defined and permitted for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**foodstuff**" means a foodstuff as defined by the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**fractionation**" means the process used to separate liquid oils from solid fat, and is commercially used to produce hard butters and speciality fats from oils such as palm and palm kernel;

"**free fatty acid content**" **(FFA)** or "**free acidity**" means the content of free fatty acids in g/100g, expressed as a percentage of free oleic acid;

"**geographical indication**" **(GI)** means an indication (name) protected in terms of an international agreement and which is used on agricultural products intended for sale in the Republic of South Africa;

"**grapeseed oil**" means oil derived from the seeds of the grape (*Vitis vinifera* L.);

"**hydrogenation**" means the process by which hydrogen atoms are added directly into double bonds of unsaturated fatty acids, converting the unsaturated fats into saturated fats by breaking the double bonds and saturating them with hydrogen atoms, resulting in the oil becoming more solid at room temperature;

"**initial glyceridic structure**" means the pattern of mono-, di- and tri-glycerides present in natural olive oils or crude olive-pomace oils as extracted prior to any refining process;

"**inspector**" means the executive officer or an officer under his or her control, or an assignee or an employee of an assignee;

"**interesterification**" means the interchange of fatty acids from different fats/oils on the glycerol backbone by means of chemical and enzymatic processes which allows to chemically 'blend' properties of different types of oil;

"**international agreement**" means any bilateral or multilateral treaty, convention, or agreement to which the Republic of South Africa is a party/ signatory, and any arrangement between the Republic of South Africa and another country, concerning the protection of geographical indications;

"**main ingredient**" means the ingredient(s) in a foodstuff which by weight or volume, whatever is applicable, contributes the highest percentage mass, excluding water;

"**main panel**" means that part of the container or outer container that bears the brand or trade name of the product in greatest prominence, or any other part of the container or outer container that bears the brand or trade name in equal prominence;

"**maize oil**" **(also known as 'corn oil')** means oil derived from maize germ (the embryos of *Zea mays* L.);

"**malaxing**" means the slow mechanical mixing of the olive paste prior to separating the oil with the objective of breaking emulsions and improving oil extraction;

"**modification**" means the processes used to achieve a substantial change in the physical behaviour and structural properties of an edible vegetable oil. The three main modification technologies used in the case of edible vegetable oils are hydrogenation, interesterification and fractionation;

"**mustardseed oil**" means oil derived from the seeds of white mustard (*Sinapis alba* L. or *Brassica hirta Moench*), brown and yellow mustard (*Brassica juncea* (L.) Czernajew and Cossen) and of black mustard (*Brassica nigra* (L.) Koch);

"**odour**" or "**aroma**" means a volatilized chemical compound, generally at a very low concentration, that is perceived by olfaction;

"**olive oil**" means oil that is obtained solely by mechanical means from the fruit of the olive tree (*Olea europaea L.*), and excludes oils that are obtained using solvents or re-esterification processes and any mixture with other kinds of oils;

"**olive oils and olive-pomace oils**" means edible natural olive oils, refined olive oils and olive-pomace oils;

"**olive-pomace**" means pulp that remains after the first extraction or pressing and that still contains olive oil;

"**operator**" means a person who engages in the operation of marketing vegetable oils that he or she has produced, or purchased or acquired from a vegetable oil producer, or that he or she is marketing on behalf of a vegetable oil producer, whether as an owner, agent, employee, broker, or otherwise;

"**oxidation**" means a chemical reaction involving oxygen, which may result in the degradation of the quality of the edible vegetable oil;

"**outer container**" means a container in which more than one container of edible vegetable oil is packed;

"**palm kernel oil**" means oil derived from the kernel of the fruit of the oil palm (*Elaeis guineensis*);

"**palm kernel olein**" means the liquid fraction derived from fractionation of palm kernel oil;

"**palm kernel stearin**" means the solid fraction derived from fractionation of palm kernel oil;

"**palm oil**" means oil derived from the fleshy mesocarp of the fruit of the oil palm (*Elaeis guineensis*);

"**palm olein**" means the liquid fraction derived from the fractionation of palm oil;

"**palm stearin**" means the high-melting fraction derived from the fractionation of palm oil;

"**palm superolein**" means a liquid fraction derived from palm oil (as defined above) produced through a specially controlled crystallization process to achieve an iodine value of 60 or higher;

"**permitted**" means permitted for under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972);

"**peroxide value**" means a measure of the oxidation of olive oil, expressed as milliequivalents (meq.) of active oxygen per kilogram of oil;

"**rapeseed oil**" (**also known as 'turnip rape oil'; 'colza oil'; 'ravison oil'; 'sarson oil'; 'toria oil'**) means oil produced from seeds of *Brassica napus* L., *Brassica rapa* L., *Brassica juncea* L. and *Brassica tournefortii* Gouan species;

"**rapeseed oil - low erucic acid**" (**also known as 'low erucic acid turnip rape oil'; 'low erucic acid colza oil'; or 'canola oil'**) means oil produced from low erucic acid oil-bearing seeds of varieties derived from the *Brassica napus* L., *Brassica rapa* L. and *Brassica juncea* L., species;

"**refining**" means a process in which oil undergoes treatment using but not limited to the following:

(a) heat (typically stripping steam);

(b) or chemicals (typically caustic soda or sodium carbonate) in combination with heat; and

(c) soft column refining, also sometimes known as deodorization, which is a type of refining using lower temperatures under a vacuum often used to neutralize flavour and aroma;

"**retail container**" means any container that is intended or has the potential to be offered for direct sale to the consumer/public for own use and consumption.

"**rice bran oil**" (**also known as 'rice oil'**) means oil derived from the bran of rice (*Oryza sativa* L);

"**safflowerseed oil**" (**also known as 'safflower oil'; 'carthamus oil'; 'kurdee oil'**) means oil derived from safflower seeds (seeds of *Carthamus tinctorious* L.);

"**safflowerseed oil - high oleic acid**" (**also known as 'high oleic acid safflower oil'; 'high oleic acid carthamus oil'; 'high oleic acid kurdee oil'**) means oil produced from high oleic acid oil-bearing seeds of varieties derived from *Carthamus tinctorious* L;

"**sesameseed oil**" (**also known as 'sesame oil'; 'gingelly oil'; 'benne oil'; 'ben oil'; 'till oil'; 'tillie oil'**) is derived from sesame seeds (seeds of *Sesamum indicum* L.);

"**slip point**" (**also known as 'open tube melting point'**) means an index of temperature at which fat softens or becomes sufficiently fluid to slip or run. This method determines the slip point of a sample and is applicable to such fats as coconut oil, stearin, hydrogenated fats and hard tallows;

