

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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AGENDA ITEM 5

CX/FO 01/5

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

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PROPOSED DRAFT STANDARD FOR FAT SPREADS AND BLENDED SPREADS GOVERNMENT COMMENTS AT STEP 3

The following comments have been received from Brazil, Poland, and the International Federation of Margarine Associations in response to CL 1999/3-FO and CL 2000/24-FO.

BRAZIL

Section 2.1

We understand that the definition should include the product in the liquid form. It is common in Brasil as well as in other countries products being sold under the name of LIQUID MARGARINE. The product in the liquid form was already included in the Codex Stan 32-1981 Codex Standard for Margarine.

Section 3.1.1

The Delegation of Brasil indicates that terms like *half margarine*, *three-fourth margarine* do not correspond to what is normally used in Brasil and understands that such terms are confusing to the consumers specially when we consider such terms translated in other languages. The Delegation suggests that the Standard should **also** allow the use of the term MARGARINE for all products as long as the information of the total fat percentage is indicated on the label panel.

Section 7.1 – Name of the Product

The Standard should also allow the use of the term Margarine and the information of the total fat percentage on label panel. The Delegation suggests that the conditions for the use of nutrition claims such as **low fat** should be included in the Standard, once these conditions differ from the horizontal Guidelines for Nutrition Claims. (Guidelines for use of Nutrition Claims – CAC/GL 23-1997).

POLAND

SECTION 4.3 - EMULSIFIERS

We do not agree to use the following emulsifiers: 432, 433, 434, 435, 436, 479a, 479b - emulsifiers 432-436 we use only for baking fats; 479a is not used to food produce; 479b can be used only for frying fats.

Section 4.5 – Thickening and stabilising agents

We propose limit of phosphates 339, 450a – 5g/kg singly or in combination.

SECTION 4.6 – ACIDITY REGULATORS

For phosphates 339, 340, 341 and phosphate acid the limits are 5g/kg.

SECTION 4.7 – ANTIOXIDANTS

We do not use antioxidant 389.

SECTION 4.8 – ANTIOXIDANT SYNERGISTS

We do not use 384. Antioxidant 385 can be used only for minarine.

SECTION 4.9 – ANTI-FOAMING AGENTS

900a can be used only for frying fats and oils.

Section 5.1 – Heavy metals

According to our food legislation the amount of contaminants should be:

Pb – no more than 0.10 mg/kg

Cd – no more than 0.02 mg/kg

Hg – no more than 0.01 mg/kg

As – no more than 0.10 mg/kg

Cu – no more than 0.40 mg/kg

Fe – no more than 1.50 mg/kg

INTERNATIONAL FEDERATION OF MARGARINE ASSOCIATIONS

General

In order to reflect as much as possible the terminology used in different world markets, this position paper, particularly in the labelling section, proposes the inclusion of alternative denominations. The possibility of alternative denominations is Codex practice and is used in several Codex standards. For an easy overview of the proposed structure, please take note of the two schemes at the end of the position paper.

SECTION 1 - SCOPE

Besides butter and dairy spreads, the scope should also explicitly **exclude mayonnaise and vegetable creams.**

SECTION 2.1

IFMA suggests the **deletion of** the last part of the sentence in square brackets **“and that is firm and spreadable at 20 °C”**, as there are more and more various liquid products, called liquid margarine on the different markets (e. g. United States of America, Sweden, Finland), used for consumer purposes as well as industrial and bakery purposes. Also the scope takes this into account using the words “primarily for use as spreads”. Moreover, the present codex standard for margarine explicitly includes “liquid margarine”.

SECTION 3.1.1.2 AND 3.1.2.2

IFMA suggests the **deletion of section 3.1.1.2 and 3.1.2.2**. These questions should be addressed better in the labelling section (section 7).

SECTION 3.2

IFMA suggests to change the **title** from “Permitted Ingredients” into **“Typical Ingredients”** and to change **in the first sentence** the words “are permitted” into **“are typically used”**, to make clear that the list of ingredients is non exhaustive. A list of “permitted ingredients” would exclude other ingredients also often used (e. g. youghurt, herbs, spices) and would block new product developments.

IFMA suggests **to add “polysaccharides” under the last point** and also the removal of the brackets containing “including inulin”.

SECTION 4 - FOOD ADDITIVES

IFMA submitted technological justifications for the need of the following additives:

Additives agreed at the 14th session of the Codex Committee on Fats and Oils and endorsed by CCFAC as well as additives generally permitted for use in accordance with GMP of the GSFA (adopted at Step 8 by the Codex Alimentarius Commission in June 1997) may be used and have been justified before.

