

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 05/28/17

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Twenty-eighth Session
Rome, Italy, 4-9 July 2005

REPORT OF THE NINETEENTH SESSION OF THE CODEX COMMITTEE ON FATS AND OILS

London, United Kingdom
21– 25 February 2005

Note: This document incorporates Codex Circular Letter 2005/11-FO

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CX 5/15.2

CL 2005/11-FO
March 2005

TO: - Codex Contact Points
- Interested International Organizations

FROM: -Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the 19th Session of the Codex Committee on Fats and Oils (ALINORM 05/28/17)

MATTERS FOR ADOPTION BY THE 28th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Proposed Draft Standard at Step 5/8 of the Procedure

Proposed Draft Amendment to the Standard for Named Vegetable Oils; Amendment of Sesameseed Oil (para. 45, Appendix III)

Proposed Draft Standard at Step 5 of the Accelerated Procedure

Proposed Draft Revised Table 1 of the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk (para. 52, Appendix II)

Proposed Draft Standard for adoption at Step 5 of the Procedure

Proposed Draft Amendment to the Standard for Named Vegetable Oils; Inclusion of Rice Bran Oil (para. 43, Appendix V)

Governments wishing to propose amendments or comments on the above documents should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts, the Uniform Accelerated Procedure for the Elaboration of Codex Standards and Related Texts (see Procedural Manual of the Codex Alimentarius Commission) to the Secretary, Joint FAO/WHO Food Standards Programme, FAO, via delle Terme di Caracalla, 00100 Rome, Italy (preferably by E-mail; codex@fao.org, Fax + 39 06 57054593) **before 1 May 2005.**

SUMMARY AND CONCLUSIONS

The summary and conclusions of the 19th Session of the Codex Committee on Fats and Oils are as follows:

Matters for consideration by the Commission:

The Committee,

- agreed to advance the following Proposed Draft Amendment to the Standard for Named Vegetable Oils for adoption at Step 5/8 (para. 45, Appendix III);
 - amendment of Sesameseed oil
- agreed to advance the Proposed Draft Revised Table 1 of the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk for adoption at Step 5 of the Accelerated Procedure (para. 52, Appendix II);
- agreed to advance the following Proposed Draft Amendment to the Standard for Named Vegetable Oils for adoption at Step 5 (paras. 43 Appendix V).
 - inclusion of Rice bran oil
- agreed to propose the following new works to amend the Standard for Named Vegetable Oils;
 - amendment to the mid-oleic Sunflower oil (para. 46)
 - inclusion of mid oleic Soya bean oil and low linolenic Soya bean oil (para. 64)
 - amendment to the total carotenoids in unbleached Palm oil (para.67)

Other Matters of Interest to the Commission

The Committee,

- agree to continue to retain the Draft and Proposed Draft Lists of Acceptable Previous Cargoes at Step 7 and 4 respectively, for further consideration by the next session (para. 62);
- agreed to retain the Draft Standard for Fat Spreads and Blended Spreads as amended by the 19th Session at Step 7 except for Section 4 “Food Additives” which will be redrafted by an electronic working group for comments and consideration at the next session (para.61, Appendix IV);
- agreed to ask IOOC to continue its data survey on linolenic acid levels in Olive oils on a global basis (para. 36).

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INTRODUCTION

1) The 19th Session of the Codex Committee on Fats and Oils (CCFO) was held in London from 21-25 February 2005 at the kind invitation of the Government of the United Kingdom. The Session was chaired by Dr. Richard Harding, Head of Food Labelling and Standards Division, Food Standards Agency. It was attended by 100 participants from 38 Member countries and one Member organization, and 5 international organisations. The List of Participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2) The Session was opened by the Dr. Richard Harding, the Chair of the Committee who welcomed participants to the 19th Session of the Committee on behalf of the Government of the United Kingdom and wished them every success in their deliberations.

ADOPTION OF THE AGENDA¹ (AGENDA ITEM 1)

3) The Committee adopted the Provisional Agenda as proposed in CX/FO 05/19/1 with the understanding that the list of acceptable previous cargoes at Step 7 and 4 would be considered under Agenda Item 8. The Committee also noted the proposal by the United States of America and Indonesia to initiate the amendment to the Standard for Named Vegetable Oils and agreed to consider these proposals under Agenda Item 8. It also decided to establish the following two working groups.

- Working Group for Methods of Analysis and Sampling chaired by Dr. Roger Wood (United Kingdom) to consider section 8 of the Draft Standard for Olive Oils and the Draft Standard for Fat Spreads and Blended Spreads, as well as the issues raised by the 24th session of Codex Committee on Methods of Analysis and Sampling
- Working Group on Food Additives to consider the section 4, food additive provisions in the Draft Standard for Fat Spreads and Blended Spreads

4) The delegation of the European Community informed the Committee of division of competence between the European Community and its Member States according to paragraph 5, Rule II of Procedure of the Codex Alimentarius Commission.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (AGENDA ITEM 2)²

5) The Committee noted that the matters discussed in the 26th and 27th Session of the Codex Alimentarius Commission as presented in the CX/FO 05/19/2, especially, several amendments to the procedural manual such as the establishment of the critical review process in the Codex standard development process, the review process of Codex Committees and Task Forces and the Commission decision as to the request for scientific advice on the list of acceptable previous cargoes, approval of the new work proposed by the Committee.

6) The Committee was informed of the requests from the Codex Committee on Food Labelling (CCFL) and Codex Committee on Methods of Analysis and Sampling (CCMAS). The Committee decided to entrust the issues raised by CCMAS to the Working Group on Methods of Analysis and decided to discuss the issue raised by CCFL under the Agenda Item 3. The Committee also decided to consider the information paper presented by FAO Secretariat in the document CX/FO 05/19/2 Add.2 on the request to hold FAO/WHO Expert Consultation under Agenda Item 8.

