

**Foodgrain Prices**

[Shri A. P. Jain.]

small portion of production, because 75 per cent. of our production is consumed by the farmers who grow food. It is only about 25 per cent. that comes to the market. Therefore, it is confined to 25 per cent., that is of the non-producer.

Then in the complex system of economy in which we are living, surely it is not supply and demand alone that can control the price. There are the larger policies of import and export. There are the budgetary policies and there are financial policies. There has always to be a balance struck. There is nothing wrong about it. Those countries which have taken up development programmes have resorted to deficit financing; they have created money for the purpose of development. There is nothing wrong about it; it must be done. At the same time, you must be prepared for the consequences of it. It will give rise to rise in prices. There cannot be any better authority than the Governor of the Reserve Bank of India on this. He has said it.

So let us be realistic. Let us understand the facts of the situation. This House and the country must be prepared for somewhat higher prices as the price we pay for development.

I am very grateful to you and to all the Members of the House who have, on the whole, given me a patient hearing. As I said, I will not be speaking from this Bench hereafter.

**Shri Sadhan Gupta:** You will address some other legislature.

**Shri A. P. Jain:** I must offer apologies to all the Members of the House if I have at any time annoyed them by any of my remarks. Sometimes I talk somewhat sharply, but I do not mean anything sharp. So they will forgive me if I have ever given them annoyance.

**Dr. Ram Subhag Singh rose—**

**Mr. Deputy-Speaker:** The discussion is over. There is no right of reply under Rule 193.

17.02 hrs.

**\*HYDROGENATED OILS**

**Shri Harish Chandra Mathur (Pali):** I am very grateful to you, Sir, for allowing me to raise this discussion. This is almost an extension of the debate which we just concluded. We talked about food, and hydrogenated oils also form a substantial part of our food now.

This question of hydrogenated oils has assumed new importance and urgency in the present context of the new scientific research and knowledge which has come in our possession. As a matter of fact, it was always very important. The arguments which have in the past been advanced against its continuance in our dietary do not lose weight. There was a committee set up, and some of the points which have been urged against it are really very valid and stand with the same force today.

It has been made out that vanaspati affects adversely the ghee industry of the country; vanaspati affects adversely the cattle industry of the country; vanaspati is a great enemy of the cottage industry of oil pressing; vanaspati deprives a large number of people of their staple food; vanaspati is prohibitive in price and as such, deprives the poor man of use of sufficient quantity of fresh oil;

"In food value, fresh oil is better than vanaspati and as such vanaspati is less energy producing and health giving than fresh oil;

The hydrogenation without adding even an ounce to the fat contents of the country involves loss of about 12 crores of rupees to the nation;

**\*Half-an-hour discussion.**

Vanaspati saps the very foundations of morality. Vanaspati does not allow the food problem of the country to be solved in a satisfactory way;

Marine oil is used for vitaminising vanaspati. Fish oil destroys the vegetarianism of the unsuspecting consumer."

All these are points which have been urged against vanaspati even today. But what has prompted to raise this discussion is the realisation how injurious it is to our health and particularly to the heart. It has been admitted that all saturated oils as vanaspati are injurious to the heart. The only argument which has now been trotted out by vanaspatiwallahs or their protagonists is that it is only when consumed in large quantities that it is injurious, but otherwise it is not so.

Let us understand the implication of too much consumption of vanaspati. What is the position? Previously we used to take butter on the one side and fresh oils on the other. So, it was balanced. And now what has happened is that what little butter we took is still there but in a small quantity, but the fresh oils have been completely taken over by the use of vanaspati. Naturally we are taking more of vanaspati and it forms the staple food and it is definitely injurious to the heart and the arteries.

Let us also take note of the western countries who take hydrogenated oil. Their food habits are such that they take very little of the fried items. But here in India it almost forms the base of our food, so much in vegetable chops, chapattis, parotas, puris etc. We use such large quantities of this vegetable ghee and, naturally, it is bound to do harm to our hearts and the health of the nation.

In Western countries, again, in their food habits they take so many other things rich in vitamins which give them a resistance, while here it is not

so. Our standards are very poor. Therefore, there is greater and greater danger of more harm being done to us because of the increased use of vanaspati.

