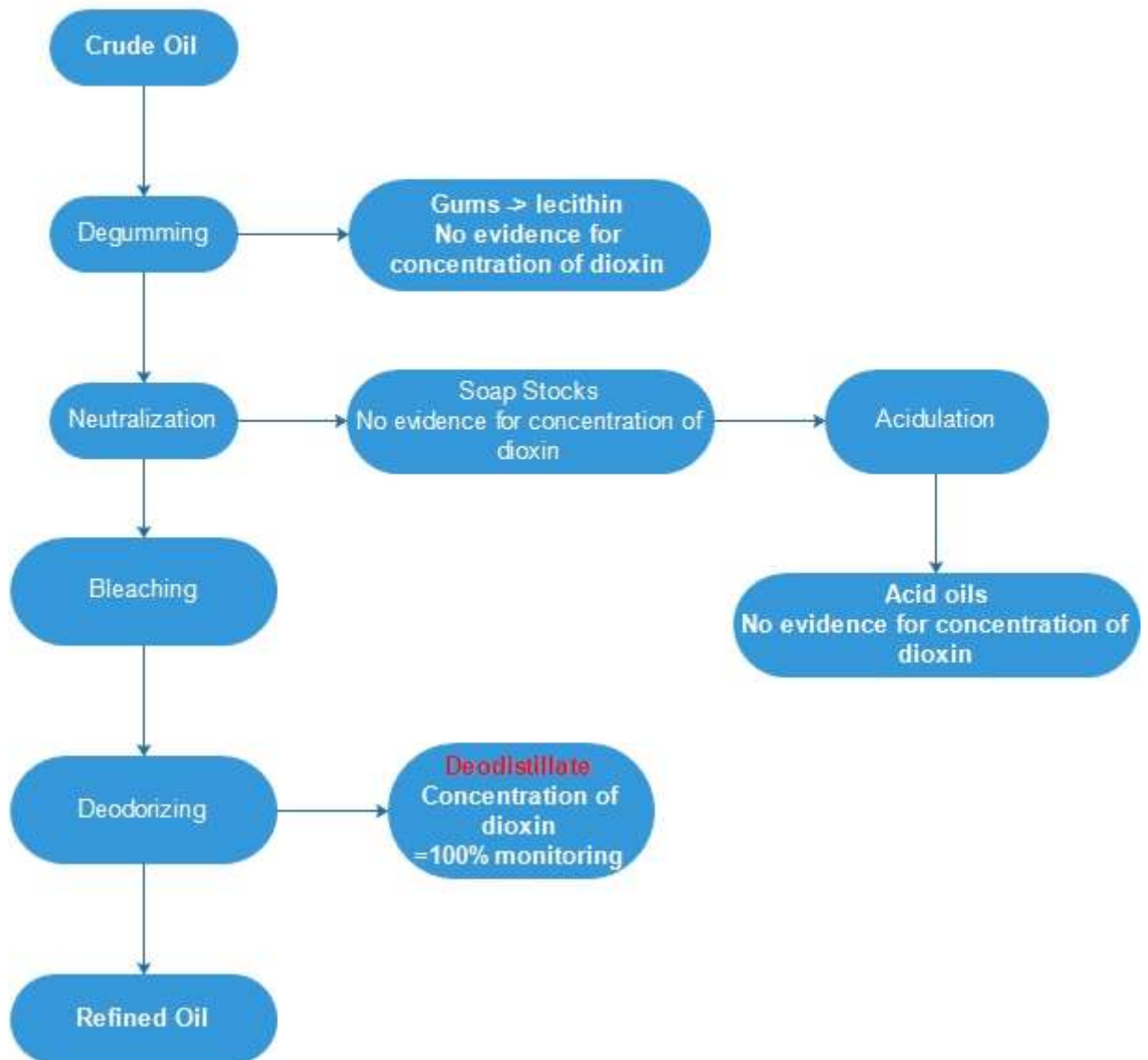


Acid oils from chemical refining for feed

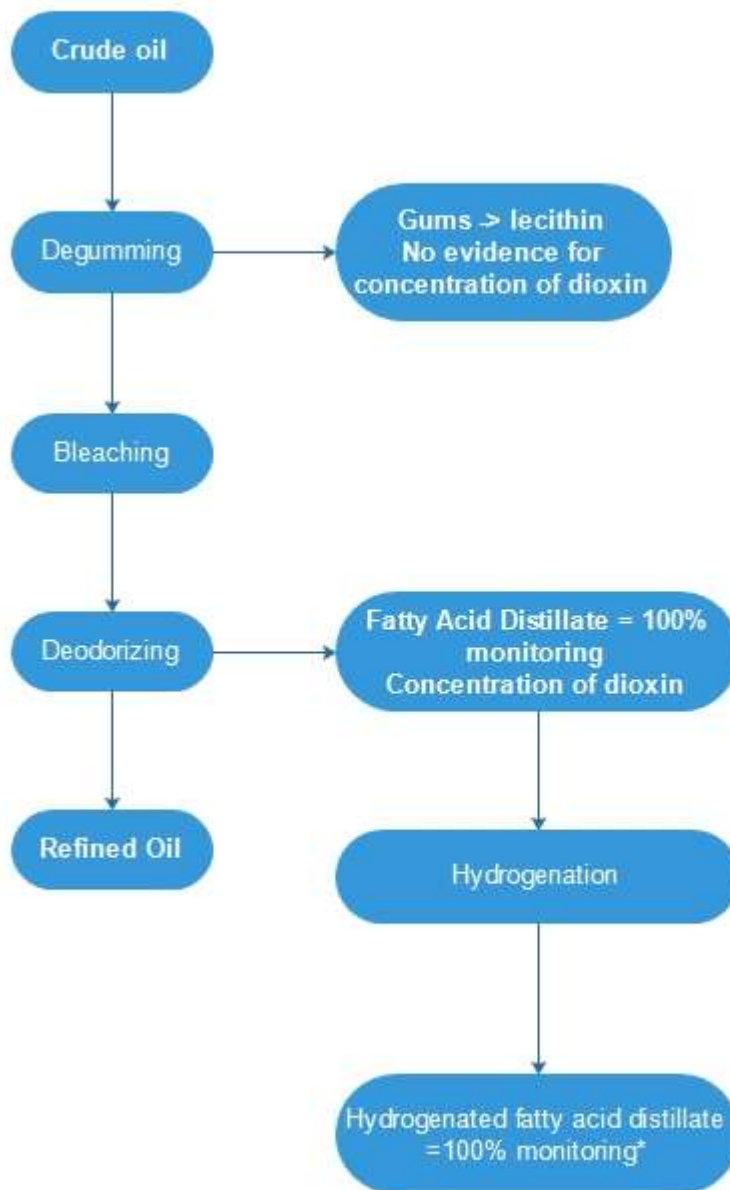
Acid oils from chemical refining destined for feed are to be tested on dioxin as part of the HACCP system (Regulation (EU) 1905/2015 amending Feed Hygiene Regulation (EC) 1831/2003). For food safety reasons, there should be common understanding as to what acid oils are.

- 1) For removal of free fatty acids, vegetable oil refining traditionally consists of an alkali treatment step followed by vacuum distillation ("deodorization"). This renders as by-products acid oils and deodistillates. Such type of refining is often referred to as chemical refining.
- 2) Free fatty acids can also be removed from the oil by vacuum steam distillation alone, hence by skipping the alkali treatment. This renders as by-product fatty acid distillates. This is often referred to as physical refining. See the flow charts in the Annex.
- 3) Feed materials labelled with a name that is listed in the EU Catalogue of Feed Materials Commission Regulation 68/2013 need to comply with the labelling requirements as laid down in that catalogue (Regulation (EC) 767/2009).
- 4) Acid oils from chemical refining, Catalogue entry 13.6.1 are described as: "Product obtained during the deacidification of oils and fats of vegetable or animal origin by means of alkali, followed by an acidulation with subsequent separation of the aqueous phase, containing free fatty acids, oils or fats and natural components of seeds, fruits or animal tissues such as mono- and diglycerides, lecithin and fibres."
