

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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 6

CX/FO 05/19/6

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

Nineteenth Session

London, United Kingdom, 21– 25 February 2005

PROPOSED DRAFT REVISED TABLE 1 OF THE RECOMMENDED INTERNATIONAL CODE OF PRACTICE FOR THE STORAGE AND TRANSPORT OF EDIBLE FATS AND OILS IN BULK

COMMENTS AT STEP 3 (accelerated procedure)

The following comments have been received from Brazil, Canada, Poland, USA, EFRA in response to CL 2004/25-FO.

BRAZIL

Brazil agrees with the values for minimum (40°C) and maximum (45°) temperatures for loading and discharge on Table 1 for coconut and palm kernel oils.

Justification: the temperatures indicated on Table 1 are in agreement with the loading and discharge temperatures applied in Brazil.

CANADA

Canada supports the proposed draft amendments made to Table 1 (temperatures during storage, transport, loading and discharge) to the Recommended International Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk.

GERMANY

Germany proposes a second footnote according which it should be allowed to load and discharge plant oils at a minimum temperature of 10 ° C instead of 15 ° C because temperatures between 10 ° C and 15 ° C may occur in certain regions of the world (e.g. Northern Europe).

POLAND

- 1) Palm kernel stearin has higher melting point than palm kernel oil thus the higher loading and discharge temperatures should be considered. Our proposal is the following: min 45 ° C and max 51 ° C for loading and discharge of palm kernel stearin.
- 2) As it is mentioned in note 3 palm stearin may have wide variations in their slip melting points. The similar situation is observed for hydrogenated oils, thus for palm stearin Poland would propose to add the note 2.
- 3) Addition of note 1 should be considered for palm kernel stearin.

USA

In response to the Circular Letter CL 2004/25-FO, amendment to the Recommended International Code of practice for the Storage and Transport of Edible Fats and Oils in Bulk. The United States of America strongly supports the proposed amendment to Table 1, Appendix V, ALINORM 03/17.

EFPPRA (European Fat Processors and Renderers Association)

EFPPRA is the European Fat Processors and Renderers Association with members in 17 European countries. EFPPRA's Food Committee has examined the above-mentioned draft and would like to make the following observations.

With regard to the column *Storage and Bulk shipments* for **lard** and **tallow** EFPPRA proposes to replace the minimum and maximum temperatures by **ambient** temperatures. As regards Storage it is common practice to store at ambient temperatures.

With regard to the column *Loading and Discharge*, we propose temperature levels of 50-60°C for **lard** and a temperature level of 55-70°C for **tallow**.

As regards tallow, we consider a difference between 55° C and 65° C too small since there are different melting point levels.