APPENDIX VI

PROJECT DOCUMENT

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

(For Approval)

1. PURPOSE AND SCOPE

The purpose of the work proposal is:

- To develop a framework for amending the *Standard for named vegetable oils* (CXS 210-1999) by adding the definition of sacha inchi oil to Section 2 and including its fatty acid profile in the standard, in order to establish quality, purity and food safety criteria for this edible oil and facilitate trade in this product.
- Sacha inchi (*Plukenetia Volubilis* L.) is also known as *maní del monte* ("forest peanut"), *maní estrella* ("star-shaped peanut") (Colombia), *maní del inka* ("Inca peanut") and "supua" (Bolivia).

Consumption of this oil can be included in the same food categories and at the same use levels at which flaxseed oil is currently marketed. This includes its use as a dressing, for example, on salads, and its incorporation into a range of foods and food supplements, as well as in lightly fried food (smoke point: 255°C).

The scope of this Draft Technical Standard is international.

2. RELEVANCE AND TIMELINESS

The work proposed falls within the remit of the Codex Committee on Fats and Oils (CCFO), i.e., "to elaborate world wide standards for fats and oils of animal, vegetable and marine origin including margarine and olive oil

The new work will include the quality and composition characteristics of sacha inchi oil to enable the quality control of the product, facilitate international trade, improve consumer protection and prevent adulteration as well as deceptive and fraudulent practices. To reach these goals, the quality and authenticity of sacha inchi oil will be verified on the basis of the latest scientific developments.

Sacha inchi is a native plant of Peruvian Amazonia which was first described as a species by naturalist Linnaeus in 1753. References to its existence have been made over time in historical documents, such as the "Royal Commentaries of the Incas" (by Inca Garcilaso de la Vega), which mentions that indigenous people used the word "inchic" to name the fruit that Spaniards called "peanut" (*maní*), as well as the way it was consumed and used.

3. MAIN ASPECTS TO BE COVERED

The main aspect to be covered is the inclusion of the product in Section 2.1 Product definition, as well as in Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids) of CXS 210. The new work proposed will follow the CODEX structure and will include the quality requirements for sacha inchi oil:

a. Scope.

b. The definition of cold pressed oils.

c. Quality and composition characteristics.

d. Contaminants and food safety related issues.

e. Organoleptic characteristics.

f. Purity criteria.

g. Food additives.

h. Labelling.

i. Methods of analysis

4. ASSESSMENT AGAINST THE CRITERIA FOR THE ESTABLISHMENT OF WORK PRIORITIES

This new work meets the following criteria applicable to the product:

General criteria

Consumer protection from the point of view of health, food safety, ensuring fair practices in the food trade and taking into account the identified needs of developing countries.

a) Consumption of sacha inchi oil has increased due to its beneficial components and it might be considered as a functional food for consumer protection, so the amendment to CXS odex Stan 210-1999 might be considered in order to provide related information to ensure safety issues for the production and trade of this edible oil.

b) Promoting consumer protection and the prevention of fraudulent practices by determining authenticity specifications.

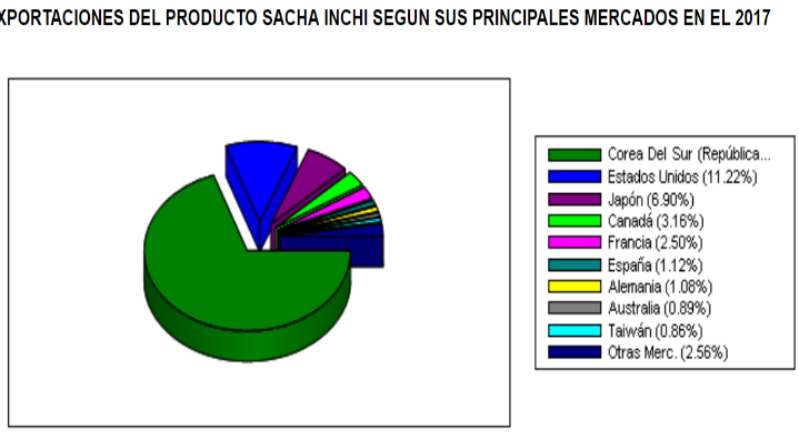
c) Providing greater assurance of the quality of the product to meet consumer needs and the minimum requirements for food safety.

d) Establishing levels of standardization based on the properties of the product to meet industrial and consumer needs with exactness and credibility.

