### CODEX ALIMENTARIUS COMMISSION





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Agenda Item 6 CRD24

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

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## PROPOSED REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CODEX STAN 210-1999), ADDITION OF PALM OIL WITH HIGH OLEIC ACID (OXG)

(Prepared by Colomia)

#### 2. DESCRIPTION

#### 2.1 Product Definitions

(Note: synonyms are in brackets immediately following the name of the oil)

Palm oil - high oleic acid (high oleic acid palm oil) is derived from the fleshy mesocarp of hybrid palm fruit OxG (Elaeis oleifera x Elaeis quineensis).

#### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.1 GLC ranges of fatty acid composition (expressed as percentages)

#### High Oleic Palm oil must contain not less than 50% oleic acid (as % of total fatty acids).

Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples <sup>1</sup> (expressed as percentage of total fatty acids) (see Section 3.1 of the Standard)

Fatty acid	Palm oil high oleic acid
C6:0	ND
C8:0	ND
C10:0	ND
C12:0	<u>ND - 0.4</u>
C14:0	<u>ND - 0.7</u>
C16:0	<u>25.0– 34.0</u>
C16:1	ND - 0.8
C17:0	N0- 0.2
C17:1	ND.
C18:0	<u> 2.0 – 4.5</u>
C18:1	<u>50.0 - 58.0</u>
C18:2	<u>10.0 – 14.0</u>
C18:3	ND - 0.6
C20:0	ND - 0.4
C20:1	ND-0.2
C20:2	ND- 0.5
C22:0	ND

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C22:1	<u>ND</u>
C22:2	<u>ND</u>
C24:0	ND-0.2
C24:1	<u>ND</u>

ND - non detectable, defined as ≤ 0.05%

<sup>1</sup>Data taken from species listed in Section 2.

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Table 2: Chemical and physical characteristics of crude vegetable oils (see Appendix of the Standard)

	Palm oil high oleic acid
Relative density (x °C/water at 20°C)	<u>0.8957-0.910</u> (50 °C/water a 20 °C)
Apparent density (g/ml)	ND
Refractive index (ND 40°C)	1.459-1.462
Saponification value (mg KOH/g oil)	189-199
lodine value	62-72
Unsaponifiable matter (g/kg)	≤12
Stable carbon isotope ratio *	-

<sup>\*</sup> For the method see the following publications:

- Woodbury SP, Evershed RP and Rossell JB (1998). Purity assessments of major vegetable oils based on gamma 13C values of individual fatty acids. JAOCS, 75 (3), 371-379.
- Woodbury SP, Evershed RP and Rossell JB (1998). Gamma 13C analysis of vegetable oil, fatty acid components, determined by gas chromatography-combustion-isotope ratio mass spectrometry, after saponification or regiospecific hydrolysis. Journal of Chromatography A, 805, 249-257.
- Woodbury SP, Evershed RP, Rossell JB, Griffith R and Farnell P (1995). Detection of vegetable oil adulteration using gas chromatography combustion / isotope ratio mass spectrometry. Analytical Chemistry 67 (15), 2685-2690.
- Ministry of Agriculture, Fisheries and Food (1996). Authenticity of single seed vegetable oils. Working Party on Food Authenticity, MAFF, UK.

Table 3: Levels of desmethylsterols in crude vegetable oils from authentic samples1 as a percentage of total sterols (see Appendix of the Standard)

	Palm oil high oleic acid
Cholesterol	<u>2.2-4.7</u>
Brassicasterol	ND-0.4
Campesterol	<u>16.6-21.9</u>
Stigmasterol	<u>11.5-15.5</u>
Beta-sitosterol	<u>57.2-60.9</u>
Delta-5-avenasterol	<u>1-1.9</u>
Delta-7-stigmastenol	ND-0.2
Delta-7-avenasterol	ND-1.0
Others	ND-1.8
Total sterols (mg/kg)	<u>519-1723</u>

ND - Non-detectable, defined as ≤ 0.05%

<sup>&</sup>lt;sup>1</sup> Data taken from species listed in Section 2.

Table 4: Levels of tocopherols and tocotrienols in crude vegetable oils from authentic samples (mg/kg) (see Appendix of the Standard)

	Palm oil high oleic acid
Alpha-tocopherol	<u> 128 - 152</u>
Beta-tocopherol	ND
Gamma-tocopherol	<u>4 - 138</u>
Delta-tocopherol	<u>0 - 31</u>
Alpha-tocotrienol	<u> 165 - 179</u>
Gamma-tocotrienol	<u>475 - 586</u>
Delta-tocotrienol	<u>35 - 61</u>
Total (mg/kg)	<u>678 - 956</u>

ND - Non-detectable

<sup>&</sup>lt;sup>1</sup> Data taken from species listed in Section 2.