DRAFT STANDARD FOR FAT SPREADS AND BLENDED SPREADS (Agenda item 3)³

¹ CX/FO 05/19/1, CRD 7(EC)

² CX/FO 05/19/2, CX/FO 05/19/2 Add.1, CX/FO 05/19/2 Add.2

³ CL 2004/1-FO, CX/FO 05/19/3 (comments of EC, Australia, Brazil, Canada, United States, IFMA), CRD 8 (comments of Japan)

7) The Committee recalled that the last session had agreed to return the Draft Standard to Step 6 for further comments, especially on those sections that had been retained in square brackets, and that consensus had been reached on many other sections. The Committee considered the Draft Standard section by section and made the following amendments and comments.

Section 2. Description

2.2 Edible Fats and Oils

8) The Committee discussed the reference to “triglycerides” in the definition of “edible fats and oils” that had been left in square brackets at the last session. The Delegation of Japan, supported by other delegations, expressed the view that mono- and di-glycerides were considered as additives and that the definition should include only triglycerides.

9) The Delegation of the United States, supported by other delegations, proposed to refer to “glycerides” in order to allow technical innovation as fat spreads were not prepared only with triglycerides. The Delegation noted that currently products containing diglycerides were approved for marketing and suggested as an alternative that the text refer to di- and tri-glycerides, since monoglycerides were not currently used.

10) After some further discussion, the Committee agreed to replace the current text with the definition of “edible fats and oils” included in the *Standard for Fats and Oils not Covered by Individual Standards*, that referred to “glycerides”, in order to ensure consistency between all standards for fats and oils. In addition, in Section 2.2 of the draft standard, the words “partial glycerides or” were deleted.

Section 3. Essential Composition and Quality Factors

3.1.2 Blended Spreads

11) The Delegation of the European Community expressed the view that the current level of 3% milk fat should be replaced with 10% to allow a clear distinction between fat spreads and blended spreads. As an alternative, the Delegation proposed to establish a minimum level of 10 % milk fat and to insert a footnote allowing countries to establish a lower level in the country of retail sale. The Delegation of Japan sought clarification on the Codex labelling regulation applied to the products falling between 3% and a higher minimum milk fat content established in 3.1.2.1, and the Secretariat confirmed that this would be left to national legislation. Several delegations supported the current minimum level of 3% milk fat in blended spreads as it resulted from extensive discussions at the last session and the current text allowed countries to establish a higher milk fat content at the national level. After some further discussion the Committee allowed to retain the current text of the section.

Section 4. Food Additives

12) The Delegation of the United States informed the Committee that the Working Group on Food Additives had not been able to consider in detail and revise the section on additives due to the absence of additives experts in some delegations. The Committee recognized that the section could not be finalized at the current session and welcomed the proposal of the Delegation of the United States to coordinate an electronic working group that would consider the comments received and prepare a revised section on additives, for comments and consideration at the next session.

Section 7. Labelling

13) The Committee recalled that the section had been endorsed by the Committee on Food Labelling, with the exception of the second sentence of section 7.1 that had been referred back to the Committee and was currently in square brackets. The Delegation of Canada supported the declaration of the name of the fats and oils in a generic or specific manner in order to provide clear information to consumers and as this was consistent with the General Standard for the Labelling of Pre-packaged Foods.

14) After some discussion, the Committee agreed that the name of the product “may incorporate the name of fats and oils in a generic or specific manner” both for blended fat spreads and for fat spreads and the text was amended accordingly. The Committee also agreed that this sentence would appear as a separate paragraph (7.1.2).

15) The Delegation of the European Community proposed to declare the salt content in view of the importance of this information for consumers from the point of view of nutrition and health. Some delegations questioned the need to require the declaration of salt for fat spreads as this was not required for other foods and also noted that this could be addressed by the Committee on Food Labelling in the general discussion on quantitative declaration of ingredients. Some delegations proposed to declare sodium chloride, while other delegations supported the reference to salt as an ingredient. The Committee also discussed whether the salt content should be declared in percentage or by weight. After some further discussion the Committee agreed to insert a new paragraph 7.4 to the effect that “the salt content of the product shall be declared in the label” in order to allow more flexibility at the national level.

16) The Committee agreed with the amendment made by the Committee on Food Labelling to section 7.3.2, and added that the declaration of milk fat applied “when present” for clarification purposes.

17) The Delegation of the European Community proposed to declare all fats and oils used in the composition of fat spreads and blended spreads in decreasing order by weight in addition to the milk fat.

18) The Committee noted that according to the General Standard for the Labelling of Prepackaged foods, the ingredients had to be declared in decreasing order on the label. However, several delegations pointed out that quantitative declaration of individual fats and oils used in each product would be very difficult to achieve in practice, especially due to variations in the composition of the oil blends used. The Delegation of France expressed the view that the purpose of such a declaration was to provide clear information on the respective contents of milk fat and vegetable fat. Several delegations pointed out that the vegetable fats content could be calculated by difference since the fat content and the milk fat content were declared and supported the current text. After some debate, the Committee agreed that no additional declaration was required.

19) The Observer from IFMA proposed to allow a derogation to allow a claim for “low fat” for fat spreads with 41% fat. The Secretariat recalled that this question had already been discussed and that the Committee on Labelling and the Committee on Nutrition and Foods for Dietary Uses, when developing the Guidelines on Nutrition and Health Claims, had agreed that the conditions for nutrient contents applied to all foods and that there should be no exception.

Section 8. Methods of Analysis and Sampling

20) The conclusions of the Working Group on methods of analysis and sampling were presented by its Chair, Dr Roger Wood (United Kingdom). The report presented in CRD 16 included general issues, including the questions arising from the Committee on Methods of Analysis and Sampling and proposals for specific methods (see also para.37).

General issues

Year of Publication

21) The Committee recalled that its last session and the 25th Session of CCMAS had discussed the need for the reference to the year of publication in ISO and other methods. The Committee encouraged CCMAS to develop a general policy with respect to the year of publication of Standard Methods. The Committee noted that in application of ISO/IEC 17025:1999, analysts were required to use the latest version of methods of analysis and agreed that, given the way the International Organisations currently operated, it was no longer necessary to incorporate the year of publication of methods of analysis in Codex Standards.

