CODEX ALIMENTARIUS COMMISSION

Food and Agriculture Organization of the United Nations

World Health Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

REP22/SCH

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-fifth Session

FAO Headquarters, Rome, Italy

21-25 November and 12-13 December 2022

REPORT OF THE SIXTH SESSION OF THE CODEX COMMITTEE ON SPICES AND CULINARY HERBS

Virtual, 26–30 September and 3 October 2022

TABLE OF CONTENTS

SUMMARY AND STATUS OF WORK					
Responsible Party	**Purpose**	**Text/Topic**	**Code**	**Step**	**Para(s)**
Members CCEXEC83 CAC45	Adoption	Draft standard for dried floral parts - Saffron	N06-2017	8	39 (i) and App. III
	Adoption	Draft standard for dried seeds - Nutmeg	N07-2017	8	59 (i) and App. IV
	Adoption	Proposed draft standard for dried chilli peppers and paprika	N03-2017	5/8	80 (i) and App. V
	Adoption	Proposed draft standard for dried small cardamom	N01-2021	5	107 (i) and App. VI
	Adoption	Proposed draft standard for spices in the form of dried fruits and berries (Allspice, Juniper berry, Star anise)	N03-2021	5	121 (i) and App. VII
	Adoption	Amendments to the labelling provisions of non-retail containers in the eight existing SCH standards	-	-	11 and App. II Part A
CCFL CCMAS	Endorsement/ Information	Relevant sections of the: i) Amendments to the labelling provisions of non-retail containers in the eight existing SCH standards ii) Standard for dried or dehydrated garlic (CXS 347-2019) – (labelling provisions for sections 8.3, 8.3.1, 8.3.2 and 8.3.3) iii) Draft standard for dried floral parts – Saffron iv) Draft Standard for dried seeds – Nutmeg (Methods only) v) Proposed draft standard for dried or dehydrated chilli pepper and paprika vi) Proposed draft standard for dried small cardamom vii) Proposed draft standard for spices derived from dried fruits and berries - Allspice, Juniper berry, and Star anise			11 and App. II Part A; 15 and App. II Part B; 39 (ii) and App. III 59 (ii) and App. IV 80 (ii) and App. V 107 (ii) App. VI 121 (ii) App. VII Part A
Members	Action/ Information	Submission of proposals for new work			135
Members	Action	Provide comments on Draft Template			142 (i)
EWG (India/Iran/ Guatemala/ USA) CCSCH	Drafting	Proposed draft standard for small cardamom		6/7	107 (iii)
EWG (Iran/India) CCSCH	Drafting	Proposed draft standard for turmeric		2/3	132 (ii)
EWG (USA/Madagascar/Mexico/India) CCSCH	Drafting	Proposed draft standard for spices in dried fruits and berries - (Allspice, Juniper berry and Start Anise) - Vanilla)		6/7 2/3	121 (iii & iv)

LIST OF ABBREVIATIONS

AOAC	Association of Official Analytical Chemists
ASTA	American Spice Trade Association
CAC	Codex Alimentarius Commission
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
AIDSMO	Arab Industrial Development, Standardization and Mining Organization
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	Circular letter
CRD	Conference room document
CXS	Codex Standard
CXC	Codex code of practice
CXG	Codex guideline
EU	European Union
EWG	Electronic working group
ICUMSA	International Commission for Uniform Methods of Sugar Analysis
IOSTA	International Organization of Spice Trade Associations
IWG	In-session Working Group
FAO	Food and Agriculture Organization of the United Nations
FDA	United States Food and Drug Administration
JECFA	Joint Experts Committee on Food Additives
OCS	Online Commenting System
ISO	International Organization for Standardization
SCH	Spices and culinary herbs
VWG	Virtual Working Group
WHO	World Health Organization

INTRODUCTION

1. The Codex Committee on Spices and Culinary Herbs (CCSCH) held its sixth session virtually, on 26, 27, 28, 29, 30 September and 3 October 2022, at the kind invitation of the Government of India. Dr M. R. Sudharshan, former Research Director, Spices Board India, Ministry of Commerce and Industry, Government of India, chaired the session, which was attended by 60 Member Countries, one Member Organization (European Union) and Observers of four international governmental (IGOs) and non-governmental organizations (NGOs) and United Nations agencies. The full list of participants is contained in Appendix I.

OPENING OF THE SESSION[1]

2. Mr. Rajesh Bhushan IAS, Secretary, Ministry of Health and Family Welfare, Government of India and Chairperson, Food Safety and Standards Authority of India, opened the meeting, welcoming the participants and congratulating the great achievements of the Committee since its establishment. He noted that the development of harmonized worldwide standards for spices and culinary herbs not only protect public health but also promote economic development globally and emphasized that the work of the Committee had already acted as a trigger leading to positive changes including establishing a quality culture for both consumers and industries.

3. Mr. D Sathiyan IFS, Secretary, Spices Board India, Mr. Konda Reddy Chavva, Officer in charge, the Food and Agriculture Organization of the United Nations (FAO) in India, Dr. A.B. Rema Shree, Director, Spices Board India, and Mr. Steve Wearne, Chairperson of the Codex Alimentarius Commission (CAC) also addressed the Committee.

Division of Competence[2]

4. CCSCH6 noted the division of competence between the European Union (EU) and its Member States, in accordance with paragraph 5, Rule II, of the Rules of Procedure of CAC.

ADOPTION OF THE PROVISIONAL AGENDA (Agenda Item 1)[3]

5. CCSCH6 adopted the Provisional Agenda as its agenda for the meeting.

6. CCSCH6 agreed to establish an In-session Working Group (IWG), chaired by the United States of America, working in English only, to consider the update to the template for the spices and culinary herbs standards (Agenda Item 7.2), taking into account relevant comments submitted to the different virtual Working Group Meetings (vWG) held prior to the session, and prepare recommendations for the plenary.

MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND ITS SUBSIDIARY BODIES (Agenda Item 2)[4]

7. CCSCH6 noted the information provided and encouraged Members and Observers on occasion of the 60th anniversary of Codex in 2023, to plan and implement activities to build awareness of Codex and engage high level political support for Codex work, including the work of CCSCH.

8. CCSCH6 noted the following issues brought to its attention for action.

Labelling Provisions for Non-retail Containers in SCH Standards

9. CCSCH6 noted that CAC44, following its adoption of CXS 346-2021 and the consequential amendment to the Procedural Manual i.e. the Format for Codex Commodity Standards, section on labelling, had requested Commodity Committees to review the labelling provisions for non-retail containers in existing and draft standards in light of the new *General Standard for the Labelling of Non-Retail Containers* (CXS 346-2021)[5].

10. The Codex Secretariat presented a proposal for amendment of the labelling provisions for non-retail containers in the eight existing Spices and Culinary Herbs (SCH) standards as well as the SCH template as contained in CRD17 Rev.

Conclusion on Non-retail Containers

11. CCSCH6 agreed to forward for adoption by CAC45, the proposed amendments to the labelling provisions of non-retail containers in the eight existing spices and culinary herbs (SCH) standards (Appendix II Part A); and inform the Codex Committee on Food Labelling (CCFL) accordingly.

---

[1] CRD24 (Opening remarks)
[2] CRD1 (Annotated Agenda – Division of competence between the European Union and its Member States)
[3] CX/SCH 22/6/1
[4] CX/SCH 22/6/2; CRD17 Rev. (Codex Secretariat)
[5] REP21/CAC, Paragraphs 83 and 86

Endorsement of the pertinent labelling provisions in the *Standard for Dried or Dehydrated Garlic* (CXS 347-2019)

12. The Codex Secretariat brought to CCSCH6's attention that at CCSCH5, the conclusions regarding the actions taken by the Committee in respect to the questions raised by CCFL44 in relation to the labelling provisions under sections 8.3, 8.3.1 and 8.5 (in the draft standard for dried or dehydrated garlic). It was explained that clear recommendations in relation to these specific labelling provisions for dried or dehydrated garlic had been inadvertently omitted in the Report of the Committee (REP21/SCH), and thus the following revised provisions in this standard had not been endorsed by CCFL46 (2021) i.e.

    8.3 Country of origin and country of harvest

    8.3.1 Country of origin shall be declared

    8.3.2 Country of harvest (optional)

    8.3.3 Region of harvest and year of harvest (optional)

13. Nevertheless, the Codex Secretariat had revised the provisions based on the decisions at CCSCH5 and published the standard.

14. CCSCH6 confirmed that the labelling provisions in paragraph 12 applied to CXS 347-2019 and that the provision for inspection mark had been deleted.

Conclusion

15. CCSCH6 agreed to forward the revised labelling provisions for sections 8.3, 8.3.1, 8.3.2 and 8.3.3 of the *Standard for dried or dehydrated garlic* (CXS 347-2019) to CCFL for endorsement (Appendix II Part B).

Other matters - Information on the activities of the International Organization for Standardization (ISO)[6]

16. In view of the fact that many of the draft standards under discussion by the Committee had referenced various ISO standards, CCSCH6 agreed to request ISO to present their information document after the completion of discussion of Agenda Item 2.

17. CCSCH6 noted the information provided by ISO on its activities related to spices, culinary herbs and condiments and expressed appreciation for the valuable work which had been widely cross-referenced by the Committee.

DRAFT STANDARD FOR DRIED SAFFRON (Agenda Item 3)[7]

18. Iran (Islamic Republic of), as Chair of the Electronic Working Group (EWG), speaking also on behalf of the co-Chair, Greece, introduced the Agenda Item and recalled that work had focused mainly on the unresolved provisions under Sections 3.2.2 Chemical and Physical Characteristics (Annex – Chemical Characteristics and Physical Characteristics); and 8.3 – Country of Origin and Country of Harvest as well as comments submitted at Step 6 following the adoption of draft standard at Step 5 by CAC44 (2021).

19. CCSCH6 agreed to the proposal of the Chairperson, to focus the discussion on outstanding issues under Sections 3.2.2 and 8.3 and then considered the draft standard section by section. CCSCH6 also agreed to use CRD2 as the basis for the discussion.

3.2.2 Chemical and physical characteristics

Annex – Chemical characteristics of dried floral parts - Saffron

"Extra Class"

20. CCSCH6 considered the proposal of the EWG to include the requirements for "Extra Class" in the Table for chemical characteristics and in Section 3.2.3 – Classification.

21. Delegations in support of including "Extra Class" expressed the following views;

- The draft standard addressed the needs of all stakeholders including producers, buyers and consumers, and that such a comprehensive standard would facilitate fair trade practices as well as ensure that consumers are protected.
- The quality of saffron was closely linked to colour, which is determined by crocin content, therefore a solid scientific basis existed between the different classes based on crocin content.

[6] SCH/6 INF/02

[7] CX/SCH 22/6/3; CX/SCH 22/6/3 Add.1; CRD2 (Report of the virtual Working Group); CRD7 (Chile, Kenya, Malaysia. Morocco, Saudi Arabia, Tanzania, Uganda); CRD16 (Thailand); CRD21 (AIDSMO)

- "Extra Class" already existed in other SCH standards and according to Section 3.2.3 of the draft standard for saffron, having Extra class was optional and subject to meeting the requirements as set out in Annex I and Annex II.
- One of the criteria for this work, as set out in the project document, was to promote consumer protection and fair food trade practices especially for developing countries who were the major producers and exporters.
- While in some parts of the world there could be less trade for saffron classified as "Extra Class", in other regions there was a demand for it and such trade existed.
- Saffron was a very important spice, being very expensive and much prone to adulteration.

