



Trans Fatty Acids (TFAs)

Recently, The **World Health Organisation (WHO)** awarded countries for progress in eliminating industrially produced trans fats for the first time.

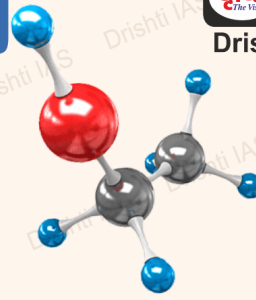
- **WHO** has awarded its first-ever certificates validating progress in eliminating industrially produced trans fatty acids to five countries- **Denmark, Lithuania, Poland, Saudi Arabia, and Thailand.**
- WHO's ambitious target to fully eliminate industrially produced trans-fatty acids (TFAs) from the global food supply by the end of **2023** was not met. However, it proposes a revised new target for the virtual elimination of iTFA globally by **2025**.
- **Trans fatty acids (TFAs)** or **Trans fats** are the most harmful type of fats which can have much more adverse effects on the human body than any other dietary constituent.
 - These fats are largely produced artificially but a small amount also occurs naturally.

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TRANS FATTY ACIDS (TFA)

These are unsaturated fatty acids that come from either natural or industrial sources.



Fat	A major source of energy and helps body absorb vitamin
Unsaturated Fats	Good fats; usually come in the form of liquid oils, not solid fats. <ul style="list-style-type: none">From Plants (Vegetable oil, nuts, seeds)
Saturated Fats	Not as harmful as trans fats if consumed in moderation; generally take a solid form <ul style="list-style-type: none">From red meat, butter, cheese, coconut oil, palm oil

- **Natural TFA:**
 - Beef fat and dairy fat in small amounts
- **Industrial TFA:**
 - Trans fats, also called partially hydrogenated oils, are created when hydrogen is added to vegetable oil to make it more solid.
 - E.g. Vanaspati, margarine and bakery shortenings
- **Issue Associated:**
 - Most harmful fats, increase disease risk, even if consumed in small quantities
 - ↑ bad LDL (low-density lipoprotein) and ↓ good HDL

DEBATE ON TRANS FATS

ARGUMENTS FOR:

- **Natural form** of trans fat **not** harmful to humans
- **Cheap and easy substitute** of Pure Ghee
- **Preserves food** for longer duration

ARGUMENTS AGAINST:

- Worst type of fat for the heart, blood vessels, rest of the body
- Associated with obesity, infertility, certain types of cancers, high B.P.
- Saturated vegetable fats like palm, palm kernel, and coconut oils can be suitable alternatives

WHO estimates that 50,00,000 lives are lost due to premature deaths from coronary heart disease which are attributable to consumption of trans-fats.

EFFORTS TO REDUCE TFA INTAKE:

- **By FSSAI:**
 - Goal of "Freedom from Trans Fat @75"
 - "Trans Fat Free" logo - Voluntary labelling to promote TFA-free products
 - "Heart Attack Rewind" - Mass media campaign to eliminate industrially produced trans fats
- **By WHO:**
 - REPLACE Campaign** - Eliminate industrially produced trans fats by 2023
 - Recommendation** - Set limits on industrially produced trans fat or ban partially hydrogenated oils

Read More: [Trans Fatty Acids](#)

PDF Reference URL: <https://www.drishtiias.com/printpdf/trans-fatty-acids-tfas>