"**soya bean oil**" (**also known as 'soybean oil'**) means oil derived from soya beans (seeds of *Glycine max* (L.) Merr.);

"**sunflowerseed oil**" (**also known as 'sunflower oil'**) means oil derived from the sunflower seeds (seeds of *Helianthus annuus* L.);

"**sunflowerseed oil - high oleic acid**" (**also known as 'high oleic acid sunflower oil'**) means oil produced from high oleic acid oil-bearing seeds of varieties derived from sunflower seeds (seeds of *Helianthus annuus* L.);

"**sunflowerseed oil - mid oleic acid**" (**also known as 'mid oleic acid sunflower oil'**) means oil produced from mid-oleic acid oil-bearing sunflower seeds (seeds of *Helianthus annuus* L.);

"**sterols**" (**also known as 'steroid alcohols'**) means a subgroup of steroids with a hydroxyl group at the 3-position of the A-ring. [Sterols comprise one group of several minor constituents of oils that are characteristic indicators of the authenticity of the olive oil.];

"**stigmastadiene**" means a steroid hydrocarbon produced by thermal dehydration of beta-sitosterol found in low levels in virgin olive oil and crude olive-pomace oil;

"**trade mark**" means a trade mark as defined by the Trade Marks Act, 1993 (Act No. 194 of 1993);

"**trans fatty acid**" means all the geometrical isomers of mono-unsaturated and polyunsaturated fatty acids having one or more non-conjugated carbon-carbon double bonds in the trans configuration interrupted by at least one methylene group;

"**triglyceride**" or "**triacylglycerol**" (**TAG**) means the major component of oil, which is an ester of three fatty acids and glycerol;

"**the Act**" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990);

"**uvaol**" means triterpene dialcohol found in olive oil and olive-pomace oil;

"**vegetable oils**" mean oils derived from edible parts of plants that are consumed by humans as food; and

"**virgin oil**" means oil that is obtained, without altering the nature of the oil, by mechanical procedures, (e.g., expelling or pressing) and the application of heat only: Provided that it may have been purified by washing with water, settling, filtering and centrifuging only.

Scope of regulations

2. These regulations shall apply to the edible vegetable oils defined in Part II and Part III only which are intended for sale in the Republic of South Africa to which and under circumstances in which a prohibition in terms of section 3 of the Act regarding the sale of edible vegetable oils apply.

Restrictions on the sale of edible vegetable oils

3. (1) No person shall sell edible vegetable oils in the Republic of South Africa –

(a) unless the olive oils and olive-pomace oils are graded and presented according to the grades referred to in regulation 13, Part II;

(b) unless edible vegetable oils other than olive oils and olive-pomace oils are presented according to the types as defined in Part I;

(c) unless the olive oils and olive-pomace oils comply with the relevant standards and additional compositional parameters for each grade referred to in regulations 14 and 15, Part II;

(d) unless the edible vegetable oils other than olive oils and olive-pomace oils comply with essential composition and quality factors for each type referred to in regulation 16, Part III;

(e) unless the containers and outer containers in which such products are packed, comply with the requirements referred to in regulation 4, Part I;

(f) unless such products are marked with the particulars and in the manner prescribed in regulations 5 to 11, Part I; and

(g) if such products are marked with any restricted particulars or in a manner which is prohibited in terms of regulation 12, Part I.

(2) The Executive Officer may, taking the following into account, grant a written exemption, entirely or partially, to any person(s) or entity on such conditions as he or she deems necessary, from the provisions of sub-regulation (1):

(a) The seriousness of the implications of the exemption applied for;

(b) Possible unfairness towards consumers relating to the price and quality of the product;

(c) Any other factor the Executive Officer may deem necessary to take into account.

(3) The restrictions set out in sub-regulation (1) shall apply to edible vegetable oils in retail containers and not to edible vegetable oils intended for use as an ingredient in the manufacture of another foodstuff.

(4) (a) The Geographical Indications (GIs) listed in Annexure A may only be used on the particular edible vegetable oil originating from the corresponding country.

(b) Any direct or indirect commercial use of the GIs listed in Annexure A is prohibited.

Requirements for containers and outer containers

4. (1) A container in which edible vegetable oils are packed shall –

(a) be made from a material that –

(i) is suitable for this purpose;

(ii) will minimize the deterioration of the edible vegetable oil quality; and

(iii) will not impart any undesirable taste or flavour to the contents thereof;

(b) be strong enough so that it will not be damaged or deformed during normal storage, handling and transport practices;

(c) be closed properly in a manner permitted by the nature thereof; and

(d) be intact and clean.

(2) If containers containing edible vegetable oils are packed in outer containers, such outer containers shall --

(a) be intact, clean, neat, suitable and strong enough; and

(b) not impart any undesirable taste or flavour to the contents thereof.

(3) In the case of olive oils or olive-pomace oils defined in Part II, different grades shall not be packed in the same outer container.

(4) In the case of edible vegetable oils other than olive oils or olive-pomace oils defined in Part II, different types of vegetable oils shall not be packed in the same outer container.

Marking of containers and outer containers

5. (1) Each container containing edible vegetable oils shall be clearly and legibly marked and at least in English with the following particulars:

(a) **The applicable product designation (i.e., grade designation or type)**, prominently on at least one main panel in letters of the same type, colour and font, and on a contrasting background in a letter size of at least 2 mm in height for lower case vowels.

(b) **The additions to the product designation (i.e., grade designation or type)** where applicable, prominently on the same main panel mentioned in sub regulation (a), in letters of the same type, and font, and on a contrasting background in a letter size of at least 2 mm in height for lower case vowels: Provided that the difference in letter size between the smallest letter in the class designation indication and smallest letter in the additions to the class designation indication shall not exceed 2 mm: Provided further that some or all the additions may be indicated in one different colour when indicated as part of the product designation.

(c) **The name and address** of the manufacturer, packer, importer, seller or person or entity on whose behalf the product has been packed in a letter size of at least 1 mm in height: Provided that in the case where it is not possible to use the physical address, a postal address with a telephone number may be used, if the reason for the use thereof can be substantiated.

(d) **The nett contents** of the edible vegetable oils packed therein in the manner prescribed in the Legal Metrology Act, 2014 (Act No. 9 of 2014).

(e) **The ingredients list**, where applicable, in the manner prescribed in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(f) **The "best before" date** and the **batch code** or **batch number**.

(g) **The country** or **countries of origin** in a letter size of at least 1 mm in height.

(2) Outer containers in which more than one container of edible vegetable oils is packed shall be marked at least with the following particulars:

(a) The information referred to in sub-regulation (1)(a), (b), (f) and (g).

(b) The number of containers (individual units) contained therein in the manner prescribed in the Legal Metrology Act, 2014 (Act No. 9 of 2014).

