

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Items 2, 6 and 8

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FATS AND OILS

25th Session

Kuala Lumpur, Malaysia, 27 February - 3 March 2017

COMMENTS OF MALAYSIA

AGENDA ITEM 2: MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES

Part C: Matters Arising From Other Codex Subsidiary Bodies

The 47th and 48th Session of the Codex Committee on Food Additives (CCFA47/48)

Technological Justification for Food Additives

Malaysia would like to submit the following comments:

a) 02.1.2 "Vegetable fats and oils"

- Antioxidants in general and lecithin (INS 322 (i)) in particular in food category 02.1.2. "Vegetable oils and fats".

Malaysia supports the use of these additives as it is technologically justified as antioxidants for products under this commodity standard.

- Tricalcium citrate (INS 333 (ii), tripotassium citrate (INS 332 (ii) in products conforming to the Standards for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981), for Olive Oils and Olive Pomace Oils (CODEX STAN 33-1981) and for Named Vegetable Oils (CODEX STAN 210-1999)

Malaysia supports the use of these additives as they are technologically justified as antioxidant synergists.

- Lecithin (INS 332 (i)) in products conforming to the Standards for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981) and for Named Animal Fats (CODEX STAN 211-1999)

Malaysia supports the use of these additive as it is technologically justified as an emulsifier in products under this commodity Standard.

- Mono- and diglycerides of fatty acids (INS 471) in products conforming to the Standards for Edible Fats and Oils not Covered by Individual Standards (CODEX STAN 19-1981) and in fish oil

Malaysia supports the use of these additive as it is technologically justified as emulsifiers in products under this commodity Standard.

- Potassium dihydrogen citrate (INS 332 (i), sodium dihydrogen citrate (INS 331 (i)), tricalcium citrate (INS 333 (iii), tripotassium citrate (INS 332 (ii)), trisodium citrate (INS 331 (iii)) and sodium alginate (INS 401) in fish oil.

Malaysia supports the use of these additive as it is technologically justified as an antioxidant synergist in products under this commodity Standard.

Use of specific food additives in food categories relevant to CCFO

a) 02.1.2 "Vegetable fats and oils"

- Emulsifiers in general and polyglycerol esters of fatty acids (INS 475), polyglycerol esters of interesterified ricinoleic acid (INS 476), propylene glycol alginate (INS 405), sorbitan esters of fatty acids (INS 491- 495) and stearyl lactylates (INS 481 (i), 482 (i)) specifically;
- Acidity regulators in general and tartrates (INS 334, 335 (ii), 337) specifically.

Malaysia supports the use of these specific food additives as they are technologically justified as emulsifiers in products under this commodity Standard.

b) 02.1.3 “Lard, tallow, fish oil, and other animal fats”:

- Emulsifiers in general and polyglycerol esters of fatty acids (INS 475), polyglycerol esters of interesterified ricinoleic acid (INS 476) and propylene glycol alginate (INS 405) specifically.
- Tartrates (INS 334, 335 (ii), 337) as acidity regulators.

Malaysia supports the use of these specific food additives as they are technologically justified as emulsifiers in products under this commodity Standard.

Inconsistent terminology related to the term flavour and flavourings in the Codex texts

Malaysia supports for the revision of the terminology of the term “flavours” in the Codex commodity standards to “flavourings” for purpose of consistency.

AGENDA ITEM 6: PROPOSED DRAFT REVISION TO THE STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999): ADDITION OF PALM OIL WITH HIGH OLEIC ACID (OXG)

Malaysia proposes a range of values for the fatty acid composition as in Table 1 and the iodine value as in Table 2 to take into account the values for the fatty acid composition of the high oleic palm oil (O X G) produced in Malaysia respectively as follows:

Table 1. Fatty Acid Composition proposed by Malaysia

Fatty acid	High oleic palm oil (Colombia)	Malaysia's proposal
C12:0	ND—0.4	0.0– 0.4
C14:0	0.40—0.7	0.2 – 0.8
C16:0	25.0—34.0	23.0 – 40.0
C16:1	ND—0.8	0.0 - 0.8
C18:0	2.0—3.8	1.5 – 4.0
C18:1	48.0—58.0	45.0 – 60.0
C18:2	10.0—14.0	9.0 – 17.0
C18:3	ND—0.6	0.0 – 0.6
C20:0	ND—0.4	0.0 – 0.4

Table 2. Iodine Value proposed by Malaysia

Parameter	Colombia	Malaysia
Iodine Value	60—72	59 – 77

AGENDA ITEM 8: PROPOSALS FOR THE TRANSFER OF PROVISIONS, OTHER THAN THOSE IN TABLE 3 AND TABLE 4, FROM THE APPENDIX INTO THE MAIN BODY OF THE STANDARD FOR NAMED VEGETABLE OILS (CODEX STAN 210-1999)

Malaysia supports for the provisions in Tables 3 and 4 and other provisions currently in the Appendix to the *Standard for Named Vegetable Oils* to be retained in the Appendix.

Malaysia is of the view that the most comprehensive parameter to establish identity and authenticity for vegetable oils is the fatty acid composition (FAC). FAC is already in the main body of the Standard and is already adequate without the need to transfer other parameters from the Appendix into the main body of the Standard.

Malaysia is strongly of the opinion that any transfer can only be considered after a comprehensive review of the parameters concerned. Currently, there are 24 different vegetable oils in the *Standard for Named Vegetable Oils (CODEX STAN 210-1999)*. To review the provisions in the Appendix would result in the undertaking of new work for all of these vegetable oils in the Standard.

In this connection, Malaysia seeks the Committee's consideration to review its current workload and priorities before embarking on this massive project as it is time consuming and the implication on financial and man power resources from producing countries to conduct the survey to gather the data.