I think there is no use in further arguing this particular point. If my information is correct, even the Prime Minister who was such a great advocate of vanaspati all the time, who said, 'after all let us have it and what does it matter', has completely stopped it from his household. What are the reasons that prompted him to do so? If it is bad for the Prime Minister's health, I think, it is equally bad for the entire nation's health.

I would also like to know what the hon. Health Minister himself feels like, whether he is using vanaspati or not, and in what quantities or whether butter and fresh oils form a major portion of his dietary. I think it is now high time that this slow poisoning is stopped and this vanaspati oil is completely banned in the interest of national health.

The second point which I wish to make out and for which I have raised this question is that vanaspati is being advertised day in and day out for increased consumption. You see the newspapers all over the country advertising it. If anybody goes to a cinema show he will find slides and films advertising this hydrogenated oil for increased consumption. As a matter of fact, it should have been Government's responsibility, particularly in the light of these researches which have come to our notice, to warn the people against increased consumption. Government has taken no action whatsoever in the matter. Even Members of Parliament are uninformed about it. What were the steps taken by the Ministry of Health and the Ministry of Information and Broadcasting to disseminate the information and warn the people against the increased use of Vanaspati and stop this blatant propaganda?

[Shri Harish Chandra Mathur]

Thirdly, Sir, colourisation is very important. It has not been disputed even by the antagonists of this move that Vanaspati forms 90 per cent of the adulterant in ghee. Today, pure ghee has become almost an impossibility to get. When I sent a sample to the Deputy Minister of Food for being examined, he sent me the result that 75 per cent was adulterated. We are being cheated, day in and day out, simply because Government has not been able to take any effective step either to stop the use of Vanaspati or colour it. They have been trying to do their best to have a stable colour. A committee was appointed and the Governments of Punjab and Bombay, I believe, had suggested certain colours. I do not know what happened. When this question was asked on the floor of this House, my esteemed friend Pandit Thakur Das Bhargava, asked the Agriculture Minister who was replying to the debate to enquire whether these States have made the suggestion and whether it would be acceptable or not. He promised that he would make enquiries. I do not know what has happened. It is not a complement to our scientists in this scientifically advanced age not to be able to find a colour. It raises suspicions in our minds that sincere and serious effort is not being made. I have always nourished a suspicion. Unfortunately that either the vested interests or somebody somewhere was not at all serious. Otherwise, there is no reason why we have not been able to find a colour which will at least save those people who want to be warned against it. I have information from a very reliable source and it is disturbing. The Directorate of Sugar and Vanaspati in the Ministry of Food and Agriculture had written to the National Chemical Laboratory at Poona not to pursue this scientific research to find a colour. If it is so, I hope the Minister will be able to tell us; it is serious. It clearly proves the charge of collusion and conspiracy. It may not be at the Governmental level. It shows that those people who have

vested interests are strong enough to get into the Ministry and get things done that way. If that is correct that such a communication has been sent, it demands a definite enquiry.

Because another two or three friends would like to ask certain questions I will now sit down but I hope the hon. Minister will not just give us a rignmarole and try to defend it in a roundabout manner. Let the country know where we stand, and let the country be warned.

श्री ठाकुर दास भार्गव (हिसार) :  
 पहला सवाल जो मैं पूछना चाहता हूँ वह यह है कि क्या यह दुस्त नहीं है कि ३३ बरस से यह रंगने का मामला चला आ रहा है ? पंजाब गवर्नमेंट ने हुकम दे दिया कि रंगा जाय, बम्बई गवर्नमेंट ने हुकम दे दिया कि रंगा जाय, पाच मिनिस्ट्रो ने, जिन में हमारे आग्नेबल प्राइम मिनिस्टर भी शामिल हैं, मुझी जी, श्री यिरुमल राव, श्री किदवई और श्री अजित प्रसाद जैन, इन पाचों ने, हाउस में वादा किया कि इसे रगवा देंगे । क्या यह दुस्त नहीं है कि श्री भटनागर ने, जो बहुत बड़े साइटिस्ट थे, हम से वादा किया कि हम एक बरस के अन्दर इसे रगवा देने वना देखना क्या होता है ? क्या यह दुस्त नहीं है कि विनोबा जी ने यह हुकम दिया और लिखा कि इस का भार डाल दो मैनुफैक्चरर्स पर कि छ महीने के अन्दर रंग निकालें ? क्या यह ठीक नहीं कि जो कज़ेटी बैठी थी उस ने यह सिफारिश की थी कि इसे रग दिया जाय अगर किसी और चीज से नहीं तो केरोटीन से ? क्या यह दुस्त नहीं है कि ब्रिटिश और अमरीकन दोनो मेडिकल सोसायटीज़ ने कुछ रगो का अग्रने सारे मुल्क के लिये पसन्द किया हुआ है जोकि नुक्सान नहीं करते और खाने की