22. Delegations opposed to the inclusion of "Extra Class" expressed the following views;

- Saffron in "Extra class" was not commonly traded in international market.
- Grades and classes are usually established between buyers and sellers and that these should not be part of Codex standards; however, if included they should specify the minimum requirements only.
- Codex standards were developed to protect the health of consumers and promote fair trade practices and it was therefore not the role of Codex to promote competitive advantages of the highest quality products.

23. It was noted that the draft standard was comprehensive, taking into account the requirements of a whole range of products on the global market with a view to facilitate fair trade practices, and that a market for products falling under "Extra Class" existed in many parts of the world.

Conclusion on 'Extra Class'

24. CCSCH6 agreed to retain "Extra Class" in the standard by deleting all the square brackets on the relevant parameters (Annex I and Section 3.2.3).

25. The United States of America expressed its reservation to the inclusion of "Extra Class" in this standard noting that in their view this provision was neither science based nor included in major published international or national standards that provided a reference basis. Furthermore, "Extra Class" was not universally/internationally implemented and/or recognized and therefore the United States of America believed its inclusion would lead to confusion in trade.

Artificial colourants

26. CCSCH6 endorsed the proposal of the EWG to delete the provision for artificial colourants from the Table for chemical characteristics, noting that the standard did not permit the use of food additives in this product.

Safranal

27. CCSCH6 agreed to increase the minimum value of safranal (aroma strength) from 20 to 30 in "Extra Class" noting the explanation that the aroma strength was the main component of saffron which impacted flavour thus it was important to distinguish "Extra Class" from other classes.

Annex – Physical characteristics for dried floral parts - Saffron

28. CCSCH6 agreed to delete the requirements for saffron powder since no minimum or maximum values had been set; and to insert a general provision in Section 3.2.2 to provide for quality and safety of the product i.e.

> "Saffron powder shall be safe and suitable for human consumption and free from living insects and practically free from extraneous and foreign matter in amounts which may represent a hazard to human health."

Section 8.3 Country of origin and country of harvest

29. The Chairperson recalled the decision of CCSCH5 to keep both provisions in the SCH standards by splitting "Country of Origin/Country of Harvest" into two independent and clear provisions, with the provision on "Country of Origin" being mandatory and the provision on "Country of Harvest" being optional; and that these provisions would be reconsidered in individual standards should the need arise. Based on the above decisions, the Chairperson requested the Committee to consider whether the above decision should also apply to the labelling provisions for saffron.

30. CCSCH6 exchanged views on whether the two labelling provisions should be mandatory or country of origin only, with country of harvest being optional. In this respect, the following general views were noted:

- A mandatory declaration of the country of harvest for dried saffron was intended for the protection of the true origin and authenticity of the product. Labelling of the country of harvest would provide the

consumer the information on its originality including the type and nature of the plant and thus empower them to make an informed choice. This also prevented fraud.

- Country of harvest should be optional, as this would align with other CCSCH standards and this would not prevent any country from indicating the country or region of harvest on the label.

31. The United States of America expressed its opinion stating that mandatory declaration of the country of harvest would impose extra burden and risk to food businesses and pointed out that only the Country of Origin could be verified based on legal documents accompanying a given consignment. In their view, currently the country of harvest for saffron cannot be scientifically verified by inspectors and thus mandatory labelling would not help in preventing food fraud. Furthermore, the country of harvest was not defined according to CCFL and there was no precedent for this in any previous Codex commodity standard. Finally, this mandatory provision would reverse the customary practice in the SCH trade for large companies that normally imported products in bulk and further processed them before offering for sale under their own labels as the product of the country of processing without indication of the country of harvest. This view was supported by two other delegations also.

32. CCSCH6 further considered a proposal by a delegation to retain only the provision "The country of origin shall be declared", while the provision "Country of Harvest (optional)" be removed, and added a footnote reading "This shall be the country of harvest unless the saffron has been subject to significant processing that results in a new product" with country of origin. Recalling that in the glossary of terms for spices and culinary herbs (SCH), the definition for processing as it relates to SCH industry, included only sorting, cleaning, shifting, grinding, grading, or packing into consumer-ready packages or bulk containers; and that these physical processes do not result in a new product, the proposal was not endorsed.

33. Noting the divergent views expressed by delegations, and recalling the Committee's previous decisions, the Chairperson proposed that labelling provisions under sections 8.3, 8.3.1, 8.3.2 and 8.3.3 should remain as proposed by the EWG, and therefore the country of harvest shall be declared (mandatory) (section 8.2).

Conclusion on mandatory declaration of country of harvest

34. CCSCH6 endorsed the proposal noting that there was general support for the mandatory declaration of country of harvest.

35. The United States of America expressed its reservation due to the reasons stated in paragraph 31.

36. Jamaica and Mexico, in support for the United States of America's position, also expressed their reservation.

Other aspects

37. CCSCH6 reviewed the different sections of the standard, made editorial corrections in the various parts and aligned the title of the standard to the product definition by inserting the words "dried floral parts" in the title.

38. CCSCH6 also noted the Procedural Manual's requirement on Section 9.1 Methods of analysis that all the identified analytical methods would be transferred to *General Standard on Methods of Analysis and Sampling* (CXS 234-1999) after their endorsement by the Codex Committee on Methods of Analysis and Sampling (CCMAS) and instead the following standardised text would be inserted in the standard:

> "For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used."

Final Conclusion

39. CCSCH6 agreed to forward:

(i) the draft Standard for dried floral parts - saffron to CAC45 for adoption at Step 8 (Appendix III);

(ii) the provisions on labelling and methods of analysis to CCFL and CCMAS, respectively, for endorsement.

DRAFT STANDARD FOR DRIED SEEDS - NUTMEG (Agenda Item 4.1)[8]

40. Indonesia, as the EWG Chair, speaking also on behalf of the co-Chair India, introduced the item, noting that the EWG had conducted two rounds of consultations and a VWG meeting was held prior to the plenary session to consider the comments received in response to Circular Letter (CL) (CL 2022/26/OCS-SCH). It was informed that all the comments raised during the discussions had been addressed with the exception of the three new added parameters in the Table 3 of the Physical characteristics for Nutmeg (i.e. "Shell fragments", "Off size, when sized" and "Broken/damaged among whole only"), which were retained in square brackets for further consideration by the plenary. The Chair explained that all these issues had been incorporated in CRD3.

41. CCSCH6 considered the draft standard contained in CRD3 section by section, endorsed most of the revisions, made some further editorial corrections, and took the following additional decisions. Some translation errors in Spanish were also pointed out and CCSCH6 noted that these would be addressed by the Host Secretariat and the Codex Secretariat when finalising the standard.

Section 1 Scope

42. A delegation proposed realigning the scope with the title of the standard (Standard for dried seeds) by excluding nutmeg in ground/powdered form from the scope, as nutmeg in this form was no longer a seed and that ground/powdered product could be developed as a different standard covering both wholesale and industrial processing.

43. The Chairperson clarified that the scope of the standard was well aligned to the Terms of Reference (TORs) of the Committee (i.e. "to elaborate worldwide standards for spices and culinary herbs in their dried and dehydrated state in whole, ground, and cracked or crushed form"); and that according to the definition for Industrial processing agreed by the CCSCH, (i.e. "The application of physical or chemical processes that substantially modifies or transforms a product from its original state into other products such as the extraction of essential oils or other usable component from the spice"); products targeted towards such industrial processes were excluded from the scope of work of CCSCH.

44. CCSCH6 agreed to insert the word "powder" in the last sentence of the scope to read "It excludes dried seeds and powder for industrial processing" in order to bring clarity to the scope.

Section 2.1 Product definitions

45. CCSCH6 endorsed:

- the insertion of a footnote 1 (i.e. having the mature pericarp opened naturally (not opened manually or mechanically) and the red aril known as mace is clearly visible and formed) with a view to clarify the words "appropriate degree of development".
- the deletion of size ranges for nutmeg from the standard, noting that these were governed by trading practices; and the retention of Table 1 as it was consistent with the template for SCH group standards, and that its inclusion would facilitate the insertion of more products under the same group in the future.

Section 2.2 Styles

46. For the purposes of clarity, CCSCH6 noted the clarification that styles "broken seed" and "Ground/powdered seed" should be obtained from seed only and therefore inserted the words "obtained from the seed only" in Sections 2.2.3 and 2.2.4.

Section 3.2.2. Chemical and physical characteristics

47. A delegation raised a concern regarding the safety of nutmeg and mace and stated that, these products contained chemical substances "myristicin and methoxysafrole" which could have detrimental effect on health. The delegation further proposed that CCSCH request JECFA to evaluate the safety of these components as well as the use of nutmeg as a flavouring agent with a view to set a maximum level for its use in food.

48. The Codex Secretariat explained that this matter was under the purview of Codex Committee on Contaminants in Foods (CCCF) and that prior to each session of CCCF, a CL requesting comments on the priority list of contaminants for evaluation or re-evaluation by JECFA was issued. Thus, Members should reply to the CL to propose inclusion of the concerned substances in the JECFA priority list.

49. CCSCH6 noted that nutmeg and mace were already in use and freely traded across the globe, and that no specific trade and safety concern had been raised.

[8] CX/SCH 22/6/4; CX/SCH 22/6/4 Add.1 (Canada, Cuba, Egypt, European Union, India, Kenya, Philippines, Saudi Arabia, Syrian Arab Republic, Uganda, The United States of America, Venezuela (Bolivarian Republic of) and ICUMSA, IOSTA); CRD3 (Report of the virtual Working Group on the draft standard for dried seeds - nutmeg); CRD8 (Grenada, Saudi Arabia, Tanzania and Uganda); CRD16 (Thailand); CRD21 (AIDSMO)

Annex – Chemical characteristics for nutmeg

50. CCSCH6 agreed to:

- specify that the provisions for “Total ash”, “Acid-insoluble ash”, “Water-insoluble ash” and “Volatile oil content” should be expressed on dry basis.
- delete the provision on “Calcium content expressed as CaO”.

Annex - Physical characteristics for nutmeg

Mould visible, insect defiled/infested % w/w (max)

51. CCSCH6 recalled that all the parameters under this provision had been discussed and agreed upon at CCSCH5; however, several written comments had thereafter been submitted. CCSCH6 noted the following views expressed by delegations:

- a new parameter should be introduced for “mould visible” with a value of 0 in all styles based on ISO 6577:1990 Standard;
- since the provisions for "mould visible” and “insect defiled/infested" were measured at the same time, these should be combined or merged into one, and furthermore the pertinent footnote had already provided a clear description;
- visible mould could generate aflatoxins and other toxins, and
- "mould visible” and “insect defiled/infested" did not belong to the same category and this parameter could lead to misunderstanding and cause confusion during the enforcement at the import and export port.

52. Following a brief discussion, CCSCH6 agreed to:

- separate the provision "mould visible, insect defiled/infested % w/w (max) " into two i.e., “Mould visible % w/w (max)” and “Insect defiled/ infested % w/w (max)”;
- assign the value of 5 to both of the above-mentioned provisions; and
- revise footnote 3 to reflect the fact that the term “naked eyes” included “eyes whose abnormal vision has been corrected”.