The Use of Analytical Results: Sampling Plans, Relationship Between the Analytical Results, the Measurement Uncertainty, Recovery Factors and Provisions in Codex Standards

22) The Committee recalled that the CCMAS had forwarded the above document for comments to commodity committees, and agreed with the proposal of the Working Group to forward the following comments to the CCMAS:

- The intent of the document was appreciated. However the fact that it is addressed to Codex Committees should be further clarified to ensure that the link between the specification in Codex Standards and the (methods of analysis and sampling) procedures used to estimate the specification was fully appreciated. The rationale behind the document should be expanded, possibly by incorporating additional information/comment from documents which have already been prepared by CCMAS into the

document.

- It is unclear as to where the document will, if approved, be published within the Codex System and this should be clarified. If it is in the Procedural Manual then the most appropriate place for the additional information, examples etc to be published must also be identified.
- When contaminants are to be determined the recovery statement may be accepted as written.
- There should be additional clarification with respect to the issue of significant figures, and examples should be given as additional information.

23) The Secretariat informed the Committee that the document under consideration in CCMAS (Annex of CX/FO 05/19/2-Add.1) was intended to be included in the Procedural Manual and that the earlier version of the document, as considered by the last session of the Committee, was available as CX/MAS 02/13 and could provide useful references.

Methods of Analysis for Fat Spreads

24) The Committee recalled that the CCMAS had agreed to endorse temporarily the method proposed for the determination of milk fat content (butyric acid) as Type I pending the definition of a conversion factor by the Committee on Fats and Oils.

25) The Committee agreed that it was inappropriate to give results as a range using the natural range of butyric acid in milk fat as the natural variability of butyric acid in milk fat is very large, reportedly 2.9 to 4.0%. It was noted that many organisations prescribe an “average factor” for butyric acid to allow the estimation of milk fat in compound foods and the Committee agreed to follow this approach.

26) The Committee noted that the most effective way of monitoring the compositional quality of such products was through knowledge of the components used and recommended that the “traceability” of such products be investigated, possibly through the activities of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS).

Status of the Draft Standard for Fat Spreads and Blended Spreads

27) The Committee recognized that all sections had been finalized with the exception of the section on food additives. The Committee therefore agreed to hold the Draft Standard, as amended at the present session, at Step 7 (see Appendix IV), and to return Section 4. Food Additives to Step 6 for redrafting by an electronic Working Group, comments and consideration by the next session.

CONSIDERATION OF THE LINOLENIC ACID LEVEL ON SECTION 3.9 OF THE STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS (Agenda item 4)⁴

28) The Committee recalled that the 26th Session of the Commission had agreed to adopt the Standard for Olive Oils and Olive Pomace Oils without a level for linolenic acid and with a footnote stating “pending the results of the IOOC survey and further consideration by the Committee on Fats and Oils, national limits may remain in place”. The last session of the Committee had been informed that the IOOC would conduct a survey of all producing countries to gather relevant data on fatty acid ranges that would be representative of world olive oil production.

29) The Delegation of Tunisia presented the IOOC survey on behalf of IOOC and noted that the replies from producing countries were limited (8 out of 35) and that the information provided was incomplete in some cases. The Delegation pointed out that the survey did not draw any conclusion on the linolenic acid level as the number of countries which had replied was insufficient.

30) The Delegation of Australia expressed the view that the IOOC survey provided only limited data that would not allow the Committee to decide on an acceptable level of linolenic acid. The Delegation noted that

⁴ CX/FO 05/19/4 (IOOC Survey of the Analytical Characteristics of Edible Virgin Olive Oils by Producing Area of the Producing Countries), CX/FO 05/19/4-Add.1 (comments of Australia, EC, Mexico, New Zealand, Turkey, Venezuela), CX/FO 05/19/4-Add.2 (Data submission from Tunisia to IOOC), CRD 4 (comments of FOSFA)

survey had shown that several countries had found samples exceeding the value of 1% and pointed out that irrespective of the size of production in various countries, international standards should include levels that could be met by all producing countries.

31) The Delegation of New Zealand expressed the view that the limit of 1% for linolenic acid represented a barrier to trade as it could not be met in some cases by high quality olive oils that complied with all other quality criteria. The Delegation therefore proposed to reinstate the previous value of 1.5% with the footnote referring to the use of supplementary criteria to confirm compliance with the standard that had been used for many years and would not create any trade problems.

32) The Delegation of the European Community supported the value of 1% as it was linked to other fatty acids used to calculate the ECN 42, and represented an essential quality factor, especially in order to prevent fraud. The Delegation noted that some amounts of olive oils from the EU or IOOC countries exceeded 1%, in which case they were not marketed, but stressed that such limited occurrences should not affect the essential quality parameters in the standard. The Delegation proposed to insert the value of 1% with a note indicating that it was a provisional limit pending the conclusion of the IOOC survey. This position was supported by the Delegation of Tunisia who recalled that the parameters established by IOOC were based on scientific data and represented a consensus between producing countries.

33) The Delegation of Canada proposed to retain the value of 1% with a footnote acknowledging that higher values might be found due to variations in geographic or climatic conditions, and allowing the use of other criteria to establish the authenticity of olive oils, as a compromise.

34) The Delegation of Australia, supported by the delegation of New Zealand, proposed to continue the collection of data through a Working Group rather than through the IOOC. Other delegations pointed out that the Committee or a working group would not have the required expertise to carry out a survey and to draw relevant conclusions and that this should be carried out by the IOOC.

35) The Chair, recalling that decisions in Codex should be based on consensus and that the compositional ranges of values in standards should reflect oils in world trade and were an aid to prevent fraud, noted that at this stage it was not possible to agree on a value for adoption by the Commission and proposed to invite IOOC to continue its survey of data in producing countries and to ask member countries to provide relevant data, in order to facilitate further consideration of this question in the future.

36) After some further discussion, the Committee agreed to retain the standard as adopted by the Commission, without a level for linolenic acid, to invite the IOOC to continue survey of data, in order to obtain data that represented world wide production of olive oil. Member countries were reminded that they were at liberty to provide information to the Committee if they wish. The Committee agreed that it would consider this question further at its next session in the light of any further data that would be forthcoming.

