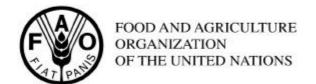
codex alimentarius commission





JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 3

CX/FO 03/3- Add.4

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS Eighteenth Session London, United Kingdom, 3 – 7 February 2003

DRAFT REVISED STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS

COMMENTS AT STEP 6

The following comments have been received from Kingdom of Morocco, European Community in response to CL 2001/4-FO and CL 2002/49-FO.

MOROCCO

I am pleased to inform you that the assessment of the revised draft standards for olive oils and olive pomace oils set down for the 18th session of the Codex committee on fats and oils (CL 2002/49-FO) has given rise to the following observations from Morocco:

- The footnote at the bottom of the page (at sections 3.3, 3.4 and 3.5) should not be there as it cannot be justified.
- The dispositions on the levels of fatty acids must be squared with the standard set by the International Council on Edible Oils. Effectively the quantity of linolenic acid (C 18:3) is fixed by the Council's standard at between 0 and 1% and not between 0 and 0.9% as indicated in the new Codex draft standard.

Consequently Morocco proposes to:

- 1. Cut out the footnote at the base of page 1 of the draft standard.
- 2. Fix the component level of linolenic acid at between 0 and 1%.

EUROPEAN COMMUNITY

The European Community would like to present the following **additional comments**:

Point 5. Contaminants

Polycyclic aromatic hydrocarbons (PAH) can be formed during certain drying processes used in the production of olive pomace oils. The use of processes which promote the formation of PAH, such as those where there is direct contact of combustion products with the oil, should be avoided. This responds to the advice of the European Commission's Scientific Committee on Food given in its opinion adopted on 4 December 2002.