Shell fragments % w/w (max)

53. CCSCH6 agreed to delete this provision as it was already included in the provision “Extraneous matter”.

“Off size, when sized, %w/w (max)” and “Broken/damaged among whole only % w/w (max)”

54. CCSCH6 noted that these two were new provisions and exchanged views on their significance:

- the provision “Off size, when sized, % w/w (max)” should not be included, as Section 2.3 - Sizing (optional) had covered all the requirements in this regard and the parameter could be decided by the agreement between buyer and seller;
- the parameter “Off size, when sized, % w/w (max)” could provide further clarification and guidance in situations when products had been sized;
- these two provisions had been well defined and reflected in food trade; and
- the values for these two provisions should be circulated for further consultations.

55. CCSCH6 agreed to retain these two provisions as well as the assigned values noting that these provisions only applied to styles for whole (with shell) and whole (shelled seed), and that for other styles no value would apply.

“Insect fragments, count/10g (max)”, “Mammalian and or other excreta, mg/kg (max)” and others

56. CCSCH6 noted the view that (i) the values for both “insect fragments” (100/10g) and “mammalian and or other excreta” (11mg/kg) in the style “broken” were too high; (ii) the value for “insect fragments” was not consistent with the ISO 6577:1990 standard; (iii) the parameters related to insect should be grouped together; and (iv) the table should be reordered to present the parameters related to dead and live insects and insect fragments side by side.

57. CCSCH6 agreed to retain the provisions unchanged as they had been thoroughly discussed and agreed upon at CCSCH5.

Annex – Methods of analysis

58. CCSCH6 agreed:

- that the method "ISO 939" was also applicable to the provisions on "Total ash", "Acid-insoluble ash", "Water-insoluble ash" and "Volatile oil content"; and to update the principle of the methods accordingly.
- to insert a method of analysis, its principle and type for the provision on "Insect defiled/infested % w/w (max)"; and
- to include an explanatory footnote indicating that "the method of analysis for the provisions "off size, when sized" and "broken/damaged among the style whole" to be developed.

Conclusion

59. Noting that all outstanding issues had been resolved, CCSCH6 agreed to:

(i) forward the draft standard for dried seeds - nutmeg to CAC45 for adoption at Step 8 (Appendix IV); and

(ii) re-submit the methods of analysis to CCMAS for endorsement considering the changes that had been introduced.

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPERS AND PAPRIKA (Agenda Item 5.1)[9]

60. India as the Chair of the EWG introduced the item informing that there had been two rounds of consultation obtaining comments which had been taken into account in the proposed draft standards as contained in document CX/SCH 22/6/5. Afterwards, two VWG meetings had been held prior to CCSCH6 resulting in the revised version as contained in CRD4. However, there were still unresolved issues in the Annexes I and II.

61. CCSCH6 recalled that this work had been approved by CAC40 in 2017 as proposed by CCSCH3 (2017), which also established an EWG to further this work. A proposed draft standard was presented at Step 3 to CCSCH4 (2019) and again to CCSCH5 (2021), both which returned the work to step 2/3 for redrafting. CAC44 (2021) endorsed the recommendation of CCEXEC81 to extend the timeline for completion of work on the standard for dried chili peppers and paprika to CCSCH6. It was recognized that chilli peppers and paprika were produced in many parts of the world under diverse agro-climatic conditions resulting in differences in chemical and physical characteristics and that its popularity around the world created diverse expectations.

62. CCSCH6 agreed to use CRD4 as a basis for its discussion and considered the proposed draft standard section by section, endorsed most of the proposed revisions, made some further editorial corrections, and resolved outstanding issues by taking the following additional decisions.

2.1 Product Definition

63. It was specified that dried or dehydrated chilli pepper and paprika come from *Capsicum* species of the family Solanaceae.

Table 1

64. CCSCH6 observed that globally many names were used for dried or dehydrated chilli pepper and paprika. For dried or dehydrated chilli pepper, there was need to create a broad non-exhaustive list that would encompass all the varieties. In light of this, the following changes to Table 1 were endorsed:

- The distinction between Common name and Trade name;
- Common name will include only two broad categories i.e. 1) Chilli pepper or hot pepper, and 2) Paprika;
- The creation of a new column for trade names with a non-exhaustive list of varietal names for chilli pepper or hot pepper (such as Ancho, Pasilla, Habanero, Serrano, Piquin, Manzano), and naming of Paprika or Hot paprika as trade names for paprika;
- The deletion of the trade name "poblano" for chilli pepper or hot pepper as it applied to fresh chilli, which is outside the scope of the standard; and

[9] CX/SCH 22/6/5; CX/SCH 22/06/5 Add.1 (Canada, Colombia, Egypt, European Union, India, Peru, Philippines, Saudi Arabia, Syrian Arab Republic, Uganda, The United States of America, ICUMSA, and IOSTA); CRD4 (Report of the virtual working group); CRD9 (Chile, Kenya, Mexico, Morocco, Rwanda, Saudi Arabia, Syria, Tanzania and Uganda); CRD16 (Thailand); CRD20 (Korea); CRD21 (AIDSMO)

65. In response to the proposal to reinstate "Cayenne Pepper" in Table 1, which had been deleted from the version contained in CRD4, it was pointed out that the list of trade names was non-exhaustive.

2.2 Styles

66. The definitions for ground chilli pepper and ground paprika were amended, in order to ensure clarity, as follows:

- Ground chilli pepper is the product obtained by grinding whole dried chilli with or without the placenta, seeds, calyx and stalk, and without any other added matter.
- Ground paprika is the product obtained by grinding whole dried paprika excluding the placenta, seeds, calyx and stalk, and without any other added matter.

67. The colour of ground paprika was elaborated to include yellowish and brownish red to pale reddish brown in addition to variations from orange to red.

3.1 Composition

68. The provision was aligned with the layout of the SCH standards and the sentence “shall conform to requirements set in Annexes I and II” was deleted.

3.2.4 Sizing (Optional)

69. It was agreed to retain this paragraph and hence the square brackets were removed.

ANNEX - Chemical requirements of dried or dehydrated Chilli Pepper and Paprika

70. CCSCH6 endorsed the proposed changes to the Table and made the following additional changes and clarifications to the respective provisions below:

Moisture % w/w (max)

71. The moisture content (was agreed at 11% w/w, (max) across all products and styles. However, a footnote was inserted to inform that some varieties of dried or dehydrated chilli peppers and paprika had a moisture content of up to 15% in all styles.

Pungency

72. The pungency levels (SHU) were endorsed as proposed i.e. ≥900 for all styles of chilli peppers, ≤ 480 for all styles of paprika, and 480<900 for all styles of hot paprika. However, the symbol “greater than” (>) was inserted in front of the minimum values for hot paprika (> 480 <900) in order to create a clear distinction between the maximum values for paprika (≤ 480) and minimum values for hot paprika (> 480).

Acid insoluble ash

73. A footnote was inserted to indicate that for ground/powdered products containing anticaking agents (2% w/w max), the values for acid insoluble ash (% w/w) might go up to 3.0% in paprika and 3.6% in hot paprika.

ANNEX - Physical requirements of dried or dehydrated Chilli Pepper and Paprika

74. All the proposed changes to the Table were endorsed, and the following additional changes and clarifications made:

- Renamed the provision “insect defiled/infested” to “insect damage”.
- Agreed that the combined maximum value for mould damage and insect damage for whole chilli peppers be set at 3 % (w/w).
- Included a column for “other factors”.

75. It was agreed to include as other factors “5% off size max., 10% other similar varieties max, and 10% broken max” for whole chilli peppers and whole paprika and hot paprika.

76. CCSCH6 considered a proposal by a delegation to include the provisions for “rodent hair” and “insect fragment” under “mammalian excreta” instead of listing them under “other factors” in the product style for “ground/powdered chilli peppers” and “ground/powdered paprika and hot paprika”. During the discussion it was highlighted that the analytical results for rodent hair and insect fragments were expressed in count per gram while those for mammalian excreta in mg/kg, therefore combining these provisions would potentially cause confusion in the interpretation of the analytical results. The Committee agreed to include the provisions for “rodent hair (i.e. 6 count /25 g (max.)) and insect fragments (50 count /25 g (max.))” under “other factors” for these two product styles.

77. A footnote was included to explain that N/A did not refer to zero, but referred to “Not applicable”, which meant that this form of the above product had not been evaluated for this provision, and currently we did not have values.

ANNEX – Methods of analysis

78. CCSCH6 took the following decisions:

- included ASTA 21.3 (A chromatographic type IV method) as the method of analysis for the provision Pungency Scoville Heat units
- included AOAC 945.94 (a visual examination type I method) for the provision mould damage.

79. With the above-mentioned changes to the the proposed draft standard, there was general consensus to forward it for final adoption by CAC45. Syrian Arab Republic expressed its reservation to this decision as in their view more work was needed.

Conclusion

80. CCSCH6 agreed to forward:

- the proposed draft standard for dried or dehydrated chilli pepper and paprika for adoption by CAC45 at Step 5/8 (Appendix V);
- the provisions for labelling and methods of analysis to CCFL and CCMAS, respectively, for endorsement.

PROPOSED DRAFT STANDARD FOR SMALL CARDAMOM (Agenda Item 5.2)[10]

81. India, as the EWG Chair, speaking also on behalf of the co-chair Iran (Islamic Republic of), introduced the item, summarizing the work conducted by the EWG. Two rounds of consultations had been held and while the EWG in principle agreed on the proposed draft standard, there were some outstanding issues that needed further discussion. The attention of CCSCH was drawn to the revised proposed standard as contained in CRD6 in which further comments had been taken into account.

82. CCSCH6 agreed to use CRD6 as a basis for its discussion.

Title

83. CCSCH6 agreed to revise the title to “dried small cardamom” in order to be consistent with the scope.

Section 1 Scope

84. To ensure consistency with the title of the standard and the product definition, the term “dehydrated” was deleted from the scope.

Section 2.1 Product definition

85. CCSCH6 agreed to:

- insert the scientific name of small cardamom together with its plant family name, namely *Elettaria cardamomum* (L.) Maton of Zingiberaceae family, in the product definition to indicate the plant from which small cardamom derived; and
- add a column, in Table 1, for trade name “cardamom” noting that the word “cardamom” was normally used in trade to refer to small cardamom; and that this would differentiate it from large cardamom which was normally referred to as “black cardamom” in trade.

Section 2.2 Styles

86. CCSCH6 considered the proposals to change the style “whole” to include opened capsules, and the style “seed powder” to include whole capsule powder/dried whole capsule, and noted the following views as expressed by delegations:

- Opened capsules should be included under “whole” style. In addition, powders obtained by grinding whole capsules or pods should be included under “seed powder” since powdered capsules or pods in some countries were sold in markets as seed powder of small cardamom.

[10] CX/ SCH 22/6/6; CX/ SCH 22/6/6 Add.1; CRD6 (Revised proposed draft standard for small cardamom); CRD10 (Chile, Kenya, Malaysia, Saudi Arabia, Tanzania, Uganda); CRD16 (Thailand); CRD21 (AIDSMO)

- Seed powder should be obtained exclusively from seeds, and powders obtained from pods or capsules should not be treated as seed powder of small cardamom. To ensure compliance with the style of seed powder, microscopic analysis would be used to distinguish cells from seeds and those from capsules or pods.
- Open capsules and powdered capsules or pods should be placed as independent styles separate from the original styles (whole, seeds, and seed powder).
- Rather than categorizing small cardamom by styles in detail, a comprehensive definition for small cardamom should be provided.
- Opened capsules as well as powdered capsules or pods were already captured as other styles distinctly different from the originally proposed styles, and thus there was no need to include them in the styles of whole or powdered forms nor create new categories for them.

