

15.14 - Rape, colza or mustard oil and fractions thereof, whether or not refined, but not chemically modified (+).

- Low erucic acid rape or colza oil and its fractions :

1514.11 - - Crude oil

1514.19 - - Other

- Other :

1514.91 - - Crude oil

1514.99 - - Other

(A) RAPE OR COLZA OILS

The seeds of several species of *Brassica*, particularly *B. napus* and *B. rapa* (or *B. campestris*), yield semi-drying oils with similar characteristics, which are classified commercially as rape or colza oils.

These oils generally contain high levels of erucic acid. This heading also covers low erucic acid rape seed oil and colza seed oil (which are produced from the low erucic acid oil bearing seeds of specially developed strains of rape or colza), e.g., canola oil or the European rape or colza oil "double zero".

They are used for salad dressings, in the manufacturing of margarine, etc. They are also used for making industrial products, e.g., as a lubricant additive. The refined oils, generally referred to as colza oil, are also edible.

(B) MUSTARD OIL

This is a fixed vegetable oil obtained from, for example, the following three species : white mustard (*Sinapsis alba* and *Brassica hirta*), black mustard (*Brassica nigra*) or Indian mustard (*Brassica juncea*). It generally contains a high level of erucic acid and is used, e.g., in medicines, for cooking or in industrial products.

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Subheading Explanatory Note.**Subheadings 1514.11 and 1514.91**

See the Explanatory Note to subheading 1507.10.