



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

Seventh Session

Kochi, Kerala India

29 January – 2 February 2024

Comment of the Republic of Burundi

The Republic of Burundi appreciates the opportunity to provide comments on different agenda items to be discussed by the 7th Session of the Codex Committee on Spices and Culinary Herbs.

Agenda item 3.1

COMMENT

2.2 Burundi does not agree to add the “opened capsules” as a style and proposes its deletion

RATIONALE

When the capsules are opened, there is no guarantee of its wholeness anymore. Some of the grains within the capsule/pod may fall off which will enable short changing customers.

COMMENT

2.2. Burundi supports the provision “Ground/Powdered Seeds (obtained by grinding dried seeds only) and/or whole capsules powder (obtained by grinding dried whole capsule including seeds)”.

RATIONALE

The whole capsule powder is one of the most traded small cardamom styles hence standardization of this form of product is necessary to be featured in the standard.

ANNEX 1, TABLE 1

COMMENT

Burundi proposes change of numbering for Table 1.

RATIONALE

Table 1 which is named as “Chemical Characteristics for dried small Cardamom” should be named as Table 2 since Table 1 for this standard is named for “Common, trade and scientific name of dried small cardamom”

COMMENT

Burundi supports the proposed limit of 2.5% w/w (max) Acid insoluble ash for Powdered Cap-sules with seeds.

RATIONALE

The URT accepts the limit as suggested because we don't expect the acid insoluble ash limit to exceed that of whole and based on the consumption pattern of the spice also the limits provided is still safe.

COMMENT

Burundi supports the proposed limit of 12% w/w (max) Moisture content for Powdered Cap-sules with seeds.

RATIONALE

The proposed limit of 12% is considered as safe limit for most powdered spices.

COMMENT

Burundi supports the proposed limit of 2.7ml/100g as minimum value of Volatile oil in Powdered Cap-sules with seeds.

RATIONALE

The suggested limit is acceptable since we expect decrease of volatile oil due to evaporation during grinding.

COMMENT

Burundi agrees with a total insoluble content of 10 %

RATIONALE

The proposed limit of 10% is considered as safe limit for most powdered spices.

COMMENT

Burundi proposes the addition of the term Net Weight to Table 1

RATIONALE

Net Weight is an International Requirement in trade.

COMMENT

Burundi proposes deletion of the Total Ash from Table 1

RATIONALE

Total ash has the same sources of contaminants as acid insoluble ash. Since acid insoluble ash is more of safety parameter

COMMENT

Region of harvest and year of harvest (optional)

Burundi proposes the deletion of Section 8.3.3 Region of harvest and year of harvest (optional)

RATIONALE

The country if declared as required in 8.3.2 is sufficient to reflect the region. The intent of declaring the year of harvest is not clear and this provision was not covered under date marking of pre-packaged food in CXS 1-1985-General standard for the labelling of prepackaged foods.

COMMENT

Burundi proposes to categorize 'shriveled' and 'immature' beans collectively under the term "defective beans." Burundi also suggests that the definition of shriveled and immature should be included in the standard.

RATIONALE

This change aims for greater clarity and efficiency in classification. Additionally, the proposal includes removing 'broken' from this list, as it is already listed as a standalone style. Additionally, classifying these as 'defective beans' under Table 2 communicates their status as suboptimal in quality compared to mature, and properly cured beans.

COMMENT

Table 2. Physical Characteristics for vanilla: Other factors – Size tolerance

Burundi agrees with the size tolerance of [10 % w/w (max)] in Whole/split style

RATIONALE

The proposed size tolerance of 10% is considered as data used at national lever.

Agenda item 3.2**COMMENT**

Burundi proposes change of numbering for Table 1.

RATIONALE

Table 1 which is named as “Chemical characteristics for spices derived from dried fruits and berries - Allspices, Juniper berry, and Star anise” should be named as Table 2 since Table 1 for this standard is named for “Dried Fruits and Berries covered by this standard.”

COMMENT

Burundi supports Allspice – Non-volatile Ether Extract (%w/w) – 8.5 is maximum not minimum value under Table 1.

RATIONALE

To control quality and avoid adulteration since it is a qualitative measure of the flavour component in a spice that is not volatile and is present as fixed oil.

COMMENT

Burundi proposes to add definitions for the “extraneous matter” and the “foreign matter” under Table 2, as follows:

- Extraneous matter: Vegetative matter associated with the plant from which the product originates but not accepted as a part of the final product.
- Foreign matter: Any visible/detectable objectionable foreign matter or material not usually associated with the natural component of the spice plant such as sticks, stones, burlap bagging, metal, etc.

