



COMMISSIONER

FOOD AND DRUG ADMINISTRATION, MAHARASHTRA STATE

Survey No. 341, Bandra Kurla Complex, Bandra (East), Mumbai - 400 051

No.: COMM/COMPORDER/EDIBLE-OIL/1164/2026/07

Date: 20 August, 2026

ORDER

Subject	Comprehensive Compliance Order under the Food Safety and Standards Act, 2006 and Regulations made thereunder – Applicable to Manufacturers, Refiners, Solvent-Extraction Units, Blenders (Multi Source Edible Vegetable Oil), Repackers, Re-labellers, Importers, Wholesalers / Distributors and Retailers of Edible Oils and Fats in the State of Maharashtra.
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WHEREAS Article 21 of the Constitution of India guarantees to every person the right to life with dignity – a right which the Hon'ble Supreme Court has authoritatively held to encompass the right to safe, wholesome and unadulterated food, and the right to be protected from food that is injurious to health;

AND WHEREAS Article 47 of the Constitution casts upon the State a primary and non-derogable duty to raise the level of nutrition and the standard of living of its people and to improve public health – edible oil being the universal cooking medium consumed daily in every household of Maharashtra;

AND WHEREAS the Food Safety and Standards Act, 2006 ("the Act") and the Regulations framed thereunder – including

1. The FSS (Licensing and Registration of Food Businesses) Regulations, 2011;
2. The FSS (Food Products Standards and Food Additives) Regulations, 2011;
3. The FSS (Contaminants, Toxins and Residues) Regulations, 2011;
4. The FSS (Prohibition and Restrictions on Sales) Regulations, 2011;
5. The FSS (Labelling and Display) Regulations, 2020;
6. The FSS (Packaging) Regulations, 2018;
7. The FSS (Fortification of Foods) Regulations, 2018; and
8. The FSS (Advertising and Claims) Regulations, 2018

lay down comprehensive, science-based and binding standards for the identity, quality, safety, packaging and sale of edible oils and fats applicable to every Food Business Operator in the edible oil supply chain;

AND WHEREAS inspections and surveillance by the Food and Drug Administration, Maharashtra State have revealed widespread and continuing non-compliance across the edible oil supply chain – including

1. Operation without valid licence or with a Kind of Business not matching the actual activity,
2. Substitution or extension of a declared oil with a cheaper undeclared oil,
3. Manufacture and sale of sub-standard oil exceeding the permitted limits of acid value, moisture and industrial trans fatty acids,
4. Illegal sale of loose / unpacked edible oil,
5. Unauthorised blending of mustard oil,
6. Sale of Multi Source Edible Vegetable Oil without AGMARK and in loose form,
7. Misbranding and fraudulent re-labelling that conceals the true source, batch or date of an oil,
8. Repacking of expired or near-expiry oil,
9. The refilling and sale of edible oil in used, rusty or non-food-grade tins,
10. Use of non-food-grade packaging, the wrapping of fried and oil-rich food in newspaper, and
11. The use of recycled plastic not authorised as a Food Contact Material,
12. And transport of edible oil in tankers previously used for hazardous, mineral-oil or non-edible cargo – all of which pose grave and unacceptable risk to the life and health of the people of Maharashtra;

AND WHEREAS the sale of loose and unpacked edible oil renders the edible-oil trade in the State a matter of immediate public-health concern, such oil being sold in a manner which, being drawn from open tins, drums and barrels without label, batch number, date of packing, best-before date or declaration of source, defeats all traceability and recall, exposes the oil to light, heat and air and thereby to oxidative rancidity and rise in peroxide and acid value, and constitutes the principal vehicle through which argemone oil, mineral oil, castor oil and cheaper undeclared oils are introduced into the food chain, argemone contamination of mustard oil having historically caused outbreaks of epidemic dropsy with cardiac failure, glaucoma and death;

AND WHEREAS the refilling of edible oil into used, second-hand and rusty tins and containers is a further and equally serious malpractice – one by reason of which the Regulations provide that a tin container once used shall not be re-used for the packaging of any article of food, and that rusty, chipped and improperly tinned containers are deemed to render the food unfit for human consumption;

AND WHEREAS the repeated re-use of frying oil by hotels, restaurants, eateries, sweet-marts, snack manufacturers and street vendors, and the return of such degraded oil into the food chain through its sale to smaller establishments or its blending into loose oil, repeated heating causing the progressive formation of total polar compounds, polymerised and oxidised triglycerides, trans fatty acids, aldehydes and polycyclic aromatic hydrocarbons, whose consumption is associated with dyslipidaemia, atherosclerosis, hypertension, hepatic and renal injury and increased carcinogenic risk – on which account the Regulations prescribe that vegetable oil or fat having developed total polar compounds in excess of 25 per cent shall not be used, and the Food Authority has instituted the Repurpose Used Cooking Oil initiative for the diversion of used cooking oil away from the food chain; and these practices, being widespread, interconnected and directed principally at the poorest consumers who purchase oil in small quantities, call for immediate, uniform and sustained enforcement throughout the State;

AND WHEREAS the Hon'ble Supreme Court of India, in *Swami Achyutanand Tirth & Ors. v. Union of India & Ors.* [Writ Petition (Civil) No. 159 of 2012, decided on 5th August 2016], taking note of the grave menace of food adulteration, directed the Union of India and the State Governments to implement the Food Safety and Standards Act, 2006 in a more effective manner, to strengthen food-testing infrastructure and the enforcement machinery, to identify high-risk areas and high-risk times such as festival periods for intensified sampling, to ensure analysis through NABL-accredited laboratories, and held it desirable that the punishment for adulteration be made more deterrent where the adulterant can adversely affect health; and this Order is issued, inter alia, in furtherance of those directions;

