CODEX ALIMENTARIUS COMMISSION





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Agenda Item 5.2

CX/FO 19/26/6

November 2018

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

Twenty-Sixth Session

Kuala Lumpur, Malaysia, 25 February - 1 March 2019

PROPOSED DRAFT REVISION OF CODEX STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999)

Replacement of Acid Value with Free Fatty Acids for Virgin Palm Oil and Inclusion of Free Fatty Acids for Crude Palm Kernel Oil

(Prepared by Malaysia)

(At Step 3)

Codex members and observers are invited to submit comments on <u>the proposed draft revision to the standard</u> as presented in the Appendix, at Step 3, by 15 December 2018

Comments should be submitted through the Codex Online Commenting System (OCS): https://ocs.codexalimentarius.org/ as stipulated in CCFO.

Background

- 1. At the 25th Session of the Codex Committee on Fats and Oils (CCFO), Malaysia presented a discussion paper and explained that the purpose of the proposed new work was to revise the way acidity of virgin palm oils was expressed in the Appendix of the *Standard for Named Vegetable Oils* and to include a similar provision for crude palm kernel oil. Malaysia explained that since the free fatty acid (FFA) of palm oil is expressed as palmitic acid, being the major fatty acid of palm oils, there would be a mismatch of the acidity expressed as acid value of 10.0 mg KOH/g oil (in the current Standard) with the specification of FFA 5% (as palmitic acid) currently in practice in the international trade of palm oil in view that the maximum level of 10 mg KOH/g of oil of acid value is only equivalent to the specification of FFA 5% (as oleic acid). Since this situation was creating difficulties in the trade of this commodity, Malaysia was proposing the new work.
- 2. Malaysia further presented the revised project document and explained that:
 - (i) the title had been modified to read "replacement of acid value with free fatty acids for virgin palm oil and inclusion of free fatty acids for crude palm kernel oil" to better reflect the scope of the proposed new work; and
 - (ii) the specific value had been removed as they would be discussed after the new work approval.
- 3. The Committee agreed to:
 - (i) Start new work on the replacement of acid value with free fatty acids for virgin palm oil and inclusion of free fatty acids for crude palm kernel oil in Section 1 of Appendix in the *Standard for Named Vegetable Oils* (CODEX STAN 201-1999):
 - (ii) Submit the project document to CAC40 for approval as new work; and
 - (iii) Request Malaysia to prepare the proposed draft revision of the Standard for Named Vegetable Oils (CODEX STAN 210-1999) for circulation for comments at Step 3 and consideration at CCFO26, subject to CAC40 approval of the new work.
- CAC40 approved this new work.

Conclusion and recommendations

5. Malaysia recommends that CCFO26 consider the proposed draft revision as presented in Appendix.

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APPENDIX

2

PROPOSED DRAFT REVISION OF STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999): REPLACEMENT OF ACID VALUE WITH FREE FATTY ACIDS FOR VIRGIN PALM OIL AND INCLUSION OF FREE FATTY ACIDS FOR CRUDE PALM KERNEL OIL

(At Step 3)

New texts added are shown in **bold** and **underlined**. Deletions are shown in strikethrough.

OTHER QUALITY AND COMPOSITION FACTORS

1. QUALITY CHARACTERISTICS

Maximum level

Acidity

Acid value

Refined oils 0.6 mg KOH/g Oil
Cold pressed and virgin oils 4.0 mg KOH/g Oil
Virgin palm oils 10.0 mg KOH/g Oil

Free fatty acids

Virgin palm oil5 % (as palmitic acid)Crude palm kernel oil5 % (as lauric acid)