

## Fortified Rice Bran Oil

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- The process of adding micronutrients to the oil to increase the nutritional value of edible oil is called oil fortification. All types of edible oils such as soybean, palmolein, groundnut and mustard etc. can be fortified.
- Fortification does not affect the taste, texture and 'shelf life' of edible oils. Fortification of oil can help the malnourished and economically weaker sections to achieve the required nutritional level.
- Rice bran oil has many health benefits. This oil lowers cholesterol levels due to its low trans-fat content and high mono unsaturated and poly unsaturated fat content. It also acts as an immunity booster. The high amount of vitamin 'E' included in it reduces the risk of cancer.
- The American Heart Association and the World Health Organization have recommended it as a good substitute for other edible oils. According to FSSAI, fortified oils can help a person meet 25 to 30 percent of the recommended dietary intake for vitamins 'A' and 'D'.
- NAFED has e-launched Fortified Bran Rice Oil. NAFED's Rice Bran Oil will be fortified to ensure that it contains additional nutrients and vitamins.

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