बीजों में काम आते हैं ? और उन रंगों के बारे में मैं से इस कमेटी—बी अडवटेशन कमेटी—में कहा कि उन रंगों से इस को रंग दिया जाय लेकिन यह कहा गया कि शायद इन से कैंसर पैदा हो सकता है । मैं पूछना चाहता हूँ कि क्या यह दुस्त नहीं है कि इस सदन में ६ लाख आदमियों के वस्तु-सतशुदा वस्तावेजों इस हाइडरोजेनेटेड आइल के खिलाफ पढ़ी हुई है । क्या यह दुस्त नहीं है कि दिल्ली के एक सी डाक्टरों, आयुर्वेद के वैद्यों, यूनानी के हकीमों और होमियोपैथी के डाक्टरों ने इस के खिलाफ राय दी है । आप के हाडिंग कालिज की यह रिपोर्ट है कि इस से आंखों को नुकसान होता है । आप के इजतनगर की लेबोरेटरी की यह रिपोर्ट है कि जिन जगहों के खाने में विटामिन डिफिशियेंसी है, जैसेकि उड़ीसा में, वहा के लिये यह बहुत नुकसान देने वाला है । मैं खुद इजतनगर गया और वहा इस बात को मालूम किया और मैं ने ये सारी चीजें उस कमेटी की रिपोर्ट में जो मिनट आफ डिस्सेंट लिखा है उस में दी है । गवर्नमेंट इस मामले में सीरियस नहीं मानूँ देतां क्योंकि वह अर्ध तक कोई रंग नहीं बनवा पाई है । एक आयरन कैंक रंग निकाला गया । मैंने कहा कि इस में कोई दूसरा रंग मिला कर इस को प्लेजेंट बना दिया जाय लेकिन वैसा नहीं किया गया । इस तरह से इन पाच रंगों की पड़ताल नहीं की गई ।

मुझे इस हाउस का वह दिन याद है कि जब किदवाई साहब उठ कर मेरे पास इधर आये थे और कहने लगे कि मैं इस को रंगवा दूँगा लेकिन वह वायदा अभी तक पूरा नहीं किया गया । सच बात तो यह है कि गवर्नमेंट नहीं चाहती कि लीवर ब्रादर्स और दूसरों को नुकसान हो । मैं अर्ज करना चाहता हूँ कि जितने दाम में यह दालदा मिलता है उस से आधे दाम में गाव वाले को प्राउण्डनट आइल मिल सकता है जोकि इस से कहीं ज्यादा हैलथ गिविंग है । लेकिन गवर्नमेंट इस बारे में कोई कदम नहीं उठाना

चाहती और देश का इतना नुकसान हो रहा है ।

गवर्नमेंट हरिजनों के लिये बहुत क्रोको-डाइल टियर्स बहाती है लेकिन आप देखें कि इस वनस्पति की बजह से धी का बनना कम हो गया और इस बजह से बेचारे हरिजन की लस्सी बन्द हो गई । गवर्नमेंट ने कैटिल इंडस्ट्री को जिस तरह ट्रीट किया है उस का हाल अगर मैं आप से कहूँ तो आप का दिल हिल जायेगा ।

