

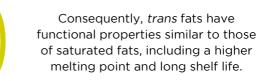
Reduction and Replacement in Europe

WHAT ARE TRANS FATS?

Trans fats (or trans fatty acids) are unsaturated fatty acids with at least one double bond in the trans configuration. The molecular chain forms a straight line, except with a small kink at the double bond site.









Trans fats can be formed as a result of manufacturing processes and during the natural biohydrogenation in the rumen of cattle and sheep.



USE AND HEALTH IMPACT

Trans fats have been widely used in the food industry since the 1950s.





In the early 1990s metabolic studies showed that consumption of *trans* fats raised LDL and lowered HDL cholesterol





There is now broad scientific consensus that *trans* fats have detrimental effects on cardiovascular health.

REDUCTION & REPLACEMENT



Industries & governments have taken rapid action to limit the intake of *trans* fats, by setting legal limits, dietary recommendations and/or voluntary measures.



Palm oil is pressed from the pulp of palm fruits and consists of equal amounts of saturated and unsaturated fats.



Palm oil has emerged as a versatile, costeffective solution for replacing *trans* fats in products that require a solid fat for functionality.

CURRENT SITUATION IN EUROPE

Today, the average intake of *trans* fats in almost all European countries is below recommended thresholds and no longer a public health concern.

In 2019 the EU, supported by the industry, has issued legislation to limit the content of trans fatty acids (on fat basis) in foods to a maximum of 2%. An exemption is made for naturally occurring trans fatty acids from animal origin.

This legislation came into effect per May 15, 2019 with a transitional period until April 1st, 2021.



More information about palm oil and the replacement of *trans* fats can be found on our website:

www.palmoilalliance.eu