

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 4

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
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PROPOSED DRAFT STANDARD FOR BLACK, WHITE, GREEN PEPPER (BWG PEPPER)

Comments of Malaysia

Malaysia is of the view that current values for physical and chemical characteristics could be improved further to provide good quality BWG pepper for international trade. Thus, the following changes should be considered in achieving this objective

Table 2 – Physical Characteristics of BWG Whole Pepper

Physical Characteristics	Requirements								
	Black			White			Green		
	Class / Grade I	Class / Grade II	Class / Grade III	Class / Grade I	Class / Grade II	Class / Grade III	Class / Grade I	Class / Grade II	Class / Grade III
Light berries ² , % (m/m) max.	2.0	5.0 4	10.0 8	4 0.2	2 0.5	2 1.0	NA	NA	NA
Extraneous matter ¹ , % (m/m) max.	1.0	2 1.5	2.0 3	1 0.25	1.5 0.25	2 0.5	0.5	1	1.2
Black berries/corns % (by wt.), max	NA	NA	NA	5 1	7.5 1	10 2	Nil	Nil	5

Table 4. Chemical Characteristics of BW Ground Peppers

Chemical Characteristics	*Ground Black Pepper	*Ground White Pepper
Moisture content % (m/m) max.	12.0	12.0 12.5
Total ash by mass, % (m/m), on dry basis, max	6.0	3.5
Non-volatile ether extract, (m/m) % on dry basis, min	6.0 6.5	6.0 7
Volatile oils ¹ , % (ml/100 g) on dry basis, min	4.0 1.5	0.7
Crude fibre, % (m/m) on dry basis, max	17.5	6.5 5
Piperine % (m/m), on dry basis, min	3.5 4	4
Acid soluble ash % (m/m) on dry basis, max	4.2 1	0.3

*Ground peppers include all its forms as per 2.2(b).

¹ The volatile oil content should be determined immediately after grinding