

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 9, 11

CX/SCH 17/03 CRD 2

Original Language Only

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
3rd Session**

Chennai, India, 6 - 10 February 2017

**Report of the In-Session Working Group on Prioritization
of New Work Proposals and Grouping of Spices and Culinary Herbs**

An in-session working group meeting was held on the second day of the third CCSCCH (Codex Committee on Spices and Culinary Herbs (CCSCH3) group with the following terms of reference (TOR) assigned:

1. To review the updated / revised list of spices and culinary herbs as under Agenda item 9, CX/SCH 17/3/9
 2. Review the draft general standard template for spices and culinary herbs, in Annex 1 of CX/SCH 17/3/9
 3. Consider the possibility of fitting the proposals for new work in to a draft general standard template vis-à-vis the grouping of spices and culinary herbs.
- TOR 1: To review the updated / revised list of spices and culinary herbs as under Agenda item 9, CX/SCH 17/3/9

The working group re-confirmed the Project documents from the CCSCCH 2nd session for the elaboration of Codex Standards for:

Dried or Dehydrated Ginger (Nigeria)

Dried Chilli Peppers and Paprika (India and Argentina)

Dried Garlic(India)

Recommendation 1: The In-session working group recommended CCSCCH3 to reconfirm the three project documents Dried or Dehydrated Ginger; Dried Chilli Peppers and Paprika; and Dried Garlic with a view to start new work on the development of standards for: Dried or Dehydrated Ginger; Dried Chilli Peppers and Paprika; and Dried Garlic

The revised project proposal for basil from Egypt that was conditionally approved pending minimal changes at the 2nd session- was discussed and recommended for approval.

Due to misunderstanding the revised project proposal for cloves from Nigeria that was submitted as a CRD was not delivered to the meeting or the e-wg for review. (To facilitate efficiency the it is recommended a smaller working group be tasked to evaluate this proposal and render its decision tho the 3rd CCSCCH Session.

Recommendation 2: The In-session working group recommended CCSCCH3 to confirm the updated project document for basil with a view to start new work on the development of standards for basil; while the project document on cloves can be considered by the plenary session

- TOR 2 Review the draft general standard template for spices and culinary herbs, in Annex 1 of CX/SCH 17/3/9

The WG discussed the report of the Grouping e-wg and the project documents using the given TOR with the following outcomes;

1. Revised the General Provisions requirements of the “grouping template (Annex 1), and submitted for consideration to the 3rd CCSCH plenary.

Recommendation 3: *CCSCH3 adopts the revised grouping template (Annex 1) for use in the developing of standards for spices and culinary herbs.*

- TOR 3 Consider the possibility of fitting the proposals for new work in to a draft general standard template vis-à-vis the grouping of spices and culinary herbs.

Recommendation 4: *Revert to the strategy of grouping SCH according to plant parts used as SCH (as per the report of the eWG submitted to CCSCH2) instead of grouping SCH in alphabetical order.*

Recommendation 5: *The member countries that submitted new work proposals that are recommended for approval will lead the elaboration of the respective group standards using the draft general standard template as adopted:*

- a. Egypt, to prepare draft standard for basil, and all related products, coming under the same group (dried leaf)
- b. India and Argentina, to prepare draft standard for dried chilli peppers and paprika, and other related products coming under the same group (dried fruits / berries)
- c. India and Nigeria, to prepare draft standard for dried ginger and garlic, and other related product coming under the same group (dried roots /rhizomes/ bulbs)

The representative of the International Organization Spice Trade Associations (IOSTA), expressed the organization’s concern that (i) the method chosen to elaborate the standards by parts of the plant derived from was inconsistent with that of the organization –which was included in the final report of the Grouping e-WG report, and (ii) the CCSCH standards should not include quality classes/grades for these are usually part of private arrangements between buyers and sellers.

The general standard template, as modified by in-session working group, is attached in Annex 1 below.

DRAFT TEMPLATE**STANDARD FOR []****1 SCOPE**

This Standard applies to those plant products commonly sold in commerce in their dried or dehydrated form as spices or culinary herbs, defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing, or for repacking if required. It excludes the product for industrial processing.

2 DESCRIPTION**2.1 PRODUCT DEFINITION**

Product can be a generic product as described in appendix I, serial no. [].

2.2 Styles

Spices and culinary herbs may be:

Whole,

Cracked/broken, or

Ground/powdered

Other styles distinctly different for those three are allowed, provided they are labeled accordingly

The size/physical dimensions of each form is determined by contractual agreement between buyer and seller.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION**

Product shall belong to the list of products in Appendix I, serial no. [] and shall conform to requirements set in Appendices II and III.

3.2 QUALITY CRITERIA**3.2.1 Odour, flavor and color:**

The product shall have a characteristic aroma and flavour which can vary depending on geo-climatic factors/conditions and shall be free from any foreign odour or flavour.

3.2.2 Chemical and physical characteristics

The generic product shall comply with the physical requirements specified in Appendix II (Chemical Characteristics) and Appendix III (Physical Characteristics). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

4 FOOD ADDITIVES

No food additives and flavourings are permitted in the products covered by this standard except as those included in Table 2 of GSFA, as appropriate.

5 CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 FOOD HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CAC/RCP 1-1969), the *Code of Hygienic Practice for low moisture foods* (CAC/RCP 75-2015) Annex III Spices and Aromatic Herbs and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

7 WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8 LABELLING and PACKAGING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CODEX STAN 1-1985). In addition, the following specific provisions apply:

8.2 Name of the Product

8.2.1 The name of the product shall be as described in Section 2.1

8.2.2 The name of the product may include an indication of the style as described in Section 2.2.

8.2.3 Species, variety or cultivar may be listed on the label.

8.3 Labelling of Non-Retail Containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. 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.

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

Provision	Method	Principle
Moisture	ISO 938:1980 AOAC 2001.12 ASTA 2.0	Distillation
Total Ash	ISO 928:1997 AOAC 950.49 ASTA 3.0	Gravimetry
Acid Insoluble Ash	ISO 930:1997 ASTA 4.0	Gravimetry
Volatile Oil	ISO 6571:2008 AOAC 962.17 ASTA 5.0	Distillation
Extraneous Matter	ISO 927:2009 ASTA 14.1	Visual Examination
Foreign Matter	ISO 927:2009	Visual Examination
Insect Damage	Method V-8 Spices, Condiments, Flavors	Visual Examination

	and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Buletin Number 5)	
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14	Visual Examination