



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

Second Session

Goa, India, 14 – 18 September 2015

PROPOSED DRAFT STANDARD FOR THYME

Comments at Step 3

Comments of Cameroon, Costa Rica, Japan, Nigeria, Sudan and Thailand

**CAMEROON**

**Section 1: Scope**

This Standard applies to dried leaves and flowers of any wild or commercially cultivated variety for direct human consumption, including catering purposes...

**Section 3: Essential Composition and Quality Factors**

**3.2.3: Chemical and Physical Characteristics**

Table 1.

<u>Parameter</u>	<u>Requirement</u>
Total Ash	12
Extraneous veg material	0.5
Foreign matter	1

3.3: Classification of Defectives

A lot container that fails to meet one or more...

**Section 5: Contaminants**

5.2: The product products covered by this standard shall comply with the maximum residue limits for pesticides and/or ~~veterinary drugs~~ established by the Codex Alimentarius Commission.

**Rationale:** Veterinary drugs are not given to plants. So there is no possibility of residues of veterinary drugs in thyme.

**Section 6: Food Hygiene**

6.2: The product ~~products~~ shall ~~should~~ comply with any microbiological criteria established...

**COSTA RICA**

Costa Rica supports the advancing of Proposed Draft Standard for Thyme

**JAPAN**

Japan would like to express our concern about quality factors as presented in underlined/bold font for new texts and ~~strike through font~~ for deletion below.

**(2) Specific Comments**

Japan suggests replacing values in section 3.2.3 Chemical and Physical Characteristics as follows:

3.2.3 Chemical and Physical Characteristics

Dried thyme shall comply with the chemical and physical requirements specified in Table 1.

Parameter	Requirement % mass fraction (dry basis)
a) Moisture	≤ 12,0
b) Total ash	≤ {12,0}{14,0}
c) Acid-insoluble ash	≤ 3,5
d) Volatile oils	≥ 1,0
e) Extraneous vegetable material <sup>1</sup>	≤ {0,5}{2,0}{5,0} %
f) Foreign matter <sup>2</sup>	≤ {0,5}{1,0} % {practically absent}

Japan is not of the view of establishing too strict standards which lead to prevent the trade, but believes it is not appropriate to establish too lax standard from the point of view of protecting consumer's profit. Japan thinks the requirement in the proposed draft standard should set stricter values as presented above from the point of view of protecting consumer's profit. We believe our modification would be consistent with preexisting regulatory practices in some member countries including Japan.

## NIGERIA

### General comment

We support the proposal to develop a standard for Cumin taking into consideration, the comments on the Quality Factors as outlined below.

### Justification

The standard will provide the quality characteristics and grading necessary to facilitate trade in Thyme.

#### 3.2 Quality Factors

##### 3.2.1 Odour and flavor ~~{and colour}~~

Dried thyme shall have a characteristic odour and flavour according to the chemical components of the volatile oil (such as thymol, carvacrol, and linalool), which can vary depending on geo-climatic factors/conditions. ~~{Dried thyme shall be free from any foreign odour or flavour and especially from mustiness}.~~

##### 3.2.2 Colour

Dried thyme shall have a characteristic colour varying from green ash to brownish gray depending on the source.

#### Justification

- i) Colour should be separate as it is a distinct quality parameter and is not part of sensory properties.
- ii) This gives a clearer description of the colour for Dried Thyme.

##### 3.2.2 ~~3~~ Infestation

Dried thyme shall be free from live insects and practically free from dead insects, insect fragments and rodents' contamination ~~visible to the naked eye (corrected, if necessary, for abnormal vision).~~

#### Justification

It is better to delete the rest of the sentence in order not to introduce ambiguity into the standard.

**Table 1:** Chemical & Physical Requirement for Dried Thyme

Parameter	Requirement % mass fraction (dry basis)
f) Foreign matter	≤ [0,5] [1,0] % <del>{practically absent}</del> <b>where applicable</b>

## SUDAN

### 1- Scope:

#### Comment:

Sudan would like to change the proposed scope to read as follows:

This Standards applies to dried leaves and flowering tops of Garden thyme (*Thymus vulgaris* L.), white thyme (*Thymus zygis*) and other cultivars of wild thyme of family Lamiaceae; employed for food Seasoning and Culinary purposes as uses in crude unmanufactured form.

#### Justification:

- \* Usually traded thyme obtained mainly from the leaves and flowering tops (not just the flowers).
- \* Since the scope describes the product covered by the standard as leaves and flowering tops in crude

unmanufactured form this rules out any thyme as any product based on thyme.

\* The phrase; for catering purposes is not suitable because catering means delivery of food, we prefer using the phrase; food seasoning and culinary purposes; instead.

\*For repacking if required is not necessary because it is an obvious option.

\* There is no need for the phrase "It does not apply to the product when indicated as being intended for further processing" because Thyme is in its crude form, if it is intended for further process it mean that they still fall within the scope as they must comply with the quality consideration of general cleanliness , flavor a, aroma and colors culinary herbs including thyme are mostly traded in crude unmanufactured or not ground form.

## **2- Description:**

The word Styles.

### **Comment:**

The word **Style** is not suitable; we propose instead the word **Form**.

### **Justification:**

Word Style indicates distinctive characteristics of anything (product) but not different forms of the same product.

### **Name of the Product:**

#### **Comment:**

We propose; Dried leaves and flowering tops of Thyme.

#### **Justification:**

Traded Thyme is obtained from leaves and flowering tops of the plant therefore labelling the product as thyme leaves is misleading unless the product does not contain flowering tops.

Chemical and Physical Characteristics:

## **THAILAND**

1. We would like to propose the working group to consider adding a specific criteria for defining the differences between crushed/rubbed and ground/powdered Thyme.

2. We would like to propose to add Varietal Types as a new section as in other proposed draft standards. So, the text should read as

**"2.3 Varietal Types: Any wild grown species and cultivated varieties (cultivars) belonging to the genus of Thymus which are suitable for processing."**

3. We would like to support to retain the inclusion of colour in quality factor in Section 3.2.1.

4. We would like to propose the working group to add the analysis method for moisture content determination (ISO 939:1980) as an alternative method