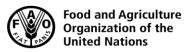
CODEX ALIMENTARIUS COMMISSION





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Agenda Item 3.1, 4.1, 4.2, 6.1, 8.1

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Original language only

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

Thiruvananthapuram, India, 21 – 25January 2019Thiruvananthapuram, Kerala, India

Comments from Ghana

Table 2. Physical requirements for whole/crushed/rubbed and ground oregano

We support

Parameter	Whole, Crushed	rubbed Oregano	Ground Oregano	
	Extra	Class /Grade I	Class/Grade II	
Extraneous vegetable matter (maximum % mass fraction)	0.5	0.5	1	NA
Dead insects, insects fragments, maximum % mass fraction	1.0	1.0	1.0	NA
Mammalian excreta maximum (mg/Kg)	1.0	1.0	1.0	1.0

Table 3. Chemical requirements for whole/crushed/rubbed oregano and ground oregano

	Whole/Crus	shed/Rubbed oregar		
Parameter	Extra	Class/ Grade I	Ground oregano	
Total ash, % mas fraction (dry				
basis), maximum				10
Volatile oils (*), ml/100 g (dry				
basis), minimum		2.0	1.5	

Agenda Item 4.1 PROPOSED DRAFT STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS – SPECIFIC REQUIREMENTS FOR DRIED OR DEHYDRATED GINGER (CX/SCH 19/4/4)

Chemical Properties for Dried Roots, Rhizomes and Bulbs

We support

Moisture Content %w/w (max): 11.0 for Ground/Powder and 1.0 for Volatile Oils mL/ 100g (min):

This is because a moisture content of 11.0 will prevent the growth of molds.

Physical Properties for Dried Roots, Rhizomes and Bulbs

We support

Product Name	Forms/ Styles	Whole insects, dead Count/100g (max)	Excreta mammalian mg/kg (max)	Excreta, other mg/Kg (max)	Mold damaged %w/w (max)	Insect defiled/ infested %w/w (max)	Extraneous matter ¹ %w/w (max)
Ginger	Whole	4.0	1.0	1.0	1.0	2.0	1.0
Ginger	Cracked/ Broken	4.0	1.0	1.0	1.0	2.0	1.0

Agenda Item 4.2 PROPOSED DRAFT STANDARD FOR DRIED AND DEHYDRATED GARLIC (CX/SCH 19/4/5)

Chemical Properties for Dried and Dehydrated Garlic

Ghana supports the requirements below:

Parameter	Requirement
Moisture, % w/w (max)	
(i) In case of Powdered Garlic	7
Total ash on dry basis, % w/w (max)	6
Volatile organic sulfur compounds content, % (m/m) on dry basis, min.	*

Physical Properties for Dried and Dehydrated Garlic

Parameter	Requirements
Extraneous matter, % w/w (max)	0.5
Foreign matter	0.5
Mould visible, maximum, % mass fraction	1
Dead insects, insect fragments, rodent contamination max % mass fraction	0.5

Agenda Item 6.1 PROPOSED DRAFT GROUP STANDARD FOR DRIED CULINARY LEAVES - SPECIFIC REQUIREMENTS FOR DRIED BASIL CX/SCH 19/4/7

Physical Properties for Dried Basil

We support

General name	Form	Extraneous matter ⁴ % w/w max	Foreign matter ⁵ % w/w max	Insect fragment s maximu m/ 10 gm	Rodent filth maximu m number of hairs /10 gm	Mold damage %w/w max	Dead whole insects count/100 gm max	Mammalia n excreta mg/Kg max
	Whole	1.0					2.0	
	Pieces	1.0					2.0	
Basil	Crushed/ rubbed							
	Ground/ powdered	0	0	0	0	0	0	0

Agenda Item 8.1 PROPOSED DRAFT STANDARD FOR DRIED FLORAL PARTS-CLOVES (CX/SCH 19/4/9)

Chemical Characteristics for Dried Floral Parts

Product	Form	Acid Insoluble Ash % w/w (max)	Volatile Oils ml/100g (min)	
	Whole	1		
	Cracked/crushed	1		
Cloves	Ground	1	14	

Physical Characteristics for Dried Floral Parts

We support 0.1 foreign matter % w/w (max) for whole and Cracked/ crushed cloves and no economic adulteration for all forms of cloves.