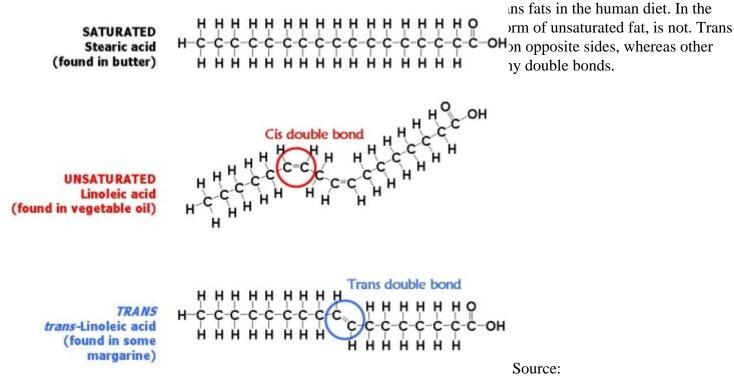
## **Blogs**

May 25, 2018

Industry Insights: FDA Extends Deadline for Eliminating PHOs

The U.S. Food & Drug Administration determined in 2015 that Partially Hydrogenated Oils (PHOs) are not



http://chemistrybasics.edublogs.org/2007/02/16/trans-fats/ Because of their unique structure, trans fats can pose significant health risks, such as heart disease and high cholesterol. While *non-harmful* trans fats do occur naturally in some foods, *harmful* artificial trans fats are created by pumping extra hydrogen molecules into oils, or "hydrogenating" the oil. In coming to its 2015 decision, the FDA reviewed extensive clinical data as well as

nublic commentary and found that aliminating DLOs from processed foods could save thousands of lives per 5, 2018 **Non-Petitioned Uses** , and 2021 as **Product Uses** Original Compliance **Extended Compliance** Date Date Manufacturing of food with non-petitioned uses of PHOs June 18, 2018 Not extended Foods manufactured with non-petitioned uses of PHOs before June June 18, 2018 January 1, 2020 18, 2018

Petitioned Uses		
Product Uses	Original Compliance Date	Extended Compliance Date
Manufacturing of food with the petitioned uses of PHOs	June 18, 2018	June 18, 2019
Foods manufactured with the petitioned uses of PHOs before June 18, 2019	June 18, 2018	January 1, 2021

Source:

https://www.fda.gov/Food/IngredientsPackagingLabeling/FoodAdditivesIngredients/ucm449162.htm The FDA has stated that the extension is due largely to the 3-24 month shelf life of products containing PHOs such that these products will be in distribution for some time after the compliance date, as well as due to additional compliance requirements placed upon the food industry because of the FDA's denial of a concurrent food additive petition by the Grocery Manufacturers Association. For more, see the full notice by the FDA.

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