

# EDIBLE FATS AND OILS REGULATIONS

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### EDIBLE FATS AND OILS REGULATIONS

[LN..... of .....]  
[Made under section 59]

#### PART I

##### Preliminary

#### 1. Citation

These Regulations may be cited as Edible Fats and Oils Regulations.

#### 2. Interpretation

(1) In these Regulations, unless the context otherwise requires –

“**Act**” means the Food Safety and Quality Act;

“**Trade**” includes the sale, distribution, import, export, use of, or other dealing in any article in the course of business;

“**Authority**” means the Food Safety and Quality Authority of the Gambia

“**Food Business Operator**” has the meaning given to it in the Act.

“**His**” shall mean her.

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

(2) A word or expression used in these Regulations, which is defined in the Act, has the meaning given to it in the Act.

#### PART II

#### 3. Scope

These Regulations applies to all “stages of production, processing and distribution of edible fats and oils” means any stage, from the primary production of a food or feed, its storage, transport, sale or supply to the final consumer and, where relevant, the

importation, exportation, production, manufacture, storage, transport, distribution, sale and supply of edible fats and oils.

#### **4. Compliance**

Edible fats and oils intended for human consumption shall be in accordance with guides and standards set out in the schedules.

#### **5. Duties of the Authority to monitor importers, exporters, producers, manufacturers and distributors of edible fats and oils**

The Authority shall monitor compliance of importers, exporters, producers, manufacturers and distributors of edible fats and oils in accordance with guides and standards set out in the schedules.

#### **6. Duties of importers, exporters, producers, manufacturers and distributors of edible fats and oils**

A food business operator engaged in importing, exporting, producing, manufacturing and distribution of edible fats and oils shall –

- a) not supply edible fats and oils for trade purposes unless the practices used to handle, store and transport the products comply with good hygienic practices and good storage practices.
- b) importers of edible fats and oils must provide an official certificate issued by the place of origin, or a certificate issued by an officially recognised independent testing institution recognised by the government of the place of origin, or any other supporting documents, certifying that the edible fats and oils imported into The Gambia are fit for human consumption.

#### **7. Information about edible fats and oils to be imported**

Details of consignments that shall be obtained include:

- a) date and point of entry;
- b) mode of transport;
- c) comprehensive description of the commodity (including for example product description, amount, means of preservation, country of origin and/or of dispatch, identifying marks such as lot identifier or seal identification numbers etc);
- d) exporter's and importer's name and address;
- e) manufacturer and/or producer, including establishment registration number;

- f) destination;
- g) grade of edible fats and oils; and,
- h) other information.

### **7.1. Testing of imported edible fats and oils**

Testing of imported edible fats and oils should be based on the risk to human health and safety presented by the product, its origin and the history of conformance to requirements and other relevant information. Control should be designed to account for factors such as:

- a) the risk to human health posed by the product or its packaging;
- b) the likelihood of non-compliance with guides and standards set out in these regulations;
- c) the target consumer group;
- d) the extent and nature of any further processing of the product;
- e) food inspection and certification system in the exporting country and existence of any equivalence, mutual recognition agreements or other trade agreements; and,
- f) history of conformity of producers, processors, manufacturers, importers, and distributors.

### **7.2. Procedure for importation of edible fats and oils**

- a) Every importer of edible fats and oils shall notify the Authority of his intention to import edible fats and oils, and shall furnish full information regarding the import edible fats and oils, origin, certification and other particulars relating to the edible fats and oils he desires to import.
- b) If such information is satisfactory, a permit to import shall be issued by the Authority, to be attached to the bill of lading after the signature of the exporter is attached, but the possession of such permit shall not sanction the use of such edible fats and oils unless all the requirements of these regulations are fulfilled.
- c) Goods without permit to import shall not be cleared by custom.

### **7.3. Minimum requirements of edible fats and oils**

Every importer shall satisfy the requirements of the Authority that the edible fats and oils imported into The Gambia meets the minimum standard of being cholesterol free (0.005g per 100ml (liquids), 0.005g per 100g (solids) – CAC/GL 23-1997).