Methods of Analysis for Olive Oils

37) The Committee recalled that the Committee on Methods of Analysis and Sampling had endorsed temporarily the ISO 15788-2: 2003 method for stigmastadienes and referred it to the CCFO for consideration. The Committee agreed with the recommendations of the Working Group on Methods of Analysis to recommend that the ISO 15788-2: 2003 method for stigmastadienes be retained as an alternative method, and so designated as a Type III method, with the ISO 15788-1 method designated as the Type II method.

PROPOSED DRAFT AMENDMENTS TO THE STANDARD FOR NAMED VEGETABLE OILS (RICE BRAN OIL, SESAME SEED OIL) (AGENDA ITEM 5)⁵

⁵ CX/FO 05/19/5 (Proposed Draft Amendments to the Standard for Named Vegetable Oils (Rice Bran Oil from India, Sesameseed Oil from Germany), Additional Compositional Data for Mid-Oleic Sunflower Oil from US), CX/FO 05/19/5 Add.1 (comments from Canada, Guatemala, Venezuela), CRD 1 (proposal from ISO), CRD6 (comments from Brazil), CRD8 (comments from Japan), CRD 9 (comments from Thailand), CRD10 (comments from Indonesia), CRD13 (comments from EC)

RICE BRAN OIL

38) The Committee, recognizing that the proposed draft standard for Rice bran oil drafted by India presented in the Annex 1 of CX/FO 05/19/5, included provisions to be commonly applicable to all types of named vegetable oils in the Standard, agreed to focus its consideration only on the provisions specific to rice bran oil.

Section 2. Definition

39) The Committee amended the originally proposed product definition of rice bran oil in the section 2.1 Definition in line with the formulation of the other vegetable oils in the Standard to read “Rice bran oil (rice oil) is derived from the bran of rice (*Oryza sativa* L)”.

Section 3. Essential Composition and Quality Factors and APPENDIX

40) The Committee redrafted the proposal from India on Fatty Acid Composition in Section 3, Compositional Characteristics in Section 2 and Tables 2, 3, 4 (chemical and physical characteristics, levels of desmethylsterols, Levels of tocopherols and tocotorienols) in the Appendix, taking into account the comments submitted from member countries. In this process, the Committee decided to accept a wide range of data on the technical figures proposed by member countries in order to accommodate various geographic, climate and variety conditions. In redrafting the original proposals to the Table 2, 3 and 4, the Committee corrected the formats to be consistent with these Tables and selected the data derived only from crude rice bran oils.

41) However, the Committee recognized that further information and data were necessary for better understanding of the original proposal and for completion of the standard. The Committee therefore requested India and other member countries to provide the following data and information to the next session of the Committee.

- the trade volumes on international market (export)
- the origin and importance of samples analysed (industrial batch; commercial oil; number of batches; number of samples per batch) and their nature (crude or processed; oil extracted in a laboratory from a raw material)
- the method of analysis used (among those listed under point 5 of the standard)
- the method for analysis for oryzanols in Section 2.10 in Appendix
- clarification as to the existence of the data for the Delta-7-stigmastenol in Table 3
- the total data for tocopherols and tocotorienols that should be included in Table 4
- three independent data for Beta tocopherol, Gamma tocopherol and Gamma tocotrienol derived from crude rice bran oil that should be included in Table 4

Section 8. Methods of Analysis

42) The Committee agreed with the proposal of the Working Group for Method of Analysis; method AOAC 952.13; AOAC 942.17, or AOAC 958.15 for arsenic as Codex type II method. Other amendments proposed in CRD 16 by this working group have already endorsed by the Codex Committee for Methods of Analysis and Sampling (CCMAS).

Status of the Proposed Draft Amendments to the Standard for Named Vegetable Oils; Rice Bran Oil

43) The Committee agreed to advance the Proposed Draft Amendment for the Named Vegetable Oils; Rice bran oil to the 28th Session of the Codex Alimentarius Commission for adoption at Step 5 with the understanding that the requested data and information would be provided to the next session of the Committee for its further consideration of this standard (see Appendix V).

SESAMESEED OIL

44) The Delegation of Germany explained that proposed fatty acid composition of Sesameseed oil in the document CX/FO 05/19/5 was taken from sample data from various country origins. The Committee noted that several delegations also provided additional data on fatty acid levels. The Committee modified the data for several fatty acids of sesameseed oil (C16:1, C18:0, C18:1, C18:3, C20:00, C22:00) to accommodate all the proposed data from these countries.

45) The Committee agreed to forward the amendments to the Commission for its adoption at Step 8 with omission of Steps 6 and 7(see appendix III).

ADDITIONAL COMPOSITIONAL DATA FOR MID-OLEIC SUNFLOWER OIL

46) The Committee recalled that the provisions for mid-oleic Sunflower oil had been adopted by the Commission. The Delegation of the United States presented additional data on mid-oleic Sunflower oil, in response to the inquiry from the last session of the Committee. The delegation proposed to amend several key data such as fatty acid composition, chemical physical characteristic, levels of desmethylsterols and tocopherols of mid-oleic Sunflower oils. The Committee considered this request and decided to propose this amendment to the Commission as new work for its approval.

ISO STANDARD

47) The Observer from FOSFA, on behalf of ISO, presented its proposal to amend several names of oils and botanical names of original seeds in Section 2.1 of the Codex Standard for Named Vegetable Oils in accordance with the ISO Standard 5507:2002 (Oil seeds, Vegetable Fats and Oils - Nomenclature). The Observer pointed out that inconsistency between Codex Standard and ISO standard should be avoided in order to ensure clear identification of internationally traded oil products without any misunderstanding or confusion over the names. The Delegation of Indonesia pointed out that the species “*Elaeis oleifera* (Kunth) Cortes” and “*Elaeis, melanococca autores non Gaertn*” should be added to the varieties of oil palm in Section 2.1.9 to maintain consistency with the species names in of oil palm as the original seeds of Palm Kernel Oil in Section 2.1.8. The Delegation of Malaysia opposed the inclusion of these two species in Section 2.1.8 since the data on palm kernel oil in the Tables in the Codex Standard were derived from “*Elaeis guineensis*” only. The Committee also pointed out that “nut oil” should not be an alternative name of peanut oil as nut and peanut products should be clearly identified due to the risks of allergies.

