

Republic of the Philippines
HOUSE OF REPRESENTATIVES
Quezon City

FIFTEENTH CONGRESS

First Regular Session

House Bill No. 1270

Introduced by REP. AUGUSTO BOBOY SYJUCO

EXPLANATORY NOTE

It is the policy of the State to protect and promote the right to health of the people and instill health consciousness among them, adopt an integrated and comprehensive approach to health development, establish and maintain an effective food and drug regulatory system, and undertake appropriate health manpower development and research responsive to the country's health needs and problems.

Trans – fatty acid or commonly known as trans – fat are unnatural compounds known to be very detrimental to our health. Among foods which usually contain high levels of trans fats are pastries, cakes, chocolates, fried chicken, french fries and potato chips. Studies show that the presence of trans fat in the food we consume increases the chances of acquiring heart diseases and certain types of cancer.

The bill seeks to establish Trans Fat labeling requirements on food product labels and banning harmful trans fats in food. Through this bill, major companies are mandated to indicate the amount or level of trans fat present in their food products for proper guidance and safety of the consumers.

In consideration of the foregoing, immediate approval of this bill is earnestly sought.


AUGUSTO BOBOY SYJUCO
2nd District, Province of Iloilo

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**AN ACT ESTABLISHING TRANS FAT LABELING REQUIREMENTS ON FOOD
PRODUCT LABELS AND BANNING HARMFUL TRANS FATS IN FOOD**

*Be it enacted by the Senate and House of Representatives of the Philippines in
Congress assembled:*

SECTION 1. Title. – This Act shall be known as “The Trans Fat Labeling Act”.

SEC. 2. Declaration of Policy. – The State recognizes the need to establish labeling requirement for food products on the amount of trans fat contained therein. This requirement will motivate food manufacturers, catering businesses, hotels and restaurants, fast food chains, bakeries and others in the food industry to modify their formulas to reduce or even eliminate trans fats and direct them to the growing trend of healthy food choices being offered to consumers.

The State shall endeavor to protect public health versus private profit from the public sale of processed foods containing trans fats from artificially hydrogenated oils and fats. Accurate food labels are critical especially for the millions of consumers who have diabetes, are overweight, have heart problems, or those on a restricted diet that require monitoring of the total amount of fats, carbohydrates and calories they consume.

SEC. 3. Definition of Terms. – For purposes of this Act, Trans Fatty Acid shall be defined as:

An artificial fatty acid, very unlike those normally found in nature that is produced by the process of hydrogenation. Trans fats are fats whose molecular structure has been damaged.

Trans fatty acid is the sum of all isomeric fatty acids with 14, 16, 18, 20 and 22 carbon atoms and one or more trans double bonds, i.e. C14:1, C16:1, C18:1, C18:2, C18:3, C20:1, C20:2, C22:2, trans isomeric fatty acids, but only polyunsaturated fatty acids with methylene – interrupted double bonds.

Hydrogenation shall be defined as:

A process where unsaturated vegetable oils (examples of which are polyunsaturated canola oil, soybean oil, corn oil, sunflower oil) are chemically altered to form a more “saturated” fat. The process of hydrogenation will artificially

increase the "saturation" of the unsaturated vegetable oils so it will be less susceptible to spoilage and will increase the shelf life of foods.

Hydrogenation involves heating the oil to very high temperatures. Oil is mixed with metal particles such as nickel oxide and then bleached to achieve a white color.

In the process of hydrogenation, a new fatty acid, an artificial one is created and it is called the trans fatty acid. Partial hydrogenation changes as much as fifty percent (50%) or more of the oil's natural fatty acids into the toxic trans fatty acids.

SEC. 4. Scope. – This Act shall apply to oils and fats, including emulsions with fat, as the continuous phase, which, either alone or as part of processed foods, are intended for human consumption or must be assumed to be intended for human consumption.

This Act shall not cover or apply to naturally occurring content of trans fatty acids present in meat, milk and other dairy products. It shall be prohibited to sell oils and fats covered by this Act if such oils and fats exceed one-half (1/2) gram of trans fatty acids per one hundred (100) grams of oil or fat.

In products claimed to be "free of trans fatty acids", the content of trans fatty acids shall be less than one-fourth (1/4) gram per one hundred (100) grams of the individual oil or the individual fat in the finished product.

SEC. 5. Implementing Rules and Regulations. – The Secretary of Health, in collaboration with the Bureau of Food and Drugs (BFAD), shall issue the rules and regulations necessary to carry out the purpose of this Act.

SEC. 6. Penalty Provisions. –

- (a) Any person or entity violating the provisions of this Act shall be liable to a fine of One hundred thousand pesos (P100,000.00).
- (b) The penalty may include imprisonment for up to two (2) years if the violation was intentional or grossly negligent or if by the violation:
 - 1) Damage to health has been caused, or dangers of such damage has been caused; or
 - 2) A financial gain, including by means of savings, has been achieved or has been intended to be achieved for the violator.

SEC. 7. Effectivity Clause. – This Act shall take effect fifteen (15) days following its publication in the *Official Gazette* or in two (2) national newspapers of general circulation.

Approved,