

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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

CL 2019/52-FO
July 2019

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 data and information on the characteristics and origins of avocado oil (part of the fruit from which the oil is derived)**

DEADLINE: 29th November 2019

COMMENTS: **To:**
Secretariat
Codex Alimentarius Commission
Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla
00153 Rome, Italy
E-mail: codex@fao.org

Copies to:

Dirección General de Normas (DGN), Secretaría de
Economía (SE), Calle Pachuca 189
Col. Condesa, Cuauhtémoc
C.P.06140, CDMX
Ciudad de México
Email: codexmex@economia.gob.mx

U.S. Codex Office,
Room 4861 South Building,
Food Safety and Inspection Service,
US Department of Agriculture,
1400 Independence Ave. SW,
Washington D.C. 20250-3700
Email: uscodex@usda.gov

BACKGROUND

1. The 26th Session of the Codex Committee for Fats and Oils (CCFO26) agreed to return the proposed draft revision to the Standard for Named Vegetable Oils (CXS 210-1999): Inclusion of Avocado oil for further consideration at Step 2/3.
2. CCFO26 agreed to establish an EWG Chaired by Mexico and co-chaired by USA to review all available data on the characteristics and origins of avocado oil (part of the fruit from which the oil is derived) with a view to revising the provisions for avocado oil ([REP19/FO, para. 88 \(c\) & \(d\)](#)).
3. In preparation for the EWG, CCFO26 agreed to request the Codex Secretariat to issue a Circular Letter, calling for submission of data on the characteristics and origin of avocado oil (part of the fruit from which the oil was derived).
4. The report of the eWG will be circulated to all members and observers for comments at Step 3 prior to the 27th Session of the Codex Committee for Fats and Oils.

REQUEST FOR COMMENTS

5. Codex Members and Observers, as directed above, are invited to submit data and information on the characteristics and origins of avocado oil (part of the fruit from which the oil is derived).
6. 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 if space is not enough to fill in the data. It is highly recommended that the statistics and parameters shared, come from scientific sources, from internationally recognized testing laboratories accredited in ISO/IEC 17025:2017 standards, from producers whose data were obtained using laboratories accredited in ISO/IEC 17025:2017 as well as the method of fatty acids composition and desmethylsterols levels accredited by any accreditation body in your country.

DATA COLLECTION FOR AVOCADO OIL

Data collected from (Country name):

Table 1. Avocado Oil (Countries information).

Production		Imports		Exports		Internal Consumption		Main export country destination	Main import country source
<i>Volume in tons</i>	<i>Value in k \$</i>	<i>Volume in tons</i>	<i>Value in k \$</i>	<i>Volume in tons</i>	<i>Value in k \$</i>	<i>Volume in tons</i>	<i>Value in k \$</i>		

SOURCE OF DATA:

.....

Table 2: Fatty acid composition of avocado oil as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids)

Fatty acid	Avocado Oil
C6:0	
C8:0	
C10:0	
C12:0	
C14:0	
C16:0	
C16:1	
C17:0	
C17:1	
C18:0	
C18:1	
C18:2	
C18:3	
C20:0	
C20:1	
C20:2	
C22:0	
C22:1	
C22:2	
C24:0	
C24:1	
C18:1t	
C18:2t + C18:3t	

Recommended Methods of Analysis:*

ISO 5508 and ISO 12966-2; or AOCS Ce 2- 66 and Ce 1--62 or Ce 1h-05 (Source: CXS 234 – 1999 Recommended Methods of Analysis and Sampling)

(*) In case another method of analysis was employed, specify and support suitability of used method.

Please indicate source of data. For example: *Sample laboratory testing, book chapter, peer-reviewed journal (if data is published, the citation should be provided).*

(i) SOURCE OF DATA:

(ii) If data comes from a laboratory testing, please indicate the source of the sample:

Producer () Commercial sample () Research Organization () Other () Specify: _____

(iii) If your data come from sample testing from an accredited laboratory, please indicate the following:

1. The laboratory is accredited under ISO / IEC 17025: 2017 YES () NO ()
2. The test method for obtaining the fatty acids profile is accredited by the national accreditation body of your country
YES () NO ()

Table 3: Chemical and physical characteristics of crude avocado oil

Parameter	Avocado Oil	Recommended methods of analysis* (See note 1 if another method is used)
Relative density (x°C/water at 20°C)		<i>IUPAC 2.101 with the appropriate conversion factor Principle: Pycnometry I</i>
Apparent density (g/ml)		<i>ISO 6883, with the appropriate conversion factor; or AOCS Cc 10c-95 Principle: Pycnometry</i>
<i>Refractive Index (ND 40°C)</i>		<i>ISO 6320 or AOCS Cc 7-25 Principle: Refractometry</i>
Saponification Value (mgKOH/g oil)		<i>ISO 3657 or AOCS Cd 3-25 Principle: Titrimetry</i>
Iodine Value		<i>Wijs - ISO 3961; or AOAC 993.20; or AOCS Cd 1d-92; or NMKL 39 Principle: Wijs-Titrimetry</i>
Unsaponifiable matter (g/Kg)		<i>ISO 3596; or ISO 18609; or AOCS Ca 6b-53 Principle: Gravimetry</i>

**/ CXS 234 – 1999 Recommended Methods of Analysis and Sampling*

Note 1: In case another method of analysis was employed, specify and support suitability of used method.

Please indicate source of data. For example: *Sample laboratory testing, book chapter, peer-reviewed journal (if data is published, the citation should be provided).*

(i) **SOURCE OF DATA:** _____

(ii) **If data comes from a laboratory testing, please indicate the source of the sample:** Producer ()
Commercial sample () Research Organization () Other () Specify: _____

(iii) **If your data come from sample testing from an accredited laboratory, please indicate the following:**

1. The laboratory is accredited under ISO / IEC 17025: 2017 YES () NO ()

Table 4. Levels of desmethylsterols in crude avocado oil from authentic samples as a percentage of total sterols.

	Avocado Oil
Cholesterol	
Brassicasterol	
Campesterol	
Stigmasterol	
Beta-sitosterol	
Clerosterol	
Delta-5-avenasterol	
Delta-7-stigmasterol	
Delta-7-avenasterol	
Others	
Total sterols (mg/kg)	

Recommended Methods of Analysis:* ISO 12228; or AOCS Ch 6-91 (Source: CXS 234 – 1999 Recommended Methods of Analysis and Sampling)

(*) In case another method of analysis was employed, specify and support suitability of used method.

Please indicate source of data. For example: *Sample laboratory testing, book chapter, peer-reviewed journal (if data is published, the citation should be provided).*

(i) SOURCE OF DATA: _____

(ii) If data comes from a laboratory testing, please indicate the source of the sample: Producer ()
Commercial sample () Research Organization () Other () Specify: _____

(iii) If your data come from sample testing from an accredited laboratory, please indicate the following:

1. The laboratory is accredited under ISO / IEC 17025: 2017 YES () NO ()
2. The test method for obtaining the sterols profile is accredited by the national accreditation body of your country
YES () NO ()

Table 5. Description

Product definition Please specify the part of the fruit from which the avocado oil is derived in your country (whole fruit or mesocarp)	
AVOCADO OIL:	