

Update on the Codex Alimentarius Committee on Fats and Oils

Codex Alimentarius (Codex) is a collection of internationally adopted food standards and related texts. They aim to protect consumers' health and ensure fair practices in the food trade.

Codex is intended to guide and promote the elaboration and establishment of definitions and requirements for foods, to assist in their harmonization and—in doing so—to facilitate international trade.

New Zealand officials attend this Committee to represent our country's interests in the development of any product standards. For example, we advocate for a standard with any limits relating to fatty acids or sterols appropriate for New Zealand produced oil.

The next Codex Committee on Fats and Oils will be held on 18-26 October 2021.

Items on the agenda for discussion at this meeting include the inclusion of avocado oil in the *Standard for Named Vegetable Oils (CXS 210-1999)* and the proposed draft revision to the *Standard for Olive Oils and Olive Pomace Oils (CXS 33-1981): Revision of Sections 3, 8 and Appendix*.

In the lead up to the meeting, New Zealand officials have been working with Massey University School of Food and Advanced Technology's Professor Marie Wong, who has provided technical support for this area.

The Committee held a webinar on the Revision to the Standard for Olive and Olive Pomace Oils (CXS 33-1981): Sections 3 and 8 in July this year. The objective of this webinar was to provide an update on the work of the electronic working group for the Proposed Draft Revision of the Standard for Olive Oils and Olive Pomace Oils.

Codex members and observers had the opportunity to note any changes made and review the outstanding issues that required further work. There was discussion on where consensus is needed to finalise the proposed draft revision.

Further details can be found:

[meeting-detail | CODEXALIMENTARIUS FAO-WHO](#)

Any queries or if you wish to know more, please contact food.science@mpi.govt.nz