

TEMPLATE

STANDARD FOR []

1 SCOPE

This Standard applies to plant products 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 repackaging if required. It excludes the product for industrial processing.

2 DESCRIPTION**2.1 PRODUCT DEFINITION**

Product can be a generic product as described in Annex 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

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

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

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

The product shall have a characteristic aroma, colour 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 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.

3.2.3 Classification where applicable**4 FOOD ADDITIVES**

The need for use Food additives will considered on a case by case basis.

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

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 Country of origin/country of harvest

8.4 Commercial Identification

- Class/ Grade, if applicable
- Size (optional)

8.5 Inspection mark (optional)

8.6 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 Analysis¹

Parameter	Method	Principle
Moisture	ISO 939:1980 [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 and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Buletin Number 5) http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32	Visual Examination
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14	Visual Examination

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

9.2 SAMPLING PLAN

To be developed

ANNEX I

Part. I – Spices and Culinary Grouping by Plant Parts			
A. SPICES			
Sl. No	Name of Spice	Scientific Name	HS Code
Dried Fruits and Berries			
1.	Allspice	<i>Pimenta dioica</i> (L.) Merr.	
2.	Star Anise	<i>Illicium verum</i> Hook.f.	HS 090910
3.	Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
4.	Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	HS 09083110
5.	Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	HS 09083120
6.	Cameroon cardamom	<i>Aframomum hanburyi</i> K.Schum.	
7.	Cambodian cardamom	<i>Amomum kkrervanh</i> Pierre ex Gagnep.	
8.	Korarima cardamom	<i>Aframomum corrorima</i> (Braun) P.C.M.Jansen	
9.	Madagascar cardamom	<i>Aframomum angustifolium</i> K.Schum.	
10.	Round cardamom/Chester cardamom/Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
11.	Sri Lankan Cardamom	<i>Elettaria cardamomum</i> Maton	
12.	Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié	
13.	Chilli	<i>Capsicum annuum</i> L.	HS 090420
14.	Paprika	<i>Capsicum frutescens</i> L.	
15.	Chinese pepper	<i>Zanthoxylum acanthopodium</i> DC.	
16.	Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bungei</i> Hance	
17.	Cubebs	<i>Piper cubeba</i> Bojer	
18.	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> K.Schum.	
19.	Negro pepper / Guinean pepper pods	<i>Xylopia aethiopica</i> A.Rich.	
20.	Pepper (Black, White, Green)	<i>Piper nigrum</i> Beyr. ex Kunth	HS 090411
21.	Pepper Long	<i>Piper longum</i> Blume	HS 09041110
22.	Pink pepper Brazilian pepper	<i>Schinus molle</i> hort. ex Engl. <i>Schinus terebinthifolius</i> Raddi	
23.	Sichuan pepper /Japanese pepper	<i>Zanthoxylum piperitum</i> Benn.	
24.	West African / Benin pepper	<i>Piper guineense</i> Thonn.	
25.	Dried Mango	<i>Mangifera indica</i> Thwaites	
26.	Camboge	<i>Garcinia cambogia</i> hort. ex Boerl.	
27.	Kokam	<i>Garcinia indica</i> (Thouars) Choisy	HS 12079940
28.	Juniper berry	<i>Juniperus communis</i> Thunb.	HS 09095021
29.	Tamarind fruit	<i>Tamarindus indica</i> L.	HS 08134010
30.	Vanilla	<i>Vanilla planifolia</i> Andrews	HS 090500
31.	Pompon vanilla	<i>Vanilla pompona</i> Schiede	
32.	Tahitian Vanilla	<i>Vanilla tahitensis</i> J.W.Moore	

