



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 6.1

CX/SCH 21/5/7 Add.1

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS**

Fifth Session

Kochi, Kerala, India, 26 - 30 April 2021

DRAFT STANDARD FOR DRIED LEAVES – DRIED BASIL

Comments at Step 6 (Replies to CL 2019/96/OCS-SCH)

*Comments of Chile, Colombia, Cuba, European Union, Iraq, Japan, United States of America,
IOSTA and CCTA*

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2019/96/OCS-SCH issued in October 2019. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

3. As a result of the rescheduling of the CCSC5 session from 21-26 September, 2020 to 26-30 April 2021, the timelines for the EWG on dried basil were adjusted. The EWG is continuing its work including addressing the attached comments.

DRAFT STANDARD FOR DRIED LEAVES – DRIED BASIL

Comments at Step 6 (Replies to CL 2019/96/OCS-SCH)

TEXT/COMMENT	MEMBER/OBSERVER JUSTIFICATION
The European Union and its Member States (EUMS) would like to submit the following comments:	European Union European Union comments Mixed Competence. Member States Vote.
Cuba welcomes the opportunity to raise comments regarding the DRAFT STANDARD FOR DRIED LEAVES:DRIED BASIL and understands that in Cuba, the varietal type Field basil is used as a type of oregano.	Cuba
we agree with draft standard for Dried Leaves- Dried Basil without any comments.	Iraq
2 DESCRIPTION	
2.1 Product definition Section 2.1 Product definition and section 8.2 Labelling The EUMS question the inclusion “Field basil” - <i>Salvia occidentalis</i> Sw. - in Table 1, as this commodity does not seem to belong to <i>Ocimum</i> sp. If the entry is maintained, the product definition and the labelling sections should be modified. In such a case, the EUMS would favour the indication of the scientific name of the traded commodity in section 8.2.2.	European Union
Table 1. Dried Culinary Leaves covered by the standard	
2.1 Dried basil is the product prepared from leaves of <i>Ocimum Spp.</i> of the Lamiaceae family (Table 1), dried and processed in an appropriate manner. Undergoing operations such as cleaning, drying, rubbing, milling and sifting are sold in forms as indicated in 2.2.	IOSTA Ocimum basilicum is the only herb that the culinary herb industry recognizes a basil and can be labelled basil.
Table 1. Dried Culinary Leaves covered by this standard The U.S. suggests deleting <i>pimpinella anisoidis</i> and <i>salvia occidentalis</i> in the nomenclature for basil. We note that the literature and phylogenies are clear that these are not basil.	USA
3.2.1 Odour, flavour and colour	
Dried basil shall have a characteristic odour and flavour, which may vary depending on geo-climatic factors/conditions. Dried basil shall be free from any foreign odour or flavour and especially from mustiness. The typical colour of basil may change depending on post-harvest treatment.	CCTA ... from mustiness.
7 WEIGHTS AND MEASURES	
7 WEIGHTS AND MEASURES	Colombia It mentions details regarding packages, but it does not mention anything related with weights and measures
Packages shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.	Colombia
Packages shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.	CCTA "Containers shall be as full as practicable..."