AND WHEREAS Section 30 of the Act, read with Sections 18 and 29 thereof, vests in the Commissioner of Food Safety, Maharashtra, the authority to ensure, through the officers under his charge, compliance with the Act and the Regulations made thereunder;

NOW, THEREFORE, I, Tukaram Mundhe, IAS, Food Safety Commissioner, Food and Drug Administration, Maharashtra State, in exercise of the powers conferred by sub-section (1) and clauses (b), (d) and (e) of sub-section (2) of Section 30, read with sub-section (6) of Section 29 and Sections 18, 36, 37 and 38 of the Food Safety and Standards Act, 2006, and all other powers enabling me in this behalf, hereby issue this Comprehensive Compliance Order, which shall have immediate effect in relation to all Food Business Operators engaged in the manufacture, refining, solvent extraction, blending, repacking, re-labelling, import, storage, distribution, transport and sale of edible oils and fats throughout the State of Maharashtra.

These directions shall be implemented by all officers and authorities under the Food Safety Commissioner in accordance with the powers respectively vested in them under the Act, Rules and Regulations. Nothing contained herein shall be construed as creating any substantive prohibition, offence, penalty or obligation beyond that provided under the Act, Rules, Regulations or legally binding directions of the Food Authority.

1. APPLICABILITY

This Order applies to ALL Food Business Operators in the edible oils and fats sector operating within the territorial limits of the State of Maharashtra, including but not limited to:

1. Oil expeller units;
2. Solvent-extraction units and refineries;
3. Manufacturers of hydrogenated vegetable oil (vanaspati), interesterified vegetable fat, bakery shortening, margarine and table spreads;
4. Blenders of Multi Source Edible Vegetable Oil;
5. Repackers and re-labellers;
6. Importers;
7. Wholesalers, distributors, super-stockists and transporters; and
8. Retailers of every description (kirana stores, supermarkets, departmental and e-commerce sellers).

This Order covers every edible oil and fat – including groundnut, mustard, soybean, sunflower, safflower, cottonseed, rice-bran, palm and palmolein, coconut, sesame (til), maize, Multi Source Edible Vegetable Oil and vanaspati – regardless of size, turnover, handling capacity or nature of ownership.

2. LICENSING AND REGISTRATION

- (a) No Food Business Operator in the edible oil sector shall operate in the State of Maharashtra without a valid FSSAI Registration or Licence as required under Section 31 of the Act and the FSS (Licensing and Registration of Food Businesses) Regulations, 2011, obtained under the appropriate Kind of Business.
- (b) Every licensed Food Business Operator shall comply, at all times, with the Conditions of Licence set out in Annexure 3 of Form B in Schedule 2, as mandated under Regulation 2.1.2(5), and every registered (petty) Food Business Operator shall comply with the Conditions of Registration and the self-attested declaration in Annexure 1 of Schedule 2 under Regulation 2.1.1. The Conditions of Licence and of Registration shall be deemed to form an integral part of this Order. The node-wise requirements applicable to each category of operator are set out in Clause 8.
- (c) In terms of the Other Conditions appended to Part II of Schedule 4 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011, no producer or manufacturer of vegetable oil, edible oil or their products shall be eligible for a licence under the Act unless he has his own laboratory facility for the analytical testing of samples. Accordingly, every such producer or manufacturer in the State shall establish and maintain an in-house laboratory adequately equipped and staffed to test the identity and quality parameters prescribed for the oils handled by it -- including acid value, moisture and insoluble impurities, refractive index or Butyro-refractometer reading and, as applicable, the tests for

argemone and mineral oil – and shall maintain the analytical records thereof. A tie-up with an external laboratory shall supplement, and shall not substitute for, this facility; and any testing through a NABL-accredited or FSSAI-notified laboratory shall be in addition to, and not in lieu of, the own-laboratory requirement.

3. DUTIES AND OBLIGATIONS OF FOOD BUSINESS OPERATORS

Every Food Business Operator shall observe the hygienic and sanitary practices prescribed in Schedule 4 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011 applicable to the nature and category of its business – namely, Part I in the case of a registered (petty) operator under Regulation 2.1.1(2), and Part II (good manufacturing and hygienic practices) in the case of a licensed operator under Regulation 2.1.2(5) – in addition to the duties enumerated in sub-clauses 3.1 to 3.7 below, and the node-wise requirements in Clause 8.

3.1 Infrastructure and Sanitation

- (a) Premises shall be located away from sources of contamination, smoke, dust, effluent and pests. Receipt, processing, refining, blending, filling and storage areas shall be clearly demarcated and so laid out as to prevent cross-contamination. Floors, walls and ceilings shall be smooth, impervious, washable and maintained in sound condition, with adequate drainage and effluent management.
- (b) All tanks, vessels, pipelines and equipment coming into contact with oil shall be of food-grade stainless steel or other approved non-toxic, corrosion-resistant material, easy to clean, and maintained under a documented cleaning-and-sanitising schedule. Oil shall be protected from light, heat and air to prevent rancidity. Adequate hand-washing and potable-water facilities shall be provided.
- (c) A current and valid pest-management contract with a licensed agency shall be maintained; zero tolerance shall apply to rodents, insects and fly infestation. Segregated, lidded waste collection shall be maintained and waste removed daily.

3.2 Procurement, Storage and Handling of Oil

- (a) All raw oil, oilseed, ingredients and packaging shall be sourced only from licensed or registered suppliers, supported by invoices and, where applicable, certificates of analysis. Procurement records shall be retained for not less than one year and produced on demand. Each consignment shall be subjected to acceptance testing (organoleptic examination, acid value, moisture, and screening for argemone and mineral oil where indicated), and non-conforming or adulterated oil shall be rejected and recorded.
- (b) Oil shall be stored in food-grade containers away from direct sunlight, heat and odour-bearing or hazardous substances (kerosene, chemicals, pesticides); the FIFO (First In, First Out) principle shall be strictly observed; and no expired, near-expiry or deteriorated oil shall be retained for sale. Oil shall never be stored or transported together with mineral oil, petroleum products or any non-edible substance.

