



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD LABELLING

Forty-fourth Session

Asunción, Paraguay, 16 – 20 October 2017

MATTERS REFERRED TO THE COMMITTEE BY THE CAC AND OTHER CODEX SUBSIDIARY BODIES

A. MATTERS ARISING FROM THE 39th AND 40th SESSIONS OF THE CODEX ALIMENTARIUS COMMISSION

MATTERS FOR INFORMATION

*New work*¹

1. CAC39 **approved** the new work on the guidance for the labelling of non-retail containers of food.

*Discontinuation of work*²

2. The Commission considered the recommendation of the CCEXEC to discontinue work on the *Guidelines for the production, processing, labelling and marketing of organically produced foods: organic aquaculture* (see para. 3) and agreed to consider this matter at CAC41(2018) and that this item would not be on the agenda of CCFL.

B. MATTERS ARISING FROM OTHER CODEX SUBSIDIARY BODIES

MATTERS FOR INFORMATION

Executive Committee of the Codex Alimentarius Commission (CCEXEC71)

*Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods: Organic Aquaculture*³

3. CCEXEC supported the recommendation to discontinue work on the revision of the *Guidelines for the production, processing, labelling and marketing of organically produced foods: organic aquaculture*.

*Guidance for the labelling on non-retail containers*⁴

4. CCEXEC recognizing that all the criteria for the critical review had been met, supported the approval of new work and recommended that CCFL keep CCFICS informed of this work noting that there might be aspects of interest to CCFICS.

COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION AND CERTIFICATION SYSTEMS (CCFICS23)

*Food integrity and food authenticity*⁵

5. CCFICS23 agreed to establish an EWG to clarify definitions of food integrity, food authenticity, food fraud and economically motivated adulteration (EMA), based on those definitions, undertake a preliminary assessment of CCFICS texts to identify possible gaps and the impact, whether positive or negative, of those texts in mitigating potential problems; and to prepare a discussion paper presenting the findings of that assessment and any need for further work or potential new work.

6. The Committee **is invited to note** the above information.

¹ REP16/CAC, paras 108 – 111 and Appendix V

² REP16/CAC, paras 191 - 196

³ REP16/EXEC, paras 31 - 35

⁴ REP16/EXEC, para. 36

⁵ REP17/FICS, Paras 19-29

MATTERS FOR ACTION**Committee on Food Hygiene (CCFH48)⁶*****Revision of the General Standard for the labelling of prepackaged foods (CODEX STAN 1-1985): date marking***

7. CCFH noted that regardless of the preservation nature of the foods stipulated in 1.1 (i.e. alcohol, salt, acidity, low water activity), the safety and quality of these foods were still dependent on the storage conditions and therefore proposed to merge bullets 1.1 and 1.2 as a single criterion: "*where safety is not compromised and quality does not deteriorate because the preservative nature of the food is such that it cannot support microbial growth (e.g. alcohol, salt, acidity, low water activity) under stated storage conditions.*"

8. The Committee **is invited to consider** the proposal from CCFH.

Committee on Fats and Oils (CCFO25)⁷***Revision to the Standard for named vegetable oils (CODEX STAN 210-1999): palm oil***

9. CCFO considered the product definition for palm oil – high oleic acid and noted the divergent views on whether the use of the term "high oleic acid" was appropriate for the proposed range of oleic acid (48.0 – 58.0) or could be best described as "mid oleic acid".

10. CCFO agreed to request CCFL advice on what might constitute high and mid oleic acid in vegetable oils.

11. CCFL **is invited to consider** the request from CCFO. The full discussion is reproduced in Appendix I.

⁶ REP17/FH, paras 6 - 7

⁷ REP17/FO, paras 38 - 43

Appendix I**Proposed draft revision to the *Standard for named vegetable oils* (CODEX STAN 210-1999): Addition of palm oil with high oleic acid (OXG)****Section 2.1 “Product definitions”**

38. The Committee considered the product definition for Palm oil-high oleic acid and noted the divergent views on whether the use of the term “high oleic acid” was appropriate for the proposed range of oleic acid (48.0 – 58.0) or could be best described as “mid oleic acid”.

39. Delegations in support of the use of the term “high oleic acid” explained that high oleic acid oil was relatively unsaturated oil, derived from hybrid species of palm and it has a high iodine value. These delegations noted that there was no definition in Codex for “high oleic” or “mid oleic” and that the use of the term “high oleic acid palm oil” was intended for palm oil only and that comparison of oleic acid content should be restricted to vegetable oils derived from palm oil only.

40. Delegations in support of the use of the term “mid oleic acid” observed that the term “high oleic acid” was generally associated with relatively higher levels of oleic acid for vegetable oils; and that the proposed range for the “high oleic acid” for palm oil were not comparable to those of “high oleic acid” for safflowerseed oil and “high oleic acid” for sunflowerseed oils; and therefore, it would be better to categorise as “mid oleic acid palm oil”. These delegations noted the need to examine in broad terms the impact of the use of the term “Palm oil-high oleic acid” would have to other “high oleic acid” containing oils defined in the *Standard for Named Vegetable Oils* (CODEX STAN 210-1999) so as to ensure coherency and avoid confusion.

41. The Codex Secretariat clarified that there was no definition or agreed criteria for establishing whether an oil is “mid oleic acid” or “high oleic acid”. In view of the implication of labelling provisions for these oils, the Codex Secretariat recommended to seek CCFL advice on which criteria could be used to establish a claim for mid and high oleic acid oils.

Conclusion

42. The Committee noted that substantial progress had been made on the proposed draft revision (Section 3) and that the use of the term “high oleic acid palm oil” under the product definition needed further consideration.

43. The Committee agreed to:

- (i) Place the product definition in section 2.1 in square brackets;
- (ii) Forward the proposed draft revision to the *Standard for Named Vegetable Oils* (CODEX STAN 210-1999): Addition of Palm Oil with high Oleic Acid (OXG) (Appendix V) to CAC40 for adoption at Step 5;
- (iii) Request CCFL advice on what might constitute high and mid oleic acid in vegetable oils.