Indicating the applicable product designation

6. (1) In the case of edible olive oils and olive-pomace oils, the following permitted product designation for the grade of oil concerned (as defined in regulations 13 and 14 Part II), shall be indicated:

(a) Extra virgin olive oil;

(b) Virgin olive oil;

(c) Refined olive oil;

(d) Olive oil – When composed of a blend of refined and virgin (or extra virgin) olive oils;

(e) Refined olive-pomace oil; or

(f) Olive-pomace oil – When composed of a blend of refined olive-pomace oils and virgin (or extra virgin) olive oils.

(2) In the case of edible vegetable oil other than olive oils and olive-pomace oils that consist of only one type of oil, the product designation shall be indicated as "(naming the source) oil": Provided that the term "vegetable" may, in addition, form part of the product designation. (e.g., 'canola oil' or 'canola vegetable oil', etc.).

(3) When olive oils and/or olive-pomace oils are blended with other types of edible vegetable oils, the product designation shall be indicated as follows:

(a) If the olive oils and/ or olive-pomace oils contribute at least 50 per cent or more to the blend: "Blend of ('X' %)(the grade of olive and/ or olive-pomace oils used) and (the name/s of the other type/s of edible vegetable oil used)", OR "('X' %)(the grade of olive and/ or olive-pomace oils used) and (the name/s of the other type/s of vegetable oil used) blend", where 'X' indicates the actual percentage of olive and/ or olive-pomace oils present in the blend.

(b) If the olive oils and/ or olive-pomace oils contribute less than 50 per cent to the blend: "Blend of (the name/s of the specific type/s of vegetable oil used) and (the grade of olive and/ or olive-pomace oils used)", OR "(the name/s of the specific type/s of vegetable oil used) and (the grade of olive and/ or olive-pomace oils used) blend"

(4) When edible vegetable oils other than olive oils or olive-pomace oils are blended, the product designation shall be indicated as follows –

(a) "Blend of (the names of the specific types of vegetable oil used)", or "(the names of the specific types of vegetable oil used in descending order) blend";

(b) "the names of the specific types of vegetable oil used", in descending order, without the word "blend"; or

(c) "Blend of vegetable oil" or "Vegetable oil blend": Provided that a complete ingredients list appears on the container.

(5) No word or expression may be bigger than the applicable product designation unless it is a registered trade mark or brand name.

Additions to the product designation

7. (1) If a flavouring has been added to edible vegetable oil in order to give it a distinctive flavour, the applicable product designation shall either be preceded by the expression "X Flavoured" or followed by

the expression "with X Flavour" or "with X Flavouring", where "X" indicates the name(s) of the flavouring(s) used: Provided that the restrictions in regulations 14(1)(a)(iii), (b)(iii), (c)(iv), and 14(3)(a)(ii) shall be kept in mind.

(2) If a foodstuff has been added to an edible vegetable oil in order to give it a distinctive taste, the applicable product designation shall be followed by the expression "with X", or wording having a similar meaning, where "X" indicates the generic name(s) of the foodstuff(s) added (e.g. "with chilli", "with garlic cloves", etc.): Provided that the requirements on Quantitative Ingredient Declarations (QUID), as specified in the regulations published under the Foodstuffs, Cosmetics and Disinfects Act, 1972 (Act No. 54 of 1972), shall be complied with.

(3) In the case of olive oils and olive-pomace oils, the following optional descriptive wording may either form part of the grade designation, or may be indicated on its own on the container (or both): Provided that the claim can be substantiated and does not mislead the consumer:

(a) The specific country or region or locality from where the oil originates, e.g., South Africa, Spain, Tuscany, etc.

(b) The character of the oil, e.g., fruity, mellow, robust, etc.

(c) The processing method, e.g., cold pressed, first extraction, etc.: Provided that the restrictions in regulation 12(8) and (9) shall be kept in mind when using these claims.

(4) When an edible vegetable oil has been modified, i.e., hydrogenated, interesterificated or fractionated, the specific modification process may form part of the product designation but shall at least be declared in the ingredients list. (E.g., 'hydrogenated canola oil', 'fractionated palm kernel oil', etc.).

(5) Words communicating the intended use or purpose of the edible vegetable oil concerned may optionally be indicated, and may either form part of the product designation, or may be indicated on its own on the container (or both), e.g., cooking, frying, etc.

Batch identification

8. Each container containing edible vegetable oils shall be clearly marked with the batch code or batch number in such a way that the specific batch is easily identifiable and traceable: Provided that the best-before date may also serve as batch identification.

Country of origin

9. (1) The country of origin shall be declared as follows on every container:

(a) "Product of (name of country)" if all the main ingredients, processing and labour used to make the product are from one specific country;

(b) "Produced in (name of country)", "Processed in (name of country)", "Manufactured in (name of country)", "Made in (name of country)", or wording having a similar meaning, when the product is processed in a second country which changes its nature; or

(c) In the case where single-ingredient agricultural commodities are imported in bulk and where owing to climatic, seasonal or other contingencies more than one country may be the source of the single ingredient agricultural commodity, the wording 'Product of (name(s) of country(ies))' separated by the expression 'and/or', shall be declared on the label of the final pre-packed foodstuff: Provided that the final end product remains a single ingredient agricultural commodity.

(2) The words "Packed in (name of country)" may be used in addition to the requirements of sub-regulation (1)(a) or (b).

'On tap' edible vegetable oils

10. (1) In the case of olive oils and olive-pomace oils, only the grades olive oil (composed of a blend of refined olive oil and virgin or extra virgin olive oil) or olive-pomace oil (composed of a blend of refined olive-pomace oils and virgin or extra virgin olive oils) may be dispensed and sold from a tank or other storage unit (i.e. 'on tap'): Provided that the tank or other storage unit shall be marked in the immediate vicinity of the tap with the appropriate product designation as prescribed in regulation 6(1) in a letter size of at least 50mm in height.

(2) Edible vegetable oil other than olive oils and olive-pomace oils may be dispensed and sold from a tank or other storage unit (i.e., 'on tap'): Provided that the tank or other storage unit shall be marked in the immediate vicinity of the tap with the appropriate product designation as prescribed in regulation 6(2) in a letter size of at least 50mm in height.

(3) If the edible vegetable oils permitted in terms of sub-regulations (1) and (2) to be dispensed and sold from a tank or other storage unit have been --

(a) flavoured or a foodstuff has been added in order to render a distinctive flavour or taste thereto, the marking requirements referred to in regulation 7(1) and (2) respectively shall be complied with; or

(b) modified, i.e., hydrogenated, interesterificated or fractionated, the applicable product designation shall include the specific modification process(es) used. (E.g., 'hydrogenated canola oil', 'canola oil and hydrogenated sunflower oil', 'blend of hydrogenated and interesterificated vegetable oil', etc.).