Dried Roots, Rhizomes, Bulbs			
33.	Dried Garlic	<i>Allium sativum</i> L.	HS 07129040
34.	Shallot	<i>Allium ascalonicum</i> L.	
35.	Galanga	<i>Kaempferia galanga</i> L.	HS 12119042
36.	Greater galangal	<i>Alpinia galanga</i> Willd.	
37.	Lesser galangal	<i>Alpinia officinarum</i> Hance	
38.	Ginger	<i>Zingiber officinale</i> Roscoe	HS 091010
39.	Horse Radish root	<i>Armoracia rusticana</i> G.Gaertn., B.Mey. & Scherb.	HS 07069010
40.	Sweet flag	<i>Acorus calamus</i> L.	HS 12119048
41.	Turmeric	<i>Curcuma longa</i> L.	HS 091030
Dried Seeds			
42.	Aniseed	<i>Pimpinella anisum</i> L.	
43.	Ajowan/ Ajwain	<i>Trachyspermum ammi</i> Sprague	HS 09109914
44.	Black caraway	<i>Bunium persicum</i> B.Fedtsch.	
45.	Black caraway	<i>Carum bulbocastanum</i> W.D.J.Koch	
46.	Caraway	<i>Carum carvi</i> L.	HS 090940
47.	Black cumin	<i>Nigella sativa</i> L.	
48.	Cumin (Green /White Cumin)	<i>Cuminum cyminum</i> Wall.	HS 090930
49.	Damas black cumin	<i>Nigella damascena</i> L.	
50.	Black mustard	<i>Brassica nigra</i> (L.) Andrz.	
51.	Mustard	<i>Brassica juncea</i> (L.) Hook.f. & Thomson	HS 120750
52.	White/yellow mustard	<i>Sinapis alba</i> L.	
53.	Celery	<i>Apium graveolens</i> L.	HS 09109911
54.	Garden Celery	<i>Apium graveolens</i> L.	
55.	Coriander	<i>Coriandrum sativum</i> L.	HS 090921
56.	Dill	<i>Anethum graveolens</i> L.	HS 09109913
57.	Indian Dill	<i>Anethum sowa</i> Roxb.	
58.	Fennel	<i>Foeniculum vulgare</i> Mill.	HS 090950
59.	Sweet fennel	<i>Foeniculum vulgare</i> Hill	
60.	Fenugreek	<i>Trigonella foenum-graecum</i> Sm.	HS 09109912
61.	Nutmeg	<i>Myristica fragrans</i> Houtt.	HS 090810
62.	Papuan nutmeg	<i>Myristica argentea</i> Warb.	
63.	Poppy seed	<i>Papaver somniferum</i> L.	HS 120791
64.	Sesame/ Gingelly	<i>Sesamum indicum</i> L.	
65.	Pomegranate seed	<i>Punica granatum</i> L.	
Dried Floral parts			
66.	Clove	<i>Syzygium aromaticum</i> (L.) Merr. & L.M.Perry	HS 090700
67.	Saffron	<i>Crocus sativus</i> Biv. ex Steud.	HS 091020
68.	Caper	<i>Capparis spinosa</i> L.	HS 071130

Dried leaves			
69.	Bay Leaf	<i>Laurus nobilis</i> Cav.	HS 09104030
70.	Leek / Winter leek	<i>Allium porrum</i> L. <i>Allium ampeloprasum</i> Boiss.	
71.	Curry leaf	<i>Murraya koenigii</i> Spreng.	HS 091050
72.	Pandan wangi	<i>Pandanus amaryllifolius</i> Roxb.	
73.	Tejpat (Indian Bay)	<i>Cinnamomum tamala</i> (Buch.-Ham.) T.Nees & C.H.Eberm.	HS 09104010
Dried Bark			
74.	Cassia	<i>Cinnamomum cassia</i> Siebold	HS 09061910
75.	Indonesian cassia	<i>Cinnamomum burmannii</i> (Nees & T.Nees) Blume	
76.	Vietnamese cassia	<i>Cinnamomum loureirii</i> Nees	
77.	Cinnamon	<i>Cinnamomum zeylanicum</i> Blume	HS 090611
Others			
78.	Asafoetida	<i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ferula narthex</i> Boiss	HS 13019013
79.	Carambola	<i>Averrhoa carambola</i> L.	
80.	Mace	<i>Myristica fragrans</i> Houtt.	HS 090820
81.	Papuan mace	<i>Myristica argentea</i> Warb.	