TEXT/COMMENT	MEMBER/OBSERVER JUSTIFICATION
8 LABELLING	
<p>8.3 Country of origin/country of harvest</p>	<p>European Union Section 8.3 Country of origin/country of harvest The EUMS consider that it should be clarified whether both the country of origin and the country of harvest shall be indicated on the label, or whether the indication of either the country of origin or the country of harvest could suffice. The EUMS support maintaining the indication of the region of production as optional.</p>
<p>8.3.1 Country of origin/country of <u>harvest harvest, year of harvest</u> shall be indicated and the region of production may be indicated.</p>	<p>Colombia It's important to mention the year of production.</p>
<p>8.3.2 Year of <u>harvest (optional)harvest</u>.</p>	<p>Colombia The year of harvest must be mentioned and mustn't be optional</p>
<p>Information for non-retail packaging shall be given either on the packaging or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, country of origin, packer, distributor or importer, as well as storage instructions, shall appear on the package. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents. <u>it must be ensured the traceability of each one of the production stages.</u></p>	<p>Colombia We suggest to highlight the traceability systems that should be implemented and to guarantee the relevant information in each one of the production stages</p>
9. METHODS OF ANALYSIS AND SAMPLING	
<p>9.1 Methods of Analysis*</p> <p>Only one type I method needs to be mentioned unless they are identical; when listing type I method, no other type II or type III can be listed for the same commodity and provision.</p>	USA
A. Chemical Characteristics of Dried Basil	
<p>Chemical Characteristics of Dried Basil Clarification is needed for whether these results are expressed on wet or dry basis.</p>	IOSTA
<p>ANNEX II</p> <p>A limit for color defects in Crushed/Rubbed/Flaked Basil is missing.</p>	European Union
Physical Characteristics of Dried Basil	
<p>Physical Characteristics of Dried Basil</p> <p>Notes 4, 5, 6 are missing. In the parameters: <u>Extraneous matter:</u> Chile proposes 1% for whole and minced and 0% for ground. <u>Foreign matter:</u> Chile proposes 0.5% for whole and minced and 0% for ground. <u>Mammalian droppings:</u></p>	Chile

TEXT/COMMENT	MEMBER/OBSERVER JUSTIFICATION -
<p>Chile proposes 1.0 for whole, minced and 0% for ground.</p> <p><u>Other droppings:</u></p> <p>Chile proposes 1.0 for whole, chopped and 0% for ground</p>	
<p><u>Physical Characteristics of Dried Basil</u></p> <p>There is no description for extraneous matter in basil</p>	IOSTA
<p><u>Physical Characteristics of Dried Basil</u></p> <p>The number system should be corrected as follows.</p> <p>Extraneous matter should be 4.</p> <p>All are as follows: Extraneous matter (4), Foreign matter (5), Other excreta (6), col-our defects (7).</p> <p>Also, what the numbers represent in the footnotes should be added below.</p> <p>[1] The General name may be used if the product is a blend of the different species listed in Table 1. If a trade name is used then the prouct must be a minimum of 80% of the species listed for that trade name.</p> <p>[2]Other distinctly different styles/forms besides the three described in this standard were allowed</p> <p>[3]According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II.</p> <p>4] All vegetable matter from the specific plant other than the required part.</p> <p>[5] Any visible and/or apparent matter or material not usually associated with the product.</p>	USA
<p>Physical characteristics of dried basil</p>	<p>Colombia</p> <p>Include prohibitions: It must be null. No percentage of the above parameters should be allowed due to the associated sanitary and phytosanitary risks.</p> <p>Extraneous matter, foreign matter, whole dead insects, insect fragments and rodent filth, visible mold damage, mammalian excreta, insect damaged leaves and other excreta should be null.</p>
<p><u>Ground/powdered</u></p> <p>Foreign matter % w/w, max: N/A</p> <p>Dead whole insects, insect fragments and rodent filth, % mass fraction, m/m, max: N/A</p> <p>Visible Mold damage %w/w, max: N/A</p> <p>Mammalian excreta mg/Kg, max: N/A</p> <p>Insect damaged leaves, % w/w, max: N/A</p> <p>Other excreta mg/Kg max: N/A</p>	<p>Japan</p> <p>Basil belongs to the same herbs as thyme and oregano. We think it is desirable that the standards for herbs with similar properties should be unified as much as possible. Therefore, physical requirements for dried basil should be aligned with thyme and oregano as much as possible.</p> <p>We think that it is desirable to set the value of all items to N / A for Ground/powdered, as with Oregano.</p>

TEXT/COMMENT	MEMBER/OBSERVER JUSTIFICATION -
	We don't know the details of 'Color defects'. Further discussion is needed.