

CODEX ALIMENTARIUS COMMISSION



**Food and Agriculture
Organization of
the United Nations**



**World Health
Organization**

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Agenda Item 9

CX/FO 11/22/12

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

Twenty-second Session
Penang, Malaysia, 21-25 February 2011

OTHER BUSINESS AND FUTURE WORK

PROPOSAL FOR NEW WORK ON AMENDMENT TO THE STANDARD FOR NAMED VEGETABLE OILS; Rice Bran Oil

(Submitted by Thailand)

Background

1. The 21st Session of the Codex Committee on Fats and Oils (CCFO) agreed to advance the Draft Amendment to the Standard for Named Vegetable Oils: Inclusion of Rice Bran Oil to Step 8 for adoption by the 32nd Session of the Codex Alimentarius Commission (CAC).
2. At the 32nd Session of the CAC in 2009, Thailand expressed the view that the level of “other desmethylsterols” in rice bran oil which was presented as ND should be reconsidered by the CCFO. However, the Commission adopted the Draft Amendment to the Standard for Named Vegetable Oils: Inclusion of Rice Bran Oil at Step 8 and agreed that the CCFO should reconsider the level of other desmethylsterols if new data became available. Consequently, Thailand committed to undertake additional study on desmethylsterols levels to be presented to the 22nd Session of CCFO in February 2011.
3. The project document has been prepared by Thailand. The purpose for proposing new work is to review the levels of desmethylsterols in rice bran oil. Detailed information of the project document as well as the summary of the study is provided in Annex.

Annex

Project Document

PROPOSED DRAFT AMENDMENT TO THE STANDARD FOR NAMED VEGETABLE OILS;**Rice Bran Oil**

Prepared by Thailand

1. Purpose and Scope of the Standard

Proposal for the amendment of the Standard for Named Vegetable Oils: Rice Bran Oil to amend the levels of desmethysterols.

2. Its Relevance and Timeliness

The 32nd Session of the Codex Alimentarius Commission (CAC) in 2009 adopted the Draft Amendment to the Standard for Named Vegetable Oils: Inclusion of Rice Bran Oil at Step 8 and agreed that the CCFO should reconsider the level of other desmethylsterols if new data became available. Consequently, Thailand committed to undertake additional study on desmethylsterols levels to be presented to the 22nd Session of CCFO in February 2011.

3. Main aspects to be covered

The proposed changes to the current values for Rice Bran Oil in the Standard for Named Vegetable Oils, specifically, detailed information of the analytical results is provided in the summary of the study on desmethylsterols in rice bran oil.

4. Assessment against the Criteria for the establishment of work priorities

Criteria applicable to commodities:

(a) Consumer protection from the point of view of health and fraudulent practices.

Provisions in the Standard for Named Vegetable Oils already provide consumer protection from the point of view of health and fraudulent practices. The correction of the values in the standards for the levels of desmethysterols in rice bran oil aims to reflect accurate chemical characteristics of this oil, thus contributes to the protection of consumers from fraudulent practices.

(b) Volume production and consumption in individual country, and volume and pattern of trade between countries.

The world production of rice bran oil is approximately 1 – 1.4 million tons. The major producing countries are China, India, Japan, Myanmar and Thailand. The great number of countries in Asia, Europe, America, and Australia are importers.

(c) Diversification of national legislations and apparent resultant or potential impediments to international trade.

The Standard for Named Vegetable Oils was developed to respond to diversification of national legislations and potential impediments to international trade.

(d) International or regional market potential.

The rice bran oil has a long history of international trade in significant quantities.

(e) Amenability of the commodity to standardization.

The proposed amendment is amenable to standardization as it is an amendment to existing standard.

(f) Coverage of the main consumer protection and trade issues by existing or proposed general standards.

Provisions in the Standard for Named Vegetable Oils already cover the main consumer protection and trade issues.

(g) Number of commodities which would need separate standards indicating whether raw, semi processed or processed.

This item is not relevant to this proposal.

(h) Work already undertaken by other international organizations in this field.

There is no other international standard covering this aspect of the rice bran oil.

5. Relevance to the Codex strategic objectives

This proposal is consistent with the Strategic Vision statement of the Strategic Framework 2008-2013, subheading a) Promoting sound regulatory frameworks.

6. Information on the relation between the proposal and other existing Codex documents

None.

7. Identification of any requirement for and availability of expert scientific advice

None.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

None.

9. The proposed time-line for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission

The Committee and Commission are requested to consider whether the proposed new work should be undertaken according to the Uniform Procedure. As the Codex Committee on Fats and Oils only meets every two years, it is proposed that the amendment to the Standard for Named Vegetable Oils: Inclusion of Rice Bran Oil be developed according to the Codex Procedure as follows:

Start date: approval as new work by CAC : July 2011

Proposed date for consideration at Step 4 by CCFO : Feb 2013

Proposed date for adoption by CAC at step 5/8 : July 2013

Summary of the study on desmethylsterols in rice bran oil**Study description**

Crude rice bran oil was collected from factories in Thailand.

Samples were taken from crude oil tanks in the factories with the sampling procedure as follows:

- mixing the oil in the tank to homogeneity
- taking the sample every 1-2 h up to 24 h
- mixing all samples together to get a sample of 2L
- separating sample to 2 bottles of 1L
- adding nitrogen gas in the bottle before closing the lid
- sending the sample to laboratory

The sample was analysed by an accredited private laboratory in Hong Kong.

Method of analysis is ISO 12228 (1998).

The range of quality factor was presented as mean (\bar{x}) \pm 3-times standard deviation (σ).

10. Identity Characteristics

Table 3: Levels of desmethylsterols in crude vegetable oils from authentic samples as percentage of total sterols

	No. samples	Mean (\bar{X})	Minimum	Maximum	Standard deviation (σ)	$\bar{X} \pm 3\sigma$
Brassicasterol	30	0.17	0.10	0.20	0.05	0.02-0.32
Other Desmethylsterol	30	8.74	8.00	9.60	0.44	7.42-10.06