48) The Committee decided to ask ISO to provide more explanations on the ISO proposal and replies to the questions raised by the Committee in order to consider this issue in the next Session.

PROPOSED DRAFT REVISED TABLE 1 OF THE RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR THE STORAGE AND TRANSPORT OF EDIBLE FATS AND OILS IN BULK (AGENDA ITEM 6)⁶

49) The Committee noted the proposal to add footnotes to the Coconut oil and Palm kernel oil to allow for loading and discharge from 30°C to 39°C or ambient temperature under warmer climate conditions. The Delegation of Indonesia explained the rationale for this proposal that heating requirements in the Table 1 from 40°C to 45°C for these types of oils in warm climate conditions were not necessary since the oils were already in liquid form at ambient temperature and repeated heating might adversely affect the quality of oils.

50) The Delegation of Germany also proposed to change the minimum temperature for loading and discharge of vegetable oils from 15°C to 10 °C taking into account of the temperature conditions between 10°C to 15°C that would occur in certain regions.

51) The Delegation of Australia requested to divide the Tallow into two categories, “Tallow for voyages more than 10 days” with modification of temperature conditions for storage and shipment from “45 °C to 55°C” to “Ambient”, and “Tallow for voyages of 10 days or less” with the same temperature conditions applied to Tallow in the original Table 1.

⁶ CL 2004/25-FO, CX/FO 05/19/6 (comments from Brazil, Canada, Poland, US), CRD 3(comments from Paraguay), CRD 4 (comments from FOSFA), CRD 5(comments from EC)

52) The Committee agreed to these proposed amendments and decided to advance the revised Table 1 to the 28th session of the Commission for adoption at Step 5 of the Accelerated Procedure (see Appendix II).

DISCUSSION PAPER FOR CRITERIA FOR THE REVISION OF THE NAMED VEGETABLE OILS (AGENDA ITEM 7)⁷

53) The Committee recalled that at its last session the Delegation of Canada had proposed to consider criteria to provide an appropriate definition and name of the vegetable oil with modified fatty acid contents in a more consistent and efficient manner, due to the potential increase in the number of these new oils. The electronic Working Group, chaired by Canada was established based on this decision and the report of this Working Group was issued as CX/FO 05/19/7 which recommended to use option 1 “absolute criteria” and option 2 “comparative claims” as a basis for further consideration by the Committee.

54) The Delegation of the United States, appreciating the work by the Working Group, pointed out that a careful study would be necessary on possible implications to the relevant international standards and agreements when the Committee determines which option to choose. The Delegation of the Netherlands, on behalf of the member states of European Community, while supporting further study of this issue, noted that both options 1 and 2 had a great risk of misleading consumers and therefore clear criteria should be established not to cause confusion. The delegation of Malaysia suggested to develop criteria that could be applied to modifications in the components other than fatty acid. The Delegation of Brazil drew the attention of the Committee to the fact that Codex had already established similar approach in the nutrient content claims.

55) The Committee considered in more detail the option 1 and option 2 which were recommended by the working group. Some delegations expressed their preference for option 1 since it could provide clearer message to consumers. These delegations also pointed out the difficulty of option 2 in selecting single percentage value as appropriate criteria due to the nature of fatty acids to have wide ranges. The Delegation of Canada supported option 2 since a comparative approach would allow for more flexibility than option 1 which might cause gaps between the established criteria and the actual levels of fatty acid. The Delegation of France pointed out that both options 1 and 2 created difficulties in their application to the vegetable oils with modified fatty acid contents which had already been included in the Standard for Named Vegetable Oils. It was also proposed to use a combination of the two options by other delegations.

56) After some discussion, the Committee recognized the difficulties in applying these options and also the need for further study taking into account all the benefits and defects. Therefore, the Committee agreed to ask Canada to continue further study through an electronic working group with assistance from Argentina, Australia, France, Ghana, Germany, Italy, the Netherlands, Malaysia, the United Kingdom, the United States and Biotechnology Industry Organization and to report its outcome to the next session of the Committee.

OTHER BUSINESS AND FUTURE WORK (Agenda item 8)⁸

Lists of Acceptable Previous Cargoes

57) The Secretariat recalled that the last session of the Committee had agreed to retain the Draft List and Proposed Draft List of Acceptable Previous Cargoes respectively at Step 7 and 4 and had asked JECFA to develop criteria for the substance to be included in the list. The 26th Session of the Commission had decided to ask FAO and WHO to convene a joint expert consultation to develop criteria for acceptable previous cargoes. The Committee was informed that FAO and WHO were currently considering holding a meeting of a small group of experts to develop criteria, but there would be no financial resources to hold a meeting to evaluate individual substances.

58) The Delegation of the United States pointed out that the criteria currently included in the Draft List of

⁷ CX/FO 05/19/7(discussion paper from electronic working group chaired by Canada), CX/FO 05/19/7 Add.1 (comments from Canada, Denmark, United Kingdom), CX/FO 05/19/7 Add.2 (comments from Guatemala), CRD 4(comments from FOSA), CRD 6(comments from Brazil), CRD 9(comments from Thailand), CRD 11(comments from Indonesia)

⁸ CX/FO 05/19/2-Add.2, CRD 2 (Draft and Proposed Draft List of Acceptable cargoes at steps 7 and 4), CRD 5 (comments of EC), CX/FO 05/19/8 (Proposal from the United States of America), CX/FO 05/19/8-Add.1 and CRD 10 (Proposal from Indonesia), CRD 4 (comments of FOSFA), CRD 14 (Proposal from Australia)

Acceptable Previous Cargoes could be used as a basis for the development of criteria by FAO and WHO. The Delegation suggested that the Committee consider the inclusion of a reference to the lists of substances that had been assessed by trade organizations (FOSFA and NIOP), since the Committee had no expertise to evaluate substances and JECFA or FAO/WHO would not be able to evaluate all substances in the list. The Delegation also expressed the view that the Committee should develop a mechanism for the inclusion and deletion of substances from the lists.