87. CCSCH6 agreed to put the following words/phrases in square brackets: “opened capsules” under the style whole and “whole capsule powder” under the style seed powder, pending possible submission of data for chemical and physical characteristics for opened capsules and whole capsule powder.

Section 3.1 Composition

88. CCSCH6 agreed to align the provision with the layout of SCH standards to read “Product as described in Section 2.”

Annex - Chemical characteristics for dried small cardamom

Total ash

89. CCSCH6 agreed to adopt the value of 9.5% for total ash for the style seeds noting that this would align with the reference value in ISO 882-2.

Acid insoluble ash

90. One delegation expressed support for the value of 2.5% for the style whole, referring to the European Spice Association’s Quality Minima Document Rev. 5.

91. One delegation proposed the value of 2-3% for style seeds instead of N/A. The EWG Chair explained that N/A had been inserted in the initial stage of drafting, however the rationale was the need to adopt specific and justified values such as 2 or 3.

92. Support was expressed for the value of 2% for the style seeds to differentiate from the value of 3% for powdered seeds where the use of anticaking agents was a normal practice and thus could lead to a higher value of acid insoluble ash. It was noted that the proposed value of 3% for seeds was as a maximum requirement and thus also included 2%.

93. CCSCH6 agreed to set the value of 2.5% for the style whole, and 3% for the style seeds.

Volatile oil

94. CCSCH6 agreed to change the unit for expressing values for volatile from % v/w (min.) to mL/100g (min.) on a dry basis, and considered whether to adopt:

- The value of 1 mL/100g for the style powdered seeds as a minimum requirement noting that the grinding process for seeds tended to reduce the amount of volatile oil in powdered seeds. Moreover, the proposed value of 1 mL/100g for style-powdered seeds was a minimum requirement which also covered the higher values proposed such as 3 mL/100g.
- The value of 3 mL/100g for the style powdered seeds which was based on both trade practices as well as industry standards.

95. CCSCH6 agreed to keep both the values of 1 and 3 mL/100g for the style powdered seeds and added a footnote to the value of 1 mL/100g stating “for steam treated seeds”, as it was almost impossible to achieve a value as high as 3 mL/100g for powdered seeds in steam sterilized seeds.

Annex - Physical characteristics for dried small cardamom

Empty and malformed capsules

96. CCSCH6 agreed to modify the unit to read “count/100 capsule”, in line with ISO 882-1.

Insect defiled/infested

97. One delegation stated that the value of 1% for this provision for the style seeds was not applicable and thus should be replaced with N/A, and further pointed out that the ASTA specification was only applicable to whole dried cardamom supporting the view that N/A was appropriate for seeds.

98. CCSCH6 agreed to replace the value of 1% for the style seeds with N/A.

Extraneous/ foreign matter

99. One delegation proposed that extraneous matter and foreign matter be separated across all styles to ensure a better understanding.

100. It was pointed out that the definition of extraneous matter was slightly different from that in the relevant ISO standard and other trade-related standards, thus leading to the integrated values for extraneous matter and foreign matter. If extraneous matter and foreign matter should be separated, new values for seeds and powdered seeds should be submitted.

101. The Chairperson pointed out that definitions should be aligned with those in the SCH glossary of terms and CCSCH should consider separating extraneous matter and foreign matter and propose corresponding values for each style.

Whole insects, dead; Mammalian excreta; Other excreta; and Mould visible

102. CCSCH6 amended the unit for expressing whole dead insects to “count/100g”.

103. CCSCH6 discussed these provisions and noted the following views as expressed by delegations;

- For style whole, the value of 4/100g for whole dead insects was too high and should be lowered to 1/100g.
- For style seeds, the values for whole dead insects and mould visible should be 4 and 1, respectively rather than N/A. According to ISO 882-1 (whole capsules) and ISO 882-2 (seeds), small cardamom should be almost free from moulds, insects, insect fragments and rodent contamination. Hence it was necessary to determine the acceptable values for whole dead insects and mould visible.
- For style seeds, whole dead insects, mammalian excreta, other excreta and mould visible should be N/A since style powdered seeds had N/A for these parameters, which was also in accordance with ASTA specifications.
- For style whole and seeds, the values for mammalian excreta were too high compared to other relevant standards.
- The use of N/A was not appropriate as it was subject to interpretation. Thus, certain values should be agreed for each provision.
- Whole dead insects could be identified by a visual check and thus a method of analysis for whole dead insects was not needed. Therefore, the value of 4 count/100g should be endorsed rather than leaving it as N/A.
- Even visual inspections required authorized methods of analysis, otherwise potentially leading to international trade disputes. In that sense, N/A should be adopted for provisions where methods of analysis were not available, such as for whole dead insects.
- ISPM 23 guidelines of International Plant Protection Convention (IPPC) can be used for visual inspection to determine the dead and live insects, and mammalian excreta. Thus, leaving N/A for whole dead insects for seeds was not appropriate.

104. CCSCH6 agreed with the value of 4 count/100g for whole dead insects for style whole dried small cardamom, but the requirements for whole dead insects, mammalian excreta, other excreta and mould visible for other styles remained unresolved and were thus kept in square brackets for further consideration.

Live insects

105. CCSCH6 agreed with the proposal of a delegation to include a new provision for live insects with the value of zero for all styles, noting that this would be consistent with other SCH standards like the *Standard for Dried Basil* (CXS 345-2021) and the *Standard for Dried or Dehydrated Garlic* (CXS 347-2019), and it would also harmonise the requirement to those of ISO 882-1 and ISO 882-2 which prescribed that cardamom should be free from live insects.

Annex - Methods of analysis

106. One delegation expressed a concern that there was lack of designated methods for the determination of light seeds, live insects and whole dead insects. It was clarified that ISO 927 was the applicable method for light seeds.

Conclusion

107. CCSCH6 agreed to:

i. forward the proposed draft standard for dried small cardamom to CAC45 for adoption at Step 5 (Appendix VI);

ii. forward the provisions on labelling and methods of analysis to CCFL and CCMAS, respectively, for endorsement; and

iii. establish an EWG, chaired by India and co-chaired by Guatemala and Iran (Islamic republic of), working in English only, to consider the outstanding parameters or values, taking into account the comments submitted at Step 6 as well as discussions at CCSCH6.

PROPOSED DRAFT STANDARD FOR SPICES DERIVED FROM DRIED FRUITS AND BERRIES (ALLSPICE, JUNIPER BERRY, STAR ANISE AND VANILLA) (Agenda Item 5.3)[11]

108. The United States of America as Chair of the EWG, speaking also on behalf of the co-chair India, introduced the Agenda Item and explained that two rounds of consultations had been conducted; and a virtual working group session had been held prior to CCSCH6 with the outcome of the discussions compiled in CRD5. It was pointed out that the key outstanding issues related to Vanilla including the sizes; classification; some values in Annex II were in square brackets.

109. The Chairperson of CCSCH recalled that the concept of grouping standards has been under discussion in CCSCH since its second session and the elaboration of a group standard for dried fruits and berries was a pilot activity. Therefore, an active debate with a view to contribute this learning process was encouraged.

110. A delegation proposed to remove vanilla from the proposed draft group standard and rather develop a stand-alone separate and distinct standard for this spice. Justification for this was that vanilla was an important product for trade that had very distinct chemical and physical characteristics; and existed in very different styles including powder. This proposal was supported by several delegations.

111. CCSCH6 agreed to use CRD5 as the basis for its discussion and considered the proposed draft standard section by section, made editorial corrections, endorsed the different provisions, and reached the following decisions.,

Section 1: Scope

112. In response to the proposal to reconsider the scope by clarifying the intended use of the products, viz-a-vis the use of the terms “food processing” and “industrial processing”, the CCSCH Chairperson explained that CCSCH3 had developed a glossary of terms for SCH standards and that these two terms were defined therein. That document was as an internal reference document by the Committee and can be accessed from the report of CCSCH3. Based on the glossary of terms, the scope should be clear.

Section 2 Description

2.1 Product definition

113. CCSCH6 agreed to include in Table 1, the trade name “Vanilla Maya” i.e Vanilla Maya, *Vanilla cribiana* and put it in square brackets for further consideration.

2.2 Styles

114. A style “Seeds / vanilla caviar” was inserted and put in square brackets for further consideration

8.3.2 Country of harvest (optional)

115. CCSCH6 noted a proposal to make labelling of country of harvest mandatory for vanilla, since this product was a high value product and buyers were influenced by the country and region of harvest. The provision was put in square brackets along with the words “mandatory for vanilla” pending further consideration.

[11] CX/SCH 22/6/7; CX/SCH 22/6/7 Add1 (Canada, Cuba, Egypt, India, Madagascar, Philippines, Saudi Arabia, Syrian Arab Republic, Uganda, Venezuela (Bolivarian Republic of) and IOSTA); CRD5 (Report of the virtual Working Group on the proposed draft standards for spices derived from dried fruits and berries); CRD11 (Kenya, Madagascar, Mexico, Saudi Arabia, Syria, Uganda); CRD16 (Thailand); CRD21 (AIDSMO)

Annex I. Methods of Analysis for spices derived from dried Fruits and Berries

116. CCSCH6 endorsed the proposed methods, and deleted the note associated with the methods in the Table.

Annex II. - Chemical Characteristics for dried Fruits and Berries

117. CCSCH6 considered the provisions for the different styles of the dried Fruits and Berries – Allspice, Juniper berry, Star Anise, and Vanilla, and took the following decisions:

a) Endorsed the proposed values for the different styles (Whole, cut/broken, ground/powdered) for Allspice, Juniper berry, and Star anise.

b) Clarified that the provisions for total ash, acid insoluble ash and volatile were expressed on a dry basis.

c) For Allspice in the style ground/powdered, noted that the value of 8.5 % w/w under “other factors” needed to be further clarified in terms of whether it was a minimum or maximum level.

d) For Star anise, style cut/broken, put the provision for acid insoluble in square brackets for further consideration.

e) For Vanilla, endorsed all the proposed values for all provisions specified under different classes except for the vanillin content in the style whole, and these were put in square brackets for further consideration.

Annex II. - Physical Characteristics for dried fruits and berries

118. CCSCH6:

- endorsed all the proposed provisions for physical characteristics of the different styles for Allspice, Juniper berry, and Star anise except for the extraneous matter for: Juniper berry in styles cut/broken and ground/powdered; and Star Anise in style ground/powdered; and these were put in square brackets for further consideration.
- Put the proposed combined provisions, for vanilla – style whole, (i.e. dead whole insect; excreta mammalian; mould damage; insect defiled) in square brackets for further consideration.

119. Several delegations noted that the provisions “other characteristics” specific to vanilla had not been included in the proposed draft standard and reaffirmed their desire to have a separate standard for this product.

120. The Chairperson noted that for the three spices Allspice, Juniper berry, and Star anise, only a few technical issues were yet to be clarified and thus remained in square brackets. In the case of vanilla, a number of technical issues remained to be addressed and it should also be agreed whether a separate annex or standard should be elaborated by CCSCH. Considering these aspects, the Chairperson proposed that the provisions for Allspice, Juniper berry, and Star anise be forwarded to the Commission for adoption at Step 5, while the provisions for vanilla be returned to step 2 for redrafting and consideration of comments made on other parts of the proposed draft standard such as the scope.

