

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

Twenty-Sixth Session

Kuala Lumpur, Malaysia, 25 February- 01 March 2019

PROPOSED DRAFT REVISION TO THE STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS (CXS 33-1981): REVISION OF SECTIONS 3,8 AND APPENDIX

(Comments from India)

India

Annex I, Section 3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

Refined Olive Oil

Comment: We support definition given under option 1: "Olive oil obtained from virgin olive oils by refining methods which do not lead to alterations in the initial glyceride structure. It has a free acidity, expressed as oleic acid of not more than 0.30 gms per 100 gms and its other characteristics correspond to those laid down for this category".

Rationale: Definition given under option 1 is wider in scope whereas the other 2 options in square brackets are more subjective. Moreover, the definition should not be restricted by specifying processes for refining as given in the definition at Option 2 and 3.