

STANDARD FOR NAMED VEGETABLE OILS CXS 210-1999

Document Location: Raw Ingredients - Processing of Ingredients - Prior Purchase

Alternate Name: CXS 210-1999

Date Document Last Updated: 2022

Publisher: Codex Alimentarius

Date Uploaded to Website: May 30, 2024

Overview

CXS 210-1999 outlines requirements for the processing of vegetable oils and includes definitions and compositional standards for a wide range of named vegetable oils. This document includes several tables containing information of fatty acid composition determined by gas liquid chromatography (GLC), chemical and physical characteristics of crude vegetable oils, and levels of desmethylsterols, tocopherols, and tocotrienols in these oils. A list of analysis and sampling methods are also highlighted in this document.

Following this standard ensures that suppliers are processing, labelling and distributing vegetable oils of high quality that meet compositional standards.

Link to Document

[CXS 210-1999 Standard for named vegetable oils](#)