



SEED OIL SCOUT

Seed oils must be disclosed in Louisiana by 2028

Restaurants will have to admit what they're cooking with

Louisiana just became the first state to require seed oil disclosure in restaurants. It's not a ban (yet), but it's a real shift.

Starting Jan 1, 2028, every restaurant, café, and food truck in Louisiana that cooks with industrial seed oils—canola, soy, corn, sunflower, safflower, cottonseed, grapeseed, or rice bran—will be required to include a clear statement on menus, websites, and ordering apps:

“Some menu items may contain or be prepared using seed oils.”

This is the first time a U.S. state has formally recognized that seed oils are not neutral ingredients—and that diners deserve to know when they're being used.

The bill, SB14, was pushed by the Make America Healthy Again coalition and Protect Louisiana Values. It passed with broad support and is now signed into law.

Here's where it starts to get real.

This won't just apply to fast food. Based on our data, nearly every restaurant in the state will have to include the disclaimer. Even the ones selling themselves as “clean,” “natural,” or “health-forward.”

Most people have no idea how often seed oils are used—not just in the fryer, but in dressings, marinades, sauces, and sauté pans. This law makes sure they do.

Once that line shows up on every menu, diners will start asking questions. And when people start opting out, restaurants will have a choice: keep using industrial oils, or adapt.