



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FATS AND OILS
Twenty-Sixth Session**

Kuala Lumpur, Malaysia, 25 February- 01 March 2019

**DRAFT REVISION OF CODEX STANDARD FOR NAMED VEGETABLE OILS
(CODEX STAN 210-1999)**

Addition of Palm Oil with high Oleic Acid (OXG)

(Comments at Step 6 - Replies to CL 2017/73/OCS-CFFO)

(Comments of Albania, Algeria, Bolivia, Canada, Colombia, Cuba, Ecuador, Egypt, European Union, Kenya, Mexico, Peru, USA)

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2017/60/OCS-CCFO issued in August 2017 with a deadline for submission of comments of 30 June 2018.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

ANNEX I

**COMMENTS ON THE DRAFT REVISION TO THE STANDARD FOR NAMED VEGETABLE OILS (CXS 210-1999)
ADDITION OF PALM OIL WITH HIGH OLEIC ACID (OXG)
(Step 7)**

Member /Observer	Comment/rationale
Albania	ok
Algeria	<p><u>[Palm oil – high oleic acid (high oleic acid palm oil) is derived from the fleshy mesocarp of hybrid palm fruit OxG (<i>Elaeis oleifera</i> x <i>Elaeis guineensis</i>).]</u></p> <p>In paragraph 2.1, Product definitions : ‘derived’ should be replaced with ‘extracted’.</p>
Bolivia (Plurinational State of)	<p>3. <u>ESSENTIAL</u> COMPOSITION AND QUALITY FACTORS</p> <p>3.1 <u>Gas-Liquid chromatography ranges for the composition of fatty acids</u> (expressed as percentages)</p>
Canada	<p><u>[Palm oil – high-[mid] oleic acid ([mid] [high] oleic acid palm oil) is derived from the fleshy mesocarp of hybrid palm fruit OxG (<i>Elaeis oleifera</i> x <i>Elaeis guineensis</i>).]</u></p> <p>Canada believes that using the name “Palm Oil – High Oleic Acid” for this product could create inconsistency in the Codex Standard for Named Vegetable Oils. High oleic acid vegetable oils in the CODEX STAN 210-1999 (e.g. sunflower seed oil – high oleic acid and safflower seed oil – high oleic acid) typically have oleic acid contents greater than 70%. The oleic acid content of this oil is between 48.0 to 60.0 %, which is more within the mid-oleic acid range. For example, sunflower seed oil (mid-oleic acid) has 43.1-71.8% oleic acid content.</p> <p>Alternatively, if the intent is to describe the increased oleic acid level of this hybrid palm oil in comparison to the traditional palm oil only, then perhaps this could be clarified by using clear comparative terms, for example, “Palm oil - higher oleic acid compared to traditional palm oil” or “Palm oil (x% higher oleic acid than traditional palm oil)”. This would avoid the inconsistency and provide greater clarity in the definition and descriptions used for naming the vegetable oil. The percentage should reflect the increase in the oleic acid content in the hybrid variety compared to the traditional palm oil (36.0 – 44.0% oleic acid content).</p>
Colombia	<p>Colombia thanks the Labelling Committee CCFL44 in respect of the consultation related to the definition and criteria to determine the high and medium content of oleic acid in vegetable oils, which appears in report REP18/FL paragraph 6, indent ii “the question of oleic acid in vegetable oils is of a technical nature or related to composition, therefore it would be more appropriate to address this within the framework of the CCFO”.</p> <p>In this sense, and in accordance with the draft revision in Step 6, Colombia supports the definition of the product as it is drafted in the draft revision “palm oil- high oleic acid content (palm oil with high content of oleic acid)”.</p> <p>The foregoing takes into account that:</p> <ul style="list-style-type: none"> - Within the Standard for Named Vegetable Oils CODEX STAN 210-1999, there is no classification of the oils that might allow to determine if they are of high, medium or low oleic acid content. This is the reason why the comparison should not be made on the basis of percentage (%) of oleic acid with other similar oils within the standard (for example: sunflower seed oil and safflower seed oil) where in the fatty acids profile, there are different ranges even showing oleic acid ranges of 70%. - Consequent upon this appreciation, Colombia considers that the percentage of this fatty acid (numbered as C18:1 in the Standard) in this oil, cannot be compared with other vegetable oils originating from different vegetable species, but it should be done with the content in palm oil. - In the analyses carried out with hybrid seeds OxG in the country, the data for oleic acid content (C18:1) have shown greater values than those obtained for palm oil.
Cuba	Cuba is grateful for the opportunity to comment supporting the draft revision for Named Vegetable Oils (CODEX STAN 210-1999): Addition of palm oil with high content of oleic acid in Step 5
Ecuador	Ecuador thanks those countries that have led the work culminating in the draft revision of the Standard related to the "Addition of palm oil with high oleic acid content", and in this respect makes the following comments: Ecuador recognises the importance of this subject and understands the different realities faced by producing countries and their commercial relations, nevertheless we consider that it should be taken into account that the Hybrid Palm Oil OXG of Ecuador origin contains a greater amount of unsaturated fatty acids and a greater iodine index; for these reasons it has to be considered as such, given that due to its nature it is an oil with high oleic content and should not be compared with traditional palm oils. In this sense, Ecuador supports the progress of

