



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FATS AND OILS
25th Session

Kuala Lumpur, Malaysia, 27 February - 3 March 2017

**MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND
OTHER SUBSIDIARY BODIES**

A. MATTERS ARISING FROM THE 38TH AND 39TH SESSION OF THE COMMISSION (CAC38 / CAC39)

MATTERS FOR INFORMATION

Standards and Related Texts Adopted¹

1. CAC38 adopted the following:
 - Amendments to the Appendix 2 "List of Acceptable Previous Cargoes" of the *Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk* (CAC/RCP 36-1987)
 - Reference to Acceptance / Voluntary Application in *Standards for Edible Fats and Oils not Covered by Individual Standards* (CODEX STAN 19-1981); for *Named Vegetable Oils* (CODEX STAN 210-1999), for *Named Animal Fats* (CODEX STAN 211-1999) and for *Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981)

Standards and Related Texts Adopted at Step 5²

2. CAC38 adopted the proposed draft Standard for Fish Oils at Step 5 and noted that if CCFO had specific questions these could be directed to Committee on Fish and Fishery products (CCFFP).
3. Chile, Peru and Panama expressed their reservations to this decision.

New Work³

4. CAC38 approved new work on:
 - Revision of the Limit for Campesterol to the *Standard for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981);
 - Addition of Palm Oil with High Oleic Acid (OxG) to the *Standard for Named Vegetable Oils* (CODEX STAN 210-1999); and
 - Revision of Fatty Acid Composition and Other Quality Factors of Peanut Oil to the *Standard for Named Vegetable Oils* (CODEX STAN 210-1999).
5. These new work will be considered under agenda items 5, 6, 7 respectively.

Adjournment of Codex Committee on Fish and Fishery Products⁴

6. CAC39 agreed to adjourn CCFFP sine die.
7. Norway, as host country of CCFFP, in light of the decision to adjourn the Committee expressed their willingness to continue hosting CCFFP if new work would be needed and the committee were to be reactivated.

¹ REP15/CAC Appendix III

² REP15/CAC Appendix IV

³ REP15/CAC Appendix VI

⁴ REP16/CAC para. 250

Amendments to the Procedural Manual⁵

8. CAC39 agreed to adopt the amendment proposed by CCMAS and endorsed by CCGP to the section on methods of analysis and sampling of the Format for Codex Commodity Standards (Section II: Elaboration of Codex Commodity Standards). The revised section requires that commodity standards includes the following wording: *“For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of analysis and sampling (CODEX STAN 234-1999) relevant to the provisions in this standards, shall be used.”*

9. The amendment would not imply the automatic removal of methods of analysis and sampling currently contained in Codex standards. The removal of methods of analysis and sampling from commodity standards would be done as the review and updating of CODEX STAN 234-1999 progress and inconsistencies and other pending issues are resolved.

B. 70TH SESSION OF THE EXECUTIVE COMMITTEE (CCEXEC70)

MATTERS FOR ACTION

Monitoring of Standards Development⁶

10. CCEXEC70 agreed to recommend to all Committees to consider the need to develop an approach for the management of their work similar to that used by CCFH (while recognising the differences in topics, working procedures, etc. among various committees).

11. The Committee is **invited to consider** this recommendation.

C. MATTERS ARISING FROM OTHER CODEX SUBSIDIARY BODIES

The 36th and 37th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS36 / 37)

MATTERS FOR INFORMATION

Standard for *Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981)⁷

12. For determination of sterols, CCMAS36 noted the concerns whether the COI/T.20 doc. No. 30-2013 was equivalent to ISO 12228-2:2014 since data indicated that there was a high level of discrepancy observed in the application of the methods for determination of sterols. CCMAS36 agreed to request ISO to provide information on the equivalence of their method with the COI/T.20 doc. No. 30-2013 to allow the Committee to take a decision at its next session.

13. CCMAS37 confirmed that ISO 12228-2:2014 was equivalent to COI/T.20 doc. No. 30-2013 and endorsed the method and analysis as indicated in Appendix I of this document.

MATTERS FOR ACTION

Standard for Fish Oils⁸

14. CCMAS36 endorsed the methods and analysis in standard for fish oils with some modifications as indicated in Appendix I of this document.

15. CCMAS36 did not endorse the methods for the determination of:

- Arsenic and lead and recommended that criteria be developed once the MLs for arsenic and lead were finalised.
- Phospholipids as there were currently no methods for the determination of phospholipids but for phosphorus, and agreed to request CCFO to either establish a conversion factor for inclusion in the standard for fish oils or indicate in the standard that the provision applied to phospholipids expressed as phosphorous before the methods could be endorsed.

16. The Committee is **invited to consider** this request.

⁵ REP16/CAC, Appendix II, REP16/MAS Appendix II

⁶ REP15/EXEC, para. 22.