शायद गवर्नमेंट इन मामले में इसलिये कदम नहीं उठाती कि वह लीवर ब्रादर्स को नुकसान नहीं पहुँचाना चाहती है या यह सोचती है कि दूसरे मुक्त क्या कहेंगे कि यह कैसी गवर्नमेंट है जो इस चीज को खाने से रोकती है । डाक्टरों का यह कहना है कि ३७ या ४७ डिग्री पर गरम करने पर यह चीज बहुत इनफ्लेजिस्टिबल हो जाती है और बहुत नुकसान करती है । बहुत लोगों का इस को खाने से गला खराब हो जाता है । आप के हाडिंग कालिज की रिपोर्ट है कि इस से आंखों को नुकसान होता है । इस के सिवा इस पर साइटिस्ट्स ने यह राय दी थी कि इस के इस्तेमाल से तीसरी जेनरेशन में चूहे अन्धे और इम्पोर्टेंट हो गये । मैं इस के लिये बिल लाया था कि इस को रंग दिया जाय अगर रंग न मिले तो बनाना रोक दिया जाय । उस वक्त एक फर्म ने उस बिल के खिलाफ प्रोपेगंडा करने के लिये सात लाख रुपया खर्च किया । गवर्नमेंट ने अपनी किताब में छाप दिया कि धी का उत्पादन बढ़ गया है लेकिन वाक्या यह है कि धी का उत्पादन कम हो गया है । मैं ने अपने नोट में लिखा है कि धी का उत्पादन कम हो गया है ।

इस चीज से देश का बहुत बड़ा नुकसान है, इस से देश को १२ करोड़ का नुकसान हो रहा है । आप कहते हैं कि इस काम में ५० हजार आदमियों का काम मिला हुआ है । लेकिन आप करोड़ों आदमियों को जो नुकसान हो रहा है उस को किस तरह दूर-गुजर कर सकते हैं ।

**[पंडित छद्मर दास भार्गव]**

कहा जाता है कि रंग मालूम करने पर अभी काम हो रहा है। मैं धर्ज करना चाहता हूँ कि यह मामला ३३ साल से चल रहा है। क्या आप ती साल बाद इस को तै करेगे और इस का हल निकालेंगे। मेरे स्याल में इस का यही इलाज है कि इस का बनाना बन्द कर दिया जाय अगर आप अपना यह फर्ज समझते हैं कि देश की हैल्य को कायम रखना है।

यहा इस बक्त पंडित नेहरू नहीं हैं। उन्हो ने मुझे जबरदस्ती इस कमेटी पर यह कह कर जेजा था कि तुम जाओगे तो यह काम जल्दी हो जायेगा। यह चीज सन् १९५१ की है। इस मामले में सन् १९२६ में बम्बई की सरकार और पंजाब सरकार में झगडा हुआ था। तो यह मामला इतना पुराना है और अभी तक इस का हल नहीं निकल पाया है। मेरी तजबज है कि अब इस के प्रलावा कोई और इलाज नहीं है कि इस को बन्द कर दिया जाय।

**Shri Raghbir Sahai (Budaun)** According to the report of the Ghee Adulteration Committee, 1952, ghee was adulterated on a very large scale with 'Banaspatti' and also that its detection was very difficult under present analytical methods. My question is, what steps are being taken or have been taken to put a stop to this kind of adulteration, and why colouring vanaspatti with carotene oil, as suggested, has not been undertaken?

**Shri Jhulan Sinha (Siwan)** The most disquieting thing about vanaspatti is the latest information that I have taken from a very reliable source I have my own grievance about the failure of the scientists to find out a fast colour for it, but the information that has been collected by me is this They have succeeded in finding out an invisible colour for it, which cannot be taken away from it but which will come out only when some acid is put

into the vanaspatti. The laboratory where this colour has been invented—as just now has been said by my friend Shri Mathur—has received a communication recently. Recently there has been a communication from the Directorate of Sugar and Vanaspatti under the Ministry of Food and Agriculture to the National Chemical Laboratory at Poona that the matter need not be pursued because of recent developments in the vanaspatti industry. I do not know what the developments are, but one thing I know. That is, the Government's attitude in this respect, as our most senior Member Pandit Thakur Das Bhargava has pointed out, is very lukewarm and is very much open to suspicion on our part. We do not know what is the matter or what the Government mean by this.

You know that it is the second time now when I am raising my voice in this House—

**Mr Deputy-Speaker:** What is the question?

**Shri Jhulan Sinha:** I put the question. My question is, whether it is a fact that an invisible colour has been invented at the National Chemical Laboratory at Poona and whether the Government in the Ministry of Food and Agriculture—the Directorate of Sugar and Vanaspatti—have recently sent a communication to the National Chemical Laboratory at Poona that the matter of finding out a fast colour need not be further pursued in view of the recent developments in the vanaspatti industry.