## **8. Requirements for export of edible fats and oils**

- a) Exporters must registration with the Authority.
- b) Exporters will be required to submit certain documents, including a full HACCP plan, and pre-requisite programmes (PRPs) to the Authority for their consideration
- c) The Authority shall undertake an inspection and provide an inspection report with recommendations to the exporter. If everything is in order, the exporter's establishment will be approved for export.
- d) Once ready to export, registered exporters must pick Export Inspection Request Form at the Authority.
- e) The Authority shall arrange for Inspection and sampling, where deemed necessary, of the products to be exported in collaboration with the Exporter as deemed necessary.
- f) Based on the result of the inspection and tests submitted, the Authority will issue Export Consignment Certificates (Export Certificate and Export Permit) to the exporter.
- g) Exporters should present all relevant documents; Export Consignment Certificates and Test Report (not mandatory) to the Customs Division of the Gambia Revenue Authority at the point of exit.
- h) Customs shall ensure that, the following requirements are met before an exporter is allowed to export any consignment –
  - i. Exporter has valid Export Consignment
  - ii. Certificates from the Authority
- i) Laboratory test report may be added to the export documents depending on the requirements of the importing country.

### **8.1. Inspection**

Every consignment of edible fats and oils shall, before shipment, be examined by an inspector of the Authority.

### **8.2. Consignment to be re-inspected if not shipped within a reasonable time if the Authority deems it fit**

Any consignment approved for export shall be liable to a new inspection if the consignment is not shipped within a reasonable time of the previous inspection.

### **8.3. Application for inspection**

Application for inspection shall be made to the Authority at least seventy-two hours before

shipment:

Provided, however, that application may be made at shorter notice, at the risk of the exporter.

#### **8.4. Application to specify name of exporter**

Every application for inspection shall specify the name of the exporter, the number and nature of the packages, and the destination of the edible fats and oils.

#### **8.5. Issue of certificate if edible fats and oils found to be fit for export**

If the edible fats and oils when inspected are found to conform in all respects with these regulations and to be fit for export, the Authority shall issue a certificate to that effect. Such certificate shall certify that the edible fats and oils have been examined and, when such is the case, and found to comply in all respects with the regulations governing the export of edible fats and oils.

#### **8.6. Design and facilities of establishment**

Depending on the nature of the operations, and the risks associated with them, premises, equipment and facilities should be located, designed and constructed to ensure that:

- a) contamination is minimized;
- b) design and layout permit appropriate maintenance, cleaning and disinfections and minimize cross contamination;
- c) surfaces and materials, in particular those in contact with edible fats and oils, are non-toxic in intended use and, where necessary, suitably durable, and easy to maintain and clean; and
- d) where appropriate, suitable facilities are available for temperature, humidity and other controls.

#### **8.7. Hygienic production of edible fats and oils**

- a) For the purposes of compliance of edible fats and oils products with the requirements hereof, the manufacturer of edible fats and oils products shall develop a production control program to monitor the compliance with the requirements hereof and implement the above-mentioned control.
- b) List and value of the safety parameters for raw materials and food additives, packaging and materials.

- c) Raw materials, food additives and other food ingredients used in the production shall conform to the standards set out in the schedule.
- d) Production of edible fats and oils products shall be carried out in buildings and production facilities that conform to the standards set out in the schedule.
- e) Protect edible fats and oils from contamination by chemical, physical or microbiological contaminants or other objectionable substances during handling, storage and transport.

## 9. Handling, storage and transport

- a) Storage conditions of edible fats and oils products shall ensure their safe-keeping and safety during the shelf life.
- b) Shelf life and storage conditions of edible fats and oils products shall be set by the manufacturer so that edible fats and oils products remain in conformity with these Regulations during their storage for the duration of their shelf life.
- c) Edible fats and oils products shall not be stored together with other products if this might result in the contamination of edible fats and oils products.
- d) Stored edible fats and oils products shall be supported by accompanying documents and documents confirming their safety.
- e) Storage facilities for edible fats and oils products shall be sanitized and disinfected on a regular basis.
- f) Transportation of edible fats and oils products shall ensure their safe-keeping and safety during the shelf life.
- g) Transportation of edible fats and oils products shall be carried out by means of transport suited for the purpose. Transportation terms and conditions shall be determined by the consignor. They shall conform to the terms and conditions prescribed by the manufacturer for transportation of edible fats and oils products.
- h) Edible fats and oils products shall not be transported together with other products if this might result in the contamination of edible fats and oils products.
- i) Design of transport cargo compartments shall ensure protection of edible fats and oils products from contamination.
- j) Conveyances and containers for transporting edible fats and oils should be kept in an appropriate state of cleanliness, repair and condition. Where the same conveyance or container is used for transporting different foods, or non-foods, effective cleaning and, where necessary, disinfection should take place between loads.
- k) Where appropriate, particularly in bulk transport, containers and conveyances should be designated and marked for food use only and be used only for that purpose.
- l) Conveyances and containers should be designed and constructed so that they:
  - i. do not contaminate edible fats and oils or packaging;
  - ii. can be effectively cleaned and, where necessary, disinfected;