Criteria applicable to general subjects

4.1 Volume of production and consumption in individual countries and pattern of trade between countries:

Sacha inchi oil exports in kg by main destination countries in 2017



Source: SUNAT, compiled by PROMPERU

FIGURE 1 – Sacha inchi exports, main destination markets - 2017

Below are the exports of sacha Inchi (in all presentation forms) to its different destination markets during 2018, and from January to June 2019 (see Figures 2 and 3). In 2018, the Republic of Korea continued to rank first among export destinations.

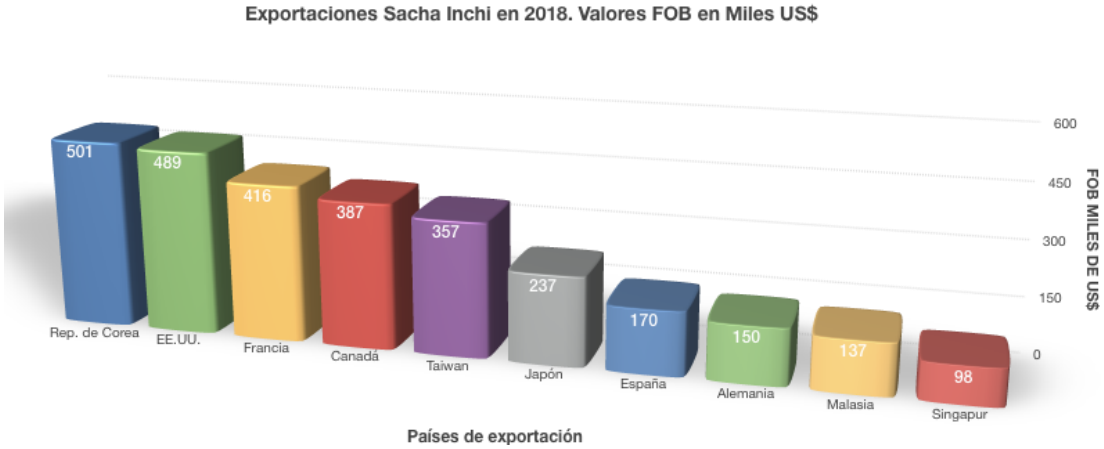


Figure 2. Exports of sacha inchi in all presentation forms to its main destination markets during 2018 (Source: Own elaboration based on data from MINCETUR).

