



Fearing fake cooking oil, people press oil themselves for use

Recently, the authorities have continuously cracked down on fake food production and trading networks, including cooking oil products. Concerned about the problem of poor quality cooking oil, people in many places are starting a movement to press their own vegetable oil (peanuts, sesame...) to serve their daily needs.

Ms. Nguyen Thi Thuy Hien (Viet Tri ward) shared: "My family is very worried about cooking oil on the market. Having heard a lot of information about fake cooking oil, I dare not buy it anymore. Instead, I often buy clean peanuts from people in my hometown or bring peanuts to oil pressing facilities to press the oil myself. Although it takes a bit of effort, in return I feel secure about the quality."

Not only Ms. Hien, many other families are also switching to using self-pressed oil. Hand-pressed oil from seeds such as peanuts, sesame, soybeans, etc. will help control the input materials, ensuring that the oil is not adulterated, does not contain preservatives or toxic chemicals. People believe that this is also a way to restore traditional consumption habits, when self-pressed cooking oil was a popular choice for many Vietnamese families in the past.

Currently, according to market prices, a liter of peanut oil costs from 120,000 VND to 130,000 VND/liter depending on the type. Thus, peanut oil is nearly 3 times more expensive than industrial cooking oils (about 45,000 VND/liter) on the market. People still accept the high price to use peanut oil instead of industrial cooking oils.

Not only is the trend of people pressing oil themselves "popular", many vegetable oil products of <u>agricultural</u> cooperatives have also become hot in the market. Dong Thanh commune has a great advantage with a peanut growing area of up to 90 hectares, reaching a yield of nearly 21 quintals/ha. Realizing the great potential of available raw materials, Dong Thanh Agricultural Service Cooperative has hatched the idea of investing in machinery and producing peanut oil with its own brand. This is a strategic step, contributing to the effective implementation of the "One Commune One Product" (OCOP) Program of the province.

Mr. Chu Van Tuan - Director of Dong Thanh Agricultural Service Cooperative said: "Today, people's demand for using clean natural products makes the market for this product quite open. We have invested and purchased modern production equipment such as peanut oil presses, oil filters, bottling machines and product labeling. The model brings positive <u>economic</u> efficiency". Thanks to that, on average, each year, over 6 tons of peanuts can be pressed, bringing in a profit of nearly 100 million VND. Up to now, Dong Thanh Peanut Oil products are not only invested in methodical production, have clear traceability stamps, but are also honored to receive the 3-star OCOP product certification.

In the future, it is extremely necessary to replicate clean, safe vegetable oil production models with clear traceability such as Dong Thanh Peanut Oil. This not only meets the needs of the people but also contributes to building the Phu Tho agricultural product brand, affirming the quality and reputation of local products in the market.

Peanut oil pressing process of Dong Thanh Agricultural Service Cooperative

Faced with the increasing concern of people about fake and poor quality cooking oil, authorities need to be more aggressive in inspecting, investigating and strictly handling cases of production and trading of fake, counterfeit and poor quality cooking oil.

In addition, increasing information and propaganda on how to identify clean and safe cooking oil is also an important factor to help people raise their vigilance.

Only when the market is purified and quality cooking oil products are protected, will people truly feel secure when choosing essential foods for their families, contributing to building a healthy and sustainable community.

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