

# Technical Alert

## Call for Fish Oil Data Codex Committee on Fats and Oils

Dear Member,

### Request for Fish Oil Data - Codex Committee on Fats and Oils

The International Food Standards Section of the Department of Agriculture have been working with stakeholders to feed data into developing an Australian position to the Codex Committee on Fats and Oils. To assist the work of the electronic working group (eWG) on fish oils and to justify incorporating specific named fish oils in the proposed Draft Standard, please find attached a request for information on volumes and patterns of trade for different fish oils as well as information on their quality and composition. Please use the table attached when submitting your data, located [here](#).

The deadline to provide data to Codex is the 30th September 2013. The eWG will then analyse the information received in response to the Circular Letter and redraft the Proposed Draft Standard for Fish Oils in the light of the comments. The report of the eWG containing the revised Proposed Draft Standard for Fish Oils will be circulated to all Codex members and observers for comments at step 3 prior to the 24th Session of the Codex Committee for Fats and Oils.

The CHC will be observing the eWG discussions and would welcome receiving any data on trade volumes of different fish oils and/or scientific data on fatty acid profiles for named fish oils as requested in the Codex letter by **Monday, 30th September**.

#### Information requested:

- stakeholders are invited to submit data volume and value of production and consumption of specific named fish oils in individual countries as well as volume, value and pattern of trade of specific named fish oils between countries including international or regional market potential.
- In addition, please submit any relevant information together with details concerning the common and the scientific fish name (genus and species) of the fish used to produce the specific named fish oils, the fatty acid composition and/or further essential composition and quality factors. The data on the fatty acid composition of the types of named fish oils should take into consideration main contributing factors such as climatic conditions and seasonality, as well as the catch area. Information on the catch area should refer to the major fishing areas as defined by FAO <http://www.fao.org/fishery/area/search/en>.
- To enable a better understanding of the fatty acid composition of the named fish oils, it is necessary to indicate, when the analyses were made, which method of analysis was applied and how the result is expressed. In case other quality or compositional factors are significant for a named fish oil, they should be mentioned in the table.

Thank you for your participation in this request.

#### For further information contact:

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