Conclusion

121. CCSCH6 agreed to:

i. forward to CAC45 the provisions for the proposed draft group standard for spices derived from dried fruits and berries - Allspice, Juniper berry, and Star anise for adoption at Step 5 (Appendix VII Part A);

ii. forward to CCFL and CCMAS for endorsement the labelling provisions and methods of analysis respectively for the draft standard for spices derived from dried fruits and berries - Allspices, Juniper berry, and Star anise

iii. Return the provisions for vanilla in the proposed draft group standard for spices derived from dried fruits and berries to Step 2/3 for redrafting and circulation for comments (Appendix VII Part B)

iv. Establish an EWG, led by the United States of America, and Co-chaired by Madagascar, Mexico and India, working in English, to further the work on this proposed draft group standard.

PROPOSED DRAFT STANDARD FOR DRIED ROOTS, RHIZOMES AND BULBS - TURMERIC (Agenda Item 6.1)[12]

122. Iran (Islamic Republic of), as Chair of the EWG, speaking also on behalf of co-Chair India, introduced the Agenda item and recalled that CCSCH5 had agreed to propose this new work and tasked the EWG to develop a proposed draft standard. Following the approval of the new work proposal by CAC44 (2021), the EWG had conducted one round of consultation. Based on comments received in response to CL 2033/30-OCS-SCH, the EWG Chair and co-Chair had further revised the proposed draft standard as presented in CRD19.

123. CCSCH6 agreed to consider CRD19 as the basis for its discussion.

124. CCSCH6 held a general discussion which mainly focused on the amended texts highlighted in CRD19 and made the following comments and/or decisions.

Section 2.1 Product Definition

125. With regard to the new text in Section 2.1.2, one delegation proposed to increase the quality tolerance for fingers from 7 % (min) of pieces (rhizomes of length less than 15 mm and screenings or fragments) to 10% (min).

126. CCSCH6 noted that this provision made reference to ISO 5562 and agreed to transfer the relevant requirements to the table on Physical Characteristics for dried or dehydrated turmeric under a provision for "other factors" and made necessary corrections pertinent to it.

Section 3.1 Composition

127. Consistent with the decision made for other draft standards discussed at this session, CCSCH6 deleted the words "above shall conform to the requirements specified in Annexes I and II" from this provision.

Section 8.2 Name of the Product

128. Two delegations proposed to insert at the end of Section 8.2.1 the following wording: "To avoid confusion to the consumer, the scientific name of the product is optional." They stressed that turmeric could be commercialized in international trade using misleading names, in order to confuse or mislead consumers about the true nature and characteristics of the product.

129. The Chairperson highlighted that as described in Table 1, the common name of the product was "turmeric" and not "saffron", which should avoid any confusion. He further proposed to change the word in Section 8.2.3 "may" to "shall" to make the requirement relating to "trade name, variety or cultivar" on the label become mandatory so as to ensure the product was labelled correctly i.e.

> **8.2.3** Trade name, variety or cultivar **shall** be listed on the label.

Section 8.4 Labelling of non-retail containers

130. CCSCH6 agreed to replace this provision with the following standardized provision as requested by CAC44:

> The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

Annex II: Physical Characteristics for dried or dehydrated Turmeric

131. The following proposals were put forward:

- The provision "Mould visible//Insect defiled/Infested %w/w(max)" should be separated into two provisions i.e., "Mould visible %w/w(max)" and "Insect defiled/Infested %w/w (max)";
- The value for "Mould visible %w/w(max)" cannot be set at zero or N/A;
- The provision "Insect fragments, count/10g (max)" was not applicable to turmeric presented in style whole or the value for this provision should be changed from 2.5 to 3 i.e. should be expressed in whole number and not fractions; and
- The value 2 for "Insect fragments, count/10g (max)" was set based on the ISO 5562, standard and should not be changed.

[12] CX/SCH 22/6/8; CX/SCH 22/6/8 Add.1 (Canada, Cuba, Egypt, European Union, India, Saudi Arabia, Syrian Arab Republic, Uganda, The United States of America, the American Herbal Products Association, ICUMSA, IOSTA and THIE); CRD12 (Malaysia, Morocco, Rwanda, Saudi Arabia, Syria and Uganda); CRD16 (Thailand); CRD19 (Revised proposed draft standard for dried roots, rhizomes and bulbs- turmeric (prepared by the EWG chairs)); CRD21 (AIDSMO)

- Include a column on “Other factors” in the Table and transfer information from Section 2.1.2 (i.e. 7 % (m/m) of pieces (rhizomes of length less than 15 mm and screenings or fragments); and 5 % (m/m) of bulbs) to this provision.

Conclusion

132. Noting that there was only one round of consultation conducted in the EWG and some provisions and associated values needed further verification, CCSCH6 agreed to:

i. return the proposed draft standard for dried roots, rhizomes and bulbs - turmeric to Step 2/3; and

ii. establish an EWG, chaired by Iran (Islamic Republic of) and co-Chaired by India, working in English only, to redraft the document taking into comments submitted at the session.

133. It was emphasized that the report of the EWG should be made available to the Codex Secretariat at least three months before CCSCH7 for circulation for comments at Step 3.

CONSIDERATION OF THE PROPOSALS FOR NEW WORK (REPLIES TO CL 2022/03-SCH) (Agenda Item 7.1)[13]

134. As requested by CCSCH5 (2021), CL 2022/03-SCH seeking proposals for new work had been distributed in February 2022 with the deadline on 30 June 2022.

135. CCSCH6 noted that no proposals for new work had been submitted and agreed to request Codex Secretariat to issue a new CL calling for submission of proposals for new work.

136. The Chairperson of CCSCH appealed to Members and Observers to submit proposals for new work in reply to the forthcoming CL.

137. The delegation of United States of America informed the Committee that they would prepare and submit a proposal for new work for a group standard for dried roots, rhizomes and bulbs and called upon Members to provide relevant trade and scientific data to facilitate the work of CCSCH.

UPDATE TO THE TEMPLATE FOR THE SPICES AND CULINARY HERBS (SCH) STANDARDS (Agenda Item 7.2)[14]

138. The United States of America, as Chair of the Working Group on updating the Template for Spices and Culinary Herbs (SCH) Standards highlighted that all the updated sections of the template had been agreed upon during the VWG meeting held at the margin of CCSCH6 and that the outcome was contained in CRD23. It was pointed out that the Tables relating chemical and physical characteristics had been revised and/or rearranged as follows:

- Annex I - Table 1 - Chemical Characteristics. The maximum (max) or minimum (min) limits of the chemical parameters were indicated,
- Annex I - Table 2 - Physical Characteristics. The columns were rearranged, grouping similar type of defects next to each other for ease of application.

139. It was further pointed out that the title of Table 2 needed revision to reflect the fact that the provisions therein were limits for defects (e.g. foreign matter; mould damage; filth etc.) and not physical characteristics which related to the physical nature of a product such as shape; colour etc.

140. The Chairperson underlined that the template served as a basis for developing SCH standards that have a uniform layout and that the main reason for regularly updating the template was to ensure that it continued to meet the technical needs of CCSCH.

141. In response to the question by the Chairperson on how the Tables should be numbered, it was explained that the Tables in the standard and its corresponding annexes should be numbered serially starting with Table 1, and that numbering should restart for each Annex.

Conclusion

142. CCSCH6 agreed to:

i. carefully review the updated SCH template (Appendix VIII) and that concerns should be submitted for consideration at CCSCH7.

ii. align the numbering of Tables in the draft and proposed draft standards discussed at CCSCH6 with the guidance provided in the updated SCH Template.

[13] CRD13 (Saudi Arabia)
[14] CX/SCH 22/6/10; CRD14 (Kenya); CRD21 (AIDSMO); CRD23 (Updated Template)

OTHER BUSINESS (Agenda Item 8)

143. There were no issues to be discussed under this Agenda item.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 9)

144. CCSCH6 noted that CCSCH7 was tentatively scheduled to be held in approximately 18 months' time subject to confirmation by the Host Secretariat in consultation with the Codex Secretariat.

APPENDIX I

LIST OF PARTICIPANTS
LISTE DES PARTICIPANTS
LISTA DE PARTICIPANTES

CHAIRPERSON – PRÉSIDENT - PRESIDENTE

Dr M R Sudharshan

Former Director (Research) Spices Board India

Ministry of Commerce and Industry - Government of India

Karnataka, India

CHAIR'S ASSISTANTS – ASSISTANTS DU PRÉSIDENT – ASISTENTES DEL PRESIDENTE

Mrs Bijumol K.K.

Senior Chemist

Spices Board India, Ministry of Commerce & Industry,

Government of India

Mr Venugopal G

Scientist A, Quality Evaluation Laboratory

Spices Board India, Ministry of Commerce & Industry, Government of India

Kolkata

MEMBERS NATIONS AND MEMBER ORGANIZATIONS

ÉTATS MEMBRES ET ORGANISATIONS MEMBRES

ESTADOS MIEMBROS Y ORGANIZACIONES MIEMBROS

ARGENTINA - ARGENTINE

Mr Federico Aguirre
Técnico
SENASA
Ciudad Autónoma de Buenos Aires

Eng Beatriz Campana
Coordinadora General de Frutas, Hortalizas y Aromáticas
SENASA
Ciudad Autónoma de Buenos Aires

Ms Rita Rasente
Técnica Analítica
INAL
Ciudad Autónoma de Buenos Aires

AUSTRIA - AUTRICHE

Mrs Bettina Brandtner
Codex Contact Point
Ministry of Agriculture, Forestry, Regions and Water Management
Vienna

BELGIUM - BELGIQUE - BÉLGICA

Mrs Carine Gorrebeeck
Regulatory Expert
FPS public health.
Brussels

BRAZIL - BRÉSIL - BRASIL

Mr Rafael Ribeiro Goncalves Barrocas
Federal Inspector
Ministry of Agriculture, Livestock and Food Supply - MAPA
Brasília

Ms Regina Sorrentino Minazzi Rodrigues
Technical Director of the Food Center
Institute Adolfo Lutz

Mrs Ana Luiza Azambuja Sauerbronn
Consultant in Food Regulatory Affairs
Pura Consultoria
Brasília

Ms Iramaia Campos Ribeiro Figueiredo
Regulatory Affairs Specialist
Brazilian Food Industry Association

Ms Melina Karacristo
Regulatory Affairs Specialist
Brazilian Food Industry Association

Mr Nelusko Linguanotto Neto
Managing partner
Bombay Alimentos Ltda

Ms Maria Aparecida Moraes Marciano
Technical Director of the Center for Morphology and Microscopy
Instituto Adolfo Lutz

Ms Luciana Pimenta Ambrozevicius
Federal Inspector
Ministry of Agriculture, Livestock and Food Supply - MAPA

BURUNDI

Mr Ntahomvukiye Celestin
CCP
Bureau Burundais de Normalisation et Contrôle de la Qualité (BBN)
Bujumbura

CANADA - CANADÁ

Ms Simmer Randhawa
A/National Manager,
Canadian Food Inspection Agency
Calgary

Mr Jason Glencross
International Policy Analyst
Canadian Food Inspection Agency

Mrs Amelie Vega
Senior Program Analyst - Codex
Canadian Food Inspection Agency
Ottawa