	the Standard, as long as the Codex Alimentarius Commission revises and carries out a detailed analysis of the proposal made.
Egypt	<p><u>[Palm oil –high– mid oleic acid (mid/ high oleic acid palm oil) acid is derived from the fleshy mesocarp of hybrid palm fruit OxG (<i>Elaeis oleifera</i> x <i>Elaeis guineensis</i>)]</u></p> <p>EGYPT AGREES WITH THE NAME PALM OIL - MID OLEIC ACID</p> <p>Egypt wishes likely to clarify that Palm oil (OXG) Proposed for addition it to codex Stan. 210/1999 for named vegetable oils has a range of oleic acid as 48.0 -60.0 % of the total fatty acids (TFA).</p> <p>Meanwhile , mid-oleic acids sunflower oil has a range of oleic acid as 43.1-71.8 % of TFA.</p> <p>It could be concluded that Oleic acid range of mid – oleic acid sunflower oil is more width and its maximum level also greater than that those of palm oil (OXG).</p> <p>Therefore ,Egypt has the following comments :</p> <ol style="list-style-type: none"> 1- Palm oil (OXG) with range of oleic acid as 48.0 -60.0 % of the total fatty acids should be named as mid – oleic acid palm oil or / and palm oil mid – oleic acid . 2- Thus all terminology regarding Palm oil (OXG) in the proposed should be changed to become palm oil mid – oleic acid . <p>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</p> <p>EGYPT WANTS TO CORRECT THE NAME OF OIL IN THE TABLE TO PALM OIL - MID OLEIC ACID AS MENTION IN THE DEFINATIONS</p> <p>APPENDIX OTHER QUALITY AND COMPOSITION FACTORS</p> <p>EGYPT WANTS TO CORRECT THE NAME OF OIL IN THE TABLE TO PALM OIL - MID OLEIC ACID AS MENTION IN THE DEFINATIONS</p> <p>Table 3: Levels of desmethylsterols in crude vegetable oils from authentic samples¹ as a percentage of total sterols</p> <p>EGYPT WANTS TO CORRECT THE NAME OF OIL IN THE TABLE TO PALM OIL - MID OLEIC ACID AS MENTION IN THE DEFINATIONS</p> <p>Table 4: Levels of tocopherols and tocotrienols in crude vegetable oils from authentic samples (mg/kg)</p> <p>EGYPT WANTS TO CORRECT THE NAME OF OIL IN THE TABLE TO PALM OIL - MID OLEIC ACID AS MENTION IN THE DEFINATIONS</p>
European Union	<p>Mixed Competence</p> <p>Member States Vote</p> <p>In the draft revision to the Standard for Named Vegetable Oils (CODEX STAN 210-1999) addition of palm oil with high oleic acid is proposed. In comparison to other vegetable oils named as "high oleic" the maximum amount of oleic acid in high oleic palm oil as given in table 1 is relatively low with only 48 - 60%. For other high oleic vegetable oils in the Standard for Named Vegetable Oils the content of oleic acid is considerably higher: for high oleic sunflower oil 75.0 - 90.7% and for high oleic safflower oil 70.0-83.7 %. For high oleic rapeseed oil, content of oleic acid is typically higher than 70%.</p> <p>Therefore, the EUMS consider that it would be misleading to classify palm oil with content up to 60% of oleic acid as high oleic oil. To be consistent with the current approach in the Standard for Named Vegetable Oils, palm oil with fatty acid composition given in the draft revision should be classified as mid oleic palm oil. This would be comparable to mid oleic acid sunflower seed oil already included in the standard.</p>
Kenya	Kenya supports the adoption of the proposed draft revision to the standard for named vegetable oils (CODEX STAN 210 - 1999): Addition of palm oil with high Oleic Acid (OXG) at Step 5 pending further discussion on the definition of the terms that the use of the terms "high oleic acid palm oil" and "mid oleic acid" under product definition.
Mexico	<p>Add to Standard:</p> <p>Free Fatty Acids 3% max</p> <p>Anisidine 5 max</p> <p>Humidity 0.5</p> <p>Insoluble matter 0.1 max</p> <p>Insaponifiable matter 0.5 max</p>