Use of Geographical Indications (GIs)

11. (1) Containers and outer containers containing virgin olive oils may use names that are registered and in use in their country of origin as Geographical Indications (country, region or locality) and where such virgin olive oils have been produced, processed and packed exclusively in the country, region or locality mentioned.

(2) Imported olive oils presented for sale under a registered foreign GI may show any GI symbol(s), designations and acronyms approved for use for such purpose by the competent authority in the country of origin concerned.

Restricted particulars on containers

12. (1) No product designation other than the designation applicable to the specific edible vegetable oil contained in a container, shall be marked on such a container.

(2) Comparative claims such as "lite", "light", "extra light", "reduced", or any other words having a similar meaning, shall not be marked on a container containing edible vegetable oils.

(3) No adjective of any kind that is incapable of objective substantiation, such as but not limited to "real", "genuine", "premium", "finest", "super", etc., shall be used together with the product designations prescribed for edible vegetable oils.

(4) No registered trade mark or brand name which may possibly, directly or by implication, be misleading or create a false impression of the contents of a container containing edible vegetable oils shall appear on such a container: Provided that registered trademarks or brand names which have been allowed for on edible vegetable oils prior to the date of publication of these regulations, shall not be subject to these restrictions: Provided further that the owner of such registered trade mark or brand name shall, on request, be able to provide the Executive Officer with the necessary written proof in this regard.

(5) No word, mark, illustration, depiction or other method of expression that constitutes a misrepresentation or directly or by implication creates or may create a misleading impression regarding the

quality, nature, grade, origin or composition of edible vegetable oils shall be marked on a container of such product.

(6) No claim regarding the absence of any substance that does not normally occur in the edible vegetable oil concerned shall be marked on the container thereof, except in cases where it is allowed for in the regulations published under the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972).

(7) In the case of olive oils or olive-pomace oils blended with other edible vegetable oils, and where the olive oil present in the blend is less than 50 percent, the depiction of olives, olive leaves or olive trees, or any other wording used to emphasise the presence of the olive oils or olive-pomace oils in the blend shall not be allowed on the container: Provided that –

(a) registered trademarks or brand names which include depiction of olives, olive leaves or olive trees, or any other wording used to emphasise the presence of the olive oils or olive-pomace oils in the blend, and which have been allowed for on edible vegetable oils prior to the date of publication of these regulations, shall not be subject to these restrictions: Provided further that the owner of such registered trade mark or brand name shall, on request, be able to provide the Executive Officer with the necessary written proof in this regard.

(8) The indication "first cold pressing", "cold pressing", "cold extraction", "cold crushed", or any other wording having a similar meaning, may be used only for the grades known as extra virgin olive oil or virgin olive oil: Provided that the corresponding definition for "cold extraction" or "cold pressed", as the case may be, is complied with.

(9) The harvesting year may only appear on a container containing olive oils or olive-pomace oils if 100 percent of the contents of the container come from that harvest.

(10) The provisions of this regulation shall *mutatis mutandis* apply to –

(a) an outer container in which one or more containers of edible vegetable oils are packed;

(b) particulars that are marked on an "on tap" tank or other storage unit;

(c) particulars that are marked on a notice board displayed at or in the immediate vicinity of edible vegetable oils that are kept or displayed for sale; and

(d) all advertisements for edible vegetable oils.

PART II

SPECIFIC STANDARDS FOR OLIVE OILS AND OLIVE-POMACE OILS

Grades of olive oils and olive-pomace oils

13. The grades of olive oils and olive-pomace oils are as follows:

(1) **Natural olive oils:**

Natural olive oils are olive oils obtained solely by mechanical means under conditions, including thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, crushing, malaxing, decantation, pressing, centrifugation and filtration.

(a) **Natural olive oils fit for consumption without further processing:**

(i) **Extra virgin olive oil**; and

(ii) **Virgin olive oil.**

(b) **Natural olive oils not fit for consumption without further processing:**

(i) **Lampante olive oil.**

(2) **Refined olive oils:**

Refined olive oils are olive oils obtained from natural oils by refining methods which do not lead to alterations in the initial glyceridic structure.

(a) **Refined olive oils fit for consumption without further processing:**

(i) **Refined olive oil**; and

(ii) **Olive oil – Composed of a blend of refined and virgin (or extra virgin) olive oils.**

(3) **Olive-pomace oils:**

Olive-pomace oils are the oils obtained by treating olive-pomace with solvents, excluding oils obtained by re-esterification processes and any mixture with oils of other kinds with the exception of olive oils.

(a) **Crude olive-pomace oil;**

(b) **Refined olive-pomace oil**; and

(c) **Olive-pomace oil – Composed of refined olive-pomace oil and virgin (or extra virgin) olive oils.**

Standards for grades

14. The standards for grades of olive oils and olive-pomace oils are as follows:

(1) **Natural olive oils:**

(a) **Extra virgin olive oil --**

(i) shall have a free acidity, expressed as free oleic acid, of not more than 0.8 g/100 g;

(ii) shall have a peroxide value of not more than 20.0 meq. O_2/kg oil;

(iii) shall not contain any food additives; and

(iv) has other characteristics that correspond to those fixed for this grade in regulation 15.

(b) **Virgin olive oil --**

(i) shall have a free acidity, expressed as free oleic acid, of not more than 2.0 g/100 g;

(ii) shall have a peroxide value of not more than 20.0 meq. O_2/kg oil;
(iii) shall not contain any food additives; and

(iv) has other characteristics that correspond to those fixed for this grade in regulation 15.

(c) **Lampante olive oil --**

(i) shall be refined before it can be used for human consumption;

(ii) shall have a free acidity, expressed as free oleic acid, of more than 2.0 g/100 g;

(iii) may have an unlimited peroxide value expressed as meq. O_2/kg oil;

(iv) shall not contain any food additives in its natural state (i.e., before being refined); and

(v) has other characteristics that correspond to those fixed for this grade in regulation 15.

(2) **Refined olive oils:**

(a) **Refined olive oil --**

(i) shall have a free acidity, expressed as free oleic acid, of not more than 0.3 g/100 g;

(ii) shall have a peroxide value of not more than 5.0 meq. O_2/kg oil;

(iii) may contain permitted food additives; and

(iv) has other characteristics that correspond to those fixed for this grade in regulation 15.

(b) **Olive Oil – Composed of a blend of refined and virgin (or extra virgin) olive oils –**

(ii) shall consist of refined olive oil blended with natural olive oils fit for consumption, namely, virgin or extra virgin olive oils;

(iii) shall have a free acidity, expressed as free oleic acid, of not more than 1.0 g/100 g;

(iv) shall have a peroxide value of not more than 15.0 meq. O_2/kg oil;

(v) may contain permitted food additives; and

(vi) has other characteristics that correspond to those fixed for this grade in regulation 15.

