

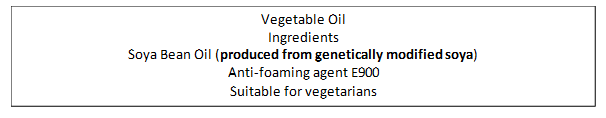
**Food Safety Guidance**

**Genetically Modified Cooking Oil**

Some catering establishments may use genetically modified (GM) cooking oil.  If your business uses GM oil you are required by [law](https://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2003:268:0001:0023:EN:PDF) to highlight the use of this product to your customers.

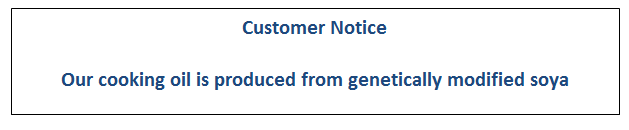
You must:-

Check the labelling of your cooking oil to identify whether it contains GM ingredients.  For example:-



If your oil contains genetically modified ingredients, information must be permanently and visibly displayed either on the food display or immediately next to it, or on the packaging material, in a font sufficiently large for it to be easily identified and read.

Where food is not displayed or pre-packed you can highlight this information on a poster and display it in a conspicuous place or add the information to the menu. For example:-



Alternatively, you should source and use oil which does not contain GM ingredients.

This is enforced in Scotland under the [Genetically Modified Food (Scotland) Regulations 2004](http://www.legislation.gov.uk/ssi/2004/432/pdfs/ssi_20040432_en.pdf).

If you require further information or advice please contact us by emailing [fs@falkirk.gov.uk](mailto:fs@falkirk.gov.uk)