

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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TO: Codex Contact Points
Interested International Organisations

FROM: Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme,
FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: **Proposed Draft Amendment to the Table 1 of the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk with accelerated procedure at Step 3**

DEADLINE: **10 October 2004**

COMMENTS:

To: Secretary Joint FAO/WHO Food Standards Programme – FAO Viale delle Terme di Caracalla 00100 Rome, Italy Fax: +39 (06) 5705 4593 E-mail: codex@fao.org	Copy to: Miss Mary Clarke Food Standards Agency Room 115C Aviation House 125 Kingsway London WC2B 6NH Fax: + 44 20 7272 8193 Email: mary.clarke@foodstandards.gsi.gov.uk
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The 18th Session of the Codex Committee on Fats and Oils (CCFO) in February 2003 decided to initiate new work to amend the Table 1 of the *Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk* with accelerated procedure. This proposal was approved by the 26th Codex Alimentarius Commission as new work. The proposed amended Table 1, which is also the same as Appendix V of ALINORM 03/17, is attached as Annex of this Circular Letter (The underlined footnote was added as proposed amendment). The purpose of this amendment is to provide more flexibility to the temperature conditions during loading and discharge of specific types of oils such as Coconut Oil and Palm Kernel Oil taking into account the climate conditions of the tropical regions.

Governments and international organizations wishing to submit comments and information should do so in writing (preferably by electronic file) to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy (E-mail: codex@fao.org, Fax: +39 (06) 5705 4593), with a copy to Miss Mary Clarke, Food Standards Agency, London, United Kingdom (Fax: +44 20 7272 8193 Email: mary.clarke@foodstandards.gsi.gov.uk) **before 10 October 2004.**

Annex

PROPOSED DRAFT AMENDMENTS TO TABLE 1 (TEMPERATURES DURING STORAGE, TRANSPORT, LOADING AND DISCHARGE) TO THE RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR THE STORAGE AND TRANSPORT OF EDIBLE OILS AND FATS IN BULK

(At Step 3 of the Accelerated Procedure)

Oil or fat	Storage and bulk shipments		Loading and Discharge	
	Min °C	Max °C	Min °C	Max °C
Castor oil	20	25	30	35
Coconut oil	27	32	40 (1)	45 (1)
Cottonseed oil	Ambient	Ambient	20	25 (4)
Fish oil	20	25	25	30
Grapeseed oil	Ambient	Ambient	15	20 (4)
Groundnut oil	Ambient	Ambient	20	25 (4)
Hydrogenated oils	Various	-	Various	- (2)
Illipe butter	38	41	50	55
Lard	40	45	50	55
Linseed oil	Ambient	Ambient	15	20 (4)
Maize (corn) oil	Ambient	Ambient	15	20 (4)
Olive oil	Ambient	Ambient	15	20 (4)
Palm oil	32	40	50	55
Palm olein	25	30	32	35
Palm stearin	40	45	60	70 (3)
Palm kernel oil	27	32	40 (1)	45 (1)
Palm kernel olein	25	30	30	35
Palm kernel stearin	32	38	40	45
Rapeseed/low erucic acid rapeseed oil	Ambient	Ambient	15	20 (4)
Safflower oil	Ambient	Ambient	15	20 (4)
Sesame oil	Ambient	Ambient	15	20 (4)
Sheanut butter	38	41	50	55
Soyabean oil	Ambient	Ambient	20	25 (4)
Sunflower oil	Ambient	Ambient	15	20 (4)
Tallow	45	55	55	65

Notes

(1) For warmer climates, the loading and discharge temperatures for coconut oil and palm kernel oil are Min 30°C, Max 39°C or ambient temperature.

(2) Hydrogenated oils can vary considerably in their slip melting points, which should always be declared. It is recommended that during the voyage, the temperature should be maintained at around the declared melting point and that this should be increased prior to discharge to give a temperature of between 10° C and 15°C above that point to effect a clean discharge.

(3) Different grades of palm stearin may have wide variations in their slip melting points and the temperature quoted may need to be adjusted to suit specific circumstances.

(4) It is recognised that in some cases the ambient temperatures may exceed the recommended maximum figures shown in the Table.