CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Items 1 and 10 **FO29/CRD18**

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

Twenty-ninth Session

Kuala Lumpur, Malaysia

9-13 February 2026

DISCUSSION PAPER - REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210-1999): PROPOSAL FOR NEW DEFINITIONS

(Submitted by Egypt)

Background

1. The 28th session of the Codex Committee on Fats and Oils (CCFO28) agreed to issue a circular letter (CL) calling for proposals for new work, including amendments to existing standards. The letter invites both Members and Observers to submit proposals via Codex Contact Points. Proposals should include both a discussion paper and a project document for discussion at the 29th session (in 2026)

Issues

2. The Standard for named vegetable oils (CXS 210-1999) doesn't define all type of oils to which it applies but only mentions the definition of(Edible vegetable, Virgin oils, Cold-pressed oils):

2.1 The definition of refined oils:

- The definition of refined oils are very important to add and refers to:

  Refined oils are edible vegetable oils obtained by subjecting crude or virgin oils to refining processes, including degumming, neutralization, bleaching, winterization, dewaxing and deodorization, intended to remove impurities and substances affecting quality, stability, and sensory characteristics (such as free fatty acids, phospholipids, pigments, and odoriferous compounds), without chemically modifying the triacylglycerol structure of the oil.

- Refined oils are more stable and suitable for high-heat cooking, with a longer shelf life compared to unrefined oils. Refined oils are commonly used in cooking, baking, and food processing.

- Refined oils are a type of oil that are included in (CXS 210-1999) and are mentioned in many clauses of (CXS 210-1999) for example, they mention in APPENDIX related to other quality and composition factors, so it is necessary to mention a definition of them.

- Some types of oils are only used in the refined form to ensure removal of impurities, unpleasant flavors, odors, and potentially harmful substances.

2.2 **The definition of crude oils**:

- On 19 February 2025, footnote b in Table 3 was corrected to read "The fatty acid values in this table apply to the vegetable oils described in Section 2.1 presented in a state for human consumption. However, to provide clarity in the trade of crude oils, the values of the table may also be applied for the corresponding crude forms of the vegetable oils described in Section 2.1" instead of "Fractionated" product from palm oil".

- Therefore, the definition of crude oils are very important to add and refers :

  Crude oils are vegetable oils obtained from plant sources by mechanical procedures (such as pressing) or by extraction with permitted organic solvents, which have not undergone refining processes. They consist primarily of glycerides and naturally contain components such as phospholipids, free fatty acids, gums, pigments, and other minor constituents. Crude oils are intended for further refining and are not suitable for direct human consumption in their current state.

3. However, oils are imported and exported in all forms, and we find it frankly difficult to apply (CXS 210-1999) to all types unless their definition is not mentioned in (CXS 210-1999), which causes barriers in the trade.

4. Mentioning crude oils in (CXS 210-1999), may imply their suitability for human consumption; therefore, it is necessary to provide a definition and clarify that they are not suitable for human consumption until they have been refined, as is the national practice.

Parameter concerned

5. Egypt proposes that adding **the definition of refined oils and the definition of crude oils** in CXS 210-1999. This adjustment would ensure compliance with both international standards and national requirements.

Conclusion

6. Egypt proposed revision to CXS 210-1999 will serve as a proper response to the need to reflect all definitions of all type of oils

Recommendation

7. CCFO29 is invited to:

a) consider the issues raised in the discussion paper in relation to changing the range of stearic acid content in high oleic sunflower oil in CXS 210-1999; and

b) forward the project document (Appendix) to CAC49 for approval as new work.

APPENDIX

PROPOSAL FOR NEW WORK - REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210- 1999): Proposal for new definitions

(Submitted by Egypt)

A. PURPOSE AND SCOPE OF THE STANDARD

The purpose of this proposal is to revise the standard for named vegetable oils (CXS 210- 1999 to add new definitions in the Standard for named vegetable oils (CXS 210-1999) to facilitate its commercialization conditions**.**

B. ITS RELEVANCE AND TIMELINESS

The Standard for named vegetable oils (CXS 210-1999) doesn't define all type of oils to which it applies but only mentions the definition of (Edible vegetable, Virgin oils, Cold-pressed oils):

The definition of refined oils:

- The definition of refined oils are very important to add and refers to:

  Refined oils are edible vegetable oils obtained by subjecting crude or virgin oils to refining processes, including degumming, neutralization, bleaching, winterization, dewaxing and deodorization, intended to remove impurities and substances affecting quality, stability, and sensory characteristics (such as free fatty acids, phospholipids, pigments, and odoriferous compounds), without chemically modifying the triacylglycerol structure of the oil.