The Minister of Health (Shri Karmarkar). Mr Deputy-Speaker, Sir, three principal points have been raised—one on the merits of the substance known as vanaspatti, secondly, the advertisements published in the newspapers to promote its sales, and thirdly, the colouring agent and the time taken for the colouring agent which might enable the people to detect adulteration in the ghee. I think I might take the last two points first.

About the advertisements, I agree that just as in respect of some other articles also, cosmetics, for instance, there is exaggeration. The advertiser, by publishing the picture of a very good-looking cinema star, makes it appear as though by the use of a particular brand of soap—for instance, lux—leads to such beauty. The subtle effect created in the minds of the readers is really an exaggeration. Soap is a detergent to keep the skin clean and how far by itself it will contribute to beauty is more than I can say. But certainly it is an exaggeration. Just like that, in respect of vanaspati also, I think it is unfortunate that such advertisements exaggerate the correct facts—I do not say they falsify the correct facts—and they have a subtle influence the correct facts—and they might have a subtle influence on the reader's mind, and such advertisements do appear in the papers I have seen something of that myself. If I might enrich my friend's knowledge about these advertisements, I might point out that one such subtle advertisement appeared in one of the recent issues of the Marathi journal, *Triloskar*, which he might add on to his file about advertisements.

But then, it is not always possible often to proceed against exaggerations, legally. We have got a Magical Remedies Act under which if a particular advertisement says that a particular disease is curable, when the disease, to the knowledge of the State, is incurable, then the advertiser offends against the provisions of the Act, though, according to the recent amendments that have been enacted by Parliament, it has been difficult—we have given our best thought to it—to prevent such exaggerations. Ultimately, they have also their legal advisers and the exaggeration is made in such a manner as to elude the grasp of law. It is really unfortunate, and I wish those who indulge in such advertisements take sufficient care to see to it that they do not have any 'exaggerating' effect upon the readers' minds.

Secondly, about colourisation, it has had a long history, as my hon. friend, 161 LSD.—9.

Pandit Thakur Das Bhargava, said, I will not dilate long on it, because it relates really to another Ministry. The Council of Scientific and Industrial Research is seized of the problem. We in the Health Ministry are innocent of the technical aspects of that problem. We also hold as strongly as any hon. Member here that such a colouring agent should be found as early as possible. I will only refer to one, if I might say so, statement, almost an allegation which has been made. The position with regard to a method found by the National Chemical Laboratory, Poona, as a possible latent colouring agent is this:

" An organic compound had been patented by the National Chemical Laboratory, Poona, as a possible latent colouring agent for vanaspati, i.e. it does not impart any visible colour to vanaspati, but a colour reaction can be obtained in the laboratory after addition of certain chemicals.

After careful consideration of the matter, it was found that the use of the proposed compound was beset with certain difficulties and that the latent colouring agent already being used, viz., 5 per cent. ginvelly oil was serving the purpose quite satisfactorily, and in addition provided a very desirable enrichment of the product by 2 per cent of poly-unsaturated fatty acids, thus meeting at least to some extent the deficiency in hydrogenated vegetable oil in respect of poly-unsaturated fatty acids. "

which are present in fresh oil to a larger extent than in hydrogenated oil—

" vis-a-vis raw oils "

I have mentioned the position and if my friend wants to pursue it further, it is open to him to pursue it with the relevant Ministry. But subject to these observations, till now a colouring agent has not been successfully found.

[Shri Karmarkar]

I shall not go into the allegations made regarding *bona fides*, but I must emphatically dissociate myself and deny that Government in any manner whatever is actuated by any motive of helping any particular industry. I am quite sure in my mind and I have no doubt that if a particular industry, in the opinion of Government, is responsible for the deterioration of the health of the people, our Government will take steps to see that the health of the people is not retarded on account of any industry prospering. My friends might have different opinions, I do not want to join issues with them. But I have absolutely no doubt and I want the House to believe me that if any industry militates against the health of the people, that industry will receive a check from this Government.

