

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 5

CRD17

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

Egypt would like to thank the chair of CCFO, and would like to submit a CRD on the proposed draft revision to the standard for olive oils and olive pomace oils (CXS 33-1981) as following:

- The importance of reaching consensus between members before "changing, deleting or adding" parameters in international standards and mentioned in the report of the CCFO REP 19/FO in point 55.c", The Committee also agreed that to the extent possible, members should refrain from opening up discussion in the eWG on items for which there has been clear agreement;
- Referring to The Codex Alimentarius Commission Procedural Manual (26th edition) and its rule XII about the elaboration and adoption or modification of standards based on consensus, as well as the directives for codex committee chairs and intergovernmental task forces about the necessity of consensus between members regarding the content and justification of the draft standard.
- Referring to the calendar presented by the chair of eWG, we are in step 2 of the standards elaboration process. However, some important aspects where consensus was not reached no longer appear in the proposal draft, as mentioned in the report REP 19/CAC in point 105.

On the other hand, Egypt and some countries reject (refuse) the removal of the category of ordinary virgin olive oil from Codex Standard (CXS 33-198) for the following reasons:

- **Ordinary virgin olive oil category** exists in several national standards including Egypt and also found in IOC standards which are used in most Mediterranean countries which produce 94% of world olive production.
- **Ordinary virgin olive category** characterized by,
 - 1- Peroxide value of 20 ml Eq.O₂/kg oil, which is the same as that found in the other categories of virgin olive oils.
 - 2- Most scientific evidence on olive oil focuses on the health implication of extra virgin olive oil and there are no studies providing toxicity or harmfulness of **Ordinary virgin olive oil category**, although a considerable number of consumers use it without any health problems in many regions.
 - 3- Although the absorption at 270 nm of **Ordinary virgin olive** oil is ≤ 0.3 it is high compared with extra virgin olive oil (≤ 0.22) and virgin olive oil (≤ 0.25) but, it is very low when compared with olive oil (Mix between virgin olive oil and refined olive oil) which has a value of 1.15 and also with olive poamec oil (Mix between virgin olive oil with refined pomace olive oil) and has a value of 1.7 and still considered edible according to Codex Standard (CXS 33-1981).

Finally Egypt suggests not deleting **Ordinary virgin olive** oil from Codex Standard (CXS 33-1981), but elaborating healthy criteria such as physical, chemical and organoleptic characteristics to be as fit and acceptable for human consumption.