



Agenda Item 7

CX/FO 17/25/7
November 2016

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FATS AND OILS 25th Session

Kuala Lumpur, Malaysia, 27 February - 3 March 2017

Proposed draft revision to the Standard for Named Vegetable Oils (CODEX STAN 210-1999): Revision of Fatty Acid Composition and Other Quality Factors of Peanut Oil

(Prepared by the Electronic Working Group led by Argentina)

(At Step 3)

Governments and interested international organizations are invited to submit comments on **the proposed draft revision to the standard as presented in Appendix I**, at Step 3, **by 9 January 2017**.

Comments should be submitted through the Codex online Commenting System (OCS): <https://ocs.codexalimentarius.org/> as stipulated in [CL 2016/43 – FO](#).

Background¹

1. At the 24th Session of the Codex Committee on Fats and Oils (CCFO24), the Delegation of Argentina explained that the fatty acid profiles and other parameters (iodine value and relative density) for peanut oils (arachis oil or groundnut oil) contained in the Standard for Named Vegetable Oils (CODEX STAN 210-1999) presently excluded peanut oils obtained from new varieties whose fatty acid profiles were different.
2. The Delegation pointed out that this was an obstacle to trade and that the market did not distinguish between the oils derived from new varieties and traditional varieties.
3. CCFO24 agreed to request CAC38 to approve new work on the revision of the fatty acid composition and other quality factors of peanut oil in the Standard for Named Vegetable Oils (CODEX STAN 210-1999) and to forward the project document to the Executive Committee for critical review.
4. An electronic working group (eWG) led by Argentina and working in English only was established to analyze the amendment to Sections 3 and 4 of Standard for Named Vegetable Oils (CODEX STAN 210-1999) in relation to the limits for palmitic acid, oleic acid, linoleic acid, linolenic acid, arachidic acid, eicosenoic acid and erucic acid as well as other quality parameters including iodine values and relative density.
5. Argentina invited members and observer organizations interested in participating in the EWG and sent a proposal. The list of eWG participants is attached as Appendix II to this document.

Discussion in the Working Group

6. Comments and analytical data were received from Argentina, India, the Netherlands and the EU Vegetable Oil and Protein meal Federation (FEDIOL). On April 26th 2016, a second draft that took into account comments and data received was circulated to the eWG members.
7. Comments on the second draft document were received from Ghana, India, the Netherlands, the United States and FEDIOL.
8. Most members of the eWG agreed with the proposal, so that a general consensus could be reached.

Conclusion and recommendation

9. The eWG concluded its work on proposed draft revision to the Standard for Named Vegetable Oils (CODEX STAN 210-1999): revision of fatty acid composition and other quality factors of peanut oil and the draft is hereby presented for consideration by CCFO25 (Appendix I).

¹ REP15/FO; Paras 91, 97 and 98

APPENDIX I

**Proposed draft revision to the Standard for Named Vegetable Oils (CODEX STAN 210-1999):
Revision of Fatty Acid Composition and Other Quality Factors of Peanut Oil**

(At Step 3)

Section 3.1 GLC ranges of fatty acid composition (expressed as percentages)

Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples[2] (expressed as percentage of total fatty acids) (see Section 3.1 of the Standard): Arachis oil

(Proposed changes are written in **bold** and underline)

Fatty acids	Current values	Proposed values
C16:0	8.0-14.0	<u>5.0</u> -14.0
C16:1	ND-0.2	ND-0.2
C18:0	1.0-4.5	1.0-4.5
C18:1	35.0-69	35.0- <u>80</u>
C18:2	12.0-43.0	<u>4.0</u> -43.0
C18:3	ND-0.3	ND- <u>0.5</u>
C20:0	1.0-2.0	<u>0.7</u> -2.0
C20:1	0.7-1.7	0.7- <u>3.2</u>
C20:2	ND	ND
C22:0	1.5-4.5	1.5-4.5
C22:1	ND-0.3	ND- <u>0.55</u>
C22:2	ND	ND
C24:0	0.5-2.5	0.5-2.5
C24:1	ND-0.3	ND-0.3

Table 2: Chemical and physical characteristics of crude vegetable oils (see Appendix of the Standard): Arachis oil

(Proposed changes are written in **bold** and underline)

	Current value	Proposed value
Relative density	0.912 - 0.920 x=20°C	<u>0.909</u> - 0.920 x=20°C
Iodine value	86-107	<u>77</u> -107

