

COLLEGIATE BOARD RESOLUTION – RDC NO. 481 OF 15 MARCH 2021

Provides for the health requirements
for vegetal oils and fats

The Collegiate Board of Directors of the Brazilian Health Regulatory Agency, in the use of the attributions vested in it under Article 15, items III and IV, and Article 7, items III and IV of Law no. 9,782 of 26 January 1999, and item VI, paragraphs 1 and 3 of Article 53 of the Internal Regulation approved by the Collegiate Board Resolution – RDC no. 255 of 10 December 2018, adopts the following Collegiate Board Resolution, as decided upon in a meeting held on 11 March 2021, and I, Director-President, determine its publication.

CHAPTER I

INITIAL PROVISIONS

Article 1. This Resolution provides for the requirements for identity, composition of fatty acids, quality and labelling of vegetal oils and fats.

Article 2. This Resolution applies to vegetal oils and fats intended for human consumption, including those intended exclusively for industrial processing and food services.

Sole paragraph. This Resolution does not apply to the following products:

I – margarines, in accordance with MAPA Normative Instruction no. 66 of 10 December 2019; and

II – other emulsions.

Article 3. For the purposes of this Resolution, the following definitions shall apply:

I – vegetal fats: products mainly consisting of fatty acid glycerides, which may contain small quantities of other lipids, such as phospholipids, unsaponifiable constituents, and free fatty acids naturally present in oil or fat, obtained from parts of the vegetal species listed in Annex I of Normative Instruction IN no. 87 of 15 March 2021, either in a solid or paste-like state at the temperature of 25°C;

II – compound vegetal oils and fats: products obtained from the mixture of:

a) vegetal oils or fats, from two or more species, which may be added with spices or other ingredients with the purpose of imparting taste, as long as such process does not detract the products from their character as oil or fat; and

b) vegetal oils or fats, with the addition of other ingredients with the purpose of imparting taste, as long as such process does not detract the products from their character as oil or fat.

III – modified vegetal oils and fats: products obtained from vegetal oils or fats submitted to fractioning, hydrogenation, interesterification, or other physical or chemical processes that are safe for food production, which intend to modify their original physical and chemical properties, as long as such processes do not detract the products from their character as oil or fat.

IV – vegetal oils: products mainly consisting of fatty acid glycerides, which may contain small quantities of other lipids, such as phospholipids, unsaponifiable constituents, and free fatty acids naturally present in oil or fat, obtained from parts of the vegetal species listed in Annex I of Normative Instruction IN no. 87 of 15 March 2021, in a liquid state at the temperature of 25°C;

V – cold pressed vegetal oils: vegetal oils obtained exclusively through mechanical processes without the application of heat;

VI – refined vegetal oils: vegetal oils submitted to physical or chemical processes, aiming primarily for the withdrawal of free fatty acids, pigments, metal traces, and oxidation compounds, in order to obtain an oil with sensory characteristics that are desirable for consumption; and

VII – virgin vegetal oils: vegetal oils obtained exclusively through mechanical processes and the application of heat, which may be submitted to washing, decantation, centrifugation, and filtration treatments, as long as such processes do not alter the oil's nature.

CHAPTER II

COMPOSITION, QUALITY, AND LABELLING REQUIREMENTS FOR FATTY ACIDS

Section I

Vegetal oils and fats

Article 4. Vegetal oils and fats must comply with the following requirements:

I – composition of fatty acids established in Annex II of Normative Instruction – IN no. 87 of 2021;

II – designation established in Annex II of Normative Instruction – IN no. 87 of 2021;

III – acidity established in Annex III of Normative Instruction – IN no. 87 of 2021;
and

IV – peroxide values established in Annex IV of Normative Instruction – IN no. 87 of 2021.

Paragraph 1. In the case of cotton, canola, sunflower, corn, and soy oils, the requirements referred to in the caption of this article must comply with the provisions in MAPA Normative Instruction no. 49 of 22 December 2006.

Paragraph 2. In the case of olive oil and olive pomace oil, the requirements referred to in the caption of this article must comply with the provisions in MAPA Normative Instruction no. 1 of 30 January 2012.

Section II

Modified vegetal oils and fats

Article 5. Fractioned vegetal oils and fats must comply with the following requirements:

I – composition of fatty acids established in Annex II of Normative Instruction – IN no. 87 of 2021;

II – designation established in Annex II of Normative Instruction – IN no. 87 of 2021;

III – acidity established in Annex III of Normative Instruction – IN no. 87 of 2021;
and

IV – peroxide values established in Annex IV of Normative Instruction – IN no. 87 of 2021.

Sole paragraph. When the composition of fatty acids and the designation referred to in items I and II are not provided for, the common or customary name must be used, or, in its absence, an appropriate and specific description indicating the true nature of the food.

Article 6. Hydrogenated vegetal oils and fats must be designated as “oil” or “fat”, accordingly, followed by the common name of the vegetal species of origin, and by the indication that the product was partially or totally hydrogenated, as appropriate.

Article 7. Inter-esterified vegetal oils and fats must be designated as “oil” or “fat”, accordingly, followed by the common name of the vegetal species of origin, and by the indication that the product was inter-esterified.