59) The Delegation of the EC recalled that the inclusion of any substance in the lists should be based on scientific risk assessment and expressed its concerns about the safety of some substances included in the Proposed Draft List at Step 4. The Delegation therefore supported further work on the lists of acceptable cargoes in view of their importance to ensure consumers' health protection. In reply to a question, the Delegation of the EC indicated that EFSA evaluations and the data used in the evaluations were available, in application of the principle of transparency.

60) Some delegations supported the development of the lists and the assessment of substances by an independent body in order to provide a scientific basis for such lists. The Delegation of the United Kingdom suggested that JECFA could consider the scientific risk assessments carried out by national risk assessment bodies and endorse these assessments, as it might not have the resources to carry out the evaluation of individual substances.

61) The Observer from FOSFA informed the Committee that some of the substances in the Annex at Step 4 were due for assessment by the European Food Safety Authority and that this would allow the Committee to reach consensus on some of the substances currently in the Proposed Draft List.

Status of the Lists of Acceptable Previous Cargoes

62) The Committee agreed to retain the Draft List and the Proposed Draft List of Acceptable Previous Cargoes respectively at Step 7 and 4, for further consideration by the next session in the light of the results of the scientific advice to be provided by FAO and WHO, and any other relevant information that would become available in the meantime.

Proposed Amendments to the Standard for Named Vegetable Oils

63) The Delegation of the United States informed the Committee that the production of mid-oleic acid Soya bean oil and low linolenic acid Soya bean oil was very important in the United States and that trade in these oils was expected to increase substantially in the near future. The Delegation pointed out that these oils were more stable than traditional soybean oil and would be used instead of partially hydrogenated soybean oil, and outlined the characteristics of these oils as presented in the working document.

64) The Committee agreed to propose to the Commission new work on the amendment of the Standard for Named Vegetable Oils to include mid-oleic acid Soya bean oil and low linolenic acid Soya bean oil.

65) The Delegation of Netherlands expressed its reservation with this decision as this new work was mainly focused on quality aspects and not on public health or ensuring fair practices in trade.

Palm Oil

66) The Delegation of Indonesia recalled that although it is specified that the provisions in the Appendix to the Standard for Named Vegetable Oils are intended for voluntary use by commercial partners, they may be used as an international standard and may cause problems in trade. The Delegation indicated that the current range of total carotenoids for unbleached palm oil was too high and that the values found in Indonesia on a large number of samples was around 400 mg/kg and therefore proposed to amend the Standard. The amendment should be based on a data survey conducted to cover all Palm oil production countries.

67) The Committee agreed to propose to the Commission new work to amend the composition in total carotenoids in the Standard for Named Vegetable Oils.

Application and Interpretation of the Standard for Olive Oils and Olive Pomace Oils

68) The Delegation of Australia indicated that current limits for fatty acids and sterols in the Standard for Olive Oils represented a potential barrier to trade and could prevent the marketing of authentic olive oils

from various countries. The Delegation therefore proposed to develop an annex to the Standard to provide guidance on determining authenticity of olive oils that exceed essential compositional limits.

69) The Delegation of New Zealand supported this proposal as it would ensure that the standard was applied consistently by member countries, and would provide useful guidance, for example as regard the use of sampling plans.

70) The Delegation of the European Community expressed its objections to this proposal as it would result in allowing on the market olive oils that did not meet the provisions in the standard, whereas the purpose of Codex guidelines was to facilitate compliance with existing standards.

71) The Delegation of Tunisia recalled that the revised Standard had been adopted in 2003 through consensus, that no issue relating to trade problems had been put forward in its elaboration and that the current methods of analysis were entirely adequate to ensure the authenticity of the product.

72) The Committee recognized that there was no consensus to initiate new work on the proposal put forward by Australia.

73) The Committee noted that as a result of the discussions and conclusions of the present session, the next session would consider the following work items

- Draft Standard for Fat Spreads and Blended Spreads at Step 7: section on food additives
- Consideration of the level of linolenic acid in the Standard for Olive Oils and Olive Pomace Oils
- Draft Amendment to the Standard for Named Vegetable Oils (Rice bran oil)
- Proposed Draft Amendments to the Standard for Named Vegetable Oils (mid-oleic Sunflower oil; mid oleic Soya bean oil; low linolenic Soya bean oil; total carotenoids in unbleached Palm oil)
- Draft List and Proposed Draft List of Acceptable Previous Cargoes
- Criteria for the Revision of Named Vegetable Oils
- Consideration of ISO proposal to amend the nomenclature of oils

74) The Committee noted that for all proposed new work, a project document had to be prepared by the relevant country for consideration by the Executive Committee and the Commission.

Date and Place of the Next Session

75) The Chair indicated that in view of the list of items on the agenda, the possibility to hold a shorter meeting would be considered. The Committee noted that its next session was scheduled to be held in February 2007 in London, United Kingdom, the final arrangements to be made in consultation between the host country and the Codex Secretariat, subject to approval by the Commission.

SUMMARY STATUS OF WORK

Subject Matter	Step	Action by	Document Reference in ALINORM 05/28/17
Proposed Draft Amendment to the Standard for Named Vegetable Oils (amendment to Sesameseed oil)	5/8	Governments 28 th CAC	para. 45 Appendix III
Proposed Draft Revised Table 1 of the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk	5 (<u>Accelerated Procedure</u>)	Governments 28 th CAC	paras. 52 Appendix II
Proposed Draft Amendment to the Standard for Named Vegetable Oils (inclusion of Rice bran oil)	5	Governments 28 th CAC 20 th CCFO	para. 43 Appendix V
Draft Standard for Fat Spreads and Blended Spreads	7 (Sections other than Food Additives) 6 (Section 4; Food Additives)	Governments 20 th CCFO	para. 27 Appendix IV
Draft List of Acceptable Previous Cargoes	7	Governments 20 th CCFO	para. 62
Proposed Draft List of Acceptable Previous Cargoes	4	Governments 20 th CCFO	para. 62
Proposed Draft Amendments to the Standard for Named Vegetable Oils: - amendment to mid-oleic Sunflower oil - inclusion of mid oleic Soya bean oil - inclusion of low linolenic Soya bean oil - amendment to total carotenoids in unbleached Palm oil	1/2/3	Governments 28 th CAC 20 th CCFO	para. 46 para. 64 para. 67

