

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 3

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ORIGINAL LANGUAGE ONLY

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON METHODS OF ANALYSIS SAMPLING

Thirty-seventhth Session
Budapest, Hungary, 22 – 26 February 2016

(Information Provided by ISO)

Agenda item 3: Endorsement of methods of analysis provisions in Codex standards

Equivalence of the ISO method with the COI/T.20 doc. No. 30-2013 (Determination of sterols in olive oils and olive pomace oils)

Background: In the report of the last session of CCMAS (REP15/MAS), ISO was requested to provide information on the equivalence of the ISO method with the COI/T.20 doc. No. 30-2013 (Determination of sterols in olive oils and olive pomace oils) – see REP15/MAS, paragraph 37.

The ISO method is ISO 12228-2 (Determination of individual and total sterols contents - Gas chromatographic method - Part 2: Olive oils and olive pomace oils)

In the scope of this ISO standard, it is mentioned that “This part of ISO 12228 is technically identical to IOC Standard COI/T.20/Doc. N°30 (November 2011).”

The COI/T.20/Doc. N°30 standard was revised in November 2013, but the modifications were only editorial ones and the technical part was not modified, so the precision data of the 2013-COI method are still the ones given in ISO 12228-2 (collaborative study organized by COI in 2009).

So the conclusion is the following: **ISO 12228-2 (October 2014) and COI/T.20/Doc. N°30/Rev.1 (nov 2013) are technically identical.**