Mrs Alison Wereley
Senior Policy Analyst
Canadian Food Inspection Agency
Ottawa

CHAD - TCHAD

Mr Rosalie Mbayeneri Mobaye
First Secretary
Chad Embassy
Berlin

CHILE - CHILI

Mrs Constanza Miranda
Asesora Técnica
Ministerio de Agricultura
Santiago

Mrs Karen Baracatt
Asesora Técnica
Ministerio de Agricultura
Santiago

Mrs Ximena Sepulveda
Asesora
Sabor con Sentido, Privado
Santiago

CHINA - CHINE

Dr Yi Shao
Associate Professor
China National Center for Food Safety Risk Assessment
Beijing

Ms Hanyang Lyu
Assistant Researcher
China National Center for Food Safety Risk Assessment
Beijing

Mrs Xin Hao
Senior Engineer
Science and Technology Research Center of China Customs
Beijing

Ms Ka Ming Ma
Scientific Officer (Standard setting)3
Centre for Food Safety, Food and Environmental Hygiene Department, HKSAR Government
Hong Kong

Dr Yung Lee Suen
Scientific Officer (Biotechnology)
Centre for Food Safety, Food and Environmental Hygiene Department, HKSAR Government
Hong Kong

Dr Jing Tian
Researcher
China National Center for Food Safety Risk Assessment
Beijing

Mrs Jiaqi Wang
Research Assistant
China National Center for Food Safety Risk Assessment
Beijing

Dr Weiran Zheng
Associate Researcher
Institute of Quality and Standard for Agro-products, Zhejiang Academy of Agricultural Sciences
Hangzhou

COLOMBIA - COLOMBIE

Eng Lilian Areliz Sanchez Mesa
Profesional especializada
Ministerio de Salud y Protección Social
Bogotá

Eng Delcy Yaneth Lugo Ramos
Profesional especializada
Instituto Nacional de Vigilancia de Medicamentos y Alimentos - Invima
Bogotá

COSTA RICA

Mrs Melina Flores Rodríguez
Asesora Codex
Ministerio de Economía, Industria y Comercio
Tibás

Mrs Amanda Lasso Cruz
Asesora Codex
Ministerio de Economía, Industria y Comercio
San José

CROATIA - CROATIE - CROACIA

Ms Anita Štefanac
Head of Department
Ministry of Agriculture
Zagreb

CZECHIA - TCHÉQUIE - CHEQUIA

Mrs Alena Triskova
National Expert
Ministry of Agriculture of the Czech Republic
Prague 1

Mrs Lenka Bradacova
National Expert
Ministry of Agriculture of the Czech Republic
Prague 1

Mrs Karolina Kuzelova
National Expert
Ministry of Agriculture of the Czech Republic
Prague 1

Ms Mona Lepadatu
Political Administrator
Council of the European Union

Dr Dana Triska
Head of Food Chain Unit
Ministry of Agriculture of the Czech Republic
Prague 1

ECUADOR - ÉQUATEUR

Ms Daniela Vivero
Analista de certificación de producción primaria y buenas prácticas
Agencia de Regulación y Control Fito y Zoosanitario - AGROCALIDAD
Quito

EGYPT - ÉGYPTE - EGIPTO

Dr Mervat Fouad
Consultant of Herbs and Medicinal Plants and Foods for Special Dietary Uses
National Nutrition Institute (NNI)
Giza

Eng Hanan Ibrahim
Food Standard Specialist
Egyptian Organization for Standardization and Quality (EOS)
Cairo

Eng Sarrah Sayed Abdallah Attia
Food Quality Specialist
Harraz for Food Industry & Natural Products
Cairo

Dr Ragaa Ezzat
Lab Consultant
National Food Safety Authority

Eng Gehad Gaber
Technical Specialist
Chamber of Food Industries
Cairo

Eng Mariam Reyad
Food Standards Specialist
Cairo

Dr Fathi Mahrous Shaarawy
CEO Greatco Aromatics
Greatco Aromatics
Giza

EUROPEAN UNION - UNION EUROPÉENNE - UNIÓN EUROPEA

Mr Risto Holma
Senior Administrator
European Commission
Brussels

FRANCE - FRANCIA

Mr Gilles Morini
Chargé de mission
Ministère de l'économie et des finances

Mr Lucas Proust
Point de contact national
SGAE

Mr Benjamin Villani
Responsable du domaine scientifique Arômes, Epices, Huiles essentielles
DGCCRF / Service Commun des Laboratoires
Marseille

GERMANY - ALLEMAGNE - ALEMANIA

Mrs Alina Steinert
Desk Officer
Federal Ministry of Food and Agriculture
Bonn

Mr Norman Barner
Desk Officer
Federal Ministry of Food and Agriculture
Berlin

Ms Martine Puester
Head of Executive Office International Affairs
Federal Office of Consumer Protection and Food Safety
Berlin

GHANA

Dr Joris Gerald Niilante Amissah
Senior Lecturer
University of Ghana
Accra

GREECE - GRÈCE - GRECIA

Mrs Dimitra Papadimitriou
Head of Nutrition and Food Standards Unit
Hellenic Food Authority (EFET)
Athens

Mr Georgios Argyrakos
Agronomist
Ministry of Rural Development & Food
Athens

Prof Petros Tarantilis
Professor on Instrumental Chemical Analysis of Natural Products
Agricultural University of Athens
Athens

GRENADA - GRENADE - GRANADA

Mr Leonard St. Bernard
Chairman
Grenada Co-operative Nutmeg Association
St. George's

Dr Stephen Fletcher
Special Advisor
Ministry of Economic Dev, Planning, Tourism ICT
St. George's

Mr Ernie James
Trade Officer
Ministry of Foreign Affairs, Trade & Export Dev.
St. George's

Ms Alicia Lett
Quality Assurance Officer
Grenada Cooperative Nutmeg Association
St. George's

Mr Roderick St. Clair
General Manager
Grenada Co-operative Nutmeg Association
St. George's

GUATEMALA

Mr Juan Barrera
Coordinador Comité Técnico
MAGA
Guatemala

Mrs Zenia Aguilar
Coordinadora Codex GT
MAGA
Guatemala

HUNGARY - HONGRIE - HUNGRÍA

Mr Gábor Kelemen
Quality Expert
Ministry of Agriculture
Budapest

Ms Ágnes Bart
Quality Expert
Ministry of Agriculture
Budapest

INDIA - INDE

Mr D Sathiyan IFS
Secretary
Spices Board India, Ministry of Commerce & Industry, Govt. of India
Kochi, Kerala

Dr Dinesh Singh Bisht

Scientist C, Quality Evaluation Laboratory

Spices Board India, Ministry of Commerce & Industry, Govt. of India

Mumbai

Dr Jayashree E.
Principal Scientist (Agri Structures & Process Engineering)
ICAR-Indian Institute of Spices Research

Ms Kanika Aggarwal
Technical Officer
Food Safety and Standards Authority of India (FSSAI)
New Delhi

Mr Wasi Asghar
Assistant Director (T)
Export Inspection Council

Mr Kannan B
AM- Regulatory Affairs
ITC Limited (Foods Division)
Bangalore

Mr Konda Reddy Chavva
Officer-In-Charge (OIC)
FAO Representation in India

Dr Kaushikumar D. Parmar
Assistant Residue Analyst
Anand Agricultural University

Dr Rita K Israni
Member, Scientific Panel on Spices and Culinary Herbs, FSSAI
Senior Chemist, Microbiology (Retd), Central Agmark Laboratory, Nagpur, DMI, Ministry of Agriculture and Farmers Welfare

Mr Sunil Kumar
Technical Officer
Food Safety and Standards Authority of India (FSSAI)
New Delhi

Ms Iswarya Mani
Senior Executive– Regulatory Advocacy
Nestle India Ltd.

Mr Ramkumar Menon
Chairman
World Spice Organisation
Cochin

Ms Suvansha Nigam
Associate Counsellor, Regulatory Affairs
CII-Food and Agriculture Centre of Excellence

Dr Anand R
Scientist C, Quality Evaluation Laboratory
Spices Board India, Ministry of Commerce & Industry,
Govt. of India

Dr Madhusmita Sahoo
Chief Manager, Regulatory Affairs
MTR Foods Pvt. Ltd.

Dr Venkatesh Sosle
VP - Regulatory Affairs and Analytical Services
Tata Consumer Products

Dr Ravi Bihari Srivastava
Chairman

Scientific Panel on Spices and Culinary Herbs, FSSAI
& Member Scientific Committee, FSSAI
Director (Retd), Ministry of Defense (MOD)

Govt of India

Ms Vasundhra Suri
Manager- Regulatory Affairs- (Food)
Pepsi Foods Pvt. Ltd.

Dr Subbraj T
Scientist C

Quality Evaluation Laboratory
Spices Board India, Ministry of Commerce & Industry,
Govt. of India

Mr Zavier T. V
Scientist A

Quality Evaluation laboratory Spices Board India,
Ministry of Commerce & Industry,

Govt. of India

Mr Pushp Vanam
Joint Director (Science and Standards)
Food Safety and Standards Authority of India (FSSAI)
New Delhi

Dr V V Venugopal
Senior Principal Scientist
CSIR–National Institute for Interdisciplinary Science
and Technology

Mr Ajay Vino
Technical Officer
Food Safety and Standards Authority of India

Ms Navita Yadav
Scientist-D
Bureau of Indian Standards
New Delhi

INDONESIA - INDONÉSIE

Mrs Yusra Egayanti
Director for Food Safety and Quality Standards
Formulation
National Food Agency
Jakarta

Mrs Annisa Amalia
Staff
Indonesia FDA
Jakarta

Mrs Mutia Ardhaneswari
Analyst for Standardization
National Standardization Agency of Indonesia
JAKARTA

Mrs Miranti Devilana
Food Safety Inspector
National Food Agency
Jakarta

Mrs Yusmita Siti Hajar Farida
Product Quality Assurance
Ministry of Trade
Jakarta

Prof Purwiyatno Hariyadi
Professor
IPB University
Bogor

Mr Nindya Malvins
Analyst for Standardization
National Standardization Agency of Indonesia
Jakarta

Prof S Joni Munarso
Research Professor
National Research and Innovation Agency
Bogor

Mrs Friska Sari Ronadiba
Product Quality Assurance
Ministry of Trade
East Jakarta

Mrs Ratna Sariati
Subcoordinator Quality and Standard
Ministry of Agricultural
Jakarta

Mrs Sulistiyorini Sulistiyorini
Food Security Analyst
National Food Agency
Jakarta

Mrs Windri Widyaningsih
Secretariat of the Codex Contact Point of Indonesia
National Standardization Agency of Indonesia
Jakarta

Mrs Nuri Wulansari
Secretariat of the Codex Contact Point of Indonesia
National Standardization Agency of Indonesia
Jakarta

Mrs Erline Yuniarti
Sub-coordinator of food contaminant standardization and good retail practices
Indonesian-FDA
Jakarta

Mrs Reni Zuliqa
Staff Laboratory of Spices
Ministry of Trade
Jakarta

IRAN (ISLAMIC REPUBLIC OF) –

IRAN (RÉPUBLIQUE ISLAMIQUE D') –

IRÁN (REPÚBLICA ISLÁMICA DEL)

Ms Arasteh Alimardani
Member National Committee of CCSCH
Novin.co

Mrs Samaneh Eghtedari
Expert of Codex Group in Iran
Iranian National Standards Organization (INSO)
Tehran

Dr Fakhrisadat Hosseini
Secretary of National Codex Committee CCSCH in Iran
Alzahra University Biological Science Faculty

