

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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Agenda Item 2a

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## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FOOD LABELLING

44<sup>th</sup> Session

Asuncion, Paraguay, 16 – 20 October 2017

#### MATTERS REFERRED

(Prepared by the Codex Secretariat)

#### Background

CCFO agreed to request CCFL advice on what might constitute high and mid oleic acid in vegetables (see CX/FL 17/44/2).

Below is an extract from the *Standard for named vegetable oils* (CODEX STAN 210-1999) on sections relevant to CCFL discussions.

#### STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999)

#### 2. DESCRIPTION

##### 2.1 Product definitions

**Palm oil** is derived from the fleshy mesocarp of the fruit of the oil palm (*Elaeis guineensis*).

**Safflowerseed oil** (safflower oil; carthamus oil; kurdee oil) is derived from safflower seeds (seeds of *Carthamus tinctorious* L.).

**Safflowerseed oil - high oleic acid** (high oleic acid safflower oil; high oleic acid carthamus oil; high oleic acid kurdee oil) is produced from high oleic acid oil-bearing seeds of varieties derived from *Carthamus tinctorious* L.

**Sunflowerseed oil** (sunflower oil) is derived from sunflower seeds (seeds of *Helianthus annuus* L.).

**Sunflowerseed oil - high oleic acid** (high oleic acid sunflower oil) is produced from high oleic acid oil-bearing seeds of varieties derived from sunflower seeds (seeds of *Helianthus annuus* L.).

**Sunflowerseed oil - mid oleic acid (mid-oleic acid sunflower oil)** is produced from mid-oleic acid oil-bearing sunflower seeds (seeds of *Helianthus annuus* L.).

#### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

##### 3.1 GLC ranges of fatty acid composition (expressed as percentages)

Samples falling within the appropriate ranges specified in [Table 1](#) are in compliance with this Standard. Supplementary criteria, for example national geographical and/or climatic variations, may be considered, as necessary, to confirm that a sample is in compliance with the Standard.

High oleic acid safflower oil must contain not less than 70% oleic acid (as a % of total fatty acids).

High oleic acid sunflower oil must contain not less than 75% oleic acid (as % of total fatty acids).

**Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples 1 (expressed as percentage of total fatty acids) (see Section 3.1 of the Standard)**

Fatty acid	Safflower seed oil	Safflower seed oil (high oleic acid)	Sunflower seed oil	Sunflower seed oil (high oleic acid)	Sunflower seed oil (mid oleic acid)	Palm Oil	Palm Oil (high oleic) (proposed range)
C18:1	8.4 – 21.3	70.0 – 83.7	14.0 – 39.4	75 - 90.7	43.1 – 71.8	36.0 – 44.0	48 - 60