PART 1			
B. Culinary Herbs Grouping			
Sl. No	Name of Culinary Herb	Scientific Name	HS Code
Dried Herb			
82.	Basil	<i>Ocimum basilicum</i> L.	
83.	Hyssop	<i>Hyssopus officinalis</i> L.	
84.	Lovage	<i>Levisticum officinale</i> W.D.J.Koch	HS 12119095
85.	Peppermint	<i>Mentha x piperita</i> L., pro spec. & Hylander	HS 12119070
86.	Spearmint	<i>Mentha spicata</i> L.	
87.	Japanese mint / field mint / corn mint	<i>Mentha arvensis</i> L.	
88.	Balm/ Lemon balm/ Melissa	<i>Melissa officinalis</i> L.	
89.	Bergamot	<i>Mentha citrata</i> Ehrh.	
90.	Marjoram	<i>Majorana hortensis</i> Moench	
91.	Sweet marjoram	<i>Origanum majorana</i> L.	
92.	Oregano	<i>Origanum vulgare</i> L.	
93.	Mexican oregano	<i>Lippia graveolens</i> Kunth	
94.	Parsley(curly)	<i>Petroselinum crispum</i> (Mill.) A.W.Hill	
95.	Parsley (flat)	<i>Petroselinum sativum</i> Hook. & Gillies	
96.	Rosemary	<i>Rosmarinus officinalis</i> L.	
97.	Sage	<i>Salvia officinalis</i> Pall.	
98.	Thyme	<i>Thymus vulgaris</i> L.	HS 09104020
99.	Creeping thyme / Wild thyme / Mother of thyme	<i>Thymus serpyllum</i> L.	
100.	Tarragon	<i>Artemisia dracunculus</i> L.	HS 07108010
101.	Summer Savory	<i>Satureja hortensis</i> L.	
102.	Winter Savory	<i>Satureja montana</i> L.	
103.	Sri Lankan Citronella	<i>Cymbopogon nardus</i> (L.) Rendle	
104.	West Indian Lemon grass	<i>Cymbopogon citratus</i> Stapf	

PART 1			
C. Ungrouped Spices & Culinary Herbs			
Sl. No.	Name of Spice/ Culinary Herbs	Scientific Name	HS Code
105.	Belimbing / Bilimbi / Cucumber tree	<i>Averrhoa bilimbi</i> L.	
106.	Chervil	<i>Anthriscus cerefolium</i> Hoffm.	
107.	Chive	<i>Allium schoenoprasum</i> Regel & Tiling	
108.	Indian leek/ Chinese chive	<i>Allium tuberosum</i> Rottler ex. Sprengel	
109.	Garden angelica	<i>Angelica archangelica</i> L.	
110.	Stony leek/ Welsh onion/ Japanese bunching onion	<i>Allium fistulosum</i> L.	
111.	Potato onion	<i>Allium cepa</i> L.	
112.	West Indian bay	<i>Pimenta racemosa</i> (Mill.) J.W. Moore	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
11	Angostura (Cusparia bark)	Sweet Basil Bush Basil	<i>Ferula narthex</i> Boiss <i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ocimum basilicum</i> L. <i>Ocimum minimum</i> L. <i>Galipea officinalis</i> Hancock.	Bark
6	Ambrette		<i>Hibiscus abelmoschus</i>	Fruit
12	Anise (AniSeed)		<i>Pimpinella anisum</i> L.	Fruit
3	Allspice (Leaf)		<i>Pimenta dioica</i> (L) Merr.	Leaf
9	Angelica Leaf		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Leaf
14	Basil		Any of the below species	Leaf
15	Bay Leaves (Laurel Leaves)		<i>Laurus nobilis</i> L.	Leaf
16	Bergamot		<i>Mentha citrata</i> Ehrh.	Leaf/Stem
8	Angelica Root		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Root
13	Asafoetida		Any of the below species	Roots, Rhizomes, Bulbs
1	Ajowan/ Ajwain		<i>Trachyspermum ammi</i> Sprague	Seed
2	Alfalfa Seed		<i>Medicago sativa</i> L.	Seed
4	Allspice (Pimento)		<i>Pimenta dioica</i> (L) Merr.	Seed
5	Ambrette		<i>Abelmoschus moschatus</i> Medik.	Seed
7	Anatto		<i>Bixa orellana</i>	Seed
10	Angelica Seed		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Seed
17	Black caraway		<i>Bunium persicum</i> B. Fedtsch.	Seed
18	Black cumin	Russian Caraway Black Caraway Damas black cumin	Any of the below species <i>Nigella sativa</i> L. <i>Nigella sativa</i> L. <i>Nigella damascena</i> L.	Seed
19	Borage Leaf		<i>Borago officinalis</i>	Leaf
20	Calendula, Pot marigold		<i>Calendula officinalis</i> L.	Flower
21	Camboge		<i>Garcinia cambogia</i> (Gaertn.) Desr. <i>Garcinia atroviridis</i>	Fruit