3.3 Processing, Refining, Blending, Filling and Sealing

- (a) Refining, bleaching, deodorising and hydrogenation shall be carried out so that the finished oil conforms to the prescribed standard. Only food-grade extraction solvent (refined hexane) shall be used in solvent extraction, and residual solvent in the finished oil shall be within the prescribed limit. All edible oils except coconut oil and olive oil, imported in crude, raw or unrefined form, shall be refined before sale for human consumption. [Regulation 2.3.14(10)]
- (b) Filling of containers shall be carried out mechanically and the sealing automatically, in tamper-evident packs, at the establishment of last processing / packing, such that the evidence of opening remains clear. No edible oil shall be dispatched, supplied or sold in loose or unsealed form. The detailed prohibition on loose sale, and the conditions for Multi Source Edible Vegetable Oil and mustard oil, are set out in Clauses 4A and 7.

3.4 Personal Hygiene and Medical Fitness of Food Handlers

- (a) Every food handler shall possess a valid Medical Fitness Certificate issued by a Registered Medical Practitioner before commencement of employment and renewed at least once a year, including such tests – typhoid, tuberculosis and other communicable conditions – as may be indicated. Persons suffering from infectious or communicable disease shall not handle oil until certified fit. A Fitness Certificate Register shall be maintained and produced on demand.
- (b) All handlers shall wear clean protective clothing, head-cover and footwear; observe hand hygiene; and refrain from eating, smoking, chewing tobacco / gutka / pan masala, and spitting in oil-handling areas. The establishment shall deploy at least one FoSTaC-certified Food Safety Supervisor for every 25 handlers, or part thereof, and maintain training records.

3.5 Food Safety Management System (FSMS)

- (a) Every licensed Food Business Operator shall maintain a documented FSMS based on HACCP principles, commensurate with the nature and scale of the business, as mandated under Schedule 4, reviewed annually and on any significant change. Operators in categories notified under the FSS (Food Safety Auditing) Regulations, 2018 shall undergo periodic third-party audit and maintain the audit certificate on premises.

3.6 Consumer Information, Labelling and Transparent Disclosure

- (a) Every pre-packaged edible oil and fat shall bear a complete label conforming to the FSS (Labelling and Display) Regulations, 2020, including:
 - 1. The class declaration (for example, “Edible Vegetable Oil”) together with the specific name of the oil (such as mustard oil or groundnut oil), and for refined oil the declaration “Refined (name of the oil) Oil”;

2. The FSSAI logo and licence / registration number in contrast colour;
3. The green vegetarian symbol;
4. The list of ingredients;
5. Net quantity;
6. Batch / lot number;
7. The date of manufacture or packaging and the best-before, expiry or use-by date;
8. MRP; and
9. The name and complete address of the manufacturer / packer / importer.

Net-quantity and MRP declarations shall also conform to the Legal Metrology (Packaged Commodities) Rules, 2011.

- (b) Every package of edible oil, interesterified vegetable fat, hydrogenated or partially hydrogenated oil, edible fat, margarine and fat spread shall declare on the label the quantity of trans fat and saturated fat content (which may be expressed as "not more than"), and the quantity of MUFA, PUFA, Omega-3 and Omega-6 fatty-acid content. Where fortified, the "+F" logo shall be carried, and the multi-source declaration and AGMARK shall be carried for Multi Source Edible Oil. Allergen declaration is not required on oils derived from allergenic sources.
- (c) No false, misleading or exaggerated claim (such as "cholesterol-free" where inherent, "heart-healthy", "100% pure", "organic", or any unsubstantiated nutritional or medicinal claim) shall be made except as expressly permitted under the FSS (Advertising and Claims) Regulations, 2018; in particular, no nutrient-function or health claim shall be made on Multi Source Edible Oil; and no exaggerated expression such as "Super-Refined", "Extra-Refined", "Micro-Refined", "Double-Refined" or "Ultra-Refined" shall be used on the package, label or advertisement of refined edible oils and fats.
- (d) The following product-specific label declarations shall additionally be made where applicable:
 - (i) a package of vanaspati made from more than 30 per cent rice bran oil shall bear the declaration "This package of vanaspati is made from more than 30 per cent Rice bran oil by weight", and where physically-refined rice bran oil is used as an ingredient in vanaspati it shall be declared in the ingredient list as "Physically Refined Rice Bran Oil"; and
 - (ii) a package containing annatto colour in a vegetable oil shall bear the declaration "Contains Annatto colour".

3.7 Food-Grade Packaging and Materials in Contact with Food

- (a) **General requirement.** All packaging, filling, wrapping, storage and transport materials which come into contact with edible oil, or are likely to come into contact with it, shall be of food-grade quality conforming to the FSS (Packaging) Regulations, 2018 (Regulation 3(2)). Every package shall be clean, hygienic and tamper-proof (Regulation 3(5)). The printed surface of any packaging material shall not come into direct contact with the oil