(3) **Olive-pomace oils:**

(a) **Crude olive-pomace oil –**

(i) shall be refined before it can be used for human consumption;

(ii) shall not contain any food additives; and

(iii) shall consist of olive-pomace oil whose characteristics correspond to those fixed for this grade in regulation 15.

(b) **Refined olive-pomace oil --**

(i) shall consist of oil obtained from crude olive-pomace oil by refining methods that do not lead to alterations in the initial glyceredic structure;

(ii) shall have a free acidity, expressed as free oleic acid, of not more than 0.3 g/100 g;

(iii) shall have a peroxide value of not more than 5.0 meq. O_2/kg oil;

(iv) may contain permitted food additives; and

(v) has other characteristics that correspond to those fixed for this grade in regulation 15.

(c) **Olive-pomace oil – Composed of a blend of refined olive-pomace oils and virgin (or extra virgin) olive oils --**

(i) shall consist of refined olive-pomace oil blended with natural olive oils fit for consumption, namely, virgin or extra virgin olive oils;

(ii) shall have a free acidity, expressed as free oleic acid, of not more than 1.0 g/100 g;

(iii) shall have a peroxide value of not more than 15.0 meq. O_2/kg oil;

(iv) may contain permitted food additives; and

(v) has other characteristics that correspond to those fixed for this grade in regulation 15.

Additional composition parameters

15. (1) The different grades of olive oils or olive-pomace oils shall, in addition to the standards set out in regulation 14, also comply with the composition parameters set out in Tables 1 - 3.

(2) The limits established for each compositional parameter take account of the precision values of the respective recommended methods of analysis specified in regulation 19(2), Part IV.

PART III

SPECIFIC STANDARDS FOR EDIBLE VEGETABLE OILS OTHER THAN OLIVE OILS AND OLIVE-POMACE OILS

Essential composition and quality factors

16. (1) The essential composition and quality factors/characteristics of edible vegetable oils other than olive oils and olive-pomace oils are as follows:

(a) The colour, odour and taste of each type of edible vegetable oil other than olive oils and olive-pomace oils shall have characteristics of the product concerned and shall be free from any foreign and rancid odour and taste.

(b) **All Gas Liquid Chromatography (GLC) ranges of fatty acid composition:**

(i) Samples of edible vegetable oils other than olive oils and olive-pomace oils falling within the appropriate ranges specified in Table 4 shall be regarded as in compliance with these regulations.

(ii) Supplementary criteria, for example, national geographical and/or climatic variations, may, where necessary, be considered to confirm that a sample is in compliance with these regulations: Provided that --

(aa) low-erucic acid rapeseed oil shall not contain more than 2% erucic acid (as % of total fatty acids);

(bb) high oleic acid safflower oil shall contain not less than 70% oleic acid (as a % of total fatty acids); and

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

(c) **Standards for slip point:**

(i) Palm kernel olein shall have a slip point of between 21°C and 26°C.

(ii) Palm kernel stearin shall have a slip point of between 31°C and 34°C.

(iii) Palm olein shall have a slip point of not more than 24°C.

(iv) Palm stearin shall not have a slip point of between 42°C and 54°C.

(v) Palm superolein shall have a slip point of not more than 19.5°C.

PART IV

SAMPLING AND ANALYSIS OF EDIBLE VEGETABLE OILS

Sampling and conformity checks - General

17. (1) (a) Samples for the verification of the characteristics of edible vegetable oils shall be taken in accordance with the latest version of the International Standards Organisation's standard on sampling of animal and vegetable fats and oils (i.e., 'ISO 5555: 2001'), or any other alternative method recognised internationally.

(b) Samples taken shall be kept in a dark place and away from strong heat as quickly as possible and sent to the laboratory for analysis no later than 5 working days from the date of sampling. Samples shall furthermore be kept in such a way that they will not degrade or damage during transport or storage prior to being sent to the laboratory.

(2) (a) Inspectors may carry out conformity checks selectively based on a risk analysis, and with appropriate frequency, to ensure that the edible vegetable oil marketed is consistent with the grade or type declared.

(b) The criteria to assess the risk of an operator may include –

(i) the grade or type of vegetable oil, the period of production, the blending and packing operations, the storage facilities and conditions, the country of origin, the means of transport or the volume of the batch;

(ii) the position of the operator in the marketing chain, the volume and/or value marketed by him or her, the range of vegetable oils he or she markets, the type of business carried out such as milling, storage, refining, blending, packaging or retail sale;

(iii) findings made during previous checks, including the number and type of defects found, the usual quality of vegetable oils marketed, the performance of technical equipment used;

(iv) the reliability of the operators' quality assurance systems or self-checking systems related to the conformity to the standards set out in these regulations;

(v) the place where the check is carried out, in particular if it is the first point of entry in the case of imported vegetable oils, or the place where the vegetable oils are produced, packaged or loaded;

(vi) focusing on specific parameters determining the quality of edible vegetable oils such as free acidity, expressed as free oleic acid, and peroxide value, for example;

(vii) certification and/or records provided for products regulated by certification schemes;

(viii) analysis results of internal conformity check by the operator: Provided that the samples for analysis are obtained independently, such as making use of the inspectors for sampling; and

(ix) any other information that might indicate a risk of non-compliance.

(3) (a) At least one conformity check per thousand tonnes of a particular edible vegetable oil marketed in the Republic of South Africa may be carried out within a twelve-month period.

(b) Where conformity checks reveal significant irregularities, inspectors may increase the frequency of checks in relation to the marketing stage, oil grade or type, origin, or any other criteria.

Obtaining a Primary Sample

Retail containers

18. (1) Notwithstanding regulation 17(1)(a) above, and more specifically section 6.8 in the latest version of the 'ISO 5555: 2001' standard, batches of edible vegetable oils packed in containers with a capacity not exceeding 5 litres as well as with a capacity of more than 5 litres and which are intended for sale to the consumer, shall be sampled as set out in sub-regulations (2) and (3) respectively.

Containers with a capacity not exceeding 5 litres

(2) (a) A primary sample for containers not exceeding 5 litres shall consist of the number of containers taken from a batch as set out in Table 5 below:

(b) Each container shall be suitably sealed to ensure the product is tamper-proof.

(c) The samples shall be clearly labelled to ensure correct identification.

(d) The number of containers referred to in column 2 of Table 5 which shall constitute a primary sample, may be increased to also provide enough additional edible vegetable oil for analysis by a laboratory other than that which performed the chemical analysis, counter-analysis, etc.