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
22	Camomile, English or Roman		<i>Anthemis nobilis</i> L.	Flower
23	Camomile, German or Hungarian		<i>Matricaria chamomilla</i> L.	Flower
24	Canelo pepper		<i>Drimys winteri</i> J.R. Forst. & G. Forst.	Bark
25	Caper		<i>Capparis spinosa</i> L.	Floral Parts
26	Caraway		<i>Carum carvi</i> L.	Seed
27	Cardamon	Bengal cardamom Cambodian cardamom Cameroon cardamom Cardamom (Large)/ Black cardamom Cardamom (Small) Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper) Korarima cardamom Madagascar cardamom Round cardamom/Chester cardamom/Siamese cardamom/ Indonesian cardamom Sri Lankan Cardamom Tsao-ko Cardamom	Any of the below species <i>Amomum aromaticum</i> Roxb. <i>Amomum krevan</i> Pierre ex Gagnep. <i>Aframomum hanburyi</i> K. Schum. <i>Amomum subulatum</i> Roxb. <i>Elettaria cardamomum</i> Maton <i>Aframomum melegueta</i> (Roscoe) K. Schum. <i>Aframomum korarima</i> (Pereira) Engl. <i>Aframomum angustifolium</i> K. Schum. <i>Amomum kepulaga</i> Sprague & Burkill <i>Elettaria cardamomum</i> var. major (Sm.) Thwaites <i>Amomum tsao-ko</i> Crevost & Lemarié	Fruit/berry
28	Celery leaves		<i>Apium graveolens</i> Dulce	Leaf
29	Celery Seed		<i>Apium graveolens</i> Dulce	Seed

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
30	Chervil		<i>Anthriscuscerefolium</i> Hoffm.	Leav
31	Chilli (equal or greater than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
32	Chilli Paprika (less than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
33	Chive		<i>Allium schoenoprasum</i> Regel & Tiling	Leaf
34	Cinnamon	Indonesian, Padang, Batavia Cassia/Cinnamon Chinese Cassia/Cinnamon Vietnamese, Saigon Cassia/Cinnamon	Any of the below species <i>Cinnamomumburmanii</i> (Nees& T. Nees) Blume <i>Cinnamomumcassia</i> Blume. <i>Cinnamomumloureirii</i> Nees	Bark
		Ceylong Cinnamon	<i>Cinnamomumzeylanicum</i> Blume	
35	Clove		<i>Syzygiumaromaticum</i> (L) Merr.& Perry	Floral Bud
36	Clover		<i>Trifolium</i> spp.	Leaf
37	Coriander Leaf		<i>Coriandrum</i> sativum L.	Leaf
38	Coriander Seed		<i>Coriandrum</i> sativum L.	Seeds
39	Cumin, Brown (Jerra, cumin)		<i>Cuminum</i> cuminum L.	Seed
40	Curry Leaf		<i>Murrayakoenigii</i> Spreng.	Leaf/Stem
	Dill Seed	Dill Indian Dill	Any of the below species <i>Anethumgraveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Seeds
	Dill, Leaf	Dill Indian Dill	Any of the below species <i>Anethumgraveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Leaf
	Elder flowers	Winter savory	Any of the below species <i>Saturejamontana</i> L. <i>SaturejaThymbra</i> L. <i>SaturejaSpinosa</i> L.	Leaf/Stem

