

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

CL 2016/43-FO
November 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 proposed draft revision to the Standard for Named Vegetable Oils (CODEX STAN 210-1999): Revision of Fatty Acid Composition and Other Quality Factors of Peanut Oil

DEADLINE: 9 January 2017

BACKGROUND:

1. At the 24th Session of the Codex Committee on Fats and Oils (CCFO24), the Delegation of Argentina explained that the fatty acid profiles and other parameters (iodine value and relative density) for peanut oils (arachis oil or groundnut oil) contained in the Standard for Named Vegetable Oils (CODEX STAN 210-1999) presently excluded peanut oils obtained from new varieties whose fatty acid profiles were different.
2. An electronic working group (eWG) led by Argentina and working in English only was established to analyze the amendment to Sections 3 and 4 of CODEX STAN 210-1999 in relation to the limits for palmitic acid, oleic acid, linoleic acid, linolenic acid, arachidic acid, eicosenoic acid and erucic acid as well as other quality parameters including iodine values and relative density.
3. The proposed draft revision to CODEX STAN 210-1999, (at Step 3), as presented in the report of the eWG (document CX/FO17/25/7) 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 Named Vegetable Oils (CODEX STAN 210-1999): Revision of Fatty Acid Composition and Other Quality Factors of Peanut* (Appendix I), as per the general guidance below.
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.

Appendix I

**Proposed draft revision to the Standard for Named Vegetable Oils (CODEX STAN 210-1999):
Revision of Fatty Acid Composition and Other Quality Factors of Peanut Oil**

(At Step 3)

Section 3.1 GLC ranges of fatty acid composition (expressed as percentages)

Table 1: Fatty acid composition of vegetable oils as determined by gas liquid chromatography from authentic samples[2] (expressed as percentage of total fatty acids) (see Section 3.1 of the Standard): Arachis oil

(Proposed changes are written in **bold** and underline)

Fatty acids	Current values	Proposed values
C16:0	8.0-14.0	<u>5.0</u> -14.0
C16:1	ND-0.2	ND-0.2
C18:0	1.0-4.5	1.0-4.5
C18:1	35.0-69	35.0- 80
C18:2	12.0-43.0	4.0 -43.0
C18:3	ND-0.3	ND- 0.5
C20:0	1.0-2.0	0.7 -2.0
C20:1	0.7-1.7	0.7- 3.2
C20:2	ND	ND
C22:0	1.5-4.5	1.5-4.5
C22:1	ND-0.3	ND- 0.55
C22:2	ND	ND
C24:0	0.5-2.5	0.5-2.5
C24:1	ND-0.3	ND-0.3

Table 2: Chemical and physical characteristics of crude vegetable oils (see Appendix of the Standard): Arachis oil

(Proposed changes are written in **bold** and underline)

	Current value	Proposed value
Relative density	0.912 - 0.920 x=20°C	0.909 - 0.920 x=20°C
Iodine value	86-107	77 -107