

GOVERNMENT NOTICE No 368 published on 19/6/98

THE FOOD (CONTROL OF QUALITY) ACT, 1980

(No. 10 OF 1978)

REGULATIONS

(Made under section 16 and 33)

THE FOOD (CONTROL OF QUALITY) (EDIBLE PALM OILS AND FATS) REGULATIONS,
1998

Citation

1. These Regulations may be cited as Food (Control of Quality) (Edible Palm Oils and Fats) Regulations, 1998.

Inter-
pre-
tation

2. In these Regulations, unless the context otherwise requires—
“the Act” means the Food (control of Quality) Act, 1978;
“Carrier” means any box, detachable compartment, tank or container, receptacle or any other arrangement in which palm oil may be carried in;
“Crude palm oil” means palm oil obtained by mechanical expression without undergoing any further processing or treatment;
“Crude palm olein” means the liquid fraction obtained by a one stage fractionation of crude palm oil;
“Crude palm stearing” means the high melting fraction obtained by a one stage fractionation of crude palm oil:

- "edible palm oil" and "fats" includes refined, bleached and deodorised (RBD) Palm oil, neutralised, bleached and deodorized (NBD) palm oil, refined bleached and deodorised (RBD) Palm Stearin; Neutralized Palm Olein; neutralized and bleached (NB) Palm olein; neutralized, bleached and deodorized (NBD) Palm Olein; and refined, bleached and deodorized (RBD) Palm Olein;
- "neutralised and bleached palm olein" means the liquid fraction obtained by a one stage fractionation either of crude palm oil and subsequently neutralized with alkali and bleached with bleaching earth activated carbon or both;
- "neutralized bleached and deodorized palm oil" means palm oil obtained from crude palm oil by neutralization with alkali; bleached with bleaching earth or activated carbon or both and deodorised by physical means;
- "neutralised palm olein" means the liquid fraction obtained by a one stage fractionation either of neutralized palm oil or of crude palm olein and subsequently neutralised with alkali;
- "palm oil" means oil derived from the fleshy pulp (mesocarp) of the fruit of *elaeis guineensis* crossed varieties of Dura, pisifera and tenera and are used in the production of edible palm oils and fats;
- "palm olein" means a liquid fraction of palm oil obtained after crystallization at controlled temperatures;
- "refined, bleached and deodorized (RBD) palm oil" means palm oil obtained from crude palm oil by bleaching with bleaching earth or activated carbon or both, deodorized and then de-acidified by physical means;
- "refined, bleached and deodorized (RBD) and Neutralized, bleached and deodorized (NBD) Palm Olein", means the liquid fraction obtained either from refined, bleached and deodorized palm oil or from crude or semi-refined palm oil subsequently refined by neutralization with alkali bleached with bleaching earth or activated carbon or both, and deodorized with steam or alternatively de-acidified, bleached and deodorized by physical means.
- "refined, bleached and deodorized RBD), and neutralised bleached and deodorized (NBD) Palm Stearin, means the high melting fraction obtained by a one stage fractionation, either of refined, bleached and deodorized palm oil; or of crude or semi refined palm oil, subsequently refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized with steam or alternatively de-acidified, bleached and deodorized by physical means.
- "Semi refined olein" means the liquid fraction obtained by a one stage fractionation of crude palm oil with quality characteristics which unless subjected to further processing does not warrant its use for direct human consumption;
- "semi refined palm oil" means partly processed palm oil;
- "semi refined palm stearin" means the solid fraction obtained by a one stage fractionation of partially refined crude palm oils or is obtained from crude palm stearin which has been partially refined, with quality characteristics which unless subjected to further processing does not warrant its use for direct human consumption.

Food (Control of Quality) (Edible Palm Oil and Fats)

G.N. No. 368 (contd.)

Identity characteristics for palm oil	3. Identity characteristics for palm oils shall conform to the conditions provided for in the first schedule to these regulations.
Quality requirements	4. Quality requirements for edible palm oil, palm olein, and palm stearin shall conform to the conditions provided for in the second schedule to these Regulations.
Packaging and storage requirements	5.—(1) Edible palm oil and fast shall be packed in new, clean non absorbent food grade containers, upon which the oil has no action. (2) Containers of edible palm oils and fast shall not cause any alteration to the oil in composition, quality and odour and shall protect the product from light and preclude contamination or proliferation of microorganisms during storage and transportation. (3) When supplied in bulk, edible palm oils and fats shall be packed in rust free steel drums or any suitable air tight and pilfer proof containers free from dents or leakages. 6. Containers shall be stored in a clean place and in a sanitary manner. 7. A head space of not more than five percent of the capacity of the container shall be left at the top.
Transporting of Palm Oils and fats	8.—(1) Carriers transporting Palm Oils and facts from one place to another apart from meeting requirements of regulation 5 of these regulations shall routinely be inspected by an authorized officer. The carriers shall be registered and acquire a vegetable oils carrier certificate annually and oil movement permit for each consignment to transport oils for human consumption. (2) Carriers used for carrying palm Oils and fats shall carry no other items other than oils for human consumption.
Hygiene requirements	9. The edible Palm oil and fats shall be processed and packed in premises and under hygienic conditions as prescribed in the Food Hygiene regulations, 1982.
Marking and labeling requirements	10.—(1) Containers of palm oil, palm olein and palm stearin shall be legibly and indelibly marked with the following information, in either Swahili and/or English. (a) name and type of the product; (b) name and address of the manufacturer and/or licensed packer; (c) net content by mass; (d) batch number in code or in clear; (e) a complete list of ingredients in descending order of proportions; (f) date of manufacture and date of expiry; and (g) country of origin.

