FDA Announcement on PHOs (Partially Hydrogenated Oils)

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Brief Overview of Columbus

WBENC-Women Owned & Certified
Chicago-Based
Privately-Held Corporation
Founded in 1936
Sales of ½ Billion Pounds
State of the Art Facility
Delivery Fleet for Packaged and Bulk
SQF Level 3 Certified
Organic Certified
Non-GMO Project Verified
Sustainable Palm Oil (RSPO)
Brief Background on Food & Drug Administration

1848 – US Patent Office began testing agricultural products
1862 – Department of Agriculture formed and took over testing
1906 – Pure Food and Drug Act Implemented
1930 – Food and Drug Administration formed
As we have learned, partially hydrogenated vegetable oils have been available to the industry since the 1930s and 1940s. These products were considered to be safe for consumption, but they were never given official GRAS (Generally Recognized as Safe) Status by the FDA.
FDA Activity on PHOs?

- 11-17-1999 – FDA Proposed Rule added to Federal Register to include labeling Trans Fat
- 07-11-2003 – FDA Announced Mandatory Nutritional Labeling to include Trans Fat content by January 2006
Impact on Industry

• All Nutritional Labels to include Trans Fat Content
• Products are Zero Trans if <0.5g of TFA per serving
• No Daily Value (%DV) established for Trans Fat
• Minimize Trans Fat intake with a balanced diet
• Many Companies began to move away from PHOs
Trends Seen Prior to 2006

- Replaced PHO shortenings with liquid vegetable oils in numerous applications.
- Reduction in demand for PHO products by 50%.
- Increased demand for Palm Oil shortening products.
FDA to Make PHOs’ non-GRAS

On November 6, 2013, the FDA announced that it was going to make all PHOs to not be Generally Recognized as Safe (non-GRAS).

This would require that PHOs would need FDA approval as food additives for any use in food/feed products. If products do not have approval, they would be considered adulterated and not allowed to be sold.
FDA Decision... Why Now?

• Several medical studies and expert panel findings such as from IOM and CDC have shown that Trans Fat consumption has been linked to an increased risk of coronary heart disease, by increasing LDL Cholesterol and decreasing HDL Cholesterol.

• Pressure continues from consumer groups, medical and nutritional experts and foreign governments and industries.
Initial Comments

Initial comment period was extended. Numerous food industry manufacturers and trade associations submitted comments against the FDAs proposal or requesting additional time. Numerous consumers and health care representatives supported the FDA.
Confusion Exists on FDA’s Decision

- What is the acceptable level of Trans Fat content or degree of hydrogenation? Iodine Value…..
- What about fully hydrogenated oils or products containing them? The Trans Fat level is very low and are used to replace PHOs. What is considered Fully Hydrogenated?
What are the Next Steps?

• Coming up on a year since the FDA announcement, there have been no official updates or decisions.
• Many in the industry thought that the FDA was going to move this forward quickly, but that is not the case so far.
Food Industry is Moving Forward

- Consumers are increasingly aware and sensitive to the words “Partially Hydrogenated”.
- Consumers & Industry alike need to be better informed.
- Food manufacturers are working to reformulate and remove the PHOs. For some manufacturers this could be thousands of products.
Are There Any Questions?