

Indore: RUCO to check reuse of cooking oil in hotels

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E-Paper

Indore: An app 'RUCO' with an aim to collect used cooking oils from various food manufacturers to convert them into biodiesel was launched on the concluding day of two-day World Sweets and Namkeen Convention held at Brilliant Convention Centre on Thursday.



Launching the application, Executive Director FSSAI Madhavi Das explained the ill-effects of re-using the oil in making food items and how the used oils can be converted into biodiesel. "Reusing oil to fry namkeens makes it contaminated and increase possibilities of diseases," she said.

She cited example of Pakistan where oil is not re-used for frying. "In countries like United Kingdom, consumption of salted food items is limited," Madhavi said. She urged people to change their habits and learn from such examples. "After becoming cleanest city, we now need to focus on clean and fresh oil for better health," Madhavi said. She also announced that hygiene rankings would be provided to every restaurant and food manufacturer which will be mandatory for them to display.

Addressing the gathering, president of Biodiesel Association Sandeep Chaturvedi said, "India has 23 million tons of used oil, which can be transformed into biodiesel."

Commissioner Food Safety Bhopal Pallavi Govil said, "Traders feel that discarding used oil will affect their business negatively, but that is not the case if people are aware about the harmful effects of re-using oil."

Haldiram group director Shyam Sunder Agrawal talked about dropping hygiene level in food manufacturing and processing. "In Indian tradition, it was a custom to take bath before cooking but such practices are on the wane overtime and so has the hygiene in preparation of food," he said.