

# Codex Alimentarius Ny standard fiskeolje til humant konsum

FHL Maring
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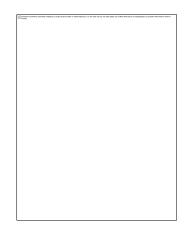
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## **Codex Alimentarius**

Underlagt FAO/WHO





- Globale standarder for næringsmidler
- Formål: Beskytte forbrukernes helse og sikre redelig praksis i den internasjonale handel med næringsmidler.



# Codex lager fiskeoljestandard

- Sveits leder arbeidet
- Elektronisk arbeidsgruppe
- Norge deltar
- FHL i dialog med Line Ruden Mattilsynet
- Kun adgang for myndigheter og internasjonale organisasjoner





## **Vedtak Codex**

CRD15. The delegation explained that the scope of the proposed Standard would cover oils derived from fish including shellfish which are for direct human consumption or further processing and that there would be distinct categories such as "named" fish oils from specific species with defined compositional criteria and "unnamed" fish oils with basic compositional criteria.



### Mal for Codex standard

Scope

Description

Essential composition and quality factors

Food Additives - CCFA

Contaminants - CCCF

Hygiene - CCFH

Labelling - CCFL

Methods of analysis and sampling - CCMAS



# CODEX STANDARD FOR FISH OILS

- Industriarbeidsgruppen forslag:
- Section 1 SCOPE:
- This standard applies to oils derived from fish and shellfish described in Section 2.



# **Section 2 Product definitions**

#### Named Fish Oils

• 2.1.1 Anchovy	<b>Oil -</b> family	Engraulidae.
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- **2.1.2 Sardine Oil -** family Clupeidae
- **2.1.3 Wild Salmon Oil -** family Salmonidae.
- **2.1.4** Farmed Salmon Oil family Salmonidae.
- **2.1.5 Jack Makerel Oil -** family Carangidae
- **2.1.6 Menhaden Oil** family Clupeidae genus Brevootia.
- 2.1.7 Tuna Oil family Scombridae genus Thunnus and Sarda.
- 2.1.8 **Krill Oil** family Euphausiidae.
- 2.1.9 **Squid Oil** order Teuthida.
- 2.1.10 **Pollock Oil** -family Gadidae genus Pollachius
- 2.1.11 Herring Oil family Clupeidae genus Clupea



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- 2.2.1 **Fish Oil** is derived from fish other than those given in 2.1
- 2.2.2 Fish Oil Mixture is derived from a mixture of Named Fish Oils or Fish Oil.

#### **Product definitions for Named Fish Liver Oils**

Named Fish Liver Oils are derived from the livers of fish and are composed of fatty acids that are representative of the livers from the species from which the oil is extracted.

Cod Liver Oil is derived from the family Gadidae genus Gadus.

#### **Product definitions for Unnamed Fish Liver Oils**

- 2.4.1 **Fish Liver Oil** is derived from a single species of fish liver other than those given in 2.3
- 2.4.2 Fish Liver Oil Mixture is derived from a mixture of Fish Liver Oil or Named Fish Liver Oil



# Inklusjonskriterier named oils

- Trade volume at least 400 tons
  - 1g/day for >1 mill people
- Value bulk commodity at least 2 mill USD
  - 400 tons at 5 USD/kg



# Section 3 Essential composition and quality factors

3.1 Fatty acid composition (min –max)

Samples of Named Fish Oils and Named Liver Oils falling within the appropriate ranges specified in Table 1 are in compliance with this Standard. Supplementary criteria, for example national geographical and/or seasonal variations, may be considered, as necessary, to confirm that a sample is in compliance with this Standard.

# 3.2 Oxidation Parameters v bruksnæringens landsforening

Extracted from GOED voluntary monograph

Acid value

Peroxide value

Anisidine value

TotOx

max 3 mg KOH/g

max 5 meq/kg

max 20

max 26