In addition the following additives are requested by IFMA for use in fat spreads, at the levels indicated:

INS	FOOD ADDITIVE	MAX LEVEL	JUSTIFICATION
310	Propyl gallate	200 ppm	Very effective antioxidant. Necessary especially in very hot climatic conditions. Their use is important for fats going to the professional manufacture of heat-treated foodstuffs.
311	Octyl gallate	singly or in	
312	Dodecyl gallate	mixture	
321	BHT	> 80 % fat: 200 ppm < 80 % fat: 100 ppm	A very effective antioxidant, especially in hot climates used for professional market applications, more effective than tocopherols
319	Tertiary Butyl Hydroquinone (TBHQ)	200 ppm, singly or in combination with gallates	This powerful antioxidant is used in tropical climates
334	Tartaric acid	5000 ppm singly or in combination	Acidity regulator, an alternative to phosphates
335	Sodium tartrates		
336	Potassium tartrates		
337	Potassium-Sodium tartrate		
338	Phosphoric acid	5000 ppm as P ₂ O ₅ singly or in combination	PH regulator. Stabilize the proteins in aqueous solutions, and prevent precipitation
339	Sodium orthophosphate		
341	Calcium orthophosphate		
450a	Disodium diphosphate		
384	Isopropyl citrate Monoglyceride citrate	200 ppm	Isopropylcitrate is an antioxidant with metal ion scavanging properties and also emulsifying properties. Monoglyceride citrate is a flavour stabilizer. It splits during the process of digestion into glycerides and citrates, both harmless ingredients.
385	Calcium disodium EDTA	75 ppm	Metal scavanger and antioxidant in low fat spreads, used in food products. By binding heavy metals the mentioned products are

INS	FOOD ADDITIVE	MAX LEVEL	JUSTIFICATION
			protected against oxidative deterioration and discolouration
389	Dilaurylthiodipropionate	200 ppm	Stabilizer of emulsions, stabilizes the consistency of certain fat spreads, especially for products with a very long shelf live, like army supplies and for catastrophe rescue services
405	Propylene glycolalginate	3000 ppm	Thickener effective in certain product formulations
476	Polyglycerol polyricinoleate	5000 ppm	Its use is essential in fat spreads with a low fat content. It creates a very fine water in oil emulsion with better stability use.
479a	Thermally oxidised soya bean oil	5000 ppm	Is an emulsion reducing spattering in frying or cooking uses.
942	Nitrous oxide	GMP	Propelling gas used for aerosol packages.
1410	Monostarch phosphate	5000 ppm singly or in mixture	Gelling agent and thickening agent for the aqueous phase of fat spreads. Increases physical and microbiological stability.
1411	Distarch phosphate		

IFMA suggests to simplify the list of additives by introducing a general principle: thickeners, stabilizers and acidity regulators that have no numerical ADI, could be referred to in one sentence.

SECTION 6 - HYGIENE

IFMA supports the current wording.

Section 7 - Labelling

IFMA suggests to add the sentence

“where more than one name is given for a product in section 7.1, the labelling of that product must include one of those names acceptable in the country of use ”

Section 7.1

IFMA suggests the following labelling specifications:

7.1 Name of the food

The name of the food to be declared on the label shall be as follows:

7.1.1 Fat spreads (as specified in section 3.1.1)

- (a) The term **“Margarine”** may be used for products with a fat content of not less than 80 % and maximum 90 %.
- (b) The terms **“Margarine x % fat or Fat spread x % fat or Oil Spread x % fat”** may be used for products with a fat content of less than 80 % and not less than 10 %.
- (c) The terms **“Minarine or Halvarine”** may be used for products with a fat content of not less than 39 % and not more than 41 %.

7.1.2 Blended spreads (as specified in section 3.1.2)

- (a) The term “**Blend**” may be used for products with a fat content of not less than 80 % and maximum 90 %:
- (b) The term “**Blended spread x % fat**” may be used for products with a fat content of less than 80 % and not less than 10 %.