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(2) In the case of palm oil, palm olein or palm stearin not intended for direct human consumption, the following information shall be suitably marked, either printed on the label affixed to the container or lithographed there on with indelible ink in a type size not less than 50mm the words "NOT FOR HUMAN CONSUMPTION".

(3) At retail, oils and fats shall only be kept in their original containers and drawn directly for sale from the original containers.

11. Any person who distributes or offers, presents for sale, stores, dispatches to any other person for the purpose of having oils or fats used for human consumption or helps any other person in doing the same contrary to the provisions of these Regulations commits an offence. Offence

12. Any person who commits any offence under these Regulations is liable upon conviction in the case of a first offence to a fine not exceeding five hundred thousand shillings or to a term of imprisonment not less than six months, and upon a second offence to a fine not less than one million shillings and or to a term of imprisonment not less than six months and where the value of food in question exceeds five hundred thousand shillings to a fine stipulated under section 62 of the Food Act. Penalty

FIRST SCHEDULE

Identity characteristics for crude Palm Oil

<i>Characteristics</i>	<i>Level Min-Max</i>
1. Apparent density g/ml at 50°C	0.8896-0.8910
2. Refractive index nd 50°C	1.4544-1.4550
3. Saponification value mg KOH/g Oil	190-202
4. Iodine value (Wijs)	50.1-54.9
5. Slip melting point°C	33.0-39.0
6. Total carotenoids (as carotene) mg/kg	500-2000
7. Fatty acid composition (weight % as methyl esters)	
C12:0	0.1-0.4
C14:0	1.0-1.4
C16:0	40.9-47.5
C16:0	0-0.6
C18:0	3.8-4.9

Identity characteristics for crude Palm Olein

<i>Characteristics</i>	<i>Level Min-Max</i>
1. Apparent density g/ml at 4°C	0.8969-0.8977
2. Refractive index nD 40°C	1.4589-1.4592
3. Saponification value mg KOH/g Oil	194-102
4. Unsaponifiable matters%	0.30-1.30

Food (Control of Quality) (Edible Palm Oil and Fats)

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FIRST SCHEDULE—(contd.)

<i>Characteristics</i>	<i>Level Min-Max</i>
5. Fatty acid composition (weight%as methyl esters)	
C12:0	0.2-0.4
C14:0	0.9-1.2
C16:0	38.2-42.9
C16:1	0.1-0.3
C18:0	3.7-4.8
C18:1	39.8-43.9
C18:2	10.4-12.7
C18:3	0.1-0.6
C20:0	56.0-59.1
6. Iodine value (Wijs)	56.0-59.1
7. Slip melting point °C	19.2-23.6
8. Total carotenoids (as B carotene) mg/kg 500-1200	

IDENTITY CHARACTERISTICS FOR CRUDE PALM STEARIN:

<i>Characteristic</i>	<i>Level Min-Max</i>
1. Apparent density g/mg at 60°C	0.88813-0.8844
2. Refractive index nd 60°C	1.4472-1.4511
3. Saponification value mg KOH/g Oil	123-205
4. Unsaponifiable matters %	0.30-90
5. Iodine value (Wijs)	27.0-48.0
6. Slip melting points °C	44-5
7. Total carotenoids (as caroten) mg/kg	500-1200
8. Fatty acid composition (WEIGHT % as methyl esters)	

SECOND SCHEDULE

Quality requirements for Palm Oil

Characteristic	Crude	Semi Refined	Refined, Neutralized, Bleached, deodorized
1. Free fatty acids (as palmitic) % max	5.0	0.25	0.1
2. Moisture & impurities % max	0.25	0.1	0.1
3. Peroxide value, meq O ₂ /Kg max	15	10	2
4. Colour, 133.35mm (5 1/4 in) Lovibond, max	60R	20R	3-6R
5. Unsaponifiable matter, % max	0.99	0.51	0.15

Food (Control of Quality) (Edible Palm Oil and Fats)

G.N. No. 368 (contd.)

FIRST SCHEDULE—(contd.)

