



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FATS AND OILS
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PROPOSED DRAFT AMENDMENTS TO THE STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS
(CODEX STAN 33 – 1981) - REVISION OF THE LIMIT FOR CAMPESTEROL

Comments at Step 3 (Replies to CL 2016/40-FO)

Comments of Brazil, Canada, Chile, India, Peru, Uruguay, USA

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2016/40-FO issued in October 2016 (**Annex I**). Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific paragraphs.

Guidance for interpreting Reconciliation report

2. The comments submitted through the OCS have been compiled in the Reconciliation report, hereby attached as **Annex I**.

3. Under the OCS, each paragraph of the **draft standard** is assigned a number (i.e. the title, section, subsections, texts, footnotes and in case of tables each grid).

4. For ease of reference, the draft standard¹ has been reproduced with automatic paragraph numbers as assigned by the OCS and is hereby attached as **Annex II**.

5. Columns under **Annex I** are headed as follows:

- **“Para”** refers to the paragraph number assigned to the draft standard by the OCS (the paragraph number can be found in Annex II).
- **“Text”** refers to the text of the paragraph on which a proposed change or comment has been made. This text can be either the original text (if only a comment has been made), or the proposed text (if a textual modification has also been suggested).
- **“T”** refers to the comments classification. **C** is when users provide only a comment, while **P** is when they also suggest a proposed change. In the first case, the original text with an explanation has been inserted in the system; in the second case, the revised text with or without an explanation has been inserted.
- **“Comment”** includes the comment category, the author and the full text of the comment.

6. It is recommended that the Reconciliation report (Annex I) is read side by side or in conjunction with Annex II.

¹ Para 116, REP15/FO

Annex I

Reconciliation report for Proposed draft Amendments to the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33 – 1981) - Revision of the Limit for Campesterol

Para	Text	T	Comment
G	(General Comment)	C	Comment by Canada Canada supports the addition of the new text in the footnote as provided in the proposed draft revision to this standard.
G	(General Comment)	C	Comment by Canada <i>Category : TECHNICAL</i> Canada reiterates its support for the development of a robust and science-based standard for olive oil that takes into consideration the natural variations due to climatic, geographical and varietal differences. As an importer of olive oil, Canada has an effective program for the verification of olive oil authenticity and the goal is to detect fraudulent practices in olive oil imported into Canada, and not to exclude authentic oils that fall outside of the current limits due to natural variation in composition. Canada uses a more global approach in its assessment of oil authenticity, considering all available information on the oils, together with the results of its analysis on all parameters including brassicasterol, stigmasterol, d-7-stigmastenol, ECN42 difference etc.
G	(General Comment)	C	Comment by India <i>Category : EDITORIAL</i> India agrees with the details provided for the revision of the limit of Campesterol in the draft standard.
G	(Comentario General)	C	Comment by Perú <i>Categoría :EDITORIAL</i> Perú has no comments on this document.
21	<u>* When an authentic oil naturally has a campesterol level >4.0 and ≤ [4.8%] or [4.5%], it is considered virgin and extra virgin olive oil if the stigmasterol level is ≤ 1.4%, the delta-7-stigmastenol level is ≤ 0.3% and stigmastadienes is ≤0.05 mg/kg. The other parameters shall meet the limits set out in the standard.</u>	P	Proposed Change by Uruguay <i>Category : SUBSTANTIVE</i> <u>* When an authentic oil naturally has a campesterol level >4.0 and ≤ [4.8%] or [4.5%], it is considered virgin and extra virgin olive oil if the stigmasterol level is ≤ 1.4%, the delta-7-stigmastenol level is ≤ 0.3% and stigmastadienes is ≤0.05 mg/kg. The other parameters shall meet the limits set out in the standard.</u> Uruguay thinks that the level of natural campesterol in an authentic oil should be >4,0 and ≤4,5% for virgin olive oil
		C	Comment by Brazil <i>Category : TECHNICAL</i> Brazil congratulates Argentina, Australia and Italy for the work developed and asks, based on the rationale presented on CX/FO17/25/5, if there is difference in fraud protection if campesterol maximum limit is settled at 4,5 or at 4,8% when associated with the complementary parameters stigmasterol (≤ 1.4%), delta-7-estigmastenol (≤ 0.3%) and stigmastadienes (≤0.05 mg/kg) and other standard parameters.
		C	Comment by USA <i>Category : EDITORIAL</i> The United States supports specifying that when an authentic oil naturally has a campesterol level >4.0 and ≤