⁷ REP15/MAS, paras 37 – 38, REP16/MAS para. 40

⁸ REP15/MAS, paras 21 – 26

The 47th and 48th Session of the Codex Committee on Food Additives (CCFA47 / 48)**MATTERS FOR INFORMATION****Standard for Fish Oils⁹**

17. CCFA47 endorsed the food additive provisions in the draft standard for fish oils as proposed by the CCFO24.

MATTERS FOR ACTION**Technological Justification for food additives¹⁰**

18. CCFA47 agreed to ask the CCFO to clarify whether the uses of the following food additives were technologically justified:

- Antioxidants in general and lecithin (INS322(ii)) in particular in food category 02.1.2 “Vegetable oils and fats”;
- Tricalcium citrate (INS 333(ii)), tripotassium citrate (INS 332(ii)) in products conforming to the Standards for *Edible Fats and Oils not Covered by Individual Standards* (CODEX STAN 19-1981), *for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981) and *for Named Vegetable Oils* (CODEX STAN 210-1999);
- Lecithin (INS 332(i)) in products conforming to the *Standards for Edible Fats and Oils not Covered by Individual Standards* (CODEX STAN 19-1981) and *for Named Animal Fats* (CODEX STAN 211-1999);
- Mono- and diglycerides of fatty acids (INS 471) in products conforming to the *Standard for Edible Fats and Oils not Covered by Individual Standards* (CODEX STAN 19-1989) and in fish oils;
- Potassium dihydrogen citrate (INS 332(i)), sodium dihydrogen citrate (INS 331(i)), tricalcium citrate (INS 333(iii)), tripotassium citrate (INS 332(ii)), trisodium citrate (INS 331(iii)) and sodium alginate (INS 401) in fish oils.

Use of specific food additives in food categories relevant to CCFO¹¹

19. CCFA48 agreed to request the CCFO for guidance on the use of food additives in following food categories:

a) 02.1.2 “Vegetable fats and oils”:

- Emulsifiers in general and polyglycerol esters of fatty acids (INS 475), polyglycerol esters of interesterified ricinoleic acid (INS 476), propylene glycol alginate (INS 405), sorbitan esters of fatty acids (INS 491- 495) and stearyl lactylates (INS 481 (i), 482 (i)) specifically;
- Acidity regulators in general and tartrates (INS 334, 335 (ii), 337) specifically.

b) 02.1.3 “Lard, tallow, fish oil, and other animal fats”:

- Emulsifiers in general and polyglycerol esters of fatty acids (INS 475), polyglycerol esters of interesterified ricinoleic acid (INS 476) and propylene glycol alginate (INS 405) specifically;
- Tartrates (INS 334, 335 (ii), 337) as acidity regulators.

Inconsistent terminology related to the term flavour and flavourings in Codex Texts¹²

20. CCFA48 agreed to recommend to the CCFO to consider revising the text pertaining to flavourings in the standards indicated below to ensure consistency with the *Guidelines for the Use of Flavourings* (CAC/GL 66-2008).

- a) *Standard for Edible Fats and Oils not Covered by Individual Standards* (CODEX STAN 19-1981)
- b) *Standard for Named Vegetable Oils* (CODEX STAN 210-1999)
- c) *Standard for fat Spreads and Blended Spreads* (CODEX STAN 256-2007)

21. The Committee is **invited to consider** above requests.

⁹ REP15/FA, paras 50 – 51, Appendix V

¹⁰ REP15/FA para. 72

¹¹ REP16/FA para. 65

¹² REP16/FA para. 152

METHODS OF ANALYSIS

STANDARD FOR FISH OILS

Commodity	Provisions	Method	Principle	Type
Fish oil	Fatty acid composition	ISO 5508	Gas chromatography	III
		ISO 12966-2	Gas chromatography	III
		AOCS Ce 1b-89	GLC	III
		AOCS Ce 1i-07	Capillary GLC	III
		AOCS Ce 2b-11	Alkali hydrolysis	III
		AOCS Ce 1a-13	Capillary GLC	III
		AOCS Ce 2-66	Preparation of methyl esters by fatty acids	III
Fish oils	Acid value	AOCS Ca 5a-40 AOCS CD 3D-63 ISO 660 NMKL 38	Titration	I
Fish Oils	Peroxide value	AOCS Cd 8b-90 ISO 3960 NMKL 158	Titration	I
		European Pharmacopeia 2.5.5 (Part B Iso-octane as solvent)		
Fish oils	P-Anisidine value	AOCS Cd 18-90	Spectrophotometry	I
Fish Oils	Vitamin A	European Pharmacopoeia Monograph on Cod Liver Oil (Type A), monograph 01/2005:1192, with LC end-point 2.2.29.	LC	III
		EN 12823-1(Determination of vitamin A by high performance liquid chromatography - Part 1: Measurement of all-E-retinol and 13-Z-retinol)	LC	III
Fish oils	Vitamin D	European Pharmacopoeia Monograph on Cod Liver Oil (Type A), monograph 01	LC	III
		EN 12821 (Determination of vitamin D by high performance liquid chromatography - Measurement of cholecalciferol (D3) or ergocalciferol (D2))	LC	III
		NMKL 167 (Cholecalciferol (vitamin D3) and Ergocalciferol (vitamin D2). Determination by HPLC in foodstuffs).	LC	III

STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS (CODEX STAN 33-1981)

Commodity	Provision	Method	Principle	Type
Olive Oils and Olive Pomace Oils	Sterol composition and content	COI/T.20/Doc. no. 30 ISO 12228-2 AOCS Ch 6-91	Gas chromatography	II