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- Refined oils are a type of oil that are included in (CXS 210-1999) and are mentioned in many clauses of (CXS 210-1999) for example, they mention in APPENDIX related to other quality and composition factors, so it is necessary to mention a definition of them.

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Crude oils are vegetable oils obtained from plant sources by mechanical procedures (such as pressing) or by extraction with permitted organic solvents, which have not undergone refining processes. They consist primarily of glycerides and naturally contain components such as phospholipids, free fatty acids, gums, pigments, and other minor constituents. Crude oils are intended for further refining and are not suitable for direct human consumption in their current state.

C. THE MAIN ASPECT TO BE COVERED WILL INCLUDE:

Section 2.2 Thedefinition**s :**

Refined oils are edible vegetable oils obtained by subjecting crude or virgin oils to refining processes, including degumming, neutralization, bleaching ,winterization, dewaxing and deodorization, intended to remove impurities and substances affecting quality, stability, and sensory characteristics (such as free fatty acids, phospholipids, pigments, and odoriferous compounds), without chemically modifying the triacylglycerol structure of the oil.

Crude oils are vegetable oils obtained from plant sources by mechanical procedures (such as pressing) or by extraction with permitted organic solvents, which have not undergone refining processes. They consist primarily of glycerides and naturally contain components such as phospholipids, free fatty acids, gums, pigments, and other minor constituents. Crude oils are intended for further refining and are not suitable for direct human consumption in their current state.

D. RELEVANCE TO THE CODEX STRATEGIC OBJECTIVES

According to the Codex Strategic Plan (2026-2031) the proposed revision fits with the strategic goals:

Strategic Goal 1: Respond to Members' needs for protecting the health of consumers and ensuring fair practices in the food trade in an evolving global landscape by developing science-based standards and related texts

- Contribute to protecting consumer health and promote fair practices in the food trade by setting international, science-based food safety and quality standards.
- Food system transformation: growing role of shea butter in international food systems highlights the urgency of regulatory clarity. Including it in Codex standards addresses a critical and emerging issue, enabling global markets to respond effectively to rising demand and trade dynamics. This revision is a proactive step toward ensuring fair practices and supporting market expansion.
- Codex standards are built on rigorous scientific principles and risk analysis. Defining quality criteria and validated analytical methods for shea butter ensures that products meet safety standards and maintain consistency, safeguarding consumers across diverse markets.

Strategic Goal 2: Enhance Codex work management systems and practices that support the effective and efficient **development of standards and related texts**

- We propose a proactive, open and transparent process for participation of all members.
- This proposed revision fosters broader participation by engaging African nations and other stakeholders in the standard-setting process. It empowers producers by involving them directly in shaping the quality benchmarks for both refined and unrefined shea butter, ensuring that their voices and expertise are reflected in global standards.

Strategic Goal 3: Strengthen relationships with relevant international organizations, promoting a coordinated approach to address global challenges

- One ecosystem-based approach: the shea tree fits well in an environment to provide shade for other crops. Supporting demand and production contributes to economic development. We are suggesting to work with CBI (centre for supporting export) and the Global Shea Alliance (GSA).

E. INFORMATION ON THE RELATION BETWEEN THE PROPOSAL AND OTHER EXISTING CODEX DOCUMENTS AS WELL AS OTHER ONGOING WORK

CXS 19-1981	**Standard for Edible Fats and Oils not Covered by Individual Standards**
CXS 256-1999	**Standard for Fat Spreads and Blended Spreads**

F. IDENTIFICATION OF ANY REQUIREMENT FOR AND AVAILABILITY OF EXPERT SCIENTIFIC ADVICE

None identified at the moment. In case it is identified during the process of developing thestandard, it will be requested from FAO and WHO as appropriate.

G. IDENTIFICATION OF ANY NEED FOR TECHNICAL INPUT TO THE STANDARD FROM EXTERNAL BODIES SO THAT THIS CAN BE PLANNED FOR

Relevant standards development organizations (SDOs), such as ISO, AOCS, are expected to participate in the review of the Codex standard.

Relevant private sector organizations will be consulted to share existing standards.

H. THE PROPOSED TIME-LINE FOR COMPLETION OF THE NEW WORK, (INCLUDING THE START DATE, THE PROPOSED DATE FOR ADOPTION AT STEP 5, AND THE PROPOSED DATE FOR ADOPTION BY THE COMMISSION; THE TIME FRAME FOR DEVELOPING A STANDARD SHOULD NOT NORMALLY EXCEED FIVE YEAR)

It is expected that the development of this standard would be conducted in two CCFO sessions or less (effective CCFO29), subject to the approval of new work by CAC.

Consideration of the proposal for new work CCFO29 /2026

Approval of new work by CAC49 / 2026

Consideration of the draft standard by CCFO30/ 2027

Approval of the revisions to CXS 210-1999 by CAC50/ 2027