

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 4.1

CX/SCH 19/4/4 Add.1

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

Fourth Session

Thiruvananthapuram, India, 21 - 25 January 2019

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED GINGER Comments at Step 3 (Replies to CL 2018/55/OCS-SCH)

Comments of Colombia, India, Iraq, Japan, Kenya and United States of America


Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2018/55/OCS-SCH issued in August 2018. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

ANNEX I

SPECIFIC COMMENTS	MEMBER / OBSERVER AND RATIONALE
1. SCOPE	
<p>This Standard applies to dried roots, rhizomes and bulbs in their dried or dehydrated form as spices or culinary herbs defined in Section 2.1 below, offered for direct human consumption or as an ingredient in industrial food processing commercial food or for its repackaging. The product intended for its for industrial processing other than that stated is excluded.</p>	<p>Colombia</p> <p>The change seeks to clarify and delimit the scope, because by only indicating that it is for "human consumption", it could be understood that the food may or may not be packed or packaged. Thus, it is considered that the expression "or for repackaging, if necessary", does not establish a specific criterion to determine the specific situation in which the product is located.</p> <p>Likewise, it is considered pertinent to adjust the wording of the last paragraph in order to give greater clarity to determine the specific situation in which the rule is not applicable.</p>
2. DESCRIPTION	
<p>2.2 Styles/forms</p>	<p>USA</p> <p>"Whole ginger" is usually defined as a single piece a few centimeters long or branch type- multiple pieces pointing in several directions connected to a common base- each having the growth end.</p> <p>The U.S. recommends that the CCSCCH develops a practical definition of whole ginger, for ginger harvest may include cut or broken ginger.</p> <p>"Cracked/broken" – is usually not associated with roots and rhizomes but rather pieces comprising of cut, diced or sliced styles.</p> <p>To avoid ambiguity the U.S. recommends that the CCSCCH clarifies the meaning of "whole" for ginger. In this regard, the U.S. submits the proposal belowl.</p>
<p>Whole, <u>single or branched rhizomes of varying sized which may be cut at both ends with the flattened circular shape intact</u></p>	<p>USA</p>
<p><u>Cracked/broken. Pieces comprising various cut, diced or sliced styles or</u></p>	<p>USA</p>
<p>Broken / pieces </p>	<p>Colombia</p> <p>It is considered pertinent to eliminate the letter "o" of the second bullet point.</p>
3. ESSENTIAL COMPOSITION AND QUALITY FACTORS	
<p>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</p>	<p>USA</p> <p>There is a common trade practices that specifies either a general or specific name based on a blend of different varieties of the same product such as white ginger and regular ginger. The name given to this blend depends on the specie that is 80% or more. Therefore, the United States recommends alignment with a general or specific name, as done in trade based on a percentage of composition</p>
<p>3.1 COMPOSITION</p> <p><u>3.1.1 Dried Roots, Rhizomes and Bulbs as described in Section 2 above and shall conform to requirements set in Annexes II and III.</u></p> <p><u>3.1.2 The General name may be used if the product is a blend of the</u></p>	<p>USA</p>

<u>different species listed under the General Name of that commodity. When a Specific Name is used, the product must contain a minimum of 80% of the species listed for the specific name.</u>	
Dried Roots, Rhizomes and Bulbs as described in Section 2 above and shall conform to requirements set in Annexes II and III.	USA
When unclassified/ungraded, the provisions for class/grade II requirements apply as the minimum requirements.	India Comment: There is no provision given for different grades under Physical & Chemical properties Tables to differentiate among Class/grade II.
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" 3.4 Lot Acceptance	India Rationale: These sections to be added to align them with the approved CCSC standards
4 FOOD ADDITIVES	
Where applicable, only the anti-caking agents listed in Table III The additives allowed in the products covered by this standard are those indicated for this category of foods in the General Standard for Food Additives (CODEX STAN 192-1995). are permitted for use in ground/powdered dried roots, rhizomes and bulbs.	Colombia Colombia considers that according to the procedures established by the Codex Alimentarius Commission, the use of additives must comply with the provisions of CODEX STAN 192-1995, in order not to create inconsistencies between the standards. In the General Standard for Food Additives (CODEX STAN 192-1995), additives are allowed such as: acesulfame potassium (flavour enhancer), butylhydroxytoluene (antioxidant), polysorbates (stabilizers), among others, which are authorized for the category "12.2.1 Aromatic herbs and spices".
Where applicable, only the anti-caking agents listed in Table III of the <i>General Standards for Food Additives</i> (CXS 192-1995) are permitted for use <u>may be used</u> in ground/powdered dried roots, rhizomes and bulbs.	USA Issue and Rationale: There is no uniform requirement or practice on the use of food additives in this product. Some countries prohibit their use while other do not. The use of food additives is largely dependent on its functional use, and market preferences. In this regard the U.S. recommend making this section optional by utilizing some of the text from the same section of the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).
6. FOOD HYGIENE	
6.2 The products should comply with any microbiological criteria established in accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods</i> (CAC/GL 21-1997). 6.3 The products should comply with microbiological criteria in ICMSF book (microorganisms in food 2 sampling for microbiological analysis : principles and specific applications) 8 LABELLING add 8.7 shelf life (final product) or production date for Non-Retail Containers	Iraq
9. METHODS OF ANALYSIS AND SAMPLING	