- 5) For acid oils from chemical refining the labeling of their content of crude fat is obligatory and also that of their moisture content if the latter exceeds 1%.
- 6) In the main, crude oils are at low risk of being contaminated with dioxin, and since there is no evidence of concentration of oil soluble substances such as dioxins in acid oils, the contamination risk in acid oils is similarly low. see for instance also the [FEDIOL Feed Chain Risk Assessment of rape seed products, sheet 4.3](#). The exception are those acid oils from those crude oils that are derived from crops that are improperly dried, see for instance [the FEDIOL Feed Chain Risk Assessment of coconut oil products, sheet 4.3](#).
- 7) Contrary to acid oils, deodistillates have a risk of exceeding the legal limit in the EU for dioxins (PCDD/Fs) of 0.75 µg/kg. See for instance also sheet 4.4. of the above Risk Assessments. According to the Feed Hygiene Regulation, deodistillates need to be tested batchwise on dioxins ("100% monitoring").
- 8) Blends of acid oils from chemical refining with deodistillates exist on the market and they should not be confused with acid oils. As they include a high risk material –deodistillates-, when meant to be fed to animals, they have to be managed accordingly.
- 9) EU imported palm acid oils can contain palm oil mill effluent (POME). POME doesn't qualify as acid oils and should not be labelled as such.

Refinery - Chemical



Refinery - Physical



* when a full batch of FAD is hydrogenated prior to placing on the market as feed testing of the FAD itself is not compulsory