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**RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR THE STORAGE AND
TRANSPORT OF EDIBLE OILS AND FATS IN BULK –
TABLE 1, TEMPERATURES DURING STORAGE, TRANSPORT, LOADING AND
DISCHARGE**

(At Step 5 of the Accelerated Procedure)

Oil or fat	Storage and bulk shipments		Loading and Discharge	
	Min °C	Max °C	Min °C	Max °C
Castor oil	20	25	30	35
Coconut oil	27	32	40 (1)	45 (1)
Cottonseed oil	Ambient	Ambient	20	25 (4)
Fish oil	20	25	25	30
Grapeseed oil	Ambient	Ambient	<u>10</u>	20 (4)
Groundnut oil	Ambient	Ambient	20	25 (4)
Hydrogenated oils	Various	-	Various	- (2)
Illipe butter	38	41	50	55
Lard	40	45	50	55
Linseed oil	Ambient	Ambient	<u>10</u>	20 (4)
Maize (corn) oil	Ambient	Ambient	<u>10</u>	20 (4)
Olive oil	Ambient	Ambient	<u>10</u>	20 (4)
Palm oil	32	40	50	55
Palm olein	25	30	32	35
Palm stearin	40	45	60	70 (3)
Palm kernel oil	27	32	40 ⁽¹⁾	45 ⁽¹⁾
Palm kernel olein	25	30	30	35
Palm kernel stearin	32	38	40	45
Rapeseed/low erucic acid rapeseed oil	Ambient	Ambient	<u>10</u>	20 (4)
Safflower oil	Ambient	Ambient	<u>10</u>	20 (4)
Sesame oil	Ambient	Ambient	<u>10</u>	20 (4)
Sheanut butter	38	41	50	55
Soyabean oil	Ambient	Ambient	20	25 (4)
Sunflower oil	Ambient	Ambient	<u>10</u>	20 (4)
Tallow (for voyages of 10 days or less)	Ambient	Ambient	55	65
Tallow (for voyages of more than 10 days)	35	45	55	65

Notes

(1) For warmer climates, the loading and discharge temperatures for coconut oil and palm kernel oil are Min 30°C, Max 39°C or ambient temperature.

(2) Hydrogenated oils can vary considerably in their slip melting points, which should always be declared. It is recommended that during the voyage, the temperature should be maintained at around the declared melting point and that this should be increased prior to discharge to give a temperature of between 10° C and 15°C above that point to effect a clean discharge.

(3) Different grades of palm stearin may have wide variations in their slip melting points and the temperature quoted may need to be adjusted to suit specific circumstances.

(4) It is recognised that in some cases the ambient temperatures may exceed the recommended maximum figures shown in the Table.

PROPOSED DRAFT AMENDMENTS TO THE CODEX STANDARD FOR NAMED VEGETABLE OILS
(At Steps 5/8 of the Procedure)

Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids)

Fatty acid	Sesameseed oil
C6:0	ND
C8:0	ND
C10:0	ND
C12:0	ND
C14:0	ND-0.1
C16:0	7.9-12.0
C16:1	<u>ND</u> – 0.2
C17:0	ND-0.2
C17:1	ND-0.1
C18:0	<u>4.5 – 6.7</u>
C18:1	<u>34.4 – 45.5</u>
C18:2	<u>36.9 – 47.9</u>
C18:3	<u>0.2 – 1.0</u>
C20:0	0.3 – <u>0.7</u>
C20:1	ND-0.3
C20:2	ND
C22:0	ND – <u>1.1</u>
C22:1	ND
C22:2	ND
C24:0	ND-0.3
C24:1	ND

ND – non detectable, defined as 0.05%

**DRAFT STANDARD FOR FAT SPREADS AND BLENDED SPREADS
(At Step 7 of the Procedure)**

1. SCOPE

This Standard applies to fat products, containing not less than 10% and not more than 90% fat, intended primarily for use as spreads. However, this Standard does not apply to fat spreads derived exclusively from milk and/or milk products to which only other substances necessary for their manufacture have been added. It only includes margarine and products used for similar purposes and excludes products with a fat content of less than 2/3 of the dry matter (excluding salt). Butter and dairy spreads are not covered by this Standard.

2. DESCRIPTION

2.1 Fat Spreads and Blended Spreads

The products covered by this Standard are foods that are plastic or fluid emulsions, principally of water and edible fats and oils.

2.2 Edible Fats and Oils

“Edible fats and oils” means foodstuffs composed of glycerides of fatty acids. They are of vegetable or animal (including milk) or marine origin. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in fat or oil. Fats of animal origin must, if originating from slaughtered animals, be obtained from animals in good health at the time of slaughter and fit for human consumption as determined by a competent authority recognised in national legislation. Fats and oils that have been subjected to processes of physical or chemical modification including fractionation, inter-esterification or hydrogenation are included.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

3.1.1 Fat Spreads

3.1.1.1 For these products, any milk fat content must be no more than 3% of the total fat content.

3.1.1.2 The fat content shall be as follows:

- | | | |
|-----|--------------------------|-------|
| (a) | Margarine | ≥ 80% |
| (b) | Fat spreads ¹ | < 80% |

3.1.2 Blended Spreads

3.1.2.1 These are blended spreads in which milk fat is more than 3% of the total fat content. However a higher minimum percentage of milk fat may be specified in accordance with the requirements of the country of the retail sale.

3.1.2.2 The fat content shall be as follows:

¹ The term “margarine” may, in some cases, be used in the name of the food as provided for in section 7.1.1.