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
		Summer Savory	<i>Saturejahortensis</i> L.	
44	Fennel Seed		<i>Foeniculumvulgare</i> Mill.	Seeds
45	Fennel Leaf		<i>Foeniculumvulgare</i> Mill.	Leaf
46	Fenugreek		<i>Trigonellafoenum-graecum</i> L.	Seeds
47	Galangal	Greater Galangal Galangal	Any of the below species <i>Alpiniagalanga</i> Willd. <i>Alpiniaofficinarum</i> Hance	Roots, Rhizomes, Bulbs
47	Galangal	Galangal Lesser galangal	<i>Kaempferiagalanga</i> L. <i>Alpiniaofficinarum</i> Hance	
48	Garden Celery		<i>Apiumgraveolens</i> L.	Seeds
49	Garlic		<i>Allium sativum</i> L. <i>Allium ampeloprasum</i> L.	Roots, Rhizomes, Bulbs
50	Geranium		<i>Pelargonium</i> spp.	Leaf
51	Ginger		<i>Zingiberofficinale</i> Roscoe	Roots, Rhizomes, Bulbs
52	Horehound (hoarhound)		<i>Marrubiumvulgare</i> L.	Leaf
53	Horseradish		<i>Armoracialapathfolia</i> Gilib.	Roots, Rhizomes, Bulbs
54	Horseradish root		<i>Armoraciarrusticana</i> G. Gaertn., B.Mey. & Scherb.	Roots, Rhizomes, Bulbs
55	Hyssop		<i>Hyssopusofficinalis</i> L.	Leaf/Stem
56	Japanese mint / field mint / corn mint		<i>Menthaarvensis</i> L.	Leaf/Stem
57	Juniper berry		<i>Juniperuscommunis</i> L.	Fruit/berry
58	Kaffir Lime		<i>Citrus hystrix</i> DC.	Fruit
59	Kokam		<i>Garciniaindica</i> (Thouars) Choisy	Fruit/berry
60	Lavender		<i>Lavandulaofficinalis</i> Chaix.	Leaf/Flower
61	Leek	Stony leek/ Welsh onion/ Japanese bunching onion	Any of the below species <i>Allium fistulosum</i> L.	Entire plant
		Leek / Winter leek	<i>Allium porrum</i> L.	
		Indian leek/		