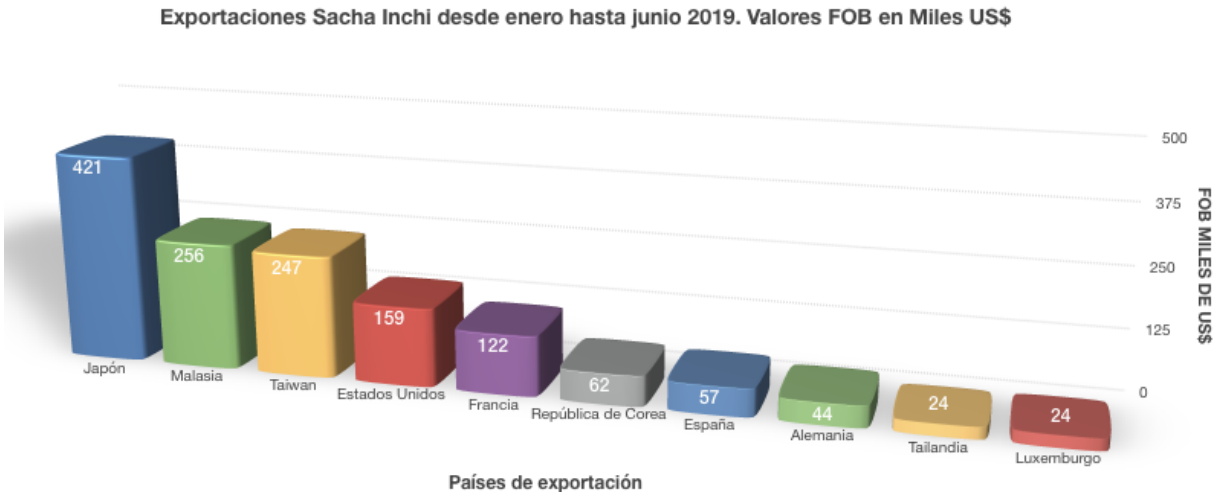


Figure 3: Exports of sacha inchi in all presentation forms to its main destination markets from January to June 2019 (Source: based on data from MINCETUR).

Sacha inchi in other countries:

In Ecuador, the Ministry for Agriculture, Livestock, Aquaculture and Fisheries (MAGAP) promoted a project to grow sacha inchi, through the Second Kennedy Round or 2KR programme (assistance to low-income farmers) within the Ecuador-Japan cooperation framework (MAGAP, 2014).

Currently, 3.5 tons per hectare are obtained per year, which means that the total production of sacha inchi in the country amounts to 2 845.5 tons. In percentage terms, it is estimated that the province of Manabí consolidates 30.75 % of production, with 813 ha (Burbano, 2015). The largest production area is Manabí, with 250 ha. In the northwest of the Pichincha area, land cultivated with this crop extends over 150 ha.

In Bolivia, the National Alternative Development Fund (FONADAL, by its Spanish acronym) used resources from the European Union (250,000 bolivars) to finance the production of sacha inchi in 50 hectares of the Palos Blancos municipality. This benefits over 50 families in the region. The director for projects stated that, since this is an extremely valuable food product, the government will prioritize its production for the nursing allowance due to its nutritional and medicinal properties. The surplus will be exported to Korea and England [La Razón newspaper, November 10th, 2013]. [La Sociedad de BOLIVIA newspaper, December 12th, 2014]

In Colombia, since 2012, Green M & A Solutions has been working to replace illegal crops, so that farmers who plant coca may grow sacha inchi instead, a dry fruit that is considered to be a superfood. In 2015, Green was acquired by the American company QED Connect Inc. and created Inca Snacks, a business that already exports sacha inchi and Colombian nuts (seeds) to the United States, where they are roasted and packed for retail. Companies help farmers grow the Inca seeds (sacha inchi) in projects located in Choco, Antioquia and Nariño, very important states of Colombia. The agreement is a key element to secure financing and a guarantee from USAID. Their plan is to use 35,000 hectares for production in the country. To reach this goal, they work with USAID, which is the United States cooperation agency, and the Colombian government. The sacha inchi harvested area has expanded in Colombia since 2007 (see Figure 4).

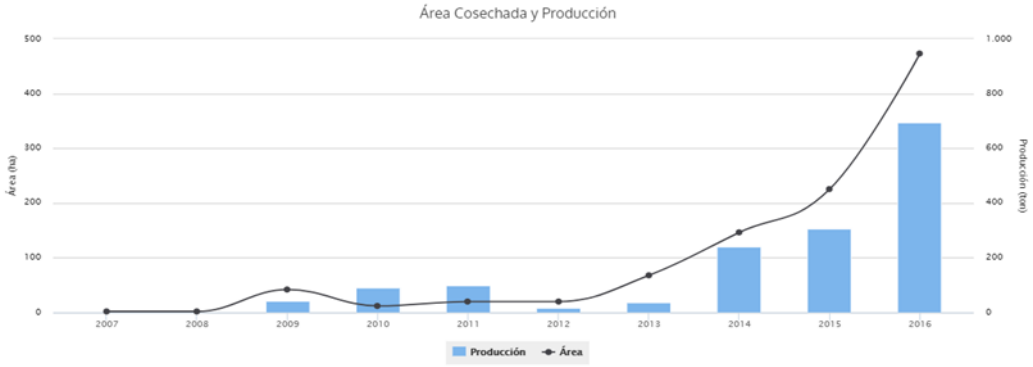


Figure 4: Colombia: Sacha inchi, harvested area and production between 2008 and 2016 [Source: Agronet - Colombian Government]

4.2 Diversification of national legislation and apparent resultant or potential impediments to international trade

Member countries could use the Codex standard as a reference to establish their national regulations.

