

# WORLD TRADE ORGANIZATION

G/TBT/N/CRI/10

4 June 2004

(04-2408)

Committee on Technical Barriers to Trade

Original: Spanish

## NOTIFICATION

The following notification is being circulated in accordance with Article 10.6.

1.	<b>Member to Agreement notifying:</b> <u>REPUBLIC OF COSTA RICA</u> <b>If applicable, name of local government involved (Articles 3.2 and 7.2):</b>
2.	<b>Agency responsible:</b> Ministry of the Economy, Industry and Trade (MEIC) Technical Regulation Body Tel.: (506) 297-1439 and 235-2700, ext. 265  <b>Name and address (including telephone and fax numbers, E-mail and Web site addresses, if available) of agency or authority designated to handle comments regarding the notification shall be indicated if different from above:</b>  TBT Enquiry Point Ministry of the Economy, Industry and Trade (MEIC) P.O. Box 10216-1000 Tel.: (506) 297-1439 Fax: (506) 297-1439 E-mail: <a href="mailto:crotc@meic.go.cr">crotc@meic.go.cr</a> Web site: <a href="http://www.meic.go.cr">www.meic.go.cr</a>
3.	<b>Notified under Article 2.9.2 [ X ], 2.10.1 [ ], 5.6.2 [ ], 5.7.1 [ ], other:</b>
4.	<b>Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable):</b> HS tariff headings 1507, 1508, 1511, 1512, 1513.29, 1514 and 1515
5.	<b>Title, number of pages and language(s) of the notified document:</b> Costa Rican Technical Regulation RTCR: 2004, Specific Vegetable Oils (21 pages, in Spanish).
6.	<b>Description of content:</b> This Technical Regulation defines the characteristics of and quality specifications for edible vegetable oils preserved by means of an appropriate treatment and intended for human consumption.
7.	<b>Objective and rationale, including the nature of urgent problems where applicable:</b> Protection of human health and safety and prevention of consumer deception.
8.	<b>Relevant documents and language(s) in which these are available:</b> ADM Refined Oils (Decatur, Illinois), "Canola oil"; American Soybean Association, "Standards and Specifications for Soybeans, Soybean Oil and Soybean Meal", Brussels, Belgium; Beal, R.E., "The Phosphorus Content of Refined Soybean Oil as a Criterion of Quality", <i>Journal of the American Oil Chemists' Society</i> , Vol. 33, 1956, page 619; Bunge Foods, "Bunge edible oil";

**8. Relevant documents and language(s) in which these are available: (cont'd)**

Canadian Agricultural Products Standards Act 1955, C27 s.l., revised, Supply and Services Canada, Ottawa, Canada;

Canola Council, Canada, "Canola Oil: Properties and Performance";

Central Soya (Fort Wayne, Indiana), Refined oil, "Centracote";

C&T Refinery Inc. - Speciality Products Group (Richmond, Virginia), "Ultimate oils";

Azeredo, H.M.C., Faria, J.A.F. and Da Silva, M.A.A.P., "The Efficiency of TBHQ, Beta-Carotene, Citric Acid and Tinuvin 234 on the Sensory Stability of Soybean Oil Packaged in Pet Bottles", *Journal of Food Science*, Vol. 68, No. 1, 2003, pages 302-306;

Dubinsky, Eduardo, "Utilización de antioxidantes en grasas y aceites" (Use of antioxidants in fats and oils), *Aceites y Grasas* (Fats and Oils), June 2000;

Hawrysh, Z.J., Erin, M.K., Lin, Y.C. and Hardin, R.T., "Effects of Propyl Gallate and Ascorbyl Palmitate on the Stability of Canola Oil in Accelerated Storage", *Journal of Food Science*, Vol. 57, No. 5, 1992, pages 1234-1238;

Hui, Y.H., "Bailey's Industrial Oil & Fat Products", Fifth Edition, John Wiley & Sons, Inc., 1996, "Palm Oil"; Rpt., Volume 5, No. 9, September 1994;

Karlshamns Food Ingredients, USA (Columbus, Ohio), "Product summary";

Malcolmson, L.J. et al., 1994, "Sensory Stability of Canola Oil: Present Status of Shelf Life Studies", *Journal of the American Oil Chemists' Society*, Vol. 71, No. 4, April 1994, pages 435-439;

Malaysian Palm Oil Board, "Pocketbook of Palm Oil Uses";

Mertens, W.G., "Trace Metals and the Flavour Stability of Margarine", *Journal of the American Oil Chemists' Society*;