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Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
		Chinese chive	<i>Allium ramosum</i> L. <i>Allium ampeloprasum</i> L.	
62	Lemon balm		<i>Melissa officinalis</i> L.	Leaf
63	Lemon Grass		<i>Cymbopogon citratus</i> (DC.) Stapf	Leaf
64	Linden Flowers		<i>Tilia</i> spp.	Flower
65	Lovage Root		<i>Levisticum officinale</i> W.D.J.Koch	Rhizome
66	Lovage Leaf		<i>Levisticum officinale</i> W.D.J.Koch	Leaf/Stem
67	Mace		<i>Myristica fragrans</i> Houtt.	Aril
68	Mango Dried		<i>Mangifera indica</i>	Seed
69	Marjoran	Marjoram Marjoram, sweet Pot marjoram	Any of the below species <i>Majorana hortensis</i> , Syn. <i>Origanum majorana</i> <i>Majorana hortensis</i> Moench. <i>Origanum onites</i> (L.) Benth.	Leaf/Stem
70	Mustard	Mustard, white or yellow Mustard, brown Mustard, black or brown	Any of the below species <i>Brassica hirta</i> Moench. <i>Brassica juncea</i> (L.) Czern. <i>Brassica nigra</i> (L.) Koch. <i>Sinapis alba</i> L. <i>Sinapis nigra</i> L.	Seed
71	Nutmeg	Papuan nutmeg	Any of the below species <i>Myristica fragrans</i> Houtt. <i>Myristica argentea</i> Warb.	Seed
72	Onion	Potato onion	<i>Allium cepa</i> L. <i>Allium cepa</i> Aggregatum Group	Roots, Rhizomes, Bulbs
73	Oregano		Any of the below species	Leaf/stem
		Mexican oregano	<i>Lippia berlandieri</i> Schauer	
		Mexican oregano	<i>Lippia graveolens</i> H.B.K.	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
			<i>Lippiamicromera</i> Schauer	
		Oregano Oreganum, Mexican Oregano, Mexican Sage, Origan)	<i>Lippia</i> spp.	
		Mt. Pima oregano	<i>Monardacitriodora</i> Cerv. ex Lag.	
		oregano de la sierra	<i>Monardafistulosa</i> L.	
		Italian oregano	<i>Origanum xmajoricum</i> Cambess.	
		Turkish oregano	<i>Origanumonites</i> L.	
		Cretan oregano	<i>Origanumonites</i> L.	
		Oikea oregano	<i>Origanumonites</i> L.	
		Syrian oregano	<i>Origanumsyriacum</i> L.	
		Oregano	<i>Origanumvulgare</i> L.	
		Greek oregano	<i>Origanumvulgare</i> subsp. <i>viride</i> (Boiss.) Hayek	
		Turkestan oregano	<i>Origanumvulgare</i> subsp. <i>viride</i> (Boiss.) Hayek	
			<i>Origanumvulgare</i> subsp. <i>Vulgare</i>	
		Cuban oregano	<i>Plectranthusamboinicus</i> (Lour.) Spreng.	
			<i>Poliominthabustamenta</i> B. L. Turner	
		Spanish oregano	<i>Thymus capitatus</i> (L.) Hoffmanns. & Link	
74	Pandanwangi		<i>Pandanusamaryllifolius</i> Roxb.	Leaf/Stem
75	Parsley		<i>Petroselinumcrispum</i> (Mill.) Nym.	Leaf
76	Pepper		Any of the below species	Seed
		Black, White, Green Pepper	<i>Piper nigrum</i> L.	
		Brazilian pepper	<i>Schinusterebenthifolius</i> Raddi	
		Chinese pepper	<i>Zanthoxylumacanthopodium</i> DC.	
		Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylumbungei</i> Planch.	
		Cubebs	<i>Piper cubebe</i> L.	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
		Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
	Pepper	Negro pepper / Guinean pepper pods Pepper (Black, White, Green) Pepper Long Pink pepper Sichuan pepper / Japanese pepper Negro pepper / Guinean pepper pods Canelo pepper West African / Benin pepper	<i>Xylopiiaethiopica</i> A.Rich. <i>Piper nigrum</i> L. <i>Piper longum</i> L. <i>Schinusmolle</i> L. <i>Zanthoxylum piperitum</i> (L.) DC. <i>Xylopiiaethiopica</i> A.Rich. <i>Drimyswinteri</i> <i>Piper guineense</i> Schumach. &Thonn.	
77	Peppermint		<i>Menthapiperita</i> L.	Leaf/Stem
78	Pomegranate Seed		<i>Punicagranatum</i> L.	Seeds
79	Poppy Seed		<i>Papayersomniferum</i> L.	Seed
80	Rosemary		<i>Rosmarinusofficinalis</i> L.	Leaf
81	Saffron		<i>Crocus sativus</i> L.	Floral Parts
82	Sage	Sage Clary (Clary Sage) Sage, Greek	Any of the below species <i>Salvia officinalis</i> L. <i>Salvia sclarea</i> L. <i>Salvia triloba</i> L.	Leaf Leaf
83	Sesame/ Gingelly		<i>Sesamumindicum</i> L.	Seeds
84	Shallot		<i>Allium ascalonicum</i> L.	Roots, Rhizomes, Bulbs
85	Spearmint		<i>Menthaspicata</i> L.	Leaf/Stem
86	Sri Lankan Citronella		<i>Cymbopogonnardus</i> (L.) Rendle	Leaf/Stem
87	Star Anise		<i>Illiciumverum</i> Hook. f.	Seed
88	Sumac/Sumach		<i>Rhuscoriaria</i> L.	Fruit
89	Sweet flag		<i>Acoruscalamus</i> L.	Roots, Rhizomes, Bulbs
90	Tarragon		<i>Artemisia dracunculus</i> L.	Leaf/Stem
91	Tejpat (Indian Bay)		<i>Cinnamomumtamala</i> (Buch. –Ham.) C. H. Nees&Eberm.	Leaf

