CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

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Agenda Item 4.1, 4.2, 4.4, 5, 8.1 **CRD23**

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

Twenty-Eighth Session

Kuala Lumpur, Malaysia

19-23 February 2024

COMMENTS OF URUGUAY

ITEM 4.1: PROPOSED DRAFT AMENDMENT/REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210-1999): INCLUSION OF AVOCADO OIL

ITEM 4.2: PROPOSED DRAFT AMENDMENT/REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210-1999): INCLUSION OF CAMELLIA SEED OIL

ITEM 4.4: PROPOSED DRAFT AMENDMENT/REVISION TO THE *STANDARD FOR NAMED VEGETABLE OILS* (CXS 210-1999): INCLUSION OF HIGH OLEIC ACID SOYA BEAN OIL

Uruguay values the effort made by the electronic working groups to modify the standard for specified vegetable oils (CXS210-1999) for the inclusion of oils from: avocado (CX/FO 24/28/4), camellia seeds (CX/FO 24/28/5), sacha inchi oil (CX/FO 24/28/6) and high oleic soybean oil (CX/FO 24/28/6).

ITEM 5: PROPOSED DRAFT REVISION TO THE *STANDARD FOR OLIVE OILS AND OLIVE POMACE OILS* (CXS 33-1981): REVISION OF SECTIONS 3, 8 AND APPENDIX

Uruguay supports the work carried out by the electronic group for the revision of the standard for olive oils and olive pomace (CXS 33-1981) and agrees with the proposals of the head of the electronic group in each of the points discussed in the document CX/FO 24/28/8 and IOC comments in CX/FO 24/28/8 Add.1

ITEM 8.1: DISCUSSION PAPER ON POSSIBLE WORK THAT CCFO COULD UNDERTAKE TO REDUCE TFAs OR ELIMINATE PHOs

Uruguay appreciates the work proposals to the Fats and Oils Committee to reduce trans fatty acids or eliminate partially hydrogenated oils (CX/FO 24/28/11). For our country they are issues of great importance. We appreciate the efforts made to have product standards specify the maximum allowable contents of trans fatty acids. It is also relevant to define the different types of trans fatty acids (natural and industrially produced) and the appropriate test methods for their determination (identify and quantify them) in different matrices.