#### Review of the Oils and Fats methods in Stan 234

Delegation of The Netherlands

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#### 2021 - 2022 activities

- Questions raised by CCMAS, answered by CCFO
- Review of Vitamin A and D methods for fish oils
- Review of relevant methods for Olive Oils and Olive Pomace Oils
  - Methods not proposed for change in review of CXS33



## Example – Synthetic antioxidants

Commodity	Provision	Method	Principle	Type
Fats and oils	Butylhydroxyanisole, bu- tylhydroxytoluene, tert-bu- tylhydroquinone, & propyl- gallate-	AOAC 983.15; or AOCS Ce 6-86	Liquid chromatography	#
Fats and oils	Synthetic antioxidants	AOCS Ce 6-86	Liquid chromatography	II
Fats and oils	Synthetic antioxidants	AOAC 983.15	Liquid chromatography	Ш



## Example – Fish Oil – FA composition

Fish oils	Fatty acid composition	AOCS Co 1a-13	Capillary GLC	##-
Fish oils	Fatty acid composition	AOCS Co 2-66	Preparation of methyl- esters by fatty acids	##-
Fish oils	Fatty acid composition	AOCS Co 1b-89	GLC	#
Fish oils	Fatty acid composition	AOCS Ce 2b-11	Alkali hydrolysis	##-
Fish oils	Fatty acid composition	AOCS Co 2b-11 and AOCS Co 1j-07	Gas Chromatography of methyl esters	Ш
Fish oils	Fatty acid composition	AOCS Co 1i-07	Capillary GLC	##-
Fish oils	Fatty acid composition	ISO 12966-2	Gas chromatography	##-
Fish oils	Fatty acid composition	ISO 5508	Gas chromatography	##-
Fish oils	Fatty acid composition	AOCS Ce 2-66 and AOCS Ce 1i-07	Gas Chromatography of methyl esters	II
Fish oils	Fatty acid composition	AOCS Ce 2-66 and AOCS Ce 1a-13	Gas Chromatography of methyl esters	Re- mov e
Fish oils	Fatty acid composition	AOCS Ce 2b-11 and AOCS Ce 1i-07 or AOCS Ce 1j-07	Gas Chromatography of methyl esters	ĪII
Fish oils	Fatty acid composition	ISO 12966-2 and ISO 12966-4	Gas Chromatography of methyl esters	III
Fish oils	Fatty acid composition	AOCS Ce 1b 89	Gas Chromatography of methyl esters	III



### Example – Fish Oil – Vitamin A and D

Commodity	Provision	Method	Principle	Type
Fish Oil	Vitamin A	European Parharmcopeia Mono- graph on Cod Liver Oil (Type A), monograph 01/2005:1192, with LC- end-point 2-2-29	FC	##
Fish Oil	Vitamin A	EN 12823-1 (Determination of vita- min A by high performance liquid- chromatograph — Part 1: Measure- ment of all-E-retinol and 13- Z-reti- nol)	FC	##
Fish Oil	Vitamin Aª	EN 12823-1	Liquid Chromato- graphy	II
Fish Oil	Vitamin Aª	European Parharmcopeia Mono- graph on Cod Liver Oil (Type A), monograph 01/2020:1192, with LC end-point 2.2.29	Liquid Chromato- graphy	III
Fish oil	<del>Vitamin D</del>	EN 12821 (Determination of vitamin D by high performance liquid chro- matography — Measurement of cho- lecalciferol (D3) or ergocalciferol- (D2))	<del>LC</del>	Ш
Fish oil	Vitamin D	NMKL 167 (Cholecalciferol (vitamin- D3) and Ergocalciferol (vitamin-D2)- Determination by HPLC in food- stuffs	FC	##
Fish oil	Vitamin D	EN 12821	Liquid Chromato- graphy	II
Fish oil	Vitamin D	NMKL 167	Liquid Chromato- graphy	III

<sup>&</sup>lt;sup>a</sup> Suggested footnote: The respective standard on fish oils CXS 329-2017 states that Vitamin A is expressed as 'Retinol equivalents' (RE) where RE takes into account the fact that different vitamers of vitamin A differ in activity. ISO/TR 23304:2021 "Food products – Guidance on how to express vitamins and their vitamers" may give clarity on this matter, for example for the relevant activities of the all-E-retinol levels and 13-Z-retinol levels.



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