

**Question for written answer E-010401/2015
to the Commission**
Rule 130
Miguel Viegas (GUE/NGL)

Subject: Partially hydrogenated oils

The United States Food and Drug Administration has in recent days issued a final decision giving the food industry three years to stop using partially hydrogenated oils. These are the main food source of trans fat. They are used in a wide variety of products, such as microwave popcorn, cake toppings, biscuits, confectionery, savoury snacks, fried foods, doughnuts, cakes and others.

Trans fat is created through the process of hydrogenation, which involves adding hydrogen molecules to highly unsaturated fats, such as vegetable oil, maize oil or soya oil. After hydrogenation, the oil is described as 'partially hydrogenated' on the list of ingredients on the food packaging, meaning that it contains trans fats.

The US Government's aim is to prevent coronary heart disease. Scientific evidence shows that hydrogenated vegetable oil (HVO) increases health risks and may be responsible for a significantly higher likelihood of heart attacks.

In view of this evidence, what is the Commission's evaluation of this situation and what action does it intend to take regarding this issue of partially hydrogenated oils?