

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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

3rd Session

Chennai, India, 6 - 10 February 2017

Comments of Egypt Discussion Paper on Glossary of Terms for CCSC Standards

1- Acid-Insoluble Ash: Insoluble residue remaining after a sample is ignited and the ash treated with acid (diluted HCL)

Or

The part of the total ash remaining after treatment with hydrochloric acid solution under the conditions specified in the method of determination.

2- Adulteration: Is an addition of another substance other than that meant to be consumed to a Spice/Culinary Herbs in order to increase its quantity in raw form or prepared form, which may result in the loss of actual quality of Spice/Culinary Herbs & the product fails to meet state standards. These substances may be other available food items or non-food items.

3- Ash: The powdery residue of matter that remains after ignition.

4- Blemished: A unit affected by surface or internal discoloration, pathological injury, insect injury, or by other means to the extent that the appearance is affected.

5- Chemical Characteristics: The measurable chemical composition of a product at a desired stage that impact color and/or flavor.

6- Consumer Ready Packaging: Any packaging material appropriately labeled with product name and other items as to be designed to meet labeling legislation in the country of sale.

7- Contamination: Intentional or unintentional addition of Extraneous or foreign material to a product rendering it unfit for the original intended purpose.

Or

Is the presence of an unwanted physical, Chemical or biological constituent, contaminant or impurity in the Spice or Culinary herbs rendering it unfit for the original intended purpose. (Plant or non-plant origin)

8- Cracked: A coarse or rough grind size typically associated with minimal crush grinding of a whole spice resulting in larger, grainy, discernable fragments.

9- Culinary Herbs: The leafy green or flowering part of a plant, (either fresh or dried), used for seasoning and flavoring food, but not used as the main ingredient.

Cultivar

A variety of a plant that was produced from a natural species and is maintained by cultivation, their naming is governed by the *International Code of Nomenclature for Cultivated Plants* (ICNCP)

Dehydration

The process of removing water or moisture from a substance or compound.

Essential oil:

A volatile oil present in aromatic plants

Extraneous Matter

All vegetable matter from the specific plant, [visible to the naked eye or with a maximum 10 times magnifying power], other than the required part used.

13- Filth: Any objectionable matter contributed by animal contamination or product such as rodent, insect, or bird matter; or any other objectionable matter contributed by insanitary conditions. (AOAC)

14- Foreign matter:

All matter visible to the naked eye or with a maximum 10 times magnifying power that is not part of the plant to which the spice or herb belongs

Grind

To process solids by hand or mechanically to reduce them to tiny particles

19- Ingredient: Any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product.

22- Insect Infestation: The presence of any live or dead life cycle stages of insects in a host product or evidence of their presence (i.e., excreta, cast skins, chewed product residues, urine, webbing and frass, insect tunnels or evidence of surface feeding, to whole insects in the product.); or the establishment of an active breeding population.

24- Moisture Content: The total quantity of water present in a product at various stages of processing determined using appropriate standardized analytical methods.

25- Mould: Is a fungus that grows in the form of multicellular filaments called hyphae.

26- Mouldy: Evidenced by the presence of mould (mould hyphae and/or spore forming structures) that are visible to the naked eye. Microscopic examination may be used to confirm the presence of characteristic hyphal filaments and fruiting structures.

27- Spice: A spice is a seed, fruit, root, bark, or other plant substance primarily used for flavoring, coloring or preserving food. Spices are distinguished from herbs, which are the leaves, flowers, or stems from plants used for flavoring or as a garnish. Spices may be ground into a powder.

Or

The dried part of a plant, other than the leafy green or flowering parts, used for seasoning and flavoring food, but not used as the main ingredient

Sifting

To put through a sieve in order to separate the fine from the coarse particles.