- iii. permit effective separation of edible fats and oils or different foods from non-food items where necessary during transport;
- iv. provide effective protection from contamination, including dust and fumes;
- v. can effectively maintain the temperature, humidity, atmosphere and other conditions necessary to protect edible fats and oils from harmful or undesirable microbial growth and deterioration likely to render it unsuitable for consumption; and
- vi. allow any necessary temperature, humidity and other conditions to be checked.

## **10. Documentation and records**

Records of processing, production and distribution should be kept and retained for a period that exceeds the shelf-life of the potatoes.

Documentation can enhance the credibility and effectiveness of the food safety control system.

## **11. Recall**

Detailed traceability records should be kept by those involved in the trade of edible fats and oils for purposes of recalling.

Recalled products should be held under supervision until they are destroyed, used for purposes other than human consumption, determined to be safe for human consumption, or reprocessed in a manner to ensure their safety.

## **PART III**

### **Miscellaneous**

## **12. Offences**

A person who contravenes a provision of these Regulations or an order made under these Regulations commits an offence and is liable on conviction to a fine of not less than ten thousand dalasis or not less than six months imprisonment or to both.



## FIRST SCHEDULE

[Regulations .....]

### Guides and Standards for compliance

1. Gambian Standard on General Principles of Food Hygiene (GAMS CODEX CAC/RCP 1-1969)
2. General Standards for contaminants and toxins in food and feed (Codex Stan 193-1995)
3. Gambian standards for Edible Fats and Oils (Gams Codex Stan 19-1981)
4. Gambian Standard on the labelling of Pre-packaged Foods (Gams Codex Stan 1-1985)
5. Codex Standard for Named Animal fats (Codex Stan 211-1999)
6. Codex Standard for Named Vegetable Oils (Codex Stan 210-1999)
7. Codex Standard for Olive oils and Olive Pomace oils (Codex Stan 33-1981)
8. Guidelines for use of Nutrition and Health Claims (CAC/GL 23-1997)

## SECOND SCHEDULE

[Regulations .....]

Annexure

1. Quality Requirements for Edible fats and Oils

## Quality Requirements for Edible fats and Oils

### 1.1 Colour:

Characteristic of the designated product.

### 1.2 Odour and taste:

Characteristic of the designated product and free from foreign and rancid odour and taste.

#### Maximum level

**1.3 Matter volatile at 105°C:** 0.2% m/m

**1.4 Insoluble impurities:** 0.05 % m/m

**1.5 Soap content:** 0.005 % m/m

### 1.6 Iron (Fe):

Refined fats and oils 2.5 mg/kg

Virgin fats and oils 5.0 mg/kg

Cold pressed fats and oils 5.0 mg/kg

### 1.7 Copper (Cu):

Refined fats and oils 0.1 mg/kg

Virgin fats and oils 0.4 mg/kg

Cold pressed fats and oils 0.4 mg/kg

### 1.8 Acid value:

Refined fats and oils 0.6 mg KOH/g fat or oil

Virgin fats and oils 4.0 mg KOH/g fat or oil

Cold pressed fats and oils 4.0 mg KOH/g fat or oil

### 1.9 Peroxide value:

Virgin oils and cold pressed fats and oils up to 15 milliequivalents of active oxygen/kg oil

Other fats and oils up to 10 milliequivalents of active oxygen/kg oil

1.10 Cholesterol < 0.005 g per 100 ml (Liquids) 0.005 g per 100 g (Solids)

< 0.75 g saturated fat per 100 ml liquids

< 0.15 g saturated fat per 100 g (solids)

