codex alimentarius commission

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

WORLD HEALTH ORGANIZATION

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Agenda Item 3

CX/FO 03/3

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 Brazil and Poland in response to CL 2001/4-FO.

BRAZIL

3 – Essential Composition and Quality Factors

Regarding the information in the paragraphs 12, 13 and 14 of Alinorm 01/17, Brazil suggests the following modifications:

3.4 – Substitute the footnote number 1 for number 6
3.5 – Eliminate the footnote
3.6 – Include the footnote number 6

5 – Contaminants

5.1 – Heavy Metals

Brazil questions why the Iron and Copper metals are not part of the item referring to the Standard contaminants but included as Quality Characteristics in the Appendix.

Justification: Brazil notes that Iron and Copper as referred are contaminants in the previous standard Codex Stan 126/1981. Both contaminants are also mentioned in the COI - International Oleic Council Commercial Standard for Olive Oil.

7 - Labelling

7.2 - Free Acidity
Brazil considers important to maintain the declaration of free acidity (expressed in terms of oleic acid) in the product labeling.

Justification: The declaration of free acidity, expressed in terms of oleic acid, is an item that facilitates the evaluation of quality characteristics for the analyst, consumer and productive section, besides this compulsory declaration already be foreseen in the Brazilian legislation.

8 – Methods of Analysis and Sampling

Brazil suggests that the official methodology of American Oil Chemists' Society (AOCS) be included in the items referring to the analysis methods and sampling, when possible.

APPENDIX

2 - Composition Characteristics

2.1 - Saturated fatty acids at the 2–position in the triglyceride (Sum of palmitic & stearic acids)

Brazil questions why the quantity of saturated fatty acids at the 2-position in the triglyceride for the olive-pomace oil is not specified.

Justification: The Codex Stan 33/1981 establishes the value of 2,0% as the maximum level and the norm of COI (COI/T. 15/NC no. 2/Rev. 9 from 10/06/99) establishes the maximum value of 2,2% for saturated fatty acids at the 2-position in the triglyceride.

3 – Chemical and Physical Characteristics

3.2 – Refractive index

Brazil would like to point out that for tropical countries it would be important to add to the Refractive Index the range of values taken at the temperature of 40 degrees centigrade.

Justification: The measure of the Refraction Index, when done is easier to be led at the temperature of 40º C in tropical countries.

3.6 – Absorbency in ultra-violet

Brazil suggests the following correction of the text: "after passage of the sample through activated alumina, absorbency at 20 nm. shall be equal..." should be changed to : "after passage of the sample through activated alumina, absorbency at 270 nm shall be equal...."

4 – Methods of Analysis and Sampling

Brazil suggests that the official methodology of American Oil Chemists' Society (AOCS) be included in the items referring to the analysis methods and sampling, when possible.

POLAND

Point 5.1.

We suggest establishing the maximum limits for cadmium at no more than 0,01 mg/kg, and for mercury atno more than 0,01 mg/kg.

Appendix –Other Quality and Composition Factors-

1.3. - in our opinion the maximum level of iron in refined oil should not be higher than 1,5 mg/kg.

3.6. -we propose to change;

"fine virgin olive oil" to read "virgin olive oil"
"refined olive-residue oil" to read "refined olive - pomace oil"
"olive-residue oil" to read "olive-pomace oil".