Min, D. and Smouse, T., "Flavor Chemistry of Fats and Oils", AOCS Press, 1985, page 219;

National Sunflower Association, "Sunflower Oil Specifications and Trading Rules, American Fats and Oils Association, Rule 14";

Pantzaris, T.P. and Elias, B.A., "The Role of Palm Oils in Oils and Fats", *Food Tech Europe*, June-July 1996, pages 71-74;

Premier Edible Oils Corporation (Portland, Oregon), "Pura Kote R-50";

Przybylski, Roman, "Canola Oil: Physical and Chemical Properties", Canola Council of Canada;

Sifuentes Villanueva, A. and Herrera Robledo, J., "La influencia de los antioxidantes en la conservación de aceites vegetales" (The influence of antioxidants on the preservation of vegetable oils), *Anales Científicos* (Scientific Annals), Vol. 12, No. 3-4, 1974;

Snack Food Association, "Edible Oils Manual";

National Cottonseed Products Association, "Aceite de Algodón para la Industria de Alimentos" (Cottonseed oil for the food industry);

National Cottonseed Products Association, "Guide to Edible Oils";

United States Department of Agriculture, Foreign Agricultural Service (FAS), "Commodities Reference Guide (Fact Sheet: Fortified Refined Vegetable Oil)";

Warner, K. and Eskin, M., "Methods to Assess Quality and Stability of Oils and Fat-Containing Foods", AOCS Press, 1995, pages 60-61;

Van Den Bergh Food Ingredients Group, "Durkex 500, the unique multi-purpose ultra-high-stability oil";

Codex Alimentarius, official Web site: [www.codexalimentarius.net](http://www.codexalimentarius.net);

National Cottonseed Products Association, "Composition of Fats and Oils", Web site: <http://www.cottonseed.com/publications/composition.asp>;

National Cottonseed Products Association, "Cottonseed Oil", Web site: <http://www.cottonseed.com/publications/csobro.asp>;

National Sunflower Association, "Product Specifications: OIL - REFINED, Specifications from American Fats and Oils Association, Rule 15", Web site: <http://www.sunflowernsa.com/buyers/default.asp?contentID=134>;

8.	<p><b>Relevant documents and language(s) in which these are available:</b> (cont'd)</p> <p>National Sunflower Association, "Product Specifications: NUSUN - Refined, Specifications from American Fats and Oils Association, Rule 15B", Web site:  <a href="http://www.sunflowernsa.com/buyers/default.asp?contentID=182">http://www.sunflowernsa.com/buyers/default.asp?contentID=182</a>;</p> <p>Sociedad Industrial de Grasas Vegetales Sigra S.A., "Línea Sigra Dorada" range of oils: "Soya-bean oil", "Palm olein" and "Mixture of vegetable palm oils", Web site:  <a href="http://www.sigra.com/mezcla_ficha.htm">http://www.sigra.com/mezcla_ficha.htm</a>;</p> <p>United States Department of Agriculture, Foreign Agricultural Service (FAS), "Commodity Fact Sheet: Vegetable Oil", Web site:  <a href="http://www.fas.usda.gov/excredits/FoodAid/commodities/vegoil.htm">http://www.fas.usda.gov/excredits/FoodAid/commodities/vegoil.htm</a>;</p> <p>United States Department of Agriculture, Foreign Agricultural Service (FAS), "Commercial Item Description, Salad Oils, Vegetable", Web site:  <a href="http://www.ams.usda.gov/fqa/aa20091d.pdf">http://www.ams.usda.gov/fqa/aa20091d.pdf</a>.</p>
9.	<p><b>Proposed date of adoption:</b> To be determined</p> <p><b>Proposed date of entry into force:</b> Upon publication in the Official Journal, <i>La Gaceta</i>.</p>
10.	<p><b>Final date for comments:</b> 60 days as of the date of notification.</p>
11.	<p><b>Texts available from: National enquiry point [ X ] or address, telephone and fax numbers and E-mail and Web site addresses, if available, of the other body:</b></p> <p>Centro de Información de Obstáculos Técnicos al Comercio  Ministerio de Economía, Industria y Comercio - MEIC  Apartado Postal 10216-1000  Tel.: (506) 297-1439  Fax: (506) 297-1439  E-mail: <a href="mailto:crotc@meic.go.cr">crotc@meic.go.cr</a>  Web site: <a href="http://www.meic.go.cr">www.meic.go.cr</a></p>