Mrs Leila Nasiri
Codex Contact Point
Iranian National Standardization Organization (INSO)
Tehran

ITALY - ITALIE - ITALIA

Dr Francesca Ponti
Official
Ministry of Agricultural Food and Forestry Policies
Rome

JAMAICA - JAMAÏQUE

Mr Damian Rowe
Senior Plant Quarantine/SPS Enquiry Point Officer
Ministry of Agriculture and Fisheries

Ms La-Tanya Richards
Manager, Pest Risk Analyst
Ministry of Agriculture and Fisheries

JAPAN - JAPON - JAPÓN

Mr Keiji Momono
Deputy Director
Ministry of Agriculture, Forestry and Fisheries
Tokyo

Mr Hisato Kobayashi
Technical Committee Advisor in charge of Codex
All Nippon Spice Association

Mr Masanori Natsuka
Section Chief
Ministry of Agriculture, Forestry and Fisheries
Tokyo

Mr Tadashi Ebihara

Technical Committee Advisor in charge of Codex

All Nippon Spice Association

Ms Aya Orito-Nozawa
Associate Director
Ministry of Agriculture, Forestry and Fisheries
Tokyo

JORDAN - JORDANIE - JORDANIA

Eng Ahmad Fayad
Director of Agricultural Marketing Directorate
Ministry of Agriculture of Jordan

KENYA

Ms Josephine Simiyu
Deputy Director
Agriculture and Food Authority
Nairobi

Ms Bonnita Aluoch
Standards Officer
Kenya Bureau of Standards
Nairobi

Ms Allan Azegele
Deputy Director
Ministry of Agriculture, Livestock & Fisheries
Nairobi

Ms Maryann Kindiki
Manager, National Codex Contact Point
Kenya Bureau of Standards
Nairobi

Ms Rukia Mohamed
Standards Officer
Kenya Bureau of Standards
Nairobi

Mr Danset Moranga
Senior Standards Officer
KEBS
Nairobi

Ms Lucy Muthoni Namu
Deputy Director
Kenya Plant Health Inspectorate Services
Nairobi

Mr James Nduati
Standards Officer
Kenya Bureau of Standards
Nairobi

KUWAIT - KOWEÏT

Ms Manar Al Sabah
Attaché
Permanent Representation of Kuwait to FAO & WFP

Eng Badria Al-shammari
Chemical Engineer
The Public Authority for Food and Nutrition - Kuwait

MADAGASCAR

Mrs Lantomalala Raharinosy
Point de contact du Codex
Ministère de l'Industrialisation du Commerce et de la Consommation
Antananarivo

Mr Anja Jean Ella Razafimahatratra
Responsable de section analyses physico chimiques
Ministère de l'Industrialisation du Commerce et de la Consommation
Antananarivo

Mrs Henintsoa Harizafy
Secrétaire Comité National du Codex
Ministère de l'Industrialisation du Commerce et de la Consommation
Antananarivo

Mrs Verosoanandraina Lantoarimaka
Comité National du Codex Alimentarius
Ministère de l'Agriculture et de l'Elevage
Antananarivo

Prof Halitiana Rafalimanana
Enseignant chercheur
Université d'Antananarivo
Antananarivo

Mrs Tiana Rahaingoalison
Vice-Présidente Comité National du Codex
Union des Professionnels des Fruits et Légumes
Antananarivo

Mrs Mamitiana Rajaonarivelo
Responsable Qualité
Société HAVAMAD
Antananarivo

Prof Jean Marie Razafindrajaona
Professeur Titulaire des Universités
Ecole Supérieure des Sciences Agronomiques
Antananarivo

MALAYSIA - MALAISIE - MALASIA

Ms Tosiah Abdullah
Deputy Director
Ministry of Health Malaysia
Putrajaya

Ms Hamanyza Ab Halim
Senior Principal Assistant Director
Ministry of Health Malaysia
Putrajaya

Ms Nurul Emilia Abd Karim
Assistant Director
Ministry of Health Malaysia
Putrajaya

Ms Faridah Malik Shari
Deputy Director
Ministry of Health Malaysia
Wilayah Persekutuan Putrajaya

Ms Siti Munirah Kamal

Senior Principal Assistant Director

Ministry of Health Malaysia

Putrajaya

MAURITIUS - MAURICE - MAURICIO

Mrs Malini Alleck
Principal Scientific Officer
Pesticides Regulatory Office

Ms Indranee Buldawoo
Principal Scientific Officer
Agricultural Services

Mrs Hemlata Dowlut
Principal Scientific Officer
Ministry of Agro-Industry and Food Security

Mrs Saraspadee Subramaniam
Research Scientist srs
Farei

MEXICO - MEXIQUE - MÉXICO

Mrs Gabriela Alejandra Jiménez Rodríguez
Subdirectora de Normas
Secretaría de Agricultura y Desarrollo Rural

Mrs Yareli Benítez Guzmán
Experta
Aseguramiento de la Calidad

Industria Agrícola Maya

Ms Tania Daniela Fosado Soriano
Punto de Contacto Codex
Secretaría de Economía
México

Mrs Rebeca Rodríguez Moreno
Directora de Industria Alimentaria y Medio Ambiente
Secretaría de Economía

Mrs María Elena Álvarez Jiménez
Jefa de Departamento
Secretaría de Agricultura y Desarrollo Rural

MOROCCO - MAROC - MARRUECOS

Eng Bouchra Messaoudi
Cadre au Service de la Normalisation et Codex Alimentarius
Office National de la Sécurité Sanitaire des Produits Alimentaires
Rabat

Mr Hafidi Abdelkrim
Délégué régional
Morocco FOODEX (EACCE)
Casablanca

Mr Brahim Dribi Alaoui
Technicien à la Section Café et Epices
Laboratoire Officiel d'Analyses et de Recherches Chimiques(LOARC)
Casablanca

Dr Kaoutar El Fazazi
Scientific Researcher
Institut National de la Recherche Agronomique (INRA)
Rabat

Mr Hecham El Hamri
Chef du département de toxicologie - hydrologie et toxicologie légale
Institut National d'Hygiène
Rabat

Ms Saida El Othmani
Cadre au service des Accords Internationaux
Direction des Affaires Administratives et Juridiques
Rabat

Mr Rachid Kajja
Cadre Technique Supérieur
Morocco FOODEX
Beni Mellal

Mr Youssef Karra
Coordinateur

Unité de Recherche Ressources Naturelles et produits de terroir à l'INRA D'AGADIR
National Institute of Agronomic Research (INRA Morocco)
Agadir

Mr Younes Noutfia
Scientific Researcher
National Institute of Agronomic Research (INRA Morocco)
RABAT

Ms Sibawayh Zineb
Chef de la division produits d'origine animale /Département contrôle technique
Morocco FOODEX
Casablanca

NETHERLANDS - PAYS-BAS - PAÍSES BAJOS

Mrs Louke Koopmans
Senior Advisor
Ministry of Economic Affairs and Climate Policy
The Hague

NIGERIA - NIGÉRIA

Mrs Olubukola Eunice Adedeji
Principal Laboratory Technologist
National Agency for Food and Drug Administration and Control (NAFDAC)
Lagos

Dr Shuaibu Osu Muhammad
Senior Veterinary Officer
Federal Ministry of Agriculture & Rural Development
Abuja

Mrs Peace Udoka Omega
Assistant Director
National Agency for Food and Drug Administration and Control (NAFDAC)
Abuja

Mrs Fyne Joy Uwemedimo-okita

Principal Standards Officer

Standards Organisation of Nigeria (SON)

Abuja

PANAMA - PANAMÁ

Eng Joseph Gallardo
Ingeniero de Alimentos/Punto de Contacto Codex
Ministerio de Comercio e Industrias
Panamá

PARAGUAY

Mrs Librada Gamarra
Asesora Técnica
Cámara de Empresas Paraguayas de la Alimentación-CEPALI
Asunción

Ms María Inés Ibarra Colman
Codex Contact Point
Instituto Nacional de Tecnología, Normalización y Metrología - INTN
Asunción

Mrs María Laura Vera
Técnica
Servicio Nacional de Calidad y Sanidad Vegetal y de Semilla - SENAVE
Asunción

Mrs María Alejandra Zaracho
Técnica
Instituto Nacional de Tecnología, Normalización y Metrología - INTN
Asunción

PERU - PÉROU - PERÚ

Mr Luis Andrés Reymundo Meneses
Coordinador Titular de la Comisión de Especias y Hierbas Culinarias
SENASA
La Molina

Mrs Karla Dana Basualdo Najera
Miembro Representante de la DIGESA
Dirección General de Salud Ambiental e Inocuidad Alimentaria - DIGESA
Lima

Mrs Carmen Verónica Chávez Félix
Coordinadora Alterna de la Comisión de Especias y Hierbas Culinarias
SENASA
La Molina

Mrs María Cristina Tello Morales

Miembro Representante de la DIGESA

Dirección General de Salud Ambiental e Inocuidad Alimentaria

Lima

PHILIPPINES - FILIPINAS

Ms Joan Marie Alcazar
Co-Chairperson, SCSCH
Food and Drug Administration (FDA)-Department of Health

Dr Herminigilda Gabertan
Chairperson, Sub-Committee on Spices and Culinary Herbs (SCSCH)
Bureau of Plant Industry (BPI)-Department of Agriculture

POLAND - POLOGNE - POLONIA

Ms Joanna Maryniak - Szpilarska
Main Expert
Agricultural and Food Quality Inspection

PORTUGAL

Eng Ana Paula Bico Rodrigues De Matos
Head of Directorate
Directorate-General for Food and Veterinary (DGAV)
Lisbon

Eng Cristina Gardner Marques

Senior Technician

Directorate-General for Food and Veterinary (DGAV)

Directorate for Nutrition, Food and Feed

Lisboa

REPUBLIC OF KOREA - RÉPUBLIQUE DE CORÉE - REPÚBLICA DE COREA

Ms Yoona Park
Codex Researcher
Ministry of Food and Drug Safety

RUSSIAN FEDERATION –

FÉDÉRATION DE RUSSIE –

FEDERACIÓN DE RUSIA

Ms Ksenia Bokovaya
Head of the Division
Federal Service for Surveillance on Consumer Rights Protection and Human Well-being
Moscow

Ms Vera Pavlicheva
Chief Expert
Federal Service for Surveillance on Consumer Rights Protection and Human Well-being
Moscow

Ms Eugenia Shvartsman
Expert
Federal Service for Surveillance on Consumer Rights Protection and Human Well-being (Rospotrebnadzor)
Moscow

RWANDA

Mr Jean De Dieu Habinshuti
Food Microbiology Laboratory Officer
RSB

Mr Jean D'amour Hashimimana
Operations Manager
MINIMEX Ltd

Mr Justin Manzi Muhire
Analyst
Rwanda Food and Drugs Authority

Mr Vedaste Mfashingabo
Quality Assurance Manager
Zamura Feeds Ltd

Mr Emmanuel Munezero
Products and Technology Development Specialist
National Industrial Research Development Agency

Mr Elisee Mwumvaneza
Food Processing Trainer
NBIC

Dr Margueritte Niyibituronsa
Senior Researcher
Rwanda Agriculture and Animal Resources Development Board

Mrs Rosine Niyonshuti
Codex Contact Point
Rwanda Standards Board
Kigali

Mr Theogene Tuyisenge
Production Manager
Manosaliwa

SAUDI ARABIA - ARABIE SAOUDITE –

ARABIA SAUDITA

Ms Nada Saeed
Senior Specifications and Regulations Specialist
Saudi Food and Drug Authority
Riyadh

