CODEX ALIMENTARIUS COMMISSION







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CL 2022/13-FO March 2022

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 the submission of data on Levels of tocopherols and tocotrienols in

avocado oil from authentic samples (mg/kg)

COMMENTS TO:

Secretariat Codex Alimentarius Commission Joint FAO/WHO Food Standards Programme Viale delle Terme di Caracalla

00153 Rome, Italy E-mail: codex@fao.org

Copies to:

Dirección General de Normas (DGN), Secretaría de Economía (SE), Calle Pachuca 189 Col. Condesa, Cuauhtémoc

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U.S. Codex Office, Room 4861 South Building, Food Safety and Inspection Service, US Department of Agriculture, 1400 Independence Ave. SW, Washington D.C. 20250-3700

Email: uscodex@usda.gov

DEADLINE: 30 September 2022

BACKGROUND

- 1. The 27th Session of the Codex Committee for Fats and Oils (CCFO27) agreed to forward the proposed draft revision to the *Standard for Named Vegetable Oils* (CXS 210-1999) inclusion of avocado oil, for adoption at Step 5 by CAC45.
- 2. CCFO27 also agreed:
 - a) to establish an EWG, chaired by Mexico, and co-chaired by the USA, working in English and Spanish to consider proposed values/texts in square brackets; to consider the comments submitted at Step 5/6
 - b) request the Codex Secretariat to issue a circular letter calling for submission of data on Table 4 for levels of tocopherols and tocotrienols in avocado oil.
- The report of the EWG will be submitted to the Codex Secretariat, at least 3 months in advance of CCFO28. (<u>REP22/FO</u>, <u>para. 82</u>).

REQUEST FOR COMMENTS

- 4. Codex Members and Observers, as directed above, are invited to submit data and information only on the proposed values for the Table 4: Levels of tocopherols and tocotrienols in crude vegetable oils from authentic samples (mg/kg) (See <u>REP22/FO, Page 38 - Appendix IV</u>).
- 5. In order to facilitate the work of the EWG, we kindly request you to use the tables included in the **Annex** when submitting your data. Please also note that the tables can be expanded if there is not enough space to fill in the data.
- 6. It is highly recommended that statistics and parameters shared are as up to date as possible and come from government and/or academic organizations, from internationally recognized testing laboratories accredited in ISO/IEC 17025:2017 standards, or from producers whose data were obtained using laboratories accredited in ISO/IEC 17025:2017 accredited by any accreditation body in your country.

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Annex

Data collected from (Country name):	

Table 4: Levels of tocopherols and tocotrienols in crude vegetable oils from authentic samples (mg/kg)

	Avocado oil
Alpha-tocopherol	
Beta - tocopherol	
Gamma-tocopherol	
Delta-tocopherol	
Alpha-tocotrienol	
Gamma-tocotrienol	
Delta-tocotrienol	
Total (mg/kg)	

Recommended Methods of Analysis*: ISO 9936; or AOCS Ce 8-89 (Source: CXS 234 – 1999 Recommended Methods of Analysis and Sampling)

(*) In case another method of analysis was employed, specify and support suitability of used method.

Please indicate source of data.

(i)	SOURCE OF DATA:
(ii)	If data comes from a laboratory testing, please indicate the source of the sample:
Produc	cer () Commercial sample () Research Organization () Other () Specify:

(iii) If your data come from sample testing from an accredited laboratory, please indicate the following:

The laboratory is accredited under ISO / IEC 17025: 2017 YES () NO ()

1. The test method for obtaining the tocopherols and tocotrienols is accredited by the national accreditation body of your country

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YES()NO()
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