Appendix II

Members of the eWG on peanut oil

ARGENTINA	Daniel Franco	Dirección de Agroalimentos. Ministerio de Agricultura, Ganadería y Pesca (MAGYP)	dfranc@magyp.gob.ar
	Andres Maggi	SENASA	amaggi@senasa.gov.ar
	Martin Colicigno	Argentina Codex Contact Point	ccolicigno@magyp.gob.ar
	Gabriela Catalani	Argentina Codex Contact Point	gcatal@magyp.gob.ar
BRAZIL	Ana Paula Peretti	Regulation and Health Surveillance Expert Brazilian Health Surveillance. Brazilian Health Surveillance Agency. ANVISA	ana.peretti@anvisa.gov.br
GHANA	Firibu Kwesi Saalia	Associate Professor	fsaalia@yahoo.com
	Firibu Kwesi Saalia	Associate Professor	fsaalia@ug.edu.gh
	Moses Adade	Quality Assurance Manager	Moses.adade@gh.wilmar-intl.com
	Elvis A. Baidoo	Research Scientist	kobinaelvis@yahoo.com
	Elvis A. Baidoo	Research Scientist	kobinaelvis@gmail.com
	Andrew Amankwah Lartey	Standards Officer	andrewlartey@yahoo.com
	Codex Contact Point, Ghana		codex@gsa.gov.gh
	Codex Contact Point, Ghana		codexghana@gmail.com
GREECE	DIMITRA LYCHNARA	HELLENIC MINISTRY OF RECONSTRUCTION OF PRODUCTION, ENVIRONMENT & ENERGY, GENERAL DIRECTORATE OF SUSTAINABLE PLANT PRODUCTION, DIRECTORATE OF PROCESSING & QUALITY CONTROL OF FOOD & PLANT PRODUCTION, DEPARTMENT OF OLIVE OIL & OLIVES.	ax2u271@minagric.gr
GREECE	Danai Papanastasiou	Greek Codex Contact Point. Hellenic Food Authority (EFET). Directorate of Nutrition Policy and Research	codex@efet.gr

HOLLAND	Ron van Noord	MVO. Programme Manager Food & Feed Safety	noord@mvo.nl
INDIA	Prof. Manjeet Aggarwal	Organization: National Institute of Food Technology Entrepreneurship and Management (NIFTEM)	aggarwal.manjeet@gmail.com
	Dr. K.D.Yadav	Chairman Technical Committee. Kamani Oil Industries Pvt. Ltd	Dr.k.d.yadav@aakkamani.com
	Prabodh Halde	Head Technical Regulatory. The Solvent Extractors' Association of India	prabodhh@maricoindia.net
	Codex Focal Point		codex-india@nic.in
JAMAICA	Acinette Rose	Inspector. Bureau of Standards Jamaica	arose@bsj.org.jm
MALAYSIA	Nurul Syuhada Mohamad Basri		syuhada.mbasri@moh.gov.my nsyuhadabasri@gmail.com
MEXICO	Lic. Amadeo Ibarra Hallal	Asociación Nacional de Industriales de Aceites y Mantecas Comestibles, A.C. (ANIAME)	aniame@aniame.com
	Punto de Contacto Codex México		codexmex1@economia.gob.mx
NIGERIA	OBAJE JOHN	Assistant director	edwardsonobj2009@yahoo.com
	Nigeria Codex Contact Point		codexsecretariat@son.gov.ng
POLAND	Arkadiusz Banach	Senior laboratory assistant. agricultural and Food Quality Inspection Specialised Laboratory in Gdynia	pai@ijhars.gov.pl
	Codex Contact Point for Poland:		kodeks@ijhars.gov.pl
UNITED KINGDOM	Bobbie Warwick	Food and Farming Directorate I Department for Environment, Food and Rural Affairs	bobbie.warwick@defra.gsi.gov.uk
RUSSIA	Vladimir Bessonov	Head of Laboratory (Institute of Nutrition)	bessonov@ion.ru
USA	Paul South, Ph.D.	Director, Division of Plant Products and Beverages. Center for Food Safety and Applied Nutrition. U.S. Food and Drug Administration	Paul.South@fda.hhs.gov

	Robert. A. Moreau, Ph.D.	Sustainable Biofuels and Co-Products Research Unit. USDA	robert.moreau@ars.usda.gov
	Marie Maratos	International Issues Analyst. U.S. Codex Office. USDA	Marie.Maratos@fsis.usda.gov
FEDIOL	Geert Vanmarcke,	International Market Adviser. FEDIOL	gvanmarcke@fediol.eu
	Kalila Hajjar	Senior Manager Scientific & Regulatory Affairs, FEDIOL	khajjar@fediol.eu
KOREA	Dasun Lee		codexkorea@korea.kr