



**GAMBIAN STANDARD FOR EDIBLE FATS AND OILS**

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## DATE OF PUBLICATION

This Gambian Standard was Gazetted under the authority of the Bureau in March 2013.

## THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO\_IEC\_Guide\_21-1\_2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

## **COMMITTEE REPRESENTATIVES**

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

**National Codex, Sanitary and Phytosanitary Committee (NCSPSC)**

**Food Safety and Quality Authority of The Gambia (FSQA)**

**National Nutrition Agency (NaNA)**

**Food Technology Unit of Department of Agriculture (FTU-DOA)**

**Animal Health and Production Services (AHPS)**

**Plant Protection Services (PPS)**

**National Agricultural Research Institute (NARI)**

**National Association of Food Processors (NAFP)**

**National Poultry Farmers Association of The Gambia (NPFA)**

**National Women Farmers Association (NAWFA)**

**Consumer Protection Association of The Gambia (CPAG)**

**Jawneh and Family Cashew Farm (JFCF)**

**Agribusiness Services and Production Association (ASPA)**

**Gambia Livestock Marketing Agency (GLMA)**

**Fisheries Department**

**Association of Fishing Companies**

The Working Group on Processed Food Products which developed this Gambian Standard consists of representatives from the following Organizations:

**Plant protection Services**

**National Agricultural Research Institute**

**Food Safety and Quality Authority of The Gambia (FSQA)**

**National Nutrition Agency (NaNA)**

**Food Technology Unit of Department of Agriculture (FTU-DOA)**

**Consumer Protection Association of The Gambia (CPAG)**

## FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard on Edible Fats and Oils. The Procedure for adoption was the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption chosen was Direct Adoption.

This Gambian Standard for Edible Fats and Oils covers fats and oils and their mixtures thereof but does not include named fats and oils for which separate standards address.

This Standard addresses the following:

- Description of fats and oils;
- Acceptable colours and their concentrations;
- Contaminants and their concentrations;
- Hygienic requirements;
- Labeling requirements.

This Standard can be obtained from The Gambia Standards Bureau.

## SCOPE

This Standard applies to oils and fats and mixtures thereof in a state for human consumption. It includes oils and fats that have been subjected to processes of modification (such as trans-esterification or hydrogenation) or fractionation.

This Standard does not apply to *named Animal Fats, named Vegetable Oils and Olive Oils and Olive-pomace Oils, all of which separate standards apply.*

any oil or fat which is covered by one of the following:

the Codex Standard for Named Animal Fats;

the Codex Standard for Named Vegetable Oils;

the Codex Standard for Olive Oils and Olive-pomace Oils.

## 2. DESCRIPTIONS

**2.1 Edible fats and oils** are foodstuffs defined in Section 1 which are composed of glycerides of fatty acids. They are of vegetable, animal or marine origin. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil. Fats of animal origin must be produced from animals in good health at the time of slaughter and be fit for human consumption.

**2.2 Virgin fats and oils** are edible vegetable fats and oils obtained, without altering the nature of the oil, by mechanical procedures, e.g. expelling or pressing, and the application of heat only. They may be purified by washing with water, settling, filtering and centrifuging only.

**2.3 Cold pressed fats and oils** are edible vegetable fats and oils obtained, without altering the oil, by mechanical procedures, e.g. expelling or pressing, without the application of heat. They may have been purified by washing with water, settling, filtering and centrifuging only.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** [info@tgsb.gm](mailto:info@tgsb.gm)