- (a) Blends $\geq 80\%$
- (b) Blended fat spread $< 80\%$

3.2 Permitted Ingredients

3.2.1 The following substances may be added:

Vitamins: Vitamin A and its esters
Vitamin D
Vitamin E and its esters

Maximum and minimum levels for vitamins A, D and E should be laid down by national legislation in accordance with the needs of each individual country including, where appropriate, the prohibition of the use of particular vitamins.

Sodium Chloride

Sugars (any carbohydrate sweetening matter)

Suitable edible proteins

3.2.2 Use of other ingredients, including minerals, may be permitted in national legislation.

4. ADDITIVES

To be redrafted at Step 6.

5. CONTAMINANTS

5.1 Heavy metals

The products covered by the provisions of this Standard shall comply with maximum limits being established by the Codex Alimentarius Commission but in the meantime the following limits will apply:

Maximum permissible concentration

Lead (Pb)	0.1 mg/kg
Arsenic (As)	0.1 mg/kg

5.2 Pesticide residues

The products covered by the provisions of this Standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these commodities.

6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

6.2 The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

The product shall be labelled in accordance with the Codex General Standard for the Labelling of Pre-packaged Foods (Ref. CODEX STAN 1-1985, Rev. 1-1991; Codex Alimentarius, Volume 1A), Codex Guidelines on the Use of Nutrition Claims (CAC/GL 23-1997) and other relevant food labelling guidelines (Codex Alimentarius, Volume 1A). The product designations should be translated into other languages in a meaningful way and not strictly word by word.

7.1 Name of the Food

The name of the food to be declared on the label shall be as specified in Sections 3.1.1 and 3.1.2.

7.1.1 In accordance with requirements acceptable in the country of retail sale, fat spreads defined in section 3.1.1.2 with a fat content of less than 80% may incorporate the term “margarine” in the name of the food, provided that the term is qualified to make clear the lower fat content. Fat spreads with a fat content of 39 to 41% may be designated as “Minarine” or “Halvarine”.

7.1.2 For item 3.1, the name of the product may incorporate the name of the fats and oils in a generic or specific manner.

7.2 Labelling of Non-Retail Containers

Information on the above labelling requirements shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container.

However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

7.3 Declaration of Fat Content

7.3.1 The product shall be labelled to indicate fat content in a manner found acceptable in the country of sale.

7.3.2 The milk fat content, when present shall be indicated in a manner that is clear and not misleading to the consumer.

7.4 Declaration of Salt Content

7.4.1 The product should be labelled to indicate salt content in a manner found acceptable in the country of retail sale.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 Determination of lead

According to AOAC 994.02; or ISO 12193: 1994; or AOCS Ca 18c-91 (97).

8.2 Determination of arsenic

According to AOAC 952.13; AOAC 942.17; or AOAC 985.16.

8.3 Determination of water, solids-non-fat and fat content

According to ISO 3727: 1977; AOAC 920.116; or IDF 80: 1977.

8.4 Determination of milk fat content (Butyric acid)

According to AOAC 990.27; or AOCS Ca 5c-87 (97).

8.5 Determination of salt content

According to IDF 12B: 1988, ISO CD 1738 or AOAC 960.29.

8.6 Determination of vitamin A content

According to AOAC 985.30; AOAC 992.04; or JAOAC 1980, 63, 4.

8.7 Determination of vitamin D content

According to AOAC 981.17.

8.8 Determination of vitamin E content

According to ISO 9936: 1997.

**PROPOSED DRAFT AMENDMENT TO THE CODEX STANDARD FOR NAMED VEGETABLE OILS (RICE BRAN OIL)
(At Step 5 of the Procedure)**

2. DESCRIPTION

2.1 Product Definition

2.1.15 Rice bran oil (rice oil) is derived from the bran of rice (*Oryza sativa* L).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids)

Fatty acid	Rice bran oil	Fatty acid	Rice bran oil
C6:0	ND	C18:2	29-40
C8:0	ND	C18:3	0.1-2.9
C10:0	ND	C20:0	ND-0.9
C12:0	ND-0.2	C20:1	ND-0.8
C14:0	0.2-0.6	C20:2	ND
C16:0	14-23	C22:0	ND-0.5
C16:1	ND-0.5	C22:1	ND
C17:0	ND	C22:2	ND
C17:1	ND	C24:0	ND-0.6
C18:0	0.9-2.5	C24:1	ND
C18:1	38-46		

OTHER QUALITY AND COMPOSITION FACTORS

2. COMPOSITION CHARACTERISTICS

2.1.10 The gamma oryzanols in rice bran oil shall be in the range of 0.9-2.0 %.

3. CHEMICAL AND PHYSICAL CHARACTERISTICS

Table 2: Chemical and physical characteristics of crude vegetable oils

	Rice bran oil
Relative density (x°C/water at 20°C)	[0.910 to 0.920]*
Refractive index (ND 40° C)	1.460 – 1.473
Saponification value (mg KOH/g oil)	180 – 195
Iodine value	90-115
Unsaponifiable matter (g/kg)	≤ 50

* Whether this data corresponds to “relative density” needs to be confirmed since the originally proposed title for this data was “specific gravity”(Annex I of CX/FO 05/19/5).

4. IDENTITY CHARACTERISTICS

Table 3: Levels of desmethylsterols in crude vegetable oils from authentic samples as percentage of total sterols

	Rice bran oil
Cholesterol	ND- 0.5
Brassicasterol	ND
Campesterol	11 -35
Stigmasterol	6-40
Beta-sitosterol	25-67
Delta-5-avenasterol	ND
Delta-7 stigmastenol	[-]
Delta-7-avenasterol	ND-2
Others	ND-60
Total Sterols (mg/kg)	16000-31000

Table 4: Levels of tocopherols and tocotrienols in crude vegetable oils from authentic samples (mg/kg)

	Rice bran oil
Alpha-tocopherol	49-583
Beta-tocopherol) [26-441])
Gamma-tocopherol	
Delta-tocopherol	ND-31
Alpha-tocotrienol	38-627
Gamma-tocotrienol	[195-860 (sum of Beta/Gamma)]
Delta-tocotrienol	ND-59
Total (mg/kg)	