



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

Fourth Session

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**PROPOSED DRAFT GROUP STANDARD FOR DRIED CULINARY LEAVES -
SPECIFIC REQUIREMENTS FOR DRIED BASIL**

(Step 3)

(Prepared by the Electronic Working Group chaired by Egypt and co-chaired by Sudan)

Codex members and Observers wishing to submit comments at Step 3 on this draft should do so as instructed in **CL 2018/58/OCS-CCSCH** available on the Codex webpage/Circular Letters 2018: <http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>.

INTRODUCTION

1. At the Second Session of the Codex Committee on Spices and Culinary Herbs (CCSCH2)¹, held from September 14 to 18, 2015, in Goa, India, the Committee considered the report of the in-session WG on prioritization of ten new work proposals: (i) paprika (Argentina); (ii) basil (Egypt); (iii) coriander (Egypt); (iv) dehydrated chillies (India); (v) dried and dehydrated garlic (India); (vi) dried and dehydrated ginger (India); (vii) nutmeg (Indonesia); (viii) saffron (Iran); (ix) cloves (Nigeria); and (x) dried whole and ground ginger (Nigeria). CCSCH2 also noted that the work was guided by the Terms of Reference given by the Committee and took into account the existing workload of CCSCH.

2. According to the highest priority, the Committee recommended for approval (in order of priority) Dried or Dehydrated Ginger (Nigeria), Dried Chilli Peppers and Paprika (India and Argentina) and Dried Garlic (India). Conditional approval (in order of priority) was given to Basil (Egypt), Saffron (Islamic Republic of Iran) and Nutmeg (Indonesia).

3. CCSCH3 meeting, held in Chennai India (February 6-10, 2017) approved the updated project proposal on basil as a new work.

TERMS OF REFERENCE

4. CCSCH3 also agreed to:

- a. start new work on the development of standards for basil under the category of dried leaves;
- b. establish an eWG, hosted by Egypt and co-hosted by Sudan, working in English to prepare the proposed commodity standard for all products traded as Basil based on the concept of group standards under the category of "Dried leaves" ;

PARTICIPATION AND METHODOLOGY

5. The eWG started its work on May, 2017 and the outputs of the eWG were submitted through the 1st and 2nd round; and the work was scheduled from September 2017 till last May 2018.

6. The comments from all eWG members were taken into consideration while preparing the final draft as annexed in (Appendix I).

ANALYSIS

7. The most common points noted by the Chair of the eWG during the work from the submitted comments of the eWG members are:

- i. overall consensus in the most standard clauses;

¹ REP16/SCH paras 44, 50-54

- ii. science based classification of all basil species taking into consideration trade concerns;
- iii. the draft standard is prepared under dried leaves spices group.
- iv. method of sampling and analysis still need to be developed.
- v. different comments on styles/forms.

8. It should be noted that the physical/chemical characteristics in the draft standard for all forms/styles should be discussed and decided next session, as there was no consensus on some of the parameters highlighted in square brackets in Annexes I and II.

CONCLUSIONS

9. The Chair of the eWG has completed the task as per the programme of work. The main task of the eWG was to develop a draft Standard on Basil. The Chair of the EWG believes that these tasks have been achieved and the Committee is in the position to move ahead with the development of the further work on this Standard. Significant amount of information has been gathered during two rounds of comments with good rich consultation with the eWG members to prepare this draft as in Appendix I.

RECOMMENDATIONS

10. The Committee is invited to work on the draft Standard in Appendix I (at step 3) taking into consideration the mechanism of developing such standards in grouping forms.

**PROPOSED DRAFT GROUP STANDARD FOR DRIED CULINARY LEAVES -
SPECIFIC REQUIREMENTS FOR DRIED BASIL
(At Step 3)**

1 SCOPE

This Standard applies to basil leaves/flowers in their dried form as 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**

Dried culinary leaves covered by this standard (Table 1) are sold in forms as indicated in 2.2, undergoing operations such as cleaning, drying, rubbing, milling and sifting.

Table 1. Dried Culinary Leaves covered by this standard

General name	Specific name	Scientific name
Basil		<i>Ocimum basilicum</i> L.
		<i>Ocimum minimum</i> L.
	American basil	<i>Ocimum americanum</i> L.
	Shrubby basil	<i>Ocimum gratissimum</i> L.
	Camphor basil	<i>Ocimum kilimandscharicum</i> Gürke
	Sacred basil	<i>Ocimum tenuiflorum</i> L.

2.2 Styles/forms²

Dried Basil may be:

- Whole,
- [Pieces],
- [Crushed/rubbed],
- Ground/powdered.

[The particles size of pieces and ground/ powdered styles is determined by contractual agreement between buyer and seller.]

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS [CRITERIA]**3.1 COMPOSITION**

Dried culinary leaves as described in Section 2 shall conform to requirements set in Annexes I and II.

