STANDARD FOR EDIBLE FATS AND OILS
NOT COVERED BY INDIVIDUAL STANDARDS
CXS 19-1981

2023 Amendment

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in December 2023, amendments were made in the Appendix under Section 2. Methods of analysis and sampling.
1. **SCOPE**

This standard (formerly CAC/RS 19-1969) applies to oils and fats and mixtures thereof in a state for human consumption. It includes oils and fats that have been subjected to processes of modification (such as trans-esterification or hydrogenation) or fractionation.

This standard does not apply to any oil or fat which is covered by one of the following:

- the *Standard for Named Animal Fats* (CXS 211-1999);\(^1\)
- the *Standard for Named Vegetable Oils* (CXS 210-1999);\(^2\)
- the *Standard for Olive Oils and Olive-pomace Oils* (CXS 33-1981);\(^3\)
- the *Standard for Fish Oils* (CXS 329-2017).\(^4\)

2. **DESCRIPTIONS**

2.1 **Edible fats and oils** are foodstuffs defined in Section 1 which are composed of glycerides of fatty acids. They are of vegetable, animal or marine origin. They may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the fat or oil. Fats of animal origin must be produced from animals in good health at the time of slaughter and be fit for human consumption.

2.2 **Virgin fats and oils** are edible vegetable fats and oils obtained, without altering the nature of the oil, by mechanical procedures, e.g. expelling or pressing, and the application of heat only. They may be purified by washing with water, settling, filtering and centrifuging only.

2.3 **Cold pressed fats and oils** are edible vegetable fats and oils obtained, without altering the oil, by mechanical procedures, e.g. expelling or pressing, without the application of heat. They may have been purified by washing with water, settling, filtering and centrifuging only.

3. **FOOD ADDITIVES**

Antifoaming agents, antioxidants and colours used in accordance with Table 1 and Table 2 of the *General Standard for Food Additives* (CXS 192-1995)\(^5\) in food category 02.1 (Fats and oils essentially free from water) and its subcategories, and emulsifiers in food category 02.1.2 (Vegetable oils and fats) are acceptable for use in foods conforming to this standard.

No additives are permitted in virgin or cold pressed oils covered by this standard.

The flavourings used in products covered by this standard should comply with the *Guidelines for the Use of Flavourings* (CXG 66-2008).\(^6\)

4. **CONTAMINANTS**

The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).\(^7\)

4.1 **Pesticide residues**

The products covered by the provisions of this standard shall comply with those maximum residue limits established by the Codex Alimentarius Commission for these commodities.

5. **HYGIENE**

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969),\(^8\) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).\(^9\)

6. **LABELLING**

The product shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985).\(^10\)

6.1 **Name of the food**

The designation "virgin fat" or "virgin oil" may only be used for individual fats or oils conforming to the definition in Section 2.2 of this standard.

The designation "cold pressed fat" or "cold pressed oil" may only be used for individual fats or oils conforming to the definition in Section 2.3 of this standard.
6.2 **Labelling of non-retail containers**

Information on the above labelling requirements shall be given either on the container or in accompanying documents, except that the name of the food, lot identification and the name and address of the manufacturer or packer shall appear on the container.

However, lot identification and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.
OTHER QUALITY AND COMPOSITION FACTORS

These quality and composition factors are supplementary information to the essential composition and quality factors of the standard. A product, which meets the essential quality and composition factors but does not meet these supplementary factors, may still conform to the standard.

1. QUALITY CHARACTERISTICS

   Colour:
   Characteristic of the designated product.

   Odour and taste:
   Characteristic of the designated product and free from foreign and rancid odour and taste.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Maximum level</th>
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<tbody>
<tr>
<td>Matter volatile at 105 °C:</td>
<td>0.2% m/m</td>
</tr>
<tr>
<td>Insoluble impurities:</td>
<td>0.05 % m/m</td>
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<tr>
<td>Soap content:</td>
<td>0.005 % m/m</td>
</tr>
<tr>
<td>Iron (Fe)</td>
<td></td>
</tr>
<tr>
<td>Refined fats and oils</td>
<td>2.5 mg/kg</td>
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<tr>
<td>Virgin fats and oils</td>
<td>5.0 mg/kg</td>
</tr>
<tr>
<td>Cold pressed fats and oils</td>
<td>5.0 mg/kg</td>
</tr>
<tr>
<td>Copper (Cu)</td>
<td></td>
</tr>
<tr>
<td>Refined fats and oils</td>
<td>0.1 mg/kg</td>
</tr>
<tr>
<td>Virgin fats and oils</td>
<td>0.4 mg/kg</td>
</tr>
<tr>
<td>Cold pressed fats and oils</td>
<td>0.4 mg/kg</td>
</tr>
<tr>
<td>Acid value:</td>
<td></td>
</tr>
<tr>
<td>Refined fats and oils</td>
<td>0.6 mg KOH/g fat or oil</td>
</tr>
<tr>
<td>Virgin fats and oils</td>
<td>4.0 mg KOH/g fat or oil</td>
</tr>
<tr>
<td>Cold pressed fats and oils</td>
<td>4.0 mg KOH/g fat or oil</td>
</tr>
<tr>
<td>Peroxide value:</td>
<td></td>
</tr>
<tr>
<td>Virgin oils and cold pressed</td>
<td>up to 15 milliequivalents of active</td>
</tr>
<tr>
<td>fats and oils</td>
<td>oxygen/kg oil</td>
</tr>
<tr>
<td>Other fats and oils</td>
<td>up to 10 milliequivalents of active</td>
</tr>
<tr>
<td></td>
<td>oxygen/kg oil</td>
</tr>
</tbody>
</table>

2. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.
NOTES