Containers with a capacity of more than 5 litres

(3) (a) A primary sample for containers exceeding 5 litres shall consist of a representative part of the total number of containers in the batch, obtained by a process of reduction as set out in Table 6 below.

(b) The content of the samples obtained in terms of Table 6 shall be homogenised for the preparation of the primary sample by pouring the contents of each container into a common container and stirring it, so that it will be best protected from air.

(c) The content of the primary sample shall then be poured into a series of smaller containers with a minimum capacity of 1 litre, each one of which shall represent a primary sample.

(d) Each container shall be filled in such a way as to minimise the air layer on top and shall then be suitably closed and sealed to ensure the product is tamper-proof.

(e) Each sample shall be clearly labelled to ensure correct identification.

(f) The number of containers referred to in column 2 of Table 6 which shall constitute a primary sample, may be increased to also provide enough edible vegetable oil for analysis by a laboratory other than that which performed the chemical analysis, counter-analysis, etc.

Methods of analysis

General

19. (1) The test samples shall be prepared in accordance with the latest version of the International Standards Organisation's standard on the preparation of test samples for animal and vegetable fats and oils (i.e., 'ISO 661: 2003'), or any other alternative method recognised internationally.

Olive oils and olive-pomace oils

(2) The determination of the characteristics for natural olive oils, refined olive oils or olive-pomace oils shall be done in accordance with the methods set out in Table 7 below, or any other alternative methods recognised internationally that will provide equivalent results: Provided that at all times the most recently published version of the listed methods or their alternatives shall be used:

Edible vegetable oils other than olive oils and olive-pomace oils

(3) The determination of the characteristics of edible vegetable oils other than olive oils or olive-pomace oils shall be done in accordance with the methods set out in Table 8 below, or any other alternative methods recognised internationally that will provide equivalent results: Provided that at all times the most recently published version of the listed methods or their alternatives shall be used:

Analysis results

20. (1) Where all the results of the analysis comply with the characteristics of the grade or type of edible vegetable oil declared, the whole batch from which the relevant sample was obtained shall be regarded as compliant.

(2) If a single result of the analysis does not comply with the characteristics of the grade or type of edible vegetable oil declared, the whole batch from which the relevant sample was obtained shall be regarded as non-compliant.

Offences and penalties

21. Any person who contravenes or fails to comply with the provisions of these regulations shall be guilty of an offence and, upon conviction, be liable to a fine or to imprisonment in accordance with section 11 of the Act.

Commencement

22. These regulations come into operation on the date of their publication.

TABLE 1

GENERIC CHEMICAL COMPOSITION PARAMETERS

Parameter		Edible natural olive oils	Lampante olive oil	Refined olive oil	Olive oil – Composed of a blend of refined and virgin (or extra virgin) olive oils	Crude olive-pomace oil	Refined olive-pomace oil	Olive-pomace oil – Composed of a blend of refined olive-pomace oils and virgin (or extra virgin) olive oils
Total sterol content (mg/kg)		≥ 1000	≥ 1000	≥ 1000	≥ 1000	≥ 2500	≥ 1800	≥ 1600
Wax content (C40 + C42 + C44 + C46) (mg/kg)		≤ 150	≤ 300 (See Note 1)	≤ 350	≤ 350	> 350 (See Note 2)	> 350	> 350
Trans fatty acid content (%)	C18:1 T %	≤ 0.05	≤ 0.10	≤ 0.20	≤ 0.20	≤ 0.20	≤ 0.40	≤ 0.40
	C18:2 T + C18:3 T %	≤ 0.05	≤ 0.10	≤ 0.30	≤ 0.30	≤ 0.10	≤ 0.35	≤ 0.35
Maximum difference between the actual and theoretical ECN 42 triacylglycerol content		≤ /0.2/	≤ /0.3/	≤ /0.3/	≤ /0.3/	≤ /0.6/	≤ /0.5/	≤ /0.5/
Stigmastadienes content (mg/kg)		≤ 0.15	≤ 0.50	-	-	-	-	-
Content of 2-glyceryl monopalmitate (%)		≤ 1.5	≤ 1.5	≤ 1.8	≤ 1.2	≤ 2.2	≤ 1.4	≤ 2.2

Note 1 - When the oil has a wax content between 300 mg/kg and 350 mg/kg, it is considered a lampante olive oil if the erythrodiol + uvaol content is ≤ 3.5% and the total aliphatic alcohol content is ≤ 350 mg/kg.

Note 2 - When the oil has a wax content between 300 mg/kg and 350 mg/kg, it is considered a crude olive-pomace oil if the erythrodiol + uvaol content is > 3.5% and the total aliphatic alcohol content is > 350 mg/kg.

- Not applicable

TABLE 2

FATTY ACID COMPOSITION
(EXPRESSED AS % M/M METHYL ESTERS)

Fatty acid	Composition (% of total methyl esters)
Myristic acid (C14:0)	≤ 0.03
Palmitic acid (C16:0)	7.0 – 20.0
Palmitoleic acid (C16:1)	0.3 – 3.5
Heptadecanoic acid (C17:0)	≤ 0.4
Heptadecenoic acid (C17:1)	≤ 0.6
Stearic acid (C18:0)	0.5 – 5.0
Oleic acid (C18:1)	53.0 – 85.0
Linoleic acid (C18:2)	2.5 – 21.0
Linolenic acid (C18:3)	≤ 1.0
Arachidic acid (C20:0)	≤ 0.6
Gadoleic acid (eicosenoic) (C20:1)	≤ 0.5
Behenic acid (C22:0)	≤ 0.2 (See Note 1)
Lignoceric acid (C24:0)	≤ 0.2

Note 1 - The value is ≤ 0,3 for olive-pomace oils.

TABLE 3

STEROL AND TRITERPENE DIALCOHOLS COMPOSITION
(EXPRESSED AS % OF TOTAL STEROLS)

Sterol and triterpene dialcohol	Composition (% of total sterols)
Cholesterol	≤ 0.5
Brassicasterol	≤ 0.2 (for olive-pomace oils) ≤ 0.1 (for olive oil)
Campesterol	≤ 4.8 ≤ 4.0
Stigmasterol	< Campesterol
Delta-7-stigmasterol	≤ 0.5
Apparent beta-sitosterol	≥ 93.0
Erythrodiol + uvaol (olive oils)	≤ 4.5
Erythrodiol + uvaol (olive-pomace oils)	> 4.5

TABLE 4
FATTY ACID COMPOSITION OF VEGETABLE OILS OTHER THAN OLIVE OILS AND OLIVE-POMACE OILS AS DETERMINED BY GAS-LIQUID CHROMATOGRAPHY FROM AUTHENTIC SAMPLES[1] (EXPRESSED AS % OF TOTAL FATTY ACIDS)