Article 8. Other modified oils and fats not provided for in articles 5, 6, and 7 of this Resolution must be designated as “oil” or “fat”, accordingly, followed by the common name of the vegetal species of origin, and by the indication of the modification process applied.

Section III

Compound vegetal oils and fats

Article 9. Compound oils and fats must be designated as “oil composed of” or “fat composed of”, accordingly, followed by the common names of the vegetal species of origin and the ingredients added to impart taste.

Paragraph 1. In the case of mixtures of vegetal oils or fats, the common names of vegetal species must be declared in descending order of proportion in the product’s composition.

Paragraph 2. The expressions “added with” and “with” may be used to indicate the ingredients used to impart taste.

Paragraph 3. If flavoring additives are used, the expression “flavor of” must be declared, followed by the characteristic flavor.

Paragraph 4. In the case of spice mixtures, they may be designated as “spices” or “spice mixtures”.

Article 10. The designation of compound oils with the addition of olive oil must be declared next to the product’s brand name, and with legible characters that comply with the following declaration requirements:

I – upper case;

II – bold;

III – color contrasting with the label background; and

IV – minimum size equivalent to 1/3 (one third) of the size of the largest font used in the product's brand name and never smaller than 2mm.

Article 11. On the label of compound vegetal oils and fats intended for the final consumer:

I – in the case of mixture of olive oil with oils from other vegetal species, the percentage (%) of olive oil must be declared in the denomination of the product, with the same size and highlight;

II – the percentages (%) of each vegetal oil and fat present in the product must be declared in the list of ingredients, between parenthesis, after the name of the respective ingredient.

Paragraph 1. Highlights shall only be allowed regarding the presence of olive oil on the labels of compound oils that contain olive oil and oils from other vegetal species when this ingredient's percentage is declared next to the highlight, with the same size, font, and contrast.

Paragraph 2. The percentages referred to in items I and II must be calculated based on the average quantities of ingredients added at the moment of production and expressed as:

I – whole numbers, in the case of values higher than 1 (one); and

II – numbers with one decimal, in the case of values lower than 1 (one).

Paragraph 3. For the purposes of rounding percentages:

I – in the case of values higher than 1 (one), when the first decimal is lower than 5, the whole number must be kept unaltered, and when the first decimal is higher than or equal to 5, the whole number must be rounded up by 1 unit;

II – in the case of values lower than 1 (one), when the second decimal is lower than 5, the first decimal must be kept unaltered, and when the second decimal is higher than or equal to 5, the first decimal must be rounded up by 1 unit.

Paragraph 4. The documentation referring to the raw materials and the production process that prove compliance with the requirements provided for in items I and II of the caption of this article must be available for consultation or made available for the competent authority, when requested.

Section IV

General provisions

Article 12. The designations of the products covered by this Resolution cannot be added with expressions related to origin, obtention process, or specific characteristic they do not have.

Article 13. On the labels of products covered by this Resolution, there must be the following recommendation, highlighted and in bold, "Keep in a dry place and away from heat sources" or an equivalent expression about the product's conservation.

Sole paragraph. For the products in transparent packages, the recommendation referred to in the caption of this article must be added with the expression "away from light".

Article 14. The products covered by this Resolution must comply with the specific technical regulations for food additives and processing agents; contaminants; macroscopic, microscopic, and microbiological characteristics; labelling of packaged foods; nutrition labelling

of packaged foods; complementary nutrition information, when applicable; and other pertinent legislation.

Article 15. The products covered by this Resolution must be obtained and produced in a way to ensure their characteristics are maintained up to the end of their shelf life, considering the conservation and use instructions indicated by the manufacturer.

Article 16. Vegetal oils or fats obtained from vegetal species not traditionally used as food or through processes not traditionally applied in food production may be authorized, in accordance with the procedures established in Resolution no. 17 of 30 April 1999.

CHAPTER III

TRANSITIONAL PROVISIONS

Article 17. Article 3 of Collegiate Board Resolution – RDC no. 149 of 29 March 2017 enters into force with the following wording:

“Article 3. This Resolution authorizes the use of flavoring food additives that comply with the criteria established in Collegiate Board Resolution – RDC no. 2 of 15 January 2007, with *quantum satis* limits, in:

I – refined oils, except olive oil and the flavors that impart olive oil characteristic taste;

II – compound vegetal oils and fats.” (new wording)

Article 18. Failure to comply with the provisions contained in this Resolution shall be considered an infraction of health regulations, pursuant to Law No. 6,437 of 20 August 1977 and its updates, without prejudice to the applicable civil, administrative, and criminal liabilities.

Article 19. Collegiate Board Resolution – RDC no. 270 of 22 September 2005, published on Federal Official Gazette no. 184 of 23 September 2005, Section 1, page 372, is hereby revoked.

Article 20. A period of twelve (12) months is hereby established for the adequacy of products already in the market on the date this Resolution comes into force .

Paragraph 1. The products manufactured by the end of the adequacy period may be commercialized until their expiry date .

Paragraph 2. The adequacy of the products referred to in the caption of this article must be accomplished in total, in a single act.

Article 21. This Resolution comes into force twelve (12) months after its publication.

Sole paragraph. Item II of Article 3, Section III of Chapter II, and Article 17 come into force on the date this Resolution is published.

ANTONIO BARRA TORRES

Director-President

This content does not replace the one published in the certified version.

