

Changes to legislation: There are currently no known outstanding effects for the Commission Decision of 15 May 2007 authorising the placing on the market of oil enriched with phytosterols/phytostanols as a novel food ingredient under Regulation (EC) No 258/97 of the European Parliament and of the Council (notified under document number C(2007) 2073) (Only the English text is authentic) (2007/343/EC), ANNEX I. (See end of Document for details)

ANNEX I

Specifications of oil enriched with phytosterols/phytostanols

Definition:

Oil enriched with phytosterols/phytostanols is composed of an oil fraction and a phytosterol fraction.

Substance/Parameter	Content
Acylglycerol Distribution:	
Free fatty acids (expressed as oleic acid)	Not more than 2 %
Monoacylglycerols (MAG)	Not more than 10 %
Diacylglycerols (DAG)	Not more than 25 %
Triacylglycerols (TAG)	Making up the balance
Phytosterol fraction:	
β -sitosterol	Not more than 80 %
β -sitostanol	Not more than 15 %
campesterol	Not more than 40 %
campestanol	Not more than 5 %
stigmasterol	Not more than 30 %
brassicasterol	Not more than 3 %
other sterols/stanols	Not more than 3 %
Others:	
Moisture and volatile	Not more than 0,5 %
Peroxide value (PV)	< 5 meq/kg
Trans fatty acids	Not more than 1 %

Contamination/Purity (GC-FID or equivalent method) of phytosterols/phytostanols

Phytosterols and phytostanols extracted from sources other than vegetable oil suitable for food have to be free of contaminants, best ensured by a purity of more than 99 %.

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