7.1.3 Optional additional terms

- (a) The term “**Full fat**” may be used in addition for products referred to under section 7.1.1 a) and 7.1.2 a).
- (b) The term “**Three-quarter fat**” may be added to the terms margarine and blend referred to under section 7.1.1 b) and 7.1.2 b) for products with a total fat content of not less than 59 % and not more than 61 %. Using this term the “x % fat” can be left out.
- (c) The term “**Half fat**” may be added to the terms margarine and blend referred to under section 7.1.1 b) and 7.1.2 b) for products with a fat content of not less than 39 % and not more than 41 %. Using this term the “x % fat” can be left out.
- (d) The terms “**Reduced fat or Moderate fat**” may be used in addition to the terms referred to under section 7.1.1 b) and 7.1.2 b) for products with a fat content of more than 41 % and not more than 61 %.
- (e) The terms “**Low fat or light**” may be used in addition to the terms referred to under section 7.1.1 b) and 7.1.2 b) for products with a fat content of minimum 10 % and not more than 41 %.
- (f) The terms referred to under section 7.1.1 and 7.1.2 may be used together with one or more terms to define the plant and / or animal species from which the products originates, or the intended use of the products.
- (g) The term “**Vegetable**” may be used together with the terms referred to under section 7.1.1 provided that the product contains only fat of vegetable origin with a tolerance of 2 % of the fat content for animal fats. This tolerance shall also apply where reference is made to a vegetable species.
- (h) The term “**Liquid**” may be used in addition to the terms referred to under section 7.1.1 and 7.1.2 for products which are pourable at 20° C.
- (i) The term “**Cholesterol free**” may be used for products with a cholesterol content of not more than 5 mg/100 g fat and at least 70 % cis unsaturated fatty acids of the total amount of fatty acids.
- (j) The term “**Low in saturated fatty acids**” may be used for products with not more than 25 % saturated fatty acids and at least 70 % cis unsaturated fatty acids of the total amount of fatty acids.’

IFMA suggests the following labelling specifications:

The deviations of the Codex Guidelines of Use of Nutrition Claims are based on the reference in the Codex Procedural Manual (CAC, July 1995) that Commodity Committees may diverge from the general principles, if justified and endorsed by the relevant horizontal Committee (9th edition, p. 111).

At its 22nd session in June 1997 the Codex Alimentarius Commission confirmed this principle. ALINORM 97/37 par. 49 states that “Commodity Committees have the possibility to propose specific labelling and / or nutrition provisions in Commodity standards”.

IFMA is of the opinion, that if the claim is used in connection with a certain generic term like margarine, its meaning depends on the composition of the normal product. The approach is similar with the term “full fat”. A full fat milk has 3.5 %, a full fat cocoa powder has 20 % and a full fat margarine has 80 % fat.

The restriction of the claim “low fat” to products with max. 3 % fat would deprive the producer and

consumer of products normally high in fat of the possibility to make meaningful distinctions between the various fat contents. The claim “fat reduced” is no alternative. In the case of margarine it would cover a range from 10 % to around 60 % fat. There must be something in between as otherwise all of our industry’s products would fall outside the “low fat” claim. A low fat claim limited to 3 g/100 g would totally lose its purpose for a large and essential product category, as we would not have the possibility to inform consumers about the advantages within this category. People need spreads. Should manufacturers attempt to comply with the absolute “low fat” claim, this would mean, that the consumers do not even get the good fats (MUFA, PUFA), with dramatically negative consequences for their health.

During many years, the 40 % low fat spreads have gained a well-established position in the market place, which has improved the consumption profile. If this claim possibility would now be eliminated, there is a clear risk that the positive development would be reversed.

IFMA believes that it should be possible for all those products containing less than 61 % to be labelled reduced fat and all those containing less than 41 % to be labelled low fat.

The proposed claims “low saturated fat, cholesterol free” are tailor-made for fat spreads or other high fat products. These claims are necessary to inform consumers about the advantages of special product categories in the field of fat spreads.

OVERVIEW OF STRUCTURE - CODEX STANDARD FOR FAT SPREADS

Fat Spreads: - total fat content minimum 10 % and maximum 90 %
 - milk fat content no more than 3 % of the total fat content

fat content %	name of the food	possible additional terms/names	
not less than 80, maximum 90	Margarine	Full fat	
more than 61, less than 80	Margarine x% fat / Fat Spread x% fat Oil Spread x% fat		
not less than 59, not more than 61		Three-quarter fat, 1)	Moderate fat / reduced fat
more than 41, less than 59			
not less than 39, not more than 41	Minarine / Halvarine	Half fat, 1)/	Low fat / light /
minimum 10, less than 39			

1) using these terms the “x %“ can be left out

(total fat content and milk fat content under 3.1 and the names and additional terms/names under 7 of the standard)

OVERVIEW OF STRUCTURE - CODEX STANDARD FOR BLENDED SPREADS

Blended Spreads: - total fat content minimum 10 % and maximum 90 %
 - milk fat content more than 3 % of the total fat content

fat content %	name of the food	possible additional terms/names	
not less than 80, maximum 90	Blend	Full fat	
more than 61, less than 80	Blended Spread x % fat /		

not less than 59, not more than 61		Three-quarter fat, 1)	Moderate fat / reduced fat
more than 41, less than 59			
not less than 39, not more than 41		Half fat, 1)/	Low fat / light /
minimum 10, less than 39			

1) using these terms the “x %“ can be left out

(total fat content and milk fat content under 3.1 and the names and additional terms/names under 7 of the standard)