Bengaluru: Commercial manufacturers of deep-fried items cannot reuse oil

Nov 19 2018

Bengaluru, Nov 19: Henceforth, food manufacturers using oil for commercial purposes cannot reuse the oil once used.

The central government has found that many a time large scale oil users like hotels and manufacturers of eatables divert the oil once used for use by small hotels and street vendors of deep fried items.

The government has made reuse of oil by such commercial manufacturers a crime and has drawn up a scheme to stop reuse of carcinogenic acid oil which remains as residue, and use it completely for manufacture of bio diesel. It has prepared a scheme under which, in addition to stopping the dangerous oil posing hazard to the health of the people, it can bring down import of fuel into the country.

The government has found that reuse of oil is a prime culprit in spread of cancer. Many have been reusing the oil after deep frying and oxyacid from the oil cast bad effect on human health.

However, Karnataka has been lagging behind in the implementation of this ambitious scheme, it is learnt. Under the new rules, food manufacturers using up a hundred litres of oil per month have to mandatory provide a minimum of 30 litres of used oil for the production of bio-diesel. If they fail to do so, they can be proceeded against.

In the words of Julesh Bantia, founder director of Eco Green Fuels Pvt Ltd here, who has been engaged in production of bio-diesel since 2012, and Food Safety Standards Authority of India together with Bio Diesel Association will organize the system of collecting such oil. FSSAI joint commissioner D B Harshvardhan expects to implement this scheme in Karnataka soon. Chief executive officer of the authority, Pawan Agarwal, says that the expected collection of reused oil by 2022 is 220 crore litres. He said that law to make it compulsory for food manufacturers for commercial purposes to maintain accounts about oil used will come into force shortly.