CODEX ALIMENTARIUS COMMISSION





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Agenda Item 7 CRD11

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

25th Session

Kuala Lumpur, Malaysia, 27 February - 3 March 2017

COMMENTS ON PROPOSED DRAFT REVISION TO THE STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999): REVISION OF FATTY ACID COMPOSITION AND OTHER QUALITY FACTORS OF PEANUT OIL

(Comments of Egypt, European Union and India)

EGYPT

Egypt would like to thank Argentina as chair of the EWG, for its work on this proposal and informs that Egypt agrees with the proposed changes on fatty acids ranges, relative density and iodine value for peanut oil.

EUROPEN UNION

The European Union and its Member States (EUMS) would like to thank Argentina for leading the work on the revision of fatty acid composition and other quality factors of peanut oil in the *Standard for Named Vegetable Oils* (CODEX STAN 210-1999).

The EUMS support the proposed draft revision of the standard as presented in Appendix I of document CX/FO 17/25/7.

INDIA

India reiterates its reservation in respect of the proposed revised specification of Iodine Value (IV) for Peanut Oil (i.e. 77-107) and would like the current specification (i.e. IV of 86-107) be retained in the standard.

However, if the proposed revised Iodine Value is to be agreed upon, we would request the Committee to include another parameter "Bellier Turbidity test (BTT)" for Peanut Oil for establishing the identity/purity of Peanut Oil in trade.

Rationale:

The lodine Value range (77-107) specified/proposed by Argentina is very large and covers the lodine Value range of high oleic Sunflower oil as well. Hence, the possibility of adulterating Peanut oil with oleic Sunflower oil cannot be ruled out.