That brings me to the essential merit of the point. There I should like to speak cautiously, because this is a job for scientific experts. I wanted with the aid of my experts to make a small study of this problem. What we have found is, ordinary oils have got what we call a larger proportion of unsaturated fatty acids, in the sense that I am told by my experts that the process involved in hydrogenation of any oil is this. In order to become more solid, the oil is subjected to more of hydrogenation and that has given rise to the terminology that we have known as unsaturated fatty acids and saturated fatty acids. I do not want to trouble the House with names, but there is for instance what is known as the linoleic acid or linolenic acid. They have their own functions and they are called unsaturated fatty acids. The proportion of that becomes less by the process of hydrogenation. Now, it has been found by experts by long research in Western countries, though they are not able to say by way of cause and effect, that a certain fat, cholesterol—it is another name for a type of fat—a high level of that fat content is associated with cases of

coronary thrombosis. And this high level of what is known as cholesterol is associated with excessive consumption of fat, of whatever type it might be, it does not matter. It might be ghee, it might be hydrogenated oil, it might be oil itself, but over-consumption of all types of fat is injurious to man.

Shri Harish Chandra Mathur: Even fresh oil?

Shri Karmarkar: If you eat 80 per cent of fresh oil—by “you” I mean only somebody,—he will meet with his undesirable end. There is no doubt about it. Even if he takes ghee, it will be so. My friend comes from Rajasthan, where people eat more ghee. Over-consumption of even ghee is found associated with high cholesterol level. Let there be no doubt about it.

Shri Harish Chandra Mathur: What about fresh oil as compared with hydrogenated oil?

Shri Karmarkar: I am just analysing it one by one. I have no interest to defend. And I have no bias, though my friend seems to have some bias. But I naturally take care about my health as much as I take care of the individuals in this country.

Now, analysing this matter, over consumption of fat of any kind whatsoever, I make this statement unreservedly, is harmful, because it has been found that what is found as cholesterol level, that is increasing in man. Now, they have always judged what is the optimum level of fat content. In the United States, I am told, the average is somewhere 30 to 40 per cent of the caloric value of the fat. We just calculated the position in India this afternoon. In India the fat content of a man's diet is less; it is about 15 to 18 per cent of the caloric content of a man's food. That is to say, we eat much less fat than necessary. Our fat content is not much. Now, any level above 40 to 60

per cent is considered by experts to be excess in the consumption of fat That is one stage. There seems to be no doubt about this point that there is a close association between coronary thrombosis and the increase in the cholesterol level, one of the principal reasons for which could be the over-consumption of fat That is item No

So far as the caloric content of hydrogenated oil and non-hydrogenated oil are concerned, I am told that the caloric content is the same That is to say, the heat produced in the human body which is necessary for the sustenance of the human body, by, say, one ounce or one gram of hydrogenated oil is about the same as that produced by ordinary oil, so far as heat is concerned Let not Pandit Thakur Das Bhargava think that I am making a confession of it I am just putting before him the position, because he is a very careful student of all matters and because of this he might help me in other matters, and helping me is helping the Government So far as caloric content is concerned, I am told that so far as fats are concerned, they are the same But it does not mean everything The production of heat in man is there to help something which has to grow Now what has been found is that this linoleic or linolenic acid is helpful to grow Now, a series of experiments have been conducted and it has been found in a particular deficiency disease which has its reaction on the skin, that when linoleic or linolenic acids were administered to those persons, the disease disappears, which means that this essential phosphatic acid, which is present in the ordinary unhydrogenated oil is more than that of hydrogenated oil The treatment by this essential phosphatic acid has been found to check, to control these particular types of deficiency diseases, which shows that in the particular disease condition hydrogenated oil will not serve that

purpose which unhydrogenated oil will serve. That is precisely where research stands at present.

Now I will place before the House how the problem is in the West and in India I am having that matter considered and further examined by experts from that point of view

In the West what happens is that a large amount of their food is, what you call, non-vegetarian In India though the percentage of non-vegetarians by numbers may be about 90 to 95 per cent, excluding those people who will never touch meat or anything non-vegetarian, still the number of people actually consuming a non-vegetarian diet is very small relatively because a large number of people cannot afford to have a meat diet or a non-vegetarian diet So, for us the question becomes important Where in the habits of the people fats occupy a prominent place, it does become an important question as to whether, where the fat intake is small, it is advisable for people to take hydrogenated oil or fresh oil That is a question that I am posing to myself and to the House

