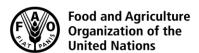
### CODEX ALIMENTARIUS COMMISSION





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Agenda Item 4.3

CRD11

**Original Language Only** 

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

Twenty-Eighth Session Kuala Lumpur, Malaysia 19-23 February 2024

## PROPOSED DRAFT AMENDMENT/REVISION TO THE STANDARD FOR NAMED VEGETABLE OILS (CXS 210-1999): INCLUSION OF SACHA INCHI OIL

(Comments of Burundi, Ghana, India, Kenya, Russian Federation, United Arab Emirates and United Republic of Tanzania)

#### Burundi

**General comment:** Burundi would like to thank the Electronic Working Group chaired by Peru for their good work. We support the position of the EWG that CCFO28 to consider at Step 3 the draft amendment/revision of the Standard for Named Vegetable Oils (CXS 210-1999) to include Sacha inchi oil with the following proposals.

**Rationale:** Provides an opportunity to regulate Sacha inchi oil, and contribute to the safety, quality, and fairness of international food trade by protecting consumer health and removing barriers to trade.

#### **Clause 2.1 Product Definition**

**Comment:** Burundi proposes the deletion of the type of extraction process i.e. Cold pressing in the product definition to read:

"Sacha inchi oil is obtained by cold pressing from seeds of sacha inchi fruit (Plukenetiavolubilis L.)."

**Rationale:** To avoid hindrance of the innovation process and to align the text or be consistent with the current definitions in the Standard for Named Vegetable Oils (CXS 210-1999)

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

**Comment:** Burundi takes note of the contradicting values of the statement in 3.1 and Table 1 concerning Linoleic and linolenic acids. Whereas the statement in 3.1 gives values of lower limits the table is giving values as a range.

Burundi proposes the deletion of this clause "Sacha inchi oil shall contain not less than 44% linolenic acid (as a percentage of total fatty acid content) and more than 32 % linoleic acid" as the values are already indicated in Table 1.

Rationale: Not a useful repetition and thus may lead to confusion, and to be consistent with (CXS210-1999).

**Editorial comment:** Burundi suggests the amendment of the expression of units for Refractive index in Table 2 to read as (nD 40°C) instead of (ND 40°C).

#### Ghana

**Position:** Ghana has no objection to advancing the work of the proposed draft standard and therefore supports the work to amend/revise the Standard for Named Vegetable Oils (CXS 210-1999).

**Rationale:** The amendment/revision will be of benefit to consumers and the food processing industry. The amendment could also facilitate fair trade practices and establish a new standard that is consistent with current provisions in the standards.

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#### India

India appreciates the work done by chair of the respective EWGs in revising the standard for named vegetable oils: Inclusion of Avocado oil, Camellia seed oil, Sacha inchi oil, High oleic acid soya bean oil. India supports the proposed amendment in Agenda 4.1, 4.2, 4.3, 4.4.

#### Kenya

**GENERAL COMMENT:** Kenya would like to thank the Electronic Working Group chaired by Peru for their good work. We support the position of the EWG that CCFO28 to consider at Step 3 of the draft amendment/revision of the Standard for Named Vegetable Oils (CXS 210-1999) to include Sacha inchi oil.

**Justification:** Provides an opportunity to regulate Sacha inchi oil, and contribute to the safety, quality, and fairness of international food trade by protecting consumer health and removing barriers to trade

#### **Product Definition:**

**Comment:** Kenya proposes the deletion of 'by cold pressing' in the product definition to read:

'Sacha inchi oil is obtained by cold pressing from seeds of sacha inchi fruit (Plukenetia volubilis L.).'

Justification: To align text to the current Standard for Named Vegetable Oils (CXS 210-1999)

#### 3.1 GLC RANGES OF FATTY ACID COMPOSITION (EXPRESSED AS PERCENTAGES)

**Comment:** Kenya takes note of the contradicting values of the statement in 3.1 and Table 1 concerning Linoleic and linolenic acids. Whereas 3.1 gives values of lower values the table is giving values as a range. Kenya proposes the retention of the statement and deletion of the maximum values in the table.

#### **Russian Federation**

The Russian Federation considers it appropriate to include sacha inchi oil in the Standard for Named Vegetable Oils (CXS 210-1999) and supports the adoption of the proposed draft amendment/revision at CCFO28.

#### **United Arab Emirates**

1- CL 2023/59/OCS-FO: Request for Comments, at Step 3, on the proposed amendment/revision to the Standard for Named Vegetable Oils (CXS 210-1999): Inclusion of Sacha inchi oil

In the item 2.1 related to Product definitions, United Arab Emirates suggested to define the cold pressing of *Sacha inchi* seeds to obtain Sacha inchi oil, we recommend replacing the phrase (Sacha inchi oil is obtained by cold pressing from seeds of *Sacha inchi* fruit (*Plukenetia volubilis* L.) by the following phrase (*Sacha inchi* oil is obtained by cold pressing and controlled conditions using mechanical extraction with low-temperature "less than 79°F (26°C) to extract the oil from seeds of *Sacha inchi* fruit (*Plukenetia volubilis* L.)

#### United Republic of Tanzania

**General comment:** Tanzania would like to thank the Electronic Working Group chaired by Peru for their good work. Tanzania support the position of the EWG that CCFO28 to consider at Step 3 of the draft amendment/revision of the Standard for Named Vegetable Oils (CXS 210-1999) to include Sacha inchi oil with the following proposals:

**Rationale** Provides an opportunity to regulate Sacha inchi oil, and contribute to the safety, quality, and fairness of international food trade by protecting consumer health and removing barriers to trade.

#### **Clause 2.1 Product Definition**

**Comment:** Tanzania proposes the deletion of the type of extraction process i.e. Cold pressing in the product definition to read:

'Sacha inchi oil is obtained by cold pressing from seeds of sacha inchi fruit (Plukenetia volubilis L.).'

**Rationale:** To avoid hindrance of the innovation process and to align the text or be consistent with the current definitions in the Standard for Named Vegetable Oils (CXS 210-1999)

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

Comment: Tanzania takes note of the contradicting values of the statement in 3.1 and Table 1 concerning

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Linoleic and linolenic acids. Whereas the statement in 3.1 gives values of lower limits the table is giving values as a range.

Tanzania proposes the deletion of this clause "Sacha inchi oil shall contain not less than 44% linolenic acid (as a percentage of total fatty acid content) and more than 32 % linoleic acid" as the values are already indicated in Table 1.

Rationale: Not a useful repetition and thus may lead to confusion, and to be consistent with (CXS210-1999).

**Editorial comment:** Tanzania suggests the amendment of the expression of units for Refractive index in Table 2 to read as (nD 40°C) instead of (ND 40 °C).