Parameter	India Comment: Method for "Calcium as calcium oxide" and "Mold damaged" should also be added, as these parameters are specified in the Chemical properties Table at Annex I.
Moisture: AOAC 2001.12& AOAC 986.21	Kenya kenya agrees to all methods although ISO method is the most preferable.
Total Ash: {AOAC 941.12} Acid Insoluble Ash: {AOAC 941.12} Foreign Matter: {AOAC 960.51} {Extractable Colour Chemical extraction} {Hot Water Insoluble Solids Chemical extraction}	Kenya
[Hot Water Insoluble Solids	India Comment: Specification parameter is for Water soluble extract, Cold but method specified in this table is for Hot water insoluble solids. This needs to be corrected.
Annex I	
Chemical Properties for Dried Roots, Rhizomes and Bulbs	USA The values/limits submitted by the United States submission are based on existing trade practices and national standards/regulations and are indicated.
Ginger <u>Ginger</u> <u>Pieces 8.0 (Total Ash %w/w max) 2.0 (Ash insoluble % w/w max) 12.0 (Moisture Content (Max. %)) 1.5 (volatile oils ml/100 g (min))</u>	USA make two columns. one for whole and one for pieces. The value of pieces are the same as that for whole.
Whole/ Cracked/ Broken <u>Whole</u>	USA
1.1% Calcium (as oxide)on dry basis by mass, max %, for unbleached. 2.5% Calcium (as oxide) on dry basis by mass, max %, for bleached. <u>Sulfur dioxide (not detected)</u>	Japan The basis of limits for calcium residues (as oxide) is unclear, making it hard to find whether this requirement is necessary. Alternatively, as for bleach residues, Japan recommends that sulfur dioxide not be detected. This is because sulfur dioxide arises as a result of sodium sulfite bleaching, which is prohibited for use as bleaching agents in Japan.
Ground/Powder Moisture Content %w/w (max): 11.0 {12.0} Volatile Oils mL/ 100g (min): 1.0 {1.5}	Kenya
Annex II	
Whole insects, dead Count/100g(max)	Japan Japan supports 0/100g for the limits of 'Whole insects, dead', as well as 0 mg/kg for 'Excreta mammalian' and 'Excreta, other', from a hygiene point of view. In addition, Japan suggests setting the same maximum content of 0 % for 'Mold damaged' and 'Insect defiled/infested' as garlic for maintaining proper hygiene conditions.

Extraneous matter 1 %w/w (max)	Japan The limits of 'Extraneous matter' and 'Foreign matter' should be up to 0.5% combined for maintaining proper hygiene conditions.
Whole: Whole insects, dead Count/100g(max): 0 Excreta mammalian mg/kg (max): <u>0</u> Excreta, other mg/Kg (max): 0 Mold damaged %w/w (max): 0 Insect defiled/ infested %w/w (max): 0 Extraneous matter¹ %w/w (max):1 Cracked/Broken: Whole insects, dead Count/100g(max): 0 Excreta mammalian mg/kg (max): 0 Excreta, other mg/Kg (max):0 Mold damaged %w/w (max): 0 Insect defiled/ infested %w/w (max): 0	Kenya
Ground: Extraneous matter¹ %w/w (max): 1.0 Foreign matter² %w/w (max): 0.5	India comment: This parameter would not be possible to measure in case of ground form.