

# Specifications for the Import of Vegetable Oils USA

Range of vegetable oils: olive oil, rapeseed oil, soya oil, palm kernel oil, palm oil, sunflower oil, safflower oil

In addition to the general requirements and the labeling requirements, you can reach the US standards as follows:

- Vegetable oils:  
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?fr=102.37>
- USDA grading for olive oil:  
<http://www.ams.usda.gov/AMSV1.o/getfile?dDocName=STELDEV3011889>
- Vegetable oil margarine:  
<http://www.ams.usda.gov/AMSV1.o/getfile?dDocName=STELDEV3004553>
- Commercial description for vegetable salad oils:  
<http://www.ams.usda.gov/AMSV1.o/getfile?dDocName=STELDEV3006232>

Products should also comply with the following parameters when applicable:

- Action Levels for Poisonous or Deleterious Substances in Human Food  
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ChemicalContaminantsandPesticides/ucm077969.htm>
- Food Allergen Labeling and Consumer Protection Act of 2004.  
<http://www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation/ucm106890.htm>
- Defect Levels Handbook  
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Sanitization/ucm056174.htm>
- Food contaminants and adulteration: chemical contaminants
  - [Acrylamide](#)<sup>1</sup>
  - [Dioxins and PCBs](#)<sup>2</sup>
  - [Ethyl Carbamate](#)<sup>3</sup>
  - [Furan](#)<sup>4</sup>

- [Melamine](#)<sup>5</sup>
- [Perchlorate](#)<sup>6</sup>
- [Radionuclides](#)<sup>7</sup>

<http://www.fda.gov/Food/FoodSafety/FoodContaminantsAdulteration/ChemicalContaminants/default.htm>