Quality requirements for Palm Stearin

Characteristics	Crude	Neutralized	Neutralized/ Bleached	Refined Bleached & deodorized/ neutralized, bleached, & deodorized
1. FFA (as palmitic) % max.	5.0	0.25	0.25	0.20
2. Moisture and impurities % max	0.25	0.15	0.15	0.15
3. Iodine value (Wijs) max	48	48	48	48
4. Slip melting point °C min	44	44	44	44
5. Peroxide value meq 02/kg max.	—	—	—	5.0
6. Colour, 133.35mm (5 1/4 in) Lovibond max.	—	—	20R	6R

Quality requirements for Palm Olein

Characteristic	Crude	Neutralized	Neutralized/ Bleached	Refined/ deodorized/ bleached
1. FFA (as palmitic) % max	5.0	0.25	0.25	0.10
2. Moisture and impurities % max	0.25	0.10	0.10	0.10
3. Iodine value value (Wijs) min.	56	56	56	56
4. Slip melting point °C max	24	24	24	24
5. Peroxide value meq 02/kg	—	—	—	2.0
6. Colour, 133.35mm (5 1/4) Livibond max	—	—	20R	6R

THIRD SCHEDULE

UNITED REPUBLIC OF TANZANIA

NATIONAL FOOD CONTROL COMMISSION

VEGETABLE OILS AND FATS CARRIER REGISTRATION CERTIFICATE

*Made under regulation 8 of the Food (Control of Quality)
(Edible Palm Oils and Fats) Regulations 1998*

REGISTRATION CERTIFICATE NO

NAME OF OWNER

ADDRESS

.....

.....

This certificate is issued in respect of carrier Registration No.

Food (Control of Quality) (Food Additives)

G.N. No. 368 (contd.)

THIRD SCHEDULE—(contd.)

Type and condition of container

Permitted to carry the following vegetable oils and fats

Issued on this day.....of.....year

Expires on.....of.....year

By:

Signature and-stamp of Authorized Officer.
For Registra—NFCC.

Copy to: Registrar,
National Food Control Commission,
P.O. Box 7601,
DAR ES SALAAM.

NOTE: THIS CERTIFICATE IS NOT TRANSFERABLE

FOURTH SCHEDULE

NATIONAL FOOD CONTROL COMMISSION
VEGETABLE OILS AND FATS CARRIER
MOVEMENT PERMIT

(Made under regulation 8 of edible Palm Oils & Fats Regulations 1998)

MOVEMENT PERMIT No.....OF

This permit is issued in respect of carrier registration Certificate No

.....issued at.....on

Type and Amount of Vegetable Oil/fat being ferred:

Type:

Amount:

Destination:

From:.....via

To:

Date of transportation

Expected date of delivery

Food (Control of Quality) (Edible Palm Oil and Fats)

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FOURTH SCHEDULE—(contd.)

This permit is valid only for the route, time and products mentioned herein above.

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Name and Signature of
Authorized Officer
for Registrar
NFCC

Stamp

Date

Copy to: Registrar,
National Food Control Commission,
P.O. Box 7601,
DAR ES SALAAM

NOTE: THIS PERMIT IS NOT TRANSFERABLE

Dar es Salaam,
9th May, 1998

DR. AARON CHIDUO,
Minister for Health

UNITED REPUBLIC OF TANZANIA
FORM OF APPLICATION FOR PERMISSION TO IMPORT REGISTERED FOOD

TV. 06

Serial No.....

(In Quadruplicate)

(Section 25 of Act. No. 10 of 1978)

PART A.

Name of registered food importer Registration No..... Postal address..... Tel:.....

Name of Director/Manager Tel. No..... Exporting Country.....

Exporter/Sender Approximate date of arrival..... Arrival expected by ship/air/motor vehicle. Via

I/We hereby apply for permission to import the following registered food items in accordance with the above mentioned Act and Regulations made thereunder:

Food Item and Brand Name	Reg. No.	Packing Unit	Quantity required (Litre/Kg.)	Name of ingredients and percentage	Used as	Packaging Material	Quality Specifications	Food Official use only

Date:.....

.....
 Signature and Stamp of Applicant

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G. N. No. 368 (cont.)

Food (Control of Quality) (Edible Palm Oil and Fats)

PART B.

Permission is hereby granted/not granted, to import food item(s) marked "approved/not approved in the last column above. The importer has to call in the port Health Office to have the approved foods examined for fitness for human consumption before being allowed entry into Tanzania.

Date:.....

Registrar
National Food Control Commission

PART C.

I being authorized officer at.....port Health office has examined the above listed food item(s) and have found the food(s) fit/not fit for human consumption hence "allowed/not allowed entry into Tanzania.

Date:.....

Signature and Stamp of Port Health Officer

c.c. The Bank of Tanzania,
Import Licensing Department,
P.O. Box 2339,
DAR ES SALAAM.
*Delete whichever is not applicable.

(The port Health officer has to return in immediately a completed copy of this permit together with release Certificate to the Commission head Officer).