- (Regulation 3(10)), and printing inks used on food packages shall conform to IS 15495 (Regulation 3(9)).
- (b) **Newspaper and recycled paper.** Newspaper, or any such material, shall not be used for storing or wrapping edible oil or any article of food (Regulation 3(11)).
- (c) **Suitability, resistance to stress and sealing.** Packaging material shall be suitable for the type of oil, for the conditions of storage and for the equipment used for filling, sealing and packaging, as well as for the conditions of transport, and shall be able to withstand the mechanical, chemical and thermal stresses encountered in normal transportation; in the case of flexible or semi-rigid containers, an overwrap package shall be provided where necessary (Regulation 3(3) and 3(4)). The sealing material, including cap liners and induction seals, shall be compatible with the oil, with the container and with the closure system used (Regulation 3(6)).
- (d) **Conformity to Indian Standards.** Packaging materials for edible oils and fats shall conform to the Indian Standards specified in Schedules I, II and III to the said Regulations, in particular – IS 14636 (Flexible Packaging Materials for the packaging of Edible Oils, Ghee and Vanaspati); IS 1993/ISO 11949 (Cold-reduced Electrolytic Tinplate); IS 7328 (High Density Polyethylene for moulding and extrusion); IS 12252 (Polyalkylene Terephthalates, PET and PBT); IS 10910 (Polypropylene); IS 10146 (Polyethylene); and IS 2508 (Polyethylene films and sheets) – as applicable to the material used. By its Direction dated 26th September 2017 on standards of tin used in the packaging of food products, the Food Safety and Standards Authority of India has directed that tin plate used for the manufacture of tin containers for the packaging of any article of food shall conform to IS 1993/ISO 11949, the revised edition whereof supersedes IS 13955, IS 9025 and IS 13954, and that tin containers once used shall not be re-used for the packaging of any article of food. Where an Indian Standard is not available for a given material, the relevant International Standard may be complied with (proviso to Regulation 3(1)) – a provision of particular application to importers.
- (e) **Suitable packaging formats.** The packaging materials indicatively suitable for the category “Fats, oils and fat emulsions” are those set out at Item 2 of Schedule IV to the said Regulations, namely – tin-plate containers; glass bottles with metal, polypropylene (PP) or high-density polyethylene (HDPE) caps; rigid HDPE jars; PET bottles or jars with plastic caps; plastic pouches of multilayered laminated or co-extruded structure; aseptic and flexible multilayered packaging of paper-board, aluminium foil or polyethylene base; plastic laminated pouch in duplex board box (bag-in-box); thermoformed plastic jars with plastic caps; and paper-based lined cartons with an aluminium-foil-based laminated liner. This list is indicative and does not restrict the use of any other packaging material complying with the specified standards (proviso to Regulation 5).
- (f) **Multilayer and composite packaging.** In multilayer or composite packaging – including the laminated and co-extruded pouches in common use for edible oil – the layer which comes into direct contact with the oil, and any layer likely to come into contact with it,

shall meet the requirements of packaging materials specified in Schedules I, II and III (Regulation 3(12)); and every such material shall be compatible with its intended use as a packaging material so as not to alter the quality and safety of the oil (Regulation 3(13)).

(g) **Migration limits.** All packaging materials of plastic origin shall pass the overall migration limit of 60 mg/kg or 10 mg/dm² when tested as per IS 9845, with no visible colour migration (Regulation 4(4)(b)), and shall not release substances in quantities exceeding the specific migration limits prescribed in Table 1 to Regulation 4(4)(c), namely (in mg/kg) – Barium 1.0; Cobalt 0.05; Copper 5.0; Iron 48.0; Lithium 0.6; Manganese 0.6; Zinc 25.0; Antimony 0.04; and Phthalic acid, bis (2-ethylhexyl) ester (DEHP) 1.5. Attention is specially drawn to the limit prescribed for DEHP, edible oil being a fatty food into which plasticisers migrate materially more readily than into aqueous foods. Pigments and colorants used in plastics in contact with edible oil shall conform to IS 9833 (Regulation 4(4)(d)).

(h) **Recycled polyethylene terephthalate (rPET).** Products made of recycled polyethylene terephthalate may be used for packaging, storing, carrying or dispensing edible oil only in accordance with clause (e) of sub-regulation (4) of Regulation 4, inserted by the FSS (Packaging) First Amendment Regulations, 2025 notified on 28th March 2025, read with the Guidelines for Acceptance of Recycled Polyethylene Terephthalate (PET) as Food Contact Material (FCM-rPET) notified by the Food Authority vide F. No. SSDIVI-PF0SP20(16)/1/2025-Standard-FSSAI dated 23rd May 2025.

Accordingly –

- (i) only FCM-rPET produced by a recycler holding prior authorisation of the Food Authority, through a recycling technology approved by it and validated by challenge, extraction and migration testing in a NABL or ILAC-accredited laboratory, shall be used;
- (ii) the Food Business Operator shall hold the recycler's Declaration of Compliance and shall maintain traceability records; and
- (iii) the food contact material shall bear the prescribed marking as to the percentage of recycled resin used. The list of authorised FCM-rPET manufacturers published on the website of the Food Authority shall be the reference for verification. Recycled plastic from any other source, and recycled or reclaimed paper or board, shall not be used in contact with edible oil.

(i) Re-use of containers-

1. Tin containers once used shall not be re-used for the packaging of edible oil or of any other article of food (Regulation 3(7), read with the Direction of the Food Authority dated 26th September 2017).
2. Plastic containers of 5 litre capacity and above, and glass bottles, which are re-used for the packaging of food shall be suitably durable and easy to clean or disinfect; the burden of establishing that a re-used container satisfies that requirement lies upon the Food

Business Operator re-using it, and no container previously used for any non-edible, mineral-oil, chemical or hazardous substance shall be used in any circumstance whatsoever.

3. It is clarified, for the avoidance of doubt, that the erstwhile provision of the FSS (Packaging and Labelling) Regulations, 2011 barring the re-use of both tin and plastic containers for edible oils and fats stands superseded, in so far as it relates to packaging, by the FSS (Packaging) Regulations, 2018, and the position now obtaining is as stated in this sub-clause.

