



Kingdom of Saudi Arabia
Saudi Food & Drug Authority



Blended Edible Vegetable Oil



Scope and Application

This guide applies to edible vegetable oil which consists of more than one type of oil. It doesn't include blended oil products undergoing further processing so as to be suitable for human consumption.



Definition

1- Edible Vegetable oil

A food product composed of glycerides of fatty acids extracted from a plant source and has undergone purification sufficient to be fit for human consumption. It has a liquid form at 25°C, and may contain small amounts of other lipids, non-saponifiable substances or naturally-occurring free fatty acids.

2- Edible Blended Vegetable Oil

It is composed of more than one type of vegetable oil.



Main Requirements

- To be extracted from the embryos of oilseeds, seeds or clean fruits which are free from any signs of rancidity, impurity, insect damage with pesticides and mycotoxins at permitted maximum levels.
- To be free from any sediments or extraneous matters.
- To be free of any unusual taste or rancidity.
- To be free from animal fat, tallow, or substances derived therefrom.
- To have a saponification value ranging between 185-202 mg KOH/g oil.
- To have an iodine number of no less than 70 using Wijs method.
- To have non-saponifiable substances below 208 g/kg oil.
- To have an acid number of no greater than 0.6 mg KOH/g oil.
- To have a PV of no greater than 10 mEq O₂/kg oil.
- To have polyunsaturated fatty acids of no less than 20%.
- To have a minimum smoke point of oil of 215 °C when it is indicated on the label that the oil is for frying or browning.

- To make sure that the contaminants are within permitted levels as shown in the following:
 - A maximum level of 0.2% m/m for matter Volatile at 105 °C m/m.
 - A maximum level of 0.05% m/m for insoluble impurities.
 - A maximum level of 0.05% m/m for soap content.
 - Totally free of mineral oils.
 - Iron 1.5 mg/kg.
 - Copper 0.1 mg/kg.
 - Lead 0.1 mg/kg
 - Arsenic 0.1 mg/kg.



Labelling Requirements

1. The Product's name to be used must be Blended Edible Vegetable Oil. Cooking, frying or browning oil can be used.
2. Each oil used must be listed against the proportion it constitutes in the blend in an order from higher to lower percentage.
3. A list of all the additives used (if applicable) in an order of weight from heavier to lighter.
4. The percentage of vitamins (if added) must be indicated.
5. The production and use-by dates must be unequivocally indicated (month/year)



Transport and Storage

1. During transport, the product must be kept in clean and free of any substances which may compromise the quality or validity of the product.
2. The packages must be transported in a way that prevents mechanical damage or contamination.
3. The packages must be kept at room temperature, away from direct sunlight, harmful substances or any sources of heat, or moist,



Link to source material