At present, producing and consuming countries often apply national regulations which are different in important aspects related to the quality and authenticity parameters and the methods of analysis.

4.3 International or regional market potential

Sacha inchi production is expected to increase considerably, with a number of other countries becoming producers, such as some in Asia.

4.4 Amenability of the commodity to standardisation

There are two national standards (NTE INEN 2688:2014 ACEITE DE SACHA INCHI (sacha inchi oil) from Ecuador and NTP 151.400:2018 SACHA INCHI. Oil. Requirements. 3rd edition from Peru).

This means that sacha inchi oil has been standardized for over 10 years, and demonstrates by the amenability of sacha inchi to international standardization.

5. RELEVANCE TO THE CODEX STRATEGIC OBJECTIVES

The new work proposed would help ensure fair and equitable practices in international trade of sacha inchi oil by considering the special needs and concerns of all countries, since it will meet the following strategic goals and priorities of the 2020-2025 Codex Alimentarius Commission Strategic Plan.

Goal 1: Address current, emerging and critical issues in a timely manner

1.1 Identify needs and emerging issues.

This amendment to the Codex standard to make it more globally representative will help ensure its wide adoption by member countries and minimize the potential negative effects of technical regulations in international trade, preventing these from becoming unnecessary technical barriers to trade.

1.2 Prioritize needs and emerging issues.

In this way, Codex will address this emerging issue in a timely manner, in addition to meeting the needs of members such as Peru, Ecuador and Colombia, which are interested in the international standardization of sacha inchi oil.

Goal 2: Develop standards based on science and Codex risk-analysis principles

2.1 Use scientific advice consistently in line with Codex risk-analysis principles.

The study of sacha inchi oil is firmly based on scientific data, which has already been reviewed in the dossier submitted in connection with the Novel Food reports and the GRASS report.

2.2 Promote the submission and use of globally representative data in developing and reviewing Codex standards.

The development of a standard for sacha inchi oil, a biodiversity-related product, results in the protection of human health and the environment, because it considers aspects that, if not complied with, have negative effects on consumers. In addition, inadequate growing or exploitation affects the environment. However, the technical standard does not include these practices specifically. The standard can have a positive effect on trade, making it more equitable among countries, since it includes requirements for sacha inchi oil which constitute a point of reference for making agreements, regardless of the countries involved in its trade.

It is important to point out that sacha inchi must be grown using sustainable, environmentally friendly agriculture that ensures contaminant-free production. Good practices aimed at crop conservation help to maintain biodiversity. The essential ecologic characteristics of those ecosystems where sacha ichi occurs naturally must be kept and preserved, without performing any activities that pose a threat to their conservation. In this way, the genetic base will be kept, and then improvements will be made to obtain high-productivity varieties (good yields and oil content) able to resist pest and disease.

6. INFORMATION ON THE RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS AS WELL AS OTHER ONGOING WORK

The Standard for named vegetable oils (CODEX STAN 210-1999) is connected with this subject, so an amendment to this standard is proposed in order to include sacha inchi oil in it.

7. IDENTIFICATION OF ANY REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE

None identified at the moment.

8. IDENTIFICATION OF ANY NEED FOR TECHNICAL INPUT TO THE TECHNICAL STANDARD FROM EXTERNAL BODIES SO THAT THIS CAN BE PLANNED FOR

None.

9. PROPOSED TIMELINE FOR COMPLETION OF THE NEW WORK

It is expected that the development of this standard would be conducted in two CCFO sessions or less (effective CCFO28), depending on the agreement reached by the Committee.