**Agenda Item 3 CRD XX**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**

**CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING**

**Thirty-fourth Session**

**Budapest, Hungary, 4 - 8 March 2013**

**ENDORSEMENT OF METHODS OF ANALYSIS PROVISIONS IN CODEX STANDARDS**

1. This document contains the methods of analysis and/or sampling proposed by the following Committees in draft standards and related texts under elaboration or as update of current methods:

Methods of Analysis

1. Committee on Fats and Oils
2. **COMMITTEE ON FATS AND OILS (CCFO)**

**Standard for Olive Oil and Olive Pomace Oil**

2. With regard to the provision for erythrodiol+uvaol content in the Standard for Olive Oils and Olive Pomace Oils, the Committee agreed that the method of analysis in Section 8.8 should be COI/T.20/doc. No 30-2011, which was developed by the International Olive Oil Council (IOC) and is available on the website of the IOC. It was also agreed to include the method in Section 8.7 for the determination of sterol composition and content, in addition to the methods currently included in the Standard.

3. The Complete list of the method of analysis is included in Table 1.

**Table 1**

**A. COMMITTEE ON FATS AND OILS**

**Standard on Olive Oil and Olive Pomace Oil**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **COMMODITY** | **PROVISION** | **METHOD** | **PRINCIPLE** | **Notes and Type proposed** |
| Olive Oils and Olive Pomace Oils | Erythrodiol + uvaol | COI/T.20/doc.No 30-2011 | Gas chromatography | **Type II** |
| Olive Oils and Olive Pomace Oils | Sterol composition and total  sterols | COI/T.20/doc.No 30-2011 | Gas chromatography | **Type III** |