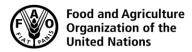
CODEX ALIMENTARIUS COMMISSION





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CL 2016/40-FO October 2016

TO: Codex Contact Points

Contact Points of international organizations having observer status with Codex

FROM: Secretariat, Codex Alimentarius Commission,

Joint FAO/WHO Food Standards Programme

SUBJECT: Request for Comments at Step 3 on the draft revision to Standard for Olive Oils and

Olive Pomace Oils (CODEX STAN 33-1981): Revision of the Limit for Campesterol

DEADLINE: 9 January 2017

BACKGROUND:

1. At the 24th Session of the Codex Committee on Fats and Oils (CCFO24), an electronic working group (eWG) led by Argentina and co-chaired by Australia and Italy and working in English only was established to analyse the amendment to Section 3 of the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981) in relation to the limit for campesterol.

- 2. The mandate of the eWG was "To review Section 3 of the Standard for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981) and in particular to introduce an exception for authentic virgin olive oils that naturally deviate from the current limit of campesterol, provided that more effective criteria are set by reducing limits of certain already existing parameters, taking into account Codex Member data, the IOOC Standard and other relevant work with a view to facilitate trade and ensure virgin olive oil authenticity."
- 3. The proposed draft revision to CODEX STAN 33-1981, (at Step 3), as presented in the report of the eWG (document CX/FO17/25/5) will be considered at the 25th Session of the CCFO to be held in Kuala Lumpur, Malaysia, 27 February 3 March 2017.

REQUEST FOR COMMENTS:

- 4. Codex members and observers are invited to submit comments, at Step 3, on the attached proposed draft revision to the *Standard for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981): Revision of the Limit for Campesterol (Appendix I), as per the general guidance below. **Special attention should be paid to the parameters in square brackets in the proposed note (*).**
- 5. The proposed draft revision to the standard is uploaded to the Codex Online Commenting System (OCS): https://ocs.codexalimentarius.org/.

GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS:

- 6. Comments should be submitted through the Codex Contact Points of Codex members and observers using the OCS.
- 7. Contact Points of Codex members and observers may login to the OCS and access the document open for comments by selecting "Enter" in the "My reviews" page, available after login to the system.
- 8. Contact Points of Codex members and observers organizations are requested to provide proposed changes and relevant comments/justifications on a specific paragraph (under the categories: editorial, substantive, technical and translation) and/or at the document level (general comments).
- 9. At the end of the commenting period, the host country secretariat (Malaysia) will compile comments in a relevant working document using the system.
- 10. Additional guidance on the OCS can be found on the Codex website: http://www.fao.org/fao-who-codexalimentarius/ocs/en/.
- 11. For questions on the OCS, please contact Codex-OCS@fao.org.

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¹ Para 116, REP15/FO

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Appendix I

Proposed draft revision to the *Standard for Olive Oils and Olive Pomace Oils* (CODEX STAN 33-1981): Revision of the Limit for Campesterol

(At Step 3)

New texts added are shown in **bold/underlined** font. Deletions are shown in strikethrough font.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Sterol and triterpene dialcohol composition

Desmethylsterol composition (% total sterols)

Cholesterol ≤ 0.5

Brassicasterol \leq 0.2 for olive-pomace oils

≤ 0.1 for other grades

Campesterol $\leq 4.0^{+}$

Stigmasterol < campesterol

Delta-7-stigmastenol ≤ 0.5

Beta-sitosterol + delta-5-avenasterol + delta-5-23-stigmastadienol +

clerosterol + sitostanol + delta-5-24-stigmastadienol ≥ 93.0

^{*} When an authentic oil naturally has a campesterol level >4.0 and ≤ [4.8%] or [4.5%], it is considered virgin and extra virgin olive oil if the stigmasterol level is ≤ 1.4%, the delta-7-stigmasterol level is ≤ 0.3% and stigmastadienes is ≤0.05 mg/kg. The other parameters shall meet the limits set out in the standard.