

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 4.4

CX/FO 24/28/7 Add.1

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

Twenty-Eighth Session

Kuala Lumpur, Malaysia

19 - 23 February 2024

PROPOSED DRAFT AMENDMENT/REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210-1999): INCLUSION OF HIGH OLEIC ACID SOYA BEAN OIL

Comments in reply to CL 2023/60/OCS-FO

Comments of Brazil, Canada, Chile, China, Ecuador, Egypt, Iraq, Peru, Sierra Leone, United Arab Emirates and ICUMSA

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2023/60/OCS-FO issued in November 2023. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the Annex

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

General comments

COMMENT	MEMBER / OBSERVER
Brazil appreciates the work developed by the United States of America and informs that there are no additional comments to the standard for High oleic soya bean oil proposed on CL 2023/60 -FO.	Brazil
Canada is pleased to submit the following comments in response to CL 2023/60/OCS-FO. Canada thanks the EWG chaired by the United States for working on the draft amendment/revision to the Standard for Named Vegetable Oils (CXS 210-1999) to include high oleic acid soya bean oil. Canada supports the inclusion of this oil in the standard. Canada is pleased to note the substantial effort taken to ensure that the formatting and language aligns with the current standard. Canada has minor editorial comments below for consideration.	Canada
Chile has no comments.	Chile
China appreciated the work done by the EWG chaired by the United States of America. China has no comments.	China
Ecuador appreciates the work done to prepare the document "PROPOSED DRAFT AMENDMENT/REVISION TO THE STANDARD FOR NAMED VEGETABLE OILS (CXS 210-1999): INCLUSION OF HIGH OLEIC ACID SOYA BEAN OIL". Ecuador has no comments on the description, essential composition and quality factors, chemical and physical characteristics, or identity characteristics, since no product named "high oleic acid soya bean oil" is registered with our country's food regulatory authority, and no national reference standard exists. We encourage the further development of the documents, and look forward to any future requests, which we will reply to with more information, if available.	Ecuador
Egypt thanks The EWG chair for the good work and agrees with the request of the CCFO28, to consider advancing as currently drafted for high oleic acid soya bean OIL for inclusion in the Codex Standard for Named Vegetable Oils (CXS 210-1999) as presented in the Annex to EWG report	Egypt
Agree without no comments.	Iraq
Peru thanks the Codex Committee on Fats and Oils (CCFO), as well as the electronic working group (EWG) chaired by the United States for its work, detailed in report CX/FO 24/28/7. In response to CL 2023/60/OCS-FO, the members of the National Technical Committee on Fats and Oil support advancing the document in Step 3.	Peru
Sierra Leone agrees with proposed amendment/revision to the standard for named vegetable oils	Sierra Leone

Specific comments

2. DESCRIPTION	
2.1 PRODUCT DEFINITIONS	
<p>2.1 Product definitions</p> <p><u>Soya bean oil – high-oleic acid (soybean oil – high-oleic acid; high-oleic acid soya bean oil; high-oleic acid soybean oil) is produced from high-oleic acid oil-bearing seeds of varieties derived from soya beans (seeds of Glycine max (L.) Merr.).</u></p> <p>Comments: Based on the definition for other similar oils like the high-oleic acid oil varieties of safflower seed oil and sunflower seed oil, it is apparent that the current standard CXS 210-1999 uses a dash ("-") in high-oleic, hence it is suggested to add the dash where "high oleic" is used. Also add "soybean oil – high-oleic acid" within the brackets for the other synonyms for this oil, similar to the format used for safflower seed oil – high-oleic acid.</p>	Canada
3. ESSENTIAL COMPOSITION AND QUALITY FACTORS	

3.1 GLC RANGES OF FATTY ACID COMPOSITION (EXPRESSED AS PERCENTAGES)									
<p>3.1 GLC ranges of fatty acid composition (expressed as percentages)</p> <p><u>High-oleic acid soya bean oil must contain not less than 65%percent oleic acid (as a % percentage of total fatty acids).</u></p> <p>Comments: Add a dash in "high-oleic", "65%" must be expressed as "65 percent" and "(as a %...)" expressed as "(as a percentage)". Also "High-oleic acid soya bean oil" must be underlined compared to the rest of the sentence.</p> <p>In Tables 1, 2, 3 and 4 – the name of the oil should appear as Soya bean oil (high-oleic acid).</p> <p>For range of values reported in various tables, there should be no space between the dash and the upper and lower value reported. In Table 2, for "Relative density (x °C/water at 20 °C)", the other oils have a value specified for "x" in the standard. This value is missing in the proposed draft standard for high-oleic acid soya bean oil.</p>	Canada								
TABLE 1: FATTY ACID COMPOSITION OF VEGETABLE OILS AS DETERMINED BY GAS LIQUID CHROMATOGRAPHY FROM AUTHENTIC SAMPLES (EXPRESSED AS PERCENTAGE OF TOTAL FATTY ACIDS)									
<p>Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids)</p> <p>% C18:2 The table reads 1,0 - 12,0 It should read 1,0 - 16,0</p> <p>We recommend expanding the C18:2 range to 16.0%, based on two literature sources:</p> <p>Source 1:</p> <p>Fatty acid profile provided by Mark Matlock (former president of AOCS and ADM), with the following composition:</p> <table border="0"> <tr> <td>Some fatty acids</td> <td>Value</td> </tr> <tr> <td>C18:1</td> <td>75%</td> </tr> <tr> <td>C18:2</td> <td>15%*</td> </tr> <tr> <td>C18:3</td> <td>3%</td> </tr> </table> <p>Source 2:</p> <p>Paper in the journal "Advances in Nutrition" (2015), which mentions C18:2 levels in the 7 – 16% range.</p> <p>In both cases, values are above the 12% limit specified in the proposed standard.</p>	Some fatty acids	Value	C18:1	75%	C18:2	15%*	C18:3	3%	Peru
Some fatty acids	Value								
C18:1	75%								
C18:2	15%*								
C18:3	3%								
<p>Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples (expressed as percentage of total fatty acids)</p> <p>United Arab Emirates agreed that high oleic acid "C18:1" soyabean oil offers health benefits as well as greater functionality in frying and food manufacturing applications.</p> <p>We suggest to replace the proposed wide range percentage (65.0% – 87.0%) of Oleic Acid "C18:1" in Soya bean oil (high oleic acid), by $\geq 75\%$, to be more compatible with the description/claim (High oleic acid "C18:1" soyabean oil).</p> <p>Some vegetable oil such as Virgin Olive Oil contains normally more than 65.0% of Oleic Acid "C18:1, without bearing a description/claim (High oleic acid "C18:1")</p>	United Arab Emirates								
APPENDIX TO CXS 210-1999: OTHER QUALITY AND COMPOSITION FACTORS									
3. CHEMICAL AND PHYSICAL CHARACTERISTICS									
<p>3. CHEMICAL AND PHYSICAL CHARACTERISTICS</p> <p>Why are there two sections labelled 3.? Should this second section be 3.2 or 4.? If it is the latter, the next section needs to be re-numbered.</p>	ICUMSA								