- (j) **Containers rendering oil unfit.** A utensil or container used in the preparation, packaging or storing of edible oil which is rusty, which is enamelled and has become chipped and rusty, or which is of copper or brass and is not properly tinned, is by Regulation 4(3)(a) deemed to render the oil unfit for human consumption; edible oil so packed or stored shall be dealt with accordingly and the offending container seized.
- (k) **Certificate of conformity.** Every Food Business Operator shall obtain and hold a certificate of conformity issued by a NABL-accredited laboratory, against the FSS (Packaging) Regulations, 2018, in respect of every packaging material which comes into direct contact with the oil or is likely to come into contact with it (Regulation 3(14)). The certificate shall be material-wise and supplier-wise, shall be kept current, and shall be produced to the Food Safety Officer on demand; failure to hold it shall attract an Improvement Notice under Section 32 of the Act.
- (l) **Packaging of fortified oil.** Where edible oil is fortified, the packaging shall be such as takes into consideration the nature of the fortificant added and its effect on the shelf life of the oil (Regulation 7(1) of the FSS (Fortification of Foods) Regulations, 2018); Vitamin A being light-sensitive, fortified edible oil shall be packed, stored and displayed in a manner that protects it from light, and shall not be kept in transparent packs under direct sunlight or under continuous illuminated display.

4. STANDARDS OF QUALITY FOR EDIBLE OILS

Every edible oil and fat shall conform to the standards of identity and quality prescribed for that oil under Regulation 2.2 of the FSS (Food Products Standards and Food Additives) Regulations, 2011. The identity and quality parameters specific to each oil – refractive index / Butyro-refractometer reading, saponification value, iodine value, unsaponifiable matter, Bellier turbidity temperature and the like – are as prescribed for that oil; oil failing any such parameter is sub-standard, and oil containing a toxic or non-permitted substance is unsafe. The principal limits of general application are as follows:

Parameter	Limit / Requirement	Basis
Argemone oil	Absent	Reg. 2.2 / 2.3
Mineral oil	Absent	Reg. 2.2
Industrial trans fatty acids	Not more than 2% by mass of total oils/fats	FSSAI w.e.f. 01.01.2022
Acid value – refined edible oils	Not more than 0.5 mg KOH/g	Reg. 2.2

Parameter	Limit / Requirement	Basis
Moisture & insoluble impurities – refined oils	Not more than 0.10% by weight	Reg. 2.2
Acid value – raw/expeller oils	As prescribed for that oil	Reg. 2.2
Residual hexane (solvent-extracted)	Within prescribed limit	Reg. 2.2
Aflatoxin (e.g. groundnut oil)	Within prescribed limit (total)	Contaminants Regs. 2011
Permitted antioxidants (TBHQ/BHA/BHT)	Within prescribed limits only	FPS & FA Regs. 2011

Where any oil is offered for sale not conforming to its prescribed standard, it may be liable to be treated as sub-standard; and where it contains argemone oil, mineral oil, tri-ortho-cresyl phosphate or any non-permitted oil or substance, it shall be treated as unsafe.

4A. MULTI SOURCE EDIBLE VEGETABLE OIL AND MUSTARD OIL

- (a) What was formerly designated “Blended Edible Vegetable Oil” is now, by the 2021 amendment, “Multi Source Edible Vegetable Oil” (MSEVO). An admixture of two edible vegetable oils is permitted only where the proportion by weight of any one oil is not less than 20% (clause 24 of sub-regulation 2.2.1 of the FSS (Food Products Standards and Food Additives) Regulations, 2011, read with the proviso to Regulation 2.1.1(5) of the FSS (Prohibition and Restrictions on Sales) Regulations, 2011, which further requires that such oil shall not be sold in a package weighing more than 15 litres).
- (b) Under Regulation 2.3.14(11), Multi Source Edible Vegetable Oil shall not be sold in loose form; it shall be sold only in a sealed, tamper-proof package weighing not more than 15 kilograms, under AGMARK certification. On the front of pack, immediately below the brand or trade name, it shall carry in bold capital letters the declaration “MULTI-SOURCE EDIBLE OIL”, followed by the name and nature (raw or refined) and percentage by weight of each constituent oil, and shall not be described by the common or generic name of any constituent oil; the prescribed minimum font sizes apply according to pack size (not less than 3 mm for packs below 1 litre, 4 mm for 1 litre to below 5 litres, and 10 mm for 5 litres and above). Every such package shall also carry, in bold capital letters along with the product name on the front of pack, the declaration “NOT TO BE SOLD LOOSE”.
- (c) In accordance with the prohibition on the blending of mustard oil – incorporated as clause (11) of Regulation 2.1.1 of the FSS (Prohibition and Restrictions on Sales) Regulations, 2011 and applicable to any Multi Source Edible Vegetable Oil containing mustard oil manufactured on or after 8th June 2021 – no Multi Source Edible Vegetable Oil shall contain mustard oil, and only 100% pure mustard oil conforming to the prescribed standard (including the test for allyl isothiocyanate / pungency) shall be manufactured, packed and sold.

5. PROHIBITED ADMIXTURES AND RESTRICTIONS ON SALE

Under the FSS (Prohibition and Restrictions on Sales) Regulations, 2011, the following are prohibited or restricted and shall be strictly enforced across the edible oil sector:

- (a) No person shall sell, or keep in possession for sale, any admixture of two or more edible oils as a single edible oil except as a Multi Source Edible Vegetable Oil conforming to Clause 4A .
- (b) No edible oil shall be sold, exposed for sale or distributed otherwise than in a container that conforms to the prescribed standards of quality and is packed, marked and labelled in the manner specified; the loose / unpacked sale of edible oil is prohibited, save where the State Government, for reasons recorded in writing, has granted a specific exemption by notification.
- (c) No edible oil shall contain, nor shall any food be coated or mixed with, mineral oil; and no edible oil shall contain argemone oil, castor oil, tri-ortho-cresyl phosphate or any other prohibited or non-permitted oil or substance.
- (d) Mustard oil shall be sold as 100% pure mustard oil only and shall not be used as a component of any Multi Source Edible Vegetable Oil.