Fatty acid	Arachis oil	Babassu oil	Coconut oil	Cotton-seed oil	Grape-seed oil	Maize oil	Mustard-seed oil	Palm oil	Palm kernel oil	Palm olein[2]	Palm kernel olein[2]	Palm kernel stearin[2]
C6:0	ND	ND	ND-0.7	ND	ND	ND	ND	ND	ND-0.8	ND	ND-0.7	ND-0.2
C8:0	ND	2.6-7.3	4.6-10.0	ND	ND	ND	ND	ND	2.4-6.2	ND	2.9-6.3	1.3-3.0
C10:0	ND	1.2-7.6	5.0-8.0	ND	ND	ND	ND	ND	2.6-5.0	ND	2.7-4.5	2.4-3.3
C12:0	ND-0.1	40.0-55.0	45.1-53.2	ND-0.2	ND	ND-0.3	ND	ND-0.5	45.0-55.0	0.1-0.5	39.7-47.0	52.0-59.7
C14:0	ND-0.1	11.0-27.0	16.8-21.0	0.6-1.0	ND-0.3	ND-0.3	ND-0.1	0.5-2.0	14.0-18.0	0.5-1.5	11.5-15.5	20.0-25.0
C16:0	8.0-14.0	5.2-11.0	7.5-10.2	21.4-26.4	5.5-11.0	8.6-16.5	0.5-4.5	39.3-47.5	6.5-10.0	38.0-43.5	6.2-10.6	6.7-10.0
C16:1	ND-0.2	ND	ND	ND-1.2	ND-1.2	ND-0.5	ND-0.5	ND-0.6	ND-0.2	ND-0.6	ND-0.1	ND
C17:0	ND-0.1	ND	ND	ND-0.1	ND-0.2	ND-0.1	ND	ND-0.2	ND	ND-0.2	ND	ND
C17:1	ND-0.1	ND	ND	ND-0.1	ND-0.1	ND-0.1	ND	ND	ND	ND-0.1	ND	ND
C18:0	1.0-4.5	1.8-7.4	2.0-4.0	2.1-3.3	3.0-6.5	ND-3.3	0.5-2.0	3.5-6.0	1.0-3.0	3.5-5.0	1.7-3.0	1.0-3.0
C18:1	35.0-69	9.0-20.0	5.0-10.0	14.7-21.7	12.0-28.0	20.0-42.2	8.0-23.0	36.0-44.0	12.0-19.0	39.8-46.0	14.4-24.6	4.1-8.0
C18:2	12.0-43.0	1.4-6.6	1.0-2.5	46.7-58.2	58.0-78.0	34.0-65.6	10.0-24.0	9.0-12.0	1.0-3.5	10.0-13.5	2.4-4.3	0.5-1.5
C18:3	ND-0.3	ND	ND-0.2	ND-0.4	ND-1.0	ND-2.0	6.0-18.0	ND-0.5	ND-0.2	ND-0.6	ND-0.3	ND-0.1
C20:0	1.0-2.0	ND	ND-0.2	0.2-0.5	ND-1.0	0.3-1.0	ND-1.5	ND-1.0	ND-0.2	ND-0.6	ND-0.5	ND-0.5
C20:1	0.7-1.7	ND	ND-0.2	ND-0.1	ND-0.3	0.2-0.6	5.0-13.0	ND-0.4	ND-0.2	ND-0.4	ND-0.2	ND-0.1
C20:2	ND	ND	ND	ND-0.1	ND	ND-0.1	ND-1.0	ND	ND	ND	ND	ND
C22:0	1.5-4.5	ND	ND	ND-0.6	ND-0.5	ND-0.5	0.2-2.5	ND-0.2	ND-0.2	ND-0.2	ND	ND
C22:1	ND-0.3	ND	ND	ND-0.3	ND-0.3	ND-0.3	22.0-50.0	ND	ND	ND	ND	ND
C22:2	ND	ND	ND	ND-0.1	ND	ND	ND-1.0	ND	ND	ND	ND	ND
C24:0	0.5-2.5	ND	ND	ND-0.1	ND-0.4	ND-0.5	ND-0.5	ND	ND	ND	ND	ND
C24:1	ND-0.3	ND	ND	ND	ND	ND	0.5-2.5	ND	ND	ND	ND	ND

ND - Non-Detectable, defined as ≤ 0.05%
[1] - Data taken from species as listed in the definitions
[2] - Fractionated product from palm oil

FATTY ACID COMPOSITION OF VEGETABLE OILS OTHER THAN OLIVE OILS AND OLIVE-POMACE OILS AS DETERMINED BY GAS-LIQUID CHROMATOGRAPHY FROM AUTHENTIC SAMPLES[1] (EXPRESSED AS % OF TOTAL FATTY ACIDS) – CONTINUED

