

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

CRD12

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

25th Session

Kuala Lumpur, Malaysia, 27 February - 3 March 2017

COMMENTS ON PROPOSALS FOR THE TRANSFER OF PROVISIONS, OTHER THAN THOSE IN TABLE 3 AND TABLE 4, FROM THE APPENDIX INTO THE MAIN BODY OF THE *STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999)*

(Comments of European Union, India and Philippines)

EUROPEAN UNION

The European Union and its Member States (EUMS) support the transfer of provisions that are critical for establishing the identity and authenticity of vegetable oils from the Appendix to the main body of the Standard for Named Vegetable Oils. This applies to provisions in Tables 3 and 4. However, before such transfer the parameters in the tables should first be reviewed.

INDIA

The complete Table 2 may be shifted to main body of Codex Stan 210-1999 as the parameters mentioned in table 2 are important w.r.t chemical and physical characteristics of oil and help in distinguishing various oils apart from Fatty acid composition. Keeping only the fatty acid composition mandatory will not suffice the standard.

In addition to this, following parameters may also be shifted to the main body of the Codex Stan 210:

1. Acid Value: It is an important parameter to determine the quality of oil as it determines the shelf-life of the oil. From the point of view of importing country, the parameter Acid value will ascertain the quality of oil which is being imported.
2. Polenske Value (in case of coconut oil): Coconut oil has characteristic presence of certain fatty acids such as caprylic (C₈), capric (C₁₀) and lauric acid (C₁₂). The Polenske value is a measure of these fatty acids. Hence, Polenske value is important in case of characterization or identification of coconut oil.
- 3 Oryzanol content: Oryzanol is an important component of Rice bran oil so mentioning the oryzanol content in case of rice bran oil will help in characterization or identification of this oil.

PHILIPPINES

The Philippines is of the same stand with Canada and is proposing the following:

1. Transfer of provisions that are critical to establishing the identity and authenticity of vegetables; and
2. Conduct of a review of the provisions in Tables 3 and 4, with the goal of updating the values to reflect current production practices.