6. PREVENTION OF ADULTERATION; CONTAMINANTS, TOXINS AND RESIDUES

- (a) No Food Business Operator shall manufacture, store, distribute or sell edible oil adulterated with any prohibited or non-permitted substance, including argemone oil, mineral oil, castor oil or tri-ortho-cresyl phosphate, contrary to the Act and the Regulations.
- (b) Substitution or extension of a declared oil with a cheaper undeclared oil (detectable by Baudouin's, Halphen's and allied tests and by fatty-acid profiling) constitutes misbranding and adulteration and shall be prosecuted.
- (c) Edible oils shall comply with the FSS (Contaminants, Toxins and Residues) Regulations, 2011 – the limits for heavy metals (lead, arsenic), aflatoxin (notably in groundnut oil), polycyclic aromatic hydrocarbons / benzo(a)pyrene, and residual solvent (hexane) shall not be exceeded; and permitted antioxidants (TBHQ, BHA, BHT) shall be used only within prescribed limits.

6A. USED COOKING OIL – PROHIBITION OF DIVERSION INTO THE EDIBLE OIL CHAIN

- (a) Cooking oil whose Total Polar Compounds (TPC) content has reached or exceeded 25% is unsafe for human consumption (Regulation 2.3.15(8), read with the FSSAI direction under Section 16(5) effective 1 July 2018) and shall not be sold, repacked, blended, re-labelled or in any manner reintroduced into the edible oil supply chain. Further, the Total Polar Compounds in unused or fresh vegetable oil or fat shall not exceed 15 per cent.
- (b) **Used Cooking Oil (UCO)** – waste edible oil generated after frying or processing that will not be reused in food – shall be channelled only to FSSAI-authorized RUCO (Repurpose Used Cooking Oil) aggregators for conversion to biodiesel or other non-food use, and shall under no circumstances be supplied, sold or returned to any Food Business Operator for

use as, or in, edible oil. Operators frying or processing oil shall enrol under the RUCO initiative where applicable and maintain records of UCO generated and disposed.

- (c) No edible oil shall be manufactured, refined, blended or repacked using any used, recycled, recovered or laundered cooking oil.

7. SALE OF EDIBLE OIL IN PACKED / SEALED FORM; PROHIBITION OF LOOSE OIL; TRANSPORT

- (a) Edible oil shall be sold only in a sealed, tamper-evident, duly labelled container conforming to the prescribed standards, filled and sealed at the establishment of last processing / packing. The loose or unpacked sale of edible oil – drawn or ladled from open tins, drums or unsealed containers – is prohibited.
- (b) Primary responsibility for compliance with the packing-and-sealing requirement rests upon the manufacturing / processing / packing establishment. A manufacturer, refiner, packer, wholesaler or distributor that dispatches or supplies edible oil in loose or unsealed form commits the originating breach.
- (c) Multi Source Edible Vegetable Oil shall be sold only in sealed, tamper-proof, AGMARK-certified packs not exceeding 15 kg (Clause 4A); mustard oil shall be sold as 100% pure mustard oil only.
- (d) Edible oil shall be transported only in dedicated, cleaned, food-grade tankers or containers; tankers or containers previously used for hazardous, mineral-oil or non-edible cargo shall never be used. Tamper-evident seals on tanker outlets shall be intact with seal numbers matching the dispatch documentation, and dispatch and receipt quantity / quality shall be reconciled to detect in-transit substitution or dilution.
- (e) The refilling and sale of edible oil in used, second-hand, rusty, soldered or non-food-grade tin or plastic containers –
- i) a serious and widespread malpractice in the State, commonly accompanying the loose-oil trade – is prohibited. Tin containers once used shall not be re-used for packaging edible oil in any circumstance (Regulation 3(7) of the FSS (Packaging) Regulations, 2018, read with the Direction of the Food Authority dated 26th September 2017).
 - ii) Re-used plastic containers of 5 litre capacity and above and re-used glass bottles may be used only where they are suitably durable and easy to clean or disinfect and were never used for any non-edible, mineral-oil, chemical or hazardous substance, the burden of proof lying upon the Food Business Operator.
 - iii) Rusty containers, chipped and rusty enamelled containers and improperly tinned copper or brass containers shall not be used at all, being deemed by Regulation 4(3)(a) to render the oil unfit for human consumption.

8. NODE-WISE COMPLIANCE REQUIREMENTS

In addition to the general duties in Clause 3 and the requirements in Clauses 4 to 7, every Food Business Operator shall comply with the requirements applicable to its node of operation set out below. These requirements are indicative and shall be read with Schedule 4 and Regulation 2.2; in case of any variance, the Act and the Regulations shall prevail.

8.1 *Manufacturer / Refiner / Solvent-Extraction Unit*

8.1.1 Edible-grade raw material and food-grade solvent (refined hexane); residual hexane within the prescribed limit; refining of all imported crude oil (except coconut and olive) before sale.

8.1.2 Conformity of every batch to the identity and quality standards under Regulation 2.2; industrial trans fatty acids not exceeding 2% by mass; no argemone, mineral oil, castor oil or non-permitted oil ever present.

8.1.3 Only permitted antioxidants and additives within prescribed limits; fortification with Vitamins A and D, where undertaken, in conformity with the FSS (Fortification of Foods) Regulations, 2018, bearing the "+F" logo.

8.1.4 Own quality-control laboratory, which is a condition of eligibility for the licence (Clause 2(c)), with a tie-up with a NABL-accredited or FSSAI-notified laboratory in addition for tests beyond its capability; batch-wise testing for identity, quality, trans fat, contaminants and fortificant levels; retention of batch and analytical records for not less than one year.