Fatty acid	Palm stearin[2]	Palm super olein[2]	Rape-seed oil	Rapeseed oil (low erucic acid)	Rice bran oil	Safflower-seed oil	Safflower - seed oil (high oleic acid)	Sesame-seed oil	Soya-bean oil	Sunflower-seed oil	Sunflower-seed oil (high oleic acid)	Sunflower -seed oil (mid-oleic acid)
C6:0	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND
C8:0	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND
C10:0	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND
C12:0	0.1-0.5	0.1-0.5	ND	ND	ND-0.2	ND	ND-0.2	ND	ND-0.1	ND-0.1	ND	ND
C14:0	1.0-2.0	0.5-1.5	ND-0.2	ND-0.2	ND-1.0	ND-0.2	ND-0.2	ND-0.2	ND-0.2	ND-0.2	ND-0.1	ND-1
C16:0	48.0-74.0	30.0-39.0	1.5-6.0	2.5-7.0	14-23	5.3-8.0	3.6-6.0	7.9-12.0	8.0-13.5	5.0-7.6	2.6-5.0	4.0-5.5
C16:1	ND-0.2	ND-0.5	ND-0.3	ND-0.6	ND-0.5	ND-0.2	ND-0.2	ND-0.2	ND-0.2	ND-0.3	ND-0.1	ND-0.05
C17:0	ND-0.2	ND-0.1	ND-0.1	ND-0.3	ND	ND-0.1	ND-0.1	ND-0.2	ND-0.1	ND-0.2	ND-0.1	ND-0.05
C17:1	ND-0.1	ND	ND-0.1	ND-0.3	ND	ND-0.1	ND-0.1	ND-0.1	ND-0.1	ND-0.1	ND-0.1	ND-0.06
C18:0	3.9-6.0	2.8-4.5	0.5-3.1	0.8-3.0	0.9-4.0	1.9-2.9	1.5-2.4	4.5-6.7	2.0-5.4	2.7-6.5	2.9-6.2	2.1-5.0
C18:1	15.5-36.0	43.0-49.5	8.0-60.0	51.0-70.0	38-48	8.4-21.3	70.0-83.7	34.4-45.5	17.0-30.0	14.0-39.4	75-90.7	43.1-71.8
C18:2	3.0-10.0	10.5-15.0	11.0-23.0	15.0-30.0	21-42	67.8-83.2	9.0-19.9	36.9-47.9	48.0-59.0	48.3-74.0	2.1-17	18.7-45.3
C18:3	ND-0.5	0.2-1.0	5.0-13.0	5.0-14.0	0.1-2.9	ND-0.1	ND-1.2	0.2-1.0	4.5-11.0	ND-0.3	ND-0.3	ND-0.5
C20:0	ND-1.0	ND-0.4	ND-3.0	0.2-1.2	ND-0.9	0.2-0.4	0.3-0.6	0.3-0.7	0.1-0.6	0.1-0.5	0.2-0.5	0.2-0.4
C20:1	ND-0.4	ND-0.2	3.0-15.0	0.1-4.3	ND-0.8	0.1-0.3	0.1-0.5	ND-0.3	ND-0.5	ND-0.3	0.1-0.5	0.2-0.3
C20:2	ND	ND	ND-1.0	ND-0.1	ND	ND	ND	ND	ND-0.1	ND	ND	ND
C22:0	ND-0.2	ND-0.2	ND-2.0	ND-0.6	ND-1.0	ND-1.0	ND-0.4	ND-1.1	ND-0.7	0.3-1.5	0.5-1.6	0.6-1.1
C22:1	ND	ND	>2.0-60.0	ND-2.0	ND	ND-1.8	ND-0.3	ND	ND-0.3	ND-0.3	ND-0.3	ND
C22:2	ND	ND	ND-2.0	ND-0.1	ND	ND	ND	ND	ND	ND-0.3	ND	ND-0.09
C24:0	ND	ND	ND-2.0	ND-0.3	ND-0.9	ND-0.2	ND-0.3	ND-0.3	ND-0.5	ND-0.5	ND-0.5	0.3-0.4
C24:1	ND	ND	ND-3.0	ND-0.4	ND	ND-0.2	ND-0.3	ND	ND	ND	ND	ND

ND - Non-Detectable, defined as ≤ 0.05%

[1] - Data taken from species as listed in the definitions

[2] - Fractionated product from palm oil

TABLE 5

MINIMUM SIZE OF A PRIMARY SAMPLE

Where the container has a capacity of - -	The primary sample shall comprise the oil from --
(i) less than 1 litre; or	(i) the minimum number of containers that will result in a combined total volume of at least 1 litre; or
(ii) 1 litre to 5 litres.	(ii) 1 container

TABLE 6

MINIMUM NUMBER OF CONTAINERS TO BE SELECTED AS THE PRIMARY SAMPLE

Total number of containers in the batch	Minimum number of containers to be selected
Up to 10	1
11 to 150	2
151 to 500	3
501 to 1 500	4
1 501 to 2 500	5
>2 500: for every 1000 additional containers	1 additional container

TABLE 7

RECOMMENDED TEST METHODS TO DETERMINE THE QUALITY OF OLIVE OILS AND OLIVE-POMACE OILS IN PART II

Parameter	Test method
Content of 2-glyceryl monopalmitate	CIO/T.20/Doc. No. 23
Difference between the actual and theoretical ECN 42 triglyceride content	AOCS Ce 5b-89 or CIO/T.20/Doc. No. 20 and CIO/T.20/Doc. No. 33
Content of erythrodiol + uvaol	IUPAC no. 2.431 (for relative density) Capillary columns are recommended replaced with or CIO/T.20/Doc. 26
Fatty acid composition (See Note 1)	AOAC 996.06 or CIO/T.20/Doc. No. 33
Trans fatty acid content (See Note 1)	AOAC 996.06 or AOCS Ce 2-66 and AOCS Ce 1h-05
Free fatty acid content (grams percentage of oleic acid)	AOCS Ca 5a-40
Peroxide value	AOCS Cd 8b-90 or ISO 3960
Sterol composition and total sterol content	ISO 12228 3960 or IOC/T.20/Doc. 10. Rev.1 or AOCS Ch 6-91 AOCS Cd 8b-90/ NMKL 158
Stigmastadienes content	AOCS Cd 26-96 or CIO/T.20/Doc. No. 11 ISO 15788-1 and ISO 15788-2
Wax content	AOCS Ch 8-02 or CIO/T.20/Doc. No. 28

Note 1 - Prescribed derivatizing agent and column length.

TABLE 8

RECOMMENDED TEST METHODS TO DETERMINE THE QUALITY OF EDIBLE VEGETABLE OILS OTHER THAN OLIVE OIL AND OLIVE-POMACE OIL IN PART III

Parameter	Test method
GLC ranges of fatty acid composition	ISO 5508: 1990 and 5509: 2000 ISO 12966-2 and ISO 12966-4/ AOCS Ce 2-66 and AOCS Ce 1h-05 AOCS Ce 2-66, Ce 1e-91 (01) or Ce 1f-96 (02)
Slip point	ISO 6321: 2002 for all oils AOCS Cc 3b-92 for all oils except for palm oils AOCS Cc 3-25 (97) equivalent method

ANNEXURE A

LIST OF PROTECTED GEOGRAPHICAL INDICATIONS (GIs) FOR EDIBLE VEGETABLE OILS

Country	Product	GI (Name)	Effective date of protection
France	Olive oil	• Huile d'olive de Haute-Provence	1 November 2016
Greece	Olive oil	• Καλαμάτα / Kalamata • Κολυμβάρι Χανίων Κρήτης / Kolymvari Chanion Kritis • Λακωνία / Lakonia • Σητεία Λασιθίου Κρήτης / Sitia Lasithiou Kritis	1 November 2016
Italy	Olive oil	• Toscano • Veneto Valpolicella / Veneto Euganei e Berici / Veneto del Grappa	1 November 2016
Portugal	Olive oil	• Azeite de Moura • Azeite do Alentejo Interior • Azeites da Beira Interior (Azeite da Beira Alta, Azeite da Beira Baixa) • Azeite de Trás-os-Montes • Azeites do Norte Alentejano • Azeites do Ribatejo	1 November 2016
Spain	Olive oil	• Aceite de Terra Alta / Oli de Terra Alta • Aceite del Baix Ebre- Montsià / Oli del Baix Ebre- Montsià • Aceite del Bajo Aragón • Baena • Les Garrigues • Priego de Córdoba • Sierra de Cádiz • Sierra de Cazorla • Sierra de Segura • Sierra Mágina • Siurana	1 November 2016