		<p>4.8%, it is considered virgin and extra virgin olive oil if the stigmasterol level is $\leq 1.4\%$, the delta-7-stigmastenol level is $\leq 0.3\%$ and stigmastadienes ≤ 0.05 mg/kg. The other parameters shall meet the limits set out in the standard.</p> <p>The United States believes this revision, along with the existing limits for other parameters, safeguard the integrity of authentic olive oils while accurately reflecting global variability in campesterol concentrations due to climatic, geographic and varietal differences.</p>
		<p>C Comment by Canada <i>Category : TECHNICAL</i></p> <p>Canada supports the addition of the new text in the footnote as provided in the proposed draft revision to this standard. While Canada believes that setting the limits for campesterol between >4.0 and $\leq 4.8\%$ would support the accommodation into the Codex standard of more authentic oils that may otherwise fall outside the standard due to natural variability attributed to climatic, geographic and varietal differences, Canada can support setting the campesterol limit to between > 4.0 and $< 4.5\%$. We believe that this would still provide a more inclusive standard than the current campesterol limit of $< 4.0\%$. Including a more stringent limit for stigmastadiene (< 0.05 mg/kg) would also contribute to identification of virgin and extra virgin olive oils that have been adulterated with other refined oils. Overall, the proposed revision would result to a more robust Codex Standard for Olive Oils and Olive Pomace Oils.</p>
<p>21</p>	<p><u>* When an authentic oil presents a naturally occurring level of campesterol >4.0 and $\leq [4.8\%]$ or $[4.5\%]$, it is considered virgin oil, and extra virgin olive oil if the level of stigmasterol is $\leq 1.4\%$, the level of delta-7- stigmastenol is $\leq 0.3\%$ and stigmastadienes is ≤ 0.05 mg/kg. The remaining parameters have to be brought to the levels stipulated in the standard.</u></p>	<p>C Comment by Chile <i>Category : TECHNICAL</i></p> <p>*When an authentic oil presents a naturally occurring level of campesterol >4.0 and $\leq [4.5\%]$, it is considered virgin olive oil. The remaining parameters have to be brought to the limits stipulated in the standard.</p> <p>When an authentic oil presents a naturally occurring level of campesterol >4.0 and $\leq [4.5\%]$, it is considered virgin olive oil if the level of stigmasterol is $\leq 1.4\%$, the level of delta-7-stigmastenol is $\leq 0.3\%$ and stigmastadienes is ≤ 0.05 mg/kg. The remaining parameters have to be brought to the limits stipulated in the standard.</p>

[1] Proposed draft revision to the *Standard for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981): Revision of the Limit for Campesterol

[2] (At Step 3)

[3] New texts added are shown in **bold/underlined** font. Deletions are shown in ~~strikethrough~~ font.

3. [4] **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

[5] **Sterol and triterpene dialcohol composition**

[6] **Desmethylsterol composition (% total sterols)**

[7] Cholesterol	[8] ≤ 0.5
[9] Brassicasterol	[10] ≤ 0.2 for olive-pomace oils [11] ≤ 0.1 for other grades
[12] Campesterol	[13] ≤ 4.0 [*]
[14] Stigmasterol	[15] < campesterol
[16] Delta-7-stigmastenol	[17] ≤ 0.5
[18] Beta-sitosterol + delta-5-avenasterol + delta-5-23-stigmastadienol + clerosterol + sitostanol + delta-5-24-stigmastadienol	[19] [20] ≥ 93.0

[21]* When an authentic oil naturally has a campesterol level >4.0 and ≤ [4.8%] or [4.5%], it is considered virgin and extra virgin olive oil if the stigmasterol level is ≤ 1.4%, the delta-7-stigmastenol level is ≤ 0.3% and stigmastadienes is ≤ 0.05 mg/kg. The other parameters shall meet the limits set out in the standard.