

Project to check quality of reused edible oil in UT

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The Food Safety and Standards Authority of India (FSSAI) has given Testo 270, an equipment to check the quality of reused vegetable oil, to the Department of Food Safety and Standards, UT, to run a pilot project in the city.

A team of food safety officer, along with officials from Testo India Pvt Ltd, has been assigned to run the project within a month.

As per the Health Department, UT, repeated use of oil to fry food items leads to changes in its physiochemical, nutritional and sensory properties. Oil used repeatedly for frying becomes rancid and its probability of having free radicals, which are considered to be risky for health, increases. Reusing oil can give rise to bad cholesterol leading to non-communicable diseases. Repeated frying degrades the quality of oil and forms non-volatile total polar compounds (TPC). The concentration of TPC in edible oil prescribed should not to be more than 25 per cent as per the Food Safety and Standards Rules and Regulations, 2011. — TNS