

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

Twenty-Sixth Session

**PROPOSED DRAFT REVISION OF THE STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999):
INCLUSION OF WALNUT OIL, ALMOND OIL, HAZELNUT OIL, PISTACHIO OIL, FLAXSEED OIL AND AVOCADO OIL
(Comments of European Union)**

EU

Mixed Competence

Member States Vote

The European Union and its Member States (EUMS) would like to thank Iran and India for leading the work on the inclusion walnut oil, almond oil, hazelnut oil, pistachio oil, flaxseed oil and avocado oil in *Standard for Named Vegetable Oils* (CXS 210-1999).

The EUMS have the following specific comments on Annex I to CX/FO 19/26/8.

Fatty acid composition of avocado oil, Table 1

The EUMS question the large variation of the fatty acid composition of avocado oil. To our knowledge, the variation of palmitic acid and oleic acid given in literature is much smaller. It is not clear from where the eWG has got these data. In literature, we did not find values with such great variation as given in the proposal for palmitic acids (4.6-35.2 %) and oleic acid (31.8-80.0 %). Even if we take into consideration the fatty acid composition of the kernels, this would not explain the great variation. The kernel oil consists of approximately (depending on sort) 20 % palmitic, 3.8 % palmitoleic, 0.6 % stearic, 28 % oleic, 40 % linoleic and 6.5 % linolenic acid (Nagalingam 1993). Bora et al. (2001) found values of 21.3 % (pulp) and 20.8 % (kernel) for palmitic acid and 64.4 % (pulp) and 17.4 % (kernel) for oleic acid. Especially the low values suggested for oleic acid raise questions. In our investigations, we also found low values for palmitic acid (4.6 %) but the variation was only up to 19.4 %. If palmitic acid was high, oleic acid was low, but not lower than 54.3 %.

Relative density - Table 2

In the relative density row, the data are requested to be given with a reference water temperature of 20 °C, but the values given for different oils refer to water temperature of 25 °C (15,5 °C for pistachio oil).

Unsaponifiable matter - Table 2

In the unsaponifiable matter row, values for walnut oil and lineseed oil are 2-20 and 1-20, respectively. For consistency, the EUMS suggest to replace these values by ≤ 20.

Levels of desmethylsterols - Table 3

On the basis of analytical data of authentic samples, the EUMS suggest the following levels for desmethylsterols in almond oil:

Cholesterol:	ND-1
Brassicasterol:	ND
Campesterol:	2,0-4,0
Stigmasterol:	0,4 -2,0
Beta-sitosterol:	77,4 - 86,0
Delta-5-Avenasterol:	6,0-14,0
Delta-7-Stigmastenol:	0,4-2,0
Delta-7-Avenasterol:	0,3-2,0

The EUMS further suggest a total sterol content of 1590-4590 mg/kg for almond oil.

“Delta-7-stigmasterol” should read “Delta-7-stigmastenol”.