

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
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Agenda Item 12

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

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COMMENTS ON DISCUSSION PAPER ON THE REPLACEMENT OF ACID VALUE WITH FREE FATTY ACIDS FOR VIRGIN PALM OILS IN THE *STANDARD FOR NAMED VEGETABLE OILS* (CODEX STAN 210-1999)

(Comments of European Union, India, Philippines and Thailand)

EUROPEAN UNION

The European Union and its Member States (EUMS) would like to thank Malaysia for revising the discussion paper.

The EUMS support the new work on the revision of the acidity parameters for palm oils. However, the EUMS note that values are suggested for maximum levels for the proposed new acidity parameters in section 3 of the project document (Appendix I to document CX/FO 17/25/12). The EUMS are of the view that it is premature to set these values at this stage. Instead, they should be considered and decided in the course of the new work. Section 3 of the project document should therefore be modified accordingly.

INDIA

General Comment:

India supports the proposal for replacement of Acid Value with Free Fatty Acids for Virgin Palm Oils in the Codex Stan 210-1999.

PHILIPPINES

The Philippines, having read and perused the discussion paper prepared by Malaysia, fully supports the proposal as New Work

THAILAND

Thailand wishes to thank Malaysia for the work on the discussion paper on the replacement of the acid value with free fatty acids for virgin palm oils. We also appreciate the opportunity to comment on this issue.

General Comment

Thailand is of the view that free fatty acid (FFA) content is an important quality parameter as it influences overall quality of product and trading of the palm oil commodity. Crude palm oil and crude palm kernel oil are commonly graded by their free fatty acid (FFA) contents.

For commercial quality specification of crude palm oil and palm kernel oil, export and domestic industrial are generally accepted acidity expressed as maximum FFA content. Industrial specification of incoming crude palm oil is expressed as % FFA (as palmitic acid) and crude palm kernel oil is expressed as % FFA (as lauric acid).

Specific comment

After reviewing of the discussion paper, Thailand is of the view that there is a need to amend the quality characteristics of acidity for Crude Palm Oil (CPO) and Crude Palm Kernel Oil (CPKO) in the Appendix of Codex Stan 210-1999 to be consistent with the use of industries, National Palm Oil Research Institute, National Palm Oil Associations and to avoid trade restriction.

Also, we would like to seek clarification between the term commonly used in trade such as “**Crude Palm Oil**” and the term use “**Virgin Palm Oil**” in Codex Stan 210-1999.

In addition to that, from the preliminary analysis of the study on chemical and physical quality factor of palm oil refinery plants in Thailand in 2016, it was found that major CPO Refinery Plants had a trade specification for acidity of crude palm oil at the maximum level of 5% (as palmitic acid). However, the industrial specification for maximum FFA content of CPKO is at 3.5 % (as lauric acid). It is calculated from Acid value of 10.00 mgKOH/g oil.

AOCS Official Method Ca 5a-40 for determination of free fatty acids (FFA) is used for as test method for acidity for both crude palm oil and crude palm kernel oil in Thailand. However, the Codex Standard for Named Vegetable Oils (CODEX STAN 210 - 1999) expressed the acidity for virgin palm oil as acid value with maximum level of 10.0 mg KOH/g Oil and the test method is AOCS Official Method Cd 3d-63: Acid Value and ISO 660 Animal and vegetable fats and oils -- Determination of acid value and acidity.

Therefore, Thailand would like to propose an amendment to section 1.7 Acidity and Section 5 Methods of Analysis and Sampling currently in the Appendix in the Standard for Named Vegetable Oils (CODEX STAN 210-1999) as follows;

1. To include the free fatty acids (FFA) for crude palm oils at the maximum level at 5% (expressed as palmitic acid) in the new subsection for acidity in the Standard for Named Vegetable Oils (CODEX STAN 210-1999).
2. To propose the maximum FFA for crude palm kernel oils at 3.5 % (expressed as lauric acid)

The proposed amendments are as follows:

"APPENDIX

OTHER QUALITY AND COMPOSITION FACTORS

1. QUALITY CHARACTERISTICS

	Maximum level
1.7 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
<u>Free fatty acids</u>	
[Virgin palm oils] [Crude palm oil]	5 % (as palmitic acid)
<u>Crude palm kernel oil</u>	<u>3.5% (as lauric acid)”</u>

3. According to the amendment of acid value to FFA , we would like to add method of AOCS official Method Ca. 5a-40, Reapproved 2009 Determination of Free Fatty Acid to CODEX STAN 210-1999 in Section 5. Methods of Analysis and Sampling as follows;

5. METHODS OF ANALYSIS AND SAMPLING

Determination of acidity

According to ISO 660: 1996, amended 2003; or AOCS Cd 3d-63 (03) ; or AOCS Ca. 5a-40