8.1.5 Mechanical filling and automatic tamper-evident sealing at the establishment; complete labelling at source; no dispatch of oil in loose form; traceability and recall capability under the FSS (Food Recall Procedure) Regulations, 2017.

8.1.6 A mass-balance record reconciling input oil against output across all product lines, to preclude substitution and blending fraud; and a documented procedure for sales returns and near-expiry stock.

8.1.7 No used, recycled, recovered or laundered cooking oil shall be used in, or diverted into, the manufacture, refining, blending or repacking of edible oil; used cooking oil shall be channelled only to authorised RUCO aggregators (Clause 6A).

8.2 *Blender (Multi Source Edible Vegetable Oil)*

8.2.1 Blending only of two edible vegetable oils, each not less than 20% by weight; no mustard oil in any blend; conformity to the standard for Multi Source Edible Vegetable Oil.

8.2.2 AGMARK certification obtained and maintained; packing only in sealed, tamper-proof packs not exceeding 15 kg; labelling as "Multi Source Edible Vegetable Oil" with the full multi-source declaration and not under the name of any constituent oil.

8.2.3 Batch-wise testing and records establishing the proportion and identity of each constituent oil; no loose sale; traceability of constituent oils to licensed sources.

8.3 Repacker

8.3.1 Valid licence endorsed for "Repacking"; repacking only of oil received from a licensed manufacturer / importer, supported by invoices and certificates of analysis establishing full traceability to the original source and batch.

8.3.2 No repacking of expired, near-expiry, sub-standard or unsafe oil; no extension or alteration of the original best-before date; no blending or topping-up during repacking; no alteration of the identity or quality of the oil.

8.3.3 Only food-grade, unused packaging; a fresh repacker batch code linkable to the original manufacturer's batch; testing of each repacked lot; and declaration of both the original manufacturer and the repacker on the label.

8.4 Re-labeller

8.4.1 Valid licence endorsed for "Re-labelling"; re-labelling shall never be used to misrepresent the source, identity, grade, batch, date of manufacture or best-before of the oil, nor to conceal or obliterate the original manufacturer's particulars.

8.4.2 The original date of manufacture and best-before shall be carried forward unchanged; the re-labeller's name, address and FSSAI licence number shall be added without removing the original mandatory declarations; re-labelling of expired or unsafe oil shall be prosecuted as misbranding / unsafe food.

8.5 Wholesaler / Distributor / Transporter

8.5.1 Stocking only of properly licensed, packed, labelled and (where applicable) AGMARK-certified / fortified oil; verification on receipt of the supplier's licence number, batch, best-before and seal integrity; rejection of loose, unsealed or tampered consignments and intimation of the supplier to the Food Safety Officer.

8.5.2 Storage away from direct sunlight, heat and odour-bearing or hazardous substances; FIFO observed; clean, dry, pest-controlled godowns; purchase and sale invoices establishing back-to-source and onward traceability retained for not less than one year.

8.5.3 Transport only in dedicated food-grade tankers / containers, never previously used for hazardous, mineral-oil or non-edible cargo; tamper-evident seals intact with matching seal numbers; dispatch and receipt reconciled to detect in-transit substitution or dilution.

8.5.4 No loose sale of edible oil; liability under Section 27 for the oil stored and distributed.

8.6 Retailer

8.6.1 Sale only of pre-packed, properly labelled (and, where applicable, AGMARK-certified / fortified) edible oil; sale of loose / unpacked edible oil is prohibited.

8.6.2 No sale of oil that is expired, sub-standard, unsafe or in damaged / leaking packs; storage away from heat and sunlight; display of the FSSAI Registration / Licence; issue of a bill; and retention of purchase invoices for traceability.

8.6.3 Verification on receipt of seal integrity, batch and best-before; rejection of loose or tampered stock; no false claim as to the nature or attributes of the oil.

8.6.4 An e-commerce or online seller of edible oil shall hold the appropriate FSSAI Licence and shall not be listed on any platform without a valid licence; the platform shall display the seller's FSSAI licence number, and only pre-packed, sealed and labelled edible oil shall be sold online.

8.7 Importer

8.7.1 Central Licence; clearance through the FSSAI import clearance system; refining of imported crude oil (except coconut and olive) before sale; conformity to Indian standards and to the labelling and AGMARK requirements before release for sale.

9. PUNISHMENTS, PROSECUTION AND PENALTIES

Non-compliance with the Act, the Regulations and this Order shall render the Food Business Operator liable to prosecution and to the punishments and penalties under Chapter IX of the Food Safety and Standards Act, 2006.

9.1 Punishments (offences carrying imprisonment, triable by Court)

- (a) Unsafe food, including oil adulterated with argemone or mineral oil (Section 59) –
 - i) where death results, imprisonment not less than seven years extending to imprisonment for life and fine not less than ₹10,00,000;
 - ii) where grievous injury results, imprisonment up to six years and fine up to ₹5,00,000;
 - iii) where non-grievous injury results, imprisonment up to one year and fine up to ₹3,00,000;
 - iv) and where no injury results, imprisonment up to three months and fine up to ₹3,00,000.
- (b) Subsequent and repeat offences (Section 64) – twice the punishment which might have been imposed on a first conviction, a further fine up to ₹1,00,000 per day for a continuing contravention, and suspension or cancellation of the Licence or Registration.
- (c) Interfering with, or removing or tampering with, any oil seized or detained by the Food Safety Officer (Section 60) – imprisonment up to six months and fine up to ₹2,00,000.
- (d) Offences by companies (Section 66) – every director, partner, manager or other person in charge of and responsible for the conduct of the business shall be personally liable to be proceeded against and punished alongside the entity; and the Court or Adjudicating Officer may direct compensation in case of injury or death of a consumer (Section 65 – not less than ₹5,00,000 in case of death; up to ₹3,00,000 for grievous injury; up to ₹1,00,000 for other injury).

