



**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

**Agenda Item 5.2**

**CX/FO 19/26/6 Add.1**

## JOINT FAO/WHO FOOD STANDARDS PROGRAMME

### CODEX COMMITTEE ON FATS AND OILS

Twenty-Sixth Session

Kuala Lumpur, Malaysia, 25 February- 01 March 2019

#### **PROPOSED DRAFT REVISION OF THE STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999) - Replacement of Acid Value with Free Fatty Acids for Virgin Palm Oil and Inclusion of Free Fatty Acids for Crude Palm Kernel Oil**

#### **Comments at Step 3 (Replies to CL 2018/77/OCS-FO)**

Comments of Brazil, Colombia, Ecuador and Egypt

#### **A. BACKGROUND**

This document compiles comments received, in response to CL 2018/77-FO issued on 11 November 2018 with a deadline of 15 December 2018.

#### **B. COMMENTS**

The comments submitted are presented in table format as follows:

<b>Comment</b>	<b>Country/Observer</b>
<p>Brazil supports to replace acid value by free fatty acids for virgin palm oil and to include free fatty acids for crude palm kernel oil, because these changes do not modify the limits. It is only a different way to express acidity for vegetal oils for which most of fatty acids are other than oleic acid.</p> <p>Brazil agrees to include the following underlined and in bold text and to exclude the strikethrough text in the appendix of the standard for named vegetable oils (CXS 210-1999). In addition, Brazil suggests including the method of analysis AOCS Ca 5a-40 for determination of acidity, which is correspondent to AOCS Cd 3d-63 method. Both methods allow to determine the free fatty acids in vegetable, animal or marine oils, crude or refined, and they include calculations for free fatty acids percentage as oleic, lauric and palmitic acid. Regarding ISO 660 method for determination of acidity, Brazil suggests an adjustment because the last update happened in 2009.</p>	<b>Brazil</b>
<p>Colombia supports the proposed change in the expressed format for the free fatty acids values that may be presented in the proposed draft revision.</p>	<b>Colombia</b>
<p>With regard to the Discussion Document, wherein "Codex members and observers are invited to forward comments about the Proposed draft revision of the Standard for named vegetable oils (CODEX STAN 210-1999) (Step 3): Substitution of the acid values with free fatty acids for virgin palm oil and inclusion of free fatty acids for crude palm kernel oil"; in this respect we make the following comments:</p> <p>Ecuador wishes to thank all the countries that worked and collaborated towards the amendments made to the Codex Standard for Named Vegetable Oils (CXS 210-1999); along these lines, our country supports the proposal put forward by Malaysia in relation to the amendment made to the acidity parameter: "substitution of the acid value with free fatty acids for virgin palm oil (5% as palmitic acid) and the inclusion of free fatty acids for crude palm kernel oil (5% as lauric acid)"; taking due consideration that the present commercial practice demands harmonising into the standard the existing various different methods to determine the acidity of these oils.</p>	<b>Ecuador</b>
<p>Free fatty acids of vegetable oils ( as reported in codex standard 210) can be determined as acidity % or acid value .Both values obtained for acidity% and acid value can be converted to each other .</p> <p>Thus ,Egypt agrees with the proposal draft related to " REPLACEMENT OF ACID VALUE WITH FREE FATTY ACIDS FOR VIRGIN PALM OIL AND INCLUSION OF FREE FATTY ACIDS FOR CRUDE PALM KERNEL OIL"</p>	<b>Egypt</b>