3.2 QUALITY FACTORS [CRITERIA]**3.2.1 Infestation**

Dried Basil shall be free from live insects and practically free from dead insects, insect fragments and rodent contamination visible to the naked eye, [corrected, if necessary, for abnormal vision]

3.2.2 Adulteration

Dried basil shall be free from any economic adulteration.

² Other styles distinctly different from these are allowed, provided they are labelled accordingly.

3.2.3 Odor, flavor and color

Dried basil has a typical odor which is fresh and reminiscent of aniseed with different notes depending on the chemical type. Its flavor has a bitter after taste. It shall be free from any foreign odour, flavour or mustiness.

The dried leaves of basil **shall be** greyish green in color.

3.2.4 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex II (Chemical Characteristics) and Annex 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.

3.3 CLASSIFICATION OF "DEFECTIVES"

The representative sample taken from a lot that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a "defective".

3.4 LOT ACCEPTANCE

A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of "defectives", as defined in Section 3.3, does not exceed the acceptance number of the appropriate sampling plan.

For factors evaluated on a sample average, a lot will be considered acceptable if the average meets the specified tolerance, and no individual sample is excessively out of tolerance.

4 FOOD ADDITIVES

Only the anti-caking agents listed in Table 3 of *General Standard for Food Additives* (CXS 192 -1995) may be permitted for use in ground/powdered basil only.

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* (CXS 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* (CXC 1-1969), the *Code of Hygienic Practice For Low-Moisture Foods* (CXC 75-2015) Annex III Spices and Aromatic Herbs and other relevant Codex texts.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 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

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* (CXS 1-1985). In addition, the following specific provisions apply:

8.2 Name of the Product³

8.2.1 The name of the product shall be "dried basil" 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.

³ The General name may be used if the product is a blend of the different species listed under the General Name of that commodity. If a Specific Name is used then the product must be a minimum of 80% of the species listed for the specific name.

8.3 Country of origin/country of harvest (Optional)

8.4 - Commercial Identification

- Class/Grade, if applicable

8.5 Inspection mark (optional)

8.6 Labeling 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 Analysis¹**

Parameter	Method	Principle
Moisture	ISO760:1978, 938:1980 AOAC 2001.12 ASTA 2.0 AOAC 941.11 AOAC 986.21	Titration Distillation
Total Ash	ISO 928 AOAC 950.49 ASTA 3.0	Gravimetry
Acid Insoluble Ash	ISO 930 ASTA 4.0	Gravimetry
Volatile Oil	ISO 6571 AOAC 962.17 ASTA 5.0	Distillation
Extraneous Matter	ISO 927, ISO 3632-2 ASTA 14.1	Visual Examination
Foreign Matter	ISO 927, ISO 3632-2	Visual Examination
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual Examination
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14 [ISPM 08 Determination of Pest Status in an area]	Visual Examination
Mould damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual examination(for whole) Enzymatic Detection method (for ground)

¹ Latest edition or version of the approved method should be used

9.2 SAMPLING PLAN

To be developed

ANNEX I

A. Chemical Properties for Dried Basil

General Name	Form	Moisture Content (Max. %)	Ash %w/w max	Ash insoluble % w/w max	Volatile Oils mL/100g (minimum)	Non-volatile ether extract %w/w	Crude fibre % by mass	Other Properties
Basil	Whole	12	16	2	0.3			
	Pieces	12	16	2.5	0.3			
	[Crushed/rubbed]	12	16	2.5	0.3			
	Ground/powdered	12	16	2.5	0.1			

ANNEX II

A. Physical Properties for Dried Basil

General name	Form	Extraneous matter ⁴ % w/w max	Foreign matter ⁵ % w/w max	Insect fragments maximum/ 10 gm	Rodent filth maximum number of hairs /10 gm	Mold damage %w/w max	Dead whole insects count/10 0 gm max	Mammalian excreta mg/Kg max	Insect damaged leaves, maximum % mass fraction	Other excreta mg/Kg max	Other Defects	
											Name	Limit
Basil	Whole	[3.0] [1.0] [0.5]	1.0	1.0		1.0	[1.0] [2.0]	1.0	1.0		Color defects	5
	Pieces	[3.0] [1.0] [0.5]	1.0	1.0		1.0	[1.0] [2.0]	1.0	1.0			5
	[Crushed/ rubbed]	[3.0] [1.0] [0.5]	1.0	1.0		1.0	[1.0] [2.0]	1.0	1.0			
	Ground/ powdered	[3.0] [1.0]	1.0	1.0		1.0	[1.0] [2.0]	1.0	1.0			5

⁴ All vegetable matter from the specific plant other than the required part.

⁵ Any visible and/or apparent matter or material not usually associated with the product.

APPENDIX II**LIST OF PARTICIPANTS**

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