9.2 Penalties (imposed by the Adjudicating Officer)

- (a) Carrying on business without a valid Licence or Registration (Section 63) – penalty up to ₹10,00,000.

- (b) Misleading advertisement or false claim, including an unsubstantiated compositional claim (Section 53) – penalty up to ₹10,00,000.
- (c) Giving false information (Section 61) – penalty up to ₹10,00,000.
- (d) Possessing an adulterant, including argemone or mineral oil (Section 57) – penalty up to ₹10,00,000 where the adulterant is injurious to health.
- (e) Selling oil not of the nature, substance or quality demanded (Section 50) – penalty up to ₹5,00,000.
- (f) Sub-standard oil, including oil not conforming to the prescribed standard or exceeding the trans-fat limit (Section 51) – penalty up to ₹5,00,000.
- (g) Misbranded oil, including loose edible oil and Multi Source Edible Vegetable Oil sold without the required sealed pack, AGMARK and declaration (Section 52) – penalty up to ₹3,00,000.
- (h) Failure to comply with the directions of the Food Safety Officer (Section 55) – penalty up to ₹2,00,000; and
- (i) contraventions for which no specific penalty is provided (Section 58) – penalty up to ₹2,00,000.
- (j) Unhygienic or unsanitary processing or manufacturing (Section 56) – penalty up to ₹1,00,000;
- (k) and food containing extraneous matter (Section 54) – penalty up to ₹1,00,000.

9A. ACTION ON LICENCE / REGISTRATION

Where the Designated Officer has reasonable ground for believing that a Food Business Operator has failed to comply with the Regulations applicable to the food business, appropriate action may be initiated under Section 32 of the Act in accordance with the procedure prescribed therein.

Where the circumstances attract Section 33 or Section 34 of the Act, the Designated Officer shall initiate appropriate proceedings and make the requisite application before the competent court for a Prohibition Order or Emergency Prohibition Order, as the case may be.

Suspension or cancellation of a licence or registration shall be undertaken only by the competent Licensing or Registering Authority and strictly in accordance with the Act, the FSS (Licensing and Registration of Food Businesses) Regulations, 2011 and the principles of natural justice, subject to such exceptional statutory provisions as expressly permit immediate action in the interest of public health.

10. COMPLIANCE TIMELINES

All requirements under this Order shall be complied with immediately and forthwith from the date of issue, including –

- (a) display of the Licence or Registration with the correct Kind of Business;

- (b) cessation of all sale of loose or unpacked edible oil, and of the refilling and sale of edible oil in used, second-hand or non-food-grade tins and containers;
- (c) cessation of mustard-oil blending, and of the sale of Multi Source Edible Vegetable Oil in loose form or without AGMARK;
- (d) cessation of any re-labelling that misrepresents the source or date of the oil;
- (e) withdrawal of any oil exceeding the trans-fat limit or otherwise unsafe;
- (f) storage of oil away from heat and sunlight;
- (g) use of food-grade packaging only, and of dedicated food-grade transport;
- (h) arrangements for batch-wise quality and trans-fat testing; and
- (i) maintenance of traceability registers and invoices.

11. INDICATIVE NATURE OF THIS ORDER

This Order is indicative in nature and does not purport to be an exhaustive statement of the obligations of Food Business Operators. Every operator shall, at all times, comply with every standard, regulation, guideline, circular and direction issued by FSSAI and by the Food Safety Commissioner Maharashtra State from time to time, to the extent legally applicable, whether or not specifically enumerated herein. The non-mention of any requirement shall not be construed as a waiver of the obligation to comply with it.

12. IMPLEMENTATION, ENFORCEMENT AND PRIORITY ADJUDICATION

All officers of the Food and Drug Administration, Maharashtra State shall ensure effective, uniform and risk-based implementation of the Act, Rules and Regulations in relation to edible oils and fats.

Cases involving adulteration, unsafe food, contamination, misbranding or sub-standard edible oil shall be processed expeditiously in accordance with law. In adjudication proceedings, the enforcement authority shall place all relevant facts and material before the Adjudicating Officer and seek an appropriate penalty commensurate with the contravention, having due regard to the factors specified in Section 49 of the Act. Nothing contained in this Order shall interfere with the independent exercise of statutory or quasi-judicial discretion by the Adjudicating Officer or any Court.

13. SAVINGS AND SUPPLEMENTARY EFFECT

This Order is intended to facilitate uniform and effective implementation of the Food Safety and Standards Act, 2006 and the Rules and Regulations made thereunder, and shall be read harmoniously with them. Nothing contained in this Order shall be construed as creating an offence, prohibition, penalty or substantive obligation inconsistent with or beyond the Act, Rules, Regulations or legally binding directions issued by the Food Safety and Standards Authority of India.

In the event of any inconsistency between this Order and the Act, Rules, Regulations or any legally binding direction of the Food Authority, the provisions of the Act, Rules, Regulations and such legally binding directions, as applicable, shall prevail. Nothing contained herein shall affect the operation of any other law for the time being in force to the extent that such law continues to apply to the concerned food business or activity.

Digitally signed by
TUKARAM H MUNDHE
Date: 20-08-2026
12:24:56

(Tukaram Mundhe, I.A.S.)
Food Safety Commissioner
Maharashtra State, Mumbai.

Copy to:

Additional Chief Secretary, Food and Drug Administration, Government of Maharashtra.

Copy forwarded for necessary action:

1. All District Collectors.
2. All Joint Commissioners (Food), Food and Drug Administration, Maharashtra.
3. All Assistant Commissioners (Food), Food and Drug Administration, Maharashtra.
4. All Food Safety Officers, Food and Drug Administration, Maharashtra.
5. Solvent Extractors' Association of India (SEA) and concerned trade associations of edible-oil manufacturers, wholesalers and retailers – for compliance and onward communication to members.