<p>Peru</p>	<p>(i) General Remarks</p> <p>The draft revision amendment to the Codex Standard CODEX STAN 210-1999 seeks to include in the Codex Standard CODEX STAN 210-1999 Standard for Named Vegetable Oils, this oil with high oleic acid content, which is a relatively unsaturated oil, derived from species of hybrid palm and it has a high iodine index.</p> <p>There are precedents in the Codex Standard CODEX STAN 210-1999, because it includes not only sunflower oil, but also sunflower oil with high oleic content and another with mid oleic content; both appear in the descriptions of the Codex Standard CODEX STAN 210-1999 and also in the fatty acids composition tables. This case about the high oleic palm oil is similar.</p> <p>The high oleic palm is not yet grown in Peru, however the opinion of Peru in the context of the Codex Alimentarius and the document CL 2017/73/OCS-FO is to be in agreement with the document.</p> <p>(ii) Specific Remarks</p> <p>Perú, in the context of the Codex Alimentarius in relation to document CL 2017/73/OCS-FO does not have any specific remarks concerning the document.</p>																				
<p>USA</p>	<p><u>GENERAL COMMENTS</u></p> <p>We continue to support the effort to amend the Standard to include palm oil with increased levels of oleic acid and believe that oil from OxG hybrids has several advantages. This includes: improved nutritional value due to lower levels of saturated fatty acids, improved oxidative stability, and higher concentrations of beneficial tocopherols, tocotrienols and beta carotene, compared to conventional palm oil.</p> <p><u>SPECIFIC COMMENTS</u></p> <p>The improvements mentioned above justify amending the Standard for Named Vegetable Oils, however, regarding the naming of the oil, because the levels of oleic acid in OxG palm oil are reported to be 48-58%, we believe it would be more accurate for the Committee to consider this new oil to be a "Mid Oleic" palm oil. It has oleic acid content similar to Sunflowerseed Oil--the other mid oleic acid oil currently found in the Standard for Named Vegetable Oils--which has mid-oleic acid in the range of 43.1-71.8%. Moreover, the United States notes that the reported oleic acid content in OxG palm oil is much lower than high oleic acid oils found in the Standard (e.g., Sunflowerseed Oil – High Oleic Acid (75-90.7%), and Safflowerseed Oil – High Oleic Acid (70.0-83.7%)). For additional clarity, we have laid out in the tables below the existing ranges in the standard.</p> <table border="0" data-bbox="375 1276 1340 1534"> <tr> <td style="vertical-align: top;">•</td> <td style="vertical-align: top;">Mid Oleic Acid</td> <td style="vertical-align: top;"><u>Name</u></td> <td style="vertical-align: top;"><u>C18:1 – Oleic Acid %</u></td> </tr> <tr> <td></td> <td></td> <td>Sunflower Seed Oil – Mid Oleic Acid</td> <td>43.1 - 71.8</td> </tr> <tr> <td style="vertical-align: top;">•</td> <td style="vertical-align: top;">High Oleic Acid</td> <td style="vertical-align: top;"><u>Name</u></td> <td style="vertical-align: top;"><u>C18:1 – Oleic Acid %</u></td> </tr> <tr> <td></td> <td></td> <td>Sunflower Seed Oil – High Oleic Acid</td> <td>75 - 90.7</td> </tr> <tr> <td></td> <td></td> <td>Safflowerseed Oil – High Oleic Acid</td> <td>70.0 - 83.7</td> </tr> </table> <p>Therefore, the United States supports the addition of a new category for palm oil to address "higher" oleic acid content. However, to be consistent with ranges for percent oleic acid (C18:1) in mid and high oleic acid oil categories currently found in the Standard for Named Vegetable Oils, we recommend that palm oil containing 48-58% oleic acid be called "Palm Oil - Mid Oleic Acid " not "Palm Oil - High Oleic Acid."</p>	•	Mid Oleic Acid	<u>Name</u>	<u>C18:1 – Oleic Acid %</u>			Sunflower Seed Oil – Mid Oleic Acid	43.1 - 71.8	•	High Oleic Acid	<u>Name</u>	<u>C18:1 – Oleic Acid %</u>			Sunflower Seed Oil – High Oleic Acid	75 - 90.7			Safflowerseed Oil – High Oleic Acid	70.0 - 83.7
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