CODEX ALIMENTARIUS COMMISSION E

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - Fax: (+39) 06 5705 4593 - E-mail: codex@fao.org - www.codexalimentarius.org

**CL 2013/7-FO**
**March 2013**

**TO:** Codex Contact Points
Interested International Organizations

**FROM:** Secretariat, Joint FAO/WHO Food Standards Programme,
Codex Alimentarius Commission
Viale delle Terme di Caracalla
00153 Rome, Italy

**SUBJECT**: **Request for information on volumes and patterns of trade for different fish oils as well as information on their quality and composition**

**DEADLINE:** **30th September 2013**

**COMMENTS**

| **To:** | **Copy to:** |
|---|---|
| Secretariat | Christina Blumer |
| Codex Alimentarius Commission | Federal Office of Public Health |
| Joint FAO/WHO Food Standards Programme | Consumer Protection Directorate |
| Viale delle Terme di Caracalla | P.O. Box |
| 00153 Rome, Italy | 3003 Berne, Switzerland |
| E-mail: codex@fao.org | E-mail: christina.blumer@bag.admin.ch |

## BACKGROUND

1. The 23rd Session of the Codex Committee for Fats and Oils agreed to return the proposed Draft Standard for Fish Oils to step 2 of the procedure for redrafting by an electronic working group (eWG) chaired by Switzerland. In preparation for the eWG, the Codex Secretariat will send a Circular Letter, requesting information on volume and patterns of trade for different fish oils and information on quality and composition, including fatty acid profiles for named fish oils. To justify incorporating specific named fish oils in the Proposed Draft Standard, the proposals should be supported by adequate information including volume of production and consumption in individual countries and volume and pattern of trade between countries, international or regional market potential, and other information together with details of the proposed essential composition and quality factors. In addition, data on the fatty acid composition of the types of named fish oils should be robust and take into consideration main contributing factors such as climatic conditions and seasonality, geographical location etc.

2. The eWG will analyse the information received in response to the Circular Letter and redraft the Proposed Draft Standard for Fish Oils in the light of the comments. The report of the eWG containing the revised Proposed Draft Standard for Fish Oils will be circulated to all members and observers for comments at step 3 prior to the 24th Session of the Codex Committee for Fats and Oils.

**REQUEST FOR COMMENTS**

3. Codex Members and Observers, as directed above, are invited to submit data concerning volume and value of production and consumption of specific named fish oils in individual countries as well as volume, value and pattern of trade of specific named fish oils between countries including international or regional market potential. In addition, please submit any relevant information together with details concerning the common and the scientific fish name (genus and species) of the fish used to produce the specific named fish oils, the fatty acid composition and/or further essential composition and quality factors. The data on the fatty acid composition of the types of named fish oils should take into consideration main contributing factors such as climatic conditions and seasonality, as well as the catch area. Information on the catch area should refer to the major fishing areas as defined by FAO (http://www.fao.org/fishery/area/search/en). To enable a better understanding of the fatty acid composition of the named fish oils, it is necessary to indicate, when the analyses were made, which method of analysis was applied and how the result is expressed. In case other quality or compositional factors are significant for a named fish oil, they should be mentioned in the table.

4. In order to facilitate the work of the eWG, we kindly request you to use the table in the annex when submitting your data. Please also note that the tables can be expanded should you require more space to fill in the data.

**Annex**

## Data collection for named fish oils

Data collected from (Country name): ……..

Please indicate in the table the catch area according to the major fishing areas as defined by FAO (http://www.fao.org/fishery/area/search/en) for each of the named fish oils.
In order to designate a fish oil with a specific name, how much oil from the species representative for the named oil is required?
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Please keep in mind that the data provided should refer to crude or refined fish oil for human consumption only!

| Named fish oil[1] and catch area | Production | | Internal consumption | | Export | | Import | | Main export country | crude oil | refined oil |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | Volume in t | Value in k $ | Volume in t | Value in k $ | Volume in t | Value in k $ | Volume in t | Value in k $ | | | |
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[1] Please indicate the common and the scientific fish name (genus and species) of the fish used to produce the specific named fish oil.

## Fatty acid composition of named fish oils

| **Fatty acid composition** | **Named fish oil[2]:**<br>**Analyses dating from:**<br>**Catch date:**<br>**Catch area:**<br>**Method of analysis[3]:**<br>**Source of data[4]**<br>**Result expressed as (please tick accordingly):**<br>**☐ in % area**<br>**☐ in % of total FA**<br>**☐ in % FAMES**<br>**☐ in g FA/ 100 g of oil** | **Named fish oil [2]:**<br>**Analyses dating from:**<br>**Catch date:**<br>**Catch area:**<br>**Method of analysis[3]:**<br>**Source of data[4]**<br>**Result expressed as (please tick accordingly):**<br>**☐ in % area**<br>**☐ in % of total FA**<br>**☐ in % FAMES**<br>**☐ in g FA/ 100 g of oil:** |
|---|---|---|
| C14:0 myristic acid | | |
| C15:0 pentadecanoic acid | | |
| C16:0 palmitic acid | | |
| C16:1 (n-7) palmitoleic acid | | |
| C17:0 heptadecanoic acid | | |
| C18:0 stearic acid | | |
| C18:1 (n-7) vaccenic acid | | |
| C18:1 (n-9) oleic acid | | |
| C18:2 (n-6) linoleic acid | | |
| C18:3 (n-3) linolenic acid | | |
| C18:3 (n-6) γ-linolenic acid | | |
| C18:4 (n-3) stearidonic acid | | |
| C20:0 arachidic acid | | |
| C20:1 (n-9) eicosenoic acid | | |
| C20:1 (n:11) eicosenoic acid | | |
| C20:4 (n-6) arachidonic acid | | |
| C20:4 (n-3) eicosatetraenoic aicd | | |
| C20:5 (n-3) eicosapentaenic acid | | |
| C21:5 (n-3) heneicosapentaenoic acid | | |
| C22:0 docosanoic acid | | |
| C22:1 (n-9) erucic acid | | |
| C22:1(n-11) cetoleid acid | | |
| C22:5 (n-3) docosapentaenoic acid | | |
| C22:5 (n-6) docosapentaenoic acid | | |
| C22:6 (n-3) docosahexaenoic acid | | |
| Other fatty acids: | | |
| | | |
| If applicable:<br>Phospholipid fraction | | |

ND = non detect, defined as ≤ 0.05%

n.a. = not analyzed

[2] Please indicate the common and the scientific fish name (genus and species) of the fish used to produce the specific named fish oil.

[3] Indicate as e.g. ISO YYYY nnnnn (ISO 2007 23065)

[4] For example: internal testing, book chapter, peer-reviewed journal (if data is published, the citation should be provided).

Is there any recorded variation in the fatty acid composition of the named fish oil depending on the seasons or the period e.g. from one year to another?

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If so, could you please give reasons for the differences and identify the deviations in the fatty acid profile?

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