



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

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



ADOPTED 1981
AMENDED 2024

CXS 19-1981

History of the standard

This publication was redesigned and published in 2026.

2024 Amendments

Following decisions taken at the Forty-seventh Session of the Codex Alimentarius Commission in November 2024, amendments were made in Section 6.2: “Labelling of non-retail containers”.

2023 Amendments

Following decisions taken at the Forty-sixth Session of the Codex Alimentarius Commission in November 2023, amendments were made in the Appendix under Section 2: “Methods of analysis and sampling”.

Amendments and revisions made prior to 2023:

Amended in 2009, 2013, 2015, 2017, 2019 and 2021.

Revised in 1987 and 1999.

Adopted in 1981 (formerly CAC/RS 19-1969).

1 Scope

This standard 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 transesterification or hydrogenation) or fractionation.

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

- *Standard for named animal fats* (CXS 211-1999);¹
- *Standard for named vegetable oils* (CXS 210-1999);²
- *Standard for olive oils and olive-pomace oils* (CXS 33-1981);³ and
- *Standard for fish oils* (CXS 329-2017).⁴

2 Description

2.1 Edible fats and oils are foodstuffs defined in Section 1: “Scope” 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: “Virgin fats and oils” 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: “Cold pressed fats and oils” of this standard.

6.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).¹¹

APPENDIX

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.

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

2. Methods of analysis and sampling

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)¹² relevant to the provisions in this standard shall be used.

Referenced texts

- 1 *Standard for named animal fats* (CXS 211-1999).
- 2 *Standard for named vegetable oils* (CXS 210-1999).
- 3 *Standard for olive oils and olive-pomace oils* (CXS 33-1981).
- 4 *Standard for fish oils* (CXS 329-2017).
- 5 *General standard for food additives* (CXS 192-1995).
- 6 *Guidelines for the use of flavourings* (CXG 66-2008).
- 7 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 8 *General principles of food hygiene* (CXC 1-1969).
- 9 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 10 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 11 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 12 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

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