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
92	Thyme	Creeping thyme / Wild thyme / Mother of thyme	Any of the below species <i>Thymus vulgaris</i> L. <i>Thymus serpyllum</i> L. <i>Thymus capitatus</i> L. <i>Thymus zygis</i> L. <i>Thymus saturejoides</i> Coss.	Leaf
93	Turmeric		<i>Curcuma longa</i> L.	Roots, Rhizomes, Bulbs
94	Vanilla		Any of the below species	
		Pompon vanilla Tahitian Vanilla	<i>Vanilla pompona</i> Schiede <i>Vanilla tahitensis</i> J.W.Moore	Pods
95	West Indian bay		<i>Pimentaracemosa</i> (Mill.) J.W. Moore	Leaf
96	Zedoary		<i>Curcuma zedoaria</i> (Bergius) Rosc.	Roots, Rhizomes, Bulbs

ANNEX II

A. Chemical Properties for Dried Spices and Culinary Herbs							
Product Name	Total Ash %w/w (max)	Acid Insoluble Ash % w/w (max)	Moisture Content %w/w (max)	Volatile Oils mL/100g (min)	Volatile oil markers	Bulk Density	Notes

(The product names are to be chosen from Annex 1. The values of chemical parameters are to be fixed during the standards development under CCSCH)

ANNEX II							
B. Physical Properties for Dried Spices and Culinary Herbs							
Product Name	Whole insects, dead Count /100 gm (max)	Excreta mammalian mg/kg (max)	Excreta, other mg/Kg (max)	Mold damaged %w/w (max)	Insect defiled/infested %w/w (max)	Extraneous/Foreign matter %w/w (max)	Notes

(The product names are to be chosen from Annex 1. The values of chemical parameters are to be fixed during the standards development under CCSCH)

ANNEX III

COMBINED TABLE OF CHEMICAL AND PHYSICAL PROPERTIES FOR DRIED SPICES AND CULINARY HERBS

Product*	Form Style	Classes	Moisture	Chemical Properties					Physical Properties					
				Bulk Density	Ash %w/w max	Ash insoluble % w/w max	Volatile Oils mL/100g min	Marker compound	Whole insects, dead Count/100gm max	Excreta mammalian mg/Kg max	Mold damaged % w/w max	Insect defiled/infested % w/w max	Extraneous Matter % w/w max	Foreign Matter % w/w max
Black Pepper	Whole	Class I												
		Class II												
		Class III												
	Ground													
White pepper	Whole	Class I												
		Class II												
		Class III												
	Ground													
Green Pepper	Whole	Class I												
		Class II												
		Class III												
	Ground													

(Example - Dried Fruits and Berries)