RATIONALE

These definitions for extraneous matter and foreign matter must be added to harmonize this standard with other Codex standards for spices and ensure a unified approach to spice quality and safety. A similar definition is provided in for example CXS 353 for “Standard for Dried or Dehydrated Chilli Pepper and Paprika”. Additionally, this will facilitate effective differentiation during the inspection process. Clear definitions help inspectors distinguish between extraneous and foreign matter, leading to more accurate and consistent quality control of spice products.

COMMENT

Burundi proposes the amendment of section 3.1 as follows: Dried fruits and berries as described in Section 2 above shall conform to the requirements specified in Annex I.

RATIONALE

To maintain consistency and clarity with other standards and refer to Annex I.

Agenda item 3.3

COMMENT

Burundi proposes to amend the text in section 3.1 as follows: Vanilla as described in Section 2 above shall conform to the requirements specified in Annex I

RATIONALE

To maintain consistency with other standards and refer to Annex I.

COMMENT

Table 1. Chemical characteristics for vanilla: Moisture content

Burundi supports the use of range for the moisture content for the different styles of vanilla as follows:

- Whole: 15-38 %w/w (max)
- Cut/Broken: 10-38 %w/w (max)
- Ground/Powdered: 15- 25 %w/w (max)

Burundi further requests that a similar range be proposed for the moisture content for vanilla caviar

RATIONALE

Vanilla has different types, as mentioned in option (4) like (Vanilla planifolia , Vanilla pompon Schiede....etc). Accordingly, the humidity may differ from one type to another. Therefore, Burundi proposes that the moisture content should have a minimum and maximum limit.

COMMENT

Table 1. Chemical characteristics for vanilla: Vanillin Content

Burundi proposes the following ranges for the vanillin content for the different styles of vanilla as follows:

- Whole: 1.2-2 g/100g dry basis (min)
- Cut/Broken: 1.6-2.0 g/100g dry basis (min)
- Ground/Powdered: 1.0- 1.5 g/100g dry basis (min)
- Vanilla caviar: 0.2-2.0 g/100g dry basis (min)

RATIONALE

Vanilla has different types, as mentioned in option (4) like (Vanilla planifolia , Vanilla pompon Schiede....etc). Accordingly, the vanillin content may differ from one type to another. Therefore, Burundi proposes that the vanillin content should have a minimum and maximum limit.

COMMENT

Table 1: Chemical characteristics for vanilla

Burundi proposes a merger of Option 1 and Option 3 under Table 1 for chemical characteristics for vanilla.

RATIONALE

Each of the Options 1 and 3 appear to have incomplete information. A merger of the two options will provide the most useful information to users of the standard.

COMMENT

As for Table 1 Methods of Analysis for vanilla.

Burundi supports the proposed test for colour as per ISO 11037:2011 (Sensory analysis Guidelines for sensory assessment of the colour of product).

RATIONALE

This standard was last reviewed and confirmed in 2023. Therefore this version remains current.

COMMENT

Table 2: Physical Characteristics for vanilla

Burundi proposes to add a definition for the extraneous matter under Table 2: Extraneous matter: Vegetative matter associated with the plant from which the product originates but not accepted as a part of the final product.

RATIONALE

To harmonize this standard with other Codex standards for spices and ensure a unified approach to spice quality and safety. A similar definition is provided in for example CXS 353 for "Standard for Dried or Dehydrated Chilli Pepper and Paprika". This make clear definitions and will facilitate effective differentiation during the inspection process.

COMMENT

Appendix 2. Table 1. Methods for analyzing vanilla

Burundi proposes that it is made clear that in the ISO 5565-2 standard, the vanillin level analysis method is "Distillation followed by HPLC, or Distillation followed by UV spectrophotometry "

RATIONALE

Not "Distillation and HPLC followed by UV spectrophotometry"

Agenda item 4

COMMENT

Table 3. Physical Characteristics for Dried or Dehydrated Turmeric

Burundi agrees with :

- setting the maximum allowable percentage of damaged rhizomes in whole turmeric at 5% (w/w).
- a maximum limit of zero count per 100 grams for live insects across all styles of turmeric.

Additionally, Burundi proposes the following amendments:

- Replace the term "Damaged Rhizomes" with "Defective Rhizomes" for clearer terminology.
- Introduce a definition for "Defective Rhizomes" under Table 2, which is as follows: "Defective Rhizomes": These include immature, small, shriveled fingers and/or bulbs, internally damaged, hollow or porous rhizomes, rhizomes scorched due to boiling and other types of damaged rhizomes.

RATIONALE

These proposed changes aim to refine the classification and definition of turmeric quality, ensuring greater precision in quality control and standardization within the industry. By specifying what constitutes a defective

rhizome, these amendments provide clear guidelines for assessing turmeric quality, thereby aiding in maintaining high standards across the industry.