Till now so far as the calory content is concerned, as I said, there is practically no difference There is this difference, namely, it has been found that the proportion of essential fatty acids—and they are called essential because these fatty acids are essential to human growth, in effect, this fact has been found on experimental rats and now they are called essential fatty acids—in equal quantities of hydrogenated oil and unhydrogenated oil is different In unhydrogenated ordinary fresh oil the content of these essential fatty acids is more and in hydrogenated oil it is less It has also been posited that about 2 per cent of the calory value should consist of essential fatty acids That question has to be considered by us in that context



[Shri Karmarkar]

Now, this hydrogenated oil is being mixed with 5 per cent gingelly oil, which also adds these unsaturated fatty acids to a desired extent of 2 per cent. Then I understand that vitamin A is added because that is deficient in hydrogenated oil as compared with ghee. I am not on that point at all. But suppose you take hydrogenated oil by itself. So far as I have been able to find out, apart from the question of convenience and portability, it has no other particular virtue to commend it. But let us look at this question objectively. Suppose we have to supply our Army in Kashmir, for instance or anywhere where there is no time for allowing for rancidity because fresh oil, even in the home we find that if we keep it open for a week or for two, three or four weeks, it gets rancid. Now there is this question of keeping hydrogenated oil partly devoid of these essential fatty acids because it is a matter of convenience. It is a matter of packing. Suppose on the front or anywhere the question of conveying tins arises, we will have to convey them in refrigeration cars so that they might not get rancid, or otherwise we will have to ensure that they are consumed within the period of rancidity.

**Pandit Thakur Das Bhargava:** Thirty years ago these armies were supplied with good ghee

**Shri Karmarkar:** I know. But now ghee has gone out of the question (*Interruption*). Let my hon. friend hear. Let him not imagine that I am trying to fight with him. I am putting forward what to me is an objective view.

Now, this hydrogenated oil has got the advantage of portability, convenience and preservability. Apart from that, so far as my present advice is concerned, pure hydrogenated oil, unmixd by vitamin A or other things, has no other particular virtue to commend it, whereas raw oil might

possibly have this virtue because it contains more of essential fatty acids.

Suppose, my hon. friend, Shri Mathur, were to put to me a straightforward question. He has cited the hon. Prime Minister's house. I did not try to bring in the hon. Prime Minister's house. I have not yet enquired about it. I thought of making an enquiry after this debate was over because whether they use it in the hon. Prime Minister's house or not is not very much relevant for our purpose.

**Shri Harish Chandra Mathur:** It is relevant.

**Shri Karmarkar:** The hon. Prime Minister's house might have much of chicken. It is not relevant to me. That is not the question at all, unless we have come to a considered conclusion by weighing the science of it that hydrogenated oil is something dangerous. I can well understand it. Now, since the question has been raised I am pursuing it. But I do not want myself to be influenced by what is happening at Rashtrapati Bhavan or somewhere else. For myself, I have found my own solution. I avoid as much of hydrogenated oil as possible. But that is my personal solution. If some one were to frankly ask me today, what is the choice, I have it on the authority of my experts so far as it is here, there is no particular merit in hydrogenated oil as such. My advice to that man, straightforward, would be,—as I said, it is my personal advice—if you get fresh raw oil, use it. That is the conclusion to which I have come. That is not to say that tomorrow the industry must be destroyed or hydrogenated oil must be banned. That is not that. We have to weigh the pros and cons, from all points of view.

I have laid before the House what my limited study with the aid of my experts brought me to as a result of this proposed discussion. I am very grateful to my hon. friend Shri Harish Chandra Mathur for having enabled

me to have fixed certain ideas of mine. I will also tell the House what I propose to do. I am asking the Indian Council of Medical Research to pursue the enquiry, because that is much more relevant for our purpose. May be, in the region from which Pandit Thakur Das Bhargava comes, I am afraid, they eat a little more fat than other parts of India can afford. That is another matter. That is neither here nor there. For the rest of India, the proposition is of poorer diets. I am going to have an enquiry specifically made into this question as to what is the relative result of the intake by either people or experimen-

tal animals, of hydrogenated oil combined with vitamin A as is available now in the market and what you call fresh raw oil, because that is much more important for us. I have taken the liberty of placing before you the facts as they have emerged on the data at present available.

Mr. Deputy-Speaker: The discussion is over. The House stands adjourned till 11 o'clock on Monday.

17.42 hrs.

The Lok Sabha then adjourned till Eleven of the Clock on Monday, August 24, Bhadra 2, 1881 (Saka).