Mr Mohammed Aljohani
Senior Specifications and Regulations Specialist
Saudi Food and Drug Authority
Riyadh

Mr Anas Alwardi
Scientific Evaluation Specialist
Saudi Food and Drug Authority
Riyadh

SLOVAKIA - SLOVAQUIE - ESLOVAQUIA

Mrs Anna Závracká
State Adviser
State Veterinary and Food Administration of the Slovak Republic
Bratislava

SRI LANKA

Mrs Thushari Liyanage
Deputy Director (Research)
Central Research Station, Department of Export Agriculture, Matale

Dr Vithanage Thilak Sisira Kumara Siriwardana
Director, Environmental & Occupational Health and Food Safety
Ministry of Health
Colombo

Dr P.N.R.J. Amunugoda
Director (Food Technology Laboratory)
Industrial Technology Institute, Malabe
Malabe

Ms Sandhuli Sanishya Hettiarachchi
Assistant Director/Research
Central Research Station, Department of Export Agriculture, Matale
Matale

Mr Vijai Pasqual
Senior Deputy Director (Food)
Sri Lanka Standard Institution
Colombo

Dr Bhanuja Wijayatilaka
Consultant Community Physician
Ministry of Health
Colombo

Mr W.M.R.W.B. Wijekoon
Deputy Director (Research)
Department of Export Agriculture
Matale

SUDAN - SOUDAN - SUDÁN

Ms Hiam Hassan Mohamed
Agricultural Engineer
Ministry of Agriculture -General Administration of Horticultural Production
Khartoum

SYRIAN ARAB REPUBLIC –

RÉPUBLIQUE ARABE SYRIENNE –

REPÚBLICA ÁRABE SIRIA

Mr Hossam Al Deen Al Sbeni
Quality Manager
Damascus and Countryside Chamber of Industry
Rural Damascus

Eng Reem Rustom
Head of Department of Medicinal and Aromatic Plants
General Commission for Scientific Agricultural Research
Damascus

Ms Maisaa Abo Alshamat
Head of Plants Standard Department
Syrian Arab Organization for Standardization and Metrology
Damascus

Mr Mulham Alsakka
Commercial Director
Hama Chamber Industry
Hamah

Eng Raneem Alshaar
Technical Engineer in Food Standard Department
Syrian Arab Organization for Standardization and Metrology
Damascus

Dr Jinan Hussein
Head of Pharmaceutical Science Laboratory
Center for Scientific Studies and Research
Damascus

Dr Balsam Jreikous
Faculty Member at Pharmacy Latakia Colleges
Al Sham Private University
Latakia

Prof Mays Khazem
Head of Pharmacognosy Department
Faculty of Pharmacy Damascus University
Damascus

THAILAND - THAÏLANDE - TAILANDIA

Ms Ing-Orn Panyakit
Deputy-Director General
Department of Agriculture (DOA)
Ministry of Agriculture and Cooperatives
Bangkok

Mrs Oratai Silapanapaporn
Advisor of the National Bureau of Agricultural Commodity and Food Standards
Ministry of Agriculture and Cooperatives
Bangkok

Mr Kasemsak Palakorn
Senior Professional Level
Agricultural Research Officer,
Department of Agriculture (DOA)
Ministry of Agriculture and Cooperatives
Bangkok

Ms Sirida Upanan
Chief of Herb and Spicy Promotion Group
Department of Agriculture Extension (DOAE)
Ministry of Agriculture and Cooperatives
Bangkok

Ms Ornsurang Teerawat
Expert in Food Standard
Food and Drug Administration
Ministry of Health
Nonthaburi

Ms Walika Snongkhun
Food and Drug Technical Officer, Practitioner Level
Food and Drug Administration
Ministry of Health
Nontaburi

Ms Siriluck Ketsirikool
Food and Drug Technical Officer, Practitioner Level
Food and Drug Administration
Ministry of Health
Nontaburi

Ms Sasiwimon Tabyam
Expert of IPPC
National Bureau of Agricultural Commodity and Food Standards (ACFS)
Ministry of Agriculture and Cooperatives
Bangkok

Mr Prateep Arayakittipong
Standards Officer, Senior Professional Level
National Bureau of Agricultural Commodity and Food Standards (ACFS)
Ministry of Agriculture and Cooperatives
Bangkok

Ms Chutiwan Jatupornpong
Standards Officer, Senior Professional Level
National Bureau of Agricultural Commodity and Food Standards (ACFS)
Ministry of Agriculture and Cooperatives
Bangkok

TÜRKIYE

Mr Ahmet Gungor
Expert
Ministry of Agriculture and Forestry
Ankara

Prof Nazım Sekeroglu
Faculty Member
Gaziantep University
Gaziantep

UGANDA - OUGANDA

Dr Martin Mutambuka
Lecturer
Kyambogo University
Kampala

Ms Pamela Akwap
Senior Standards Officer
Uganda National Bureau of Standards
Kampala

Ms Ruth Awio
Standards Officer
Uganda National Bureau of Standards
Kampala

Mr Boniventura Kibaya
Standards Officer
Uganda National Bureau of Standards
Kampala

Mr Benard Masiga
Government Analyst
The Directorate of Government Analytical Laboratory (DGAL)
Kampala

Dr Moses Matovu
Senior Research Officer
National Agricultural Research Organization (NARO)
Kampala

Mr Hakim Mufumbiro Baligeya
Principal Standards Officer CCAFRICA Coordinator
Uganda National Bureau of Standards
Kampala

Mr Francis Mukalazi
Senior Quality Assurance Officer
Ministry of Trade Industry and Cooperatives
Kampala

Mrs Carol Mumba
Director
Akari Natural Spices
Kampala

Mrs Florence Nabukenya
Director
Wage spices Ltd
Kampala

UNITED ARAB EMIRATES –

ÉMIRATS ARABES UNIS –

EMIRATOS ÁRABES UNIDOS

Ms Hanan Afifi
Specialist
MOIAT

UNITED KINGDOM - ROYAUME-UNI –

REINO UNIDO

Dr Michelle Mcquillan
Team Leader
Department for Environment Food and Rural Affairs
London

Mr Matthew Fewtrell
Policy Officer
Department for Environment Food and Rural Affairs

London

Ms Bhavna Parmar
Team Lead
Food Standards Agency

London

Ms Rachel Poynter
Scientific Methods Advisor
Food Standards Agency

London

Mr Steve Wearne
Director of Global Affairs
Food Standards Agency
London

UNITED REPUBLIC OF TANZANIA –
RÉPUBLIQUE-UNIE DE TANZANIE –
REPÚBLICA UNIDA DE TANZANÍA

Ms Zena Issa Kilima
Senior Standards Officer
Tanzania Bureau of Standards
Dar Es Salaam

Mr Daniel Shishi
Quality Assurance Officer
Tanzania Bureau of Standards (TBS)
Dar Es Salaam

UNITED STATES OF AMERICA – ÉTATS-UNIS D'AMÉRIQUE – ESTADOS UNIDOS DE AMÉRICA

Mr Dorian A. Lafond
International Standards Coordinator
Specialty Crops Inspection Division
Washington DC

Mrs Heather Selig
International Issues Analyst
U.S. Codex Office
Washington

Dr Aparna Tatavarthy
Microbiologist
Food and Drug Administration
College Park, MD

VENEZUELA (BOLIVARIAN REPUBLIC OF) - VENEZUELA (RÉPUBLIQUE BOLIVARIENNE DU) - VENEZUELA (REPÚBLICA BOLIVARIANA DE)

Ms Roxana Abreu
Directora
Servicio Desconcentrado de Normalización, Calidad, Metrología y Reglamentos Técnicos (SENCAMER)
Caracas

Mr José Álvarez
Analista Técnico I
Servicio Desconcentrado de Normalización, Calidad, Metrología y Reglamentos Técnicos (SENCAMER)
Caracas

Mrs Joely Celis
Especialista en el área internacional
Servicio Desconcentrado de Normalización, Calidad, Metrología y Reglamentos Técnicos (SENCAMER)
Caracas

Mr Luis Farías
Analista
Servicio Desconcentrado de Normalización, Calidad, Metrología y Reglamentos Técnicos (SENCAMER)
Caracas

Mr Gustavo García
Asistente Administrativo
Servicio Desconcentrado de Normalización, Calidad, Metrología y Reglamentos Técnicos (SENCAMER)

Caracas

Mr Richard Vela
Analista
Servicio Desconcentrado de Normalización, Calidad, Metrología y Reglamentos Técnicos (SENCAMER)
Caracas

OBSERVERS - OBSERVATEURS - OBSERVADORES

NON-GOVERNMENTAL ORGANIZATIONS – ORGANISATIONS NON GOUVERNEMENTALES – ORGANIZACIONES NO GUBERNAMENTALES

INTERNATIONAL CO-OPERATIVE ALLIANCE (ICA)

Mr Kazuo Onitake
Senior Scientist, Department of Quality Assurance
International Co-operative Alliance
Tokyo

Mr Yuji Gejo
Officer
International Co-operative Alliance
Tokyo

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION (ISO)

Mrs Sandrine Espeillac
Secretary of ISO/TC 34
ISO
Geneva

INTERNATIONAL UNION OF FOOD SCIENCE AND TECHNOLOGY (IUFOST)

Dr Amine Kassouf
Research Manager
IUFoST

UNITED STATES PHARMACOPEIAL CONVENTION (USP)

Dr Tongtong Xu
Senior Scientist II

USP - Food Chemicals Codex
Rockville, MD

FAO

Mr Vinay Singh
National Food Security and Nutrition Expert
Food and Agriculture Organization of the U.N. (FAO)
New Delhi

CCSCH SECRETARIAT

Dr A. B Rema Shree
Director (Research)
Spices Board India, Ministry of Commerce & Industry, Govt. of India

Mr Ramesh Babu Natarajan
Scientist C
Spices Board India, Ministry of Commerce & Industry, Govt. of India

Dr Ranjith A
Scientist - C, Quality Evaluation Laboratory
Spices Board India, Ministry of Commerce & Industry, Govt. of India

Mr M S Ramalingam
Deputy Director
Spices Board India, Ministry of Commerce & Industry, Govt. of India

Ms Sudharma K.V.
Junior Chemist
Spices Board India, Ministry of Commerce & Industry, Govt. of India

CODEX SECRETARIAT

Dr Hilde Kruse
Senior Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

Mr Patrick Sekitoleko
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

Ms Lingping Zhang
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

Mr Goro Maruno
Food Standards Officer
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

Mr David Massey
Special Adviser - Codex
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

Mrs Jocelyne Farruggia
Office Assistant
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

Mr Robert Damiano
IT Clerk
Joint FAO/WHO Food Standards Programme
Food and Agriculture Organization of the U.N. (FAO)
Rome

APPENDIX II

PART A - AMENDMENT TO THE LABELLING PROVISIONS FOR NON-RETAIL CONTAINERS IN EXISTING STANDARDS FOR SPICES AND CULINARY HERBS

(For adoption)

New text proposed is shown in **bold/underlined** font. Text proposed for deletion is shown in ~~strikethrough~~.

	Title	Reference number	Section	Current text
1	*Standard for black, white and green peppers*	CXS 326-2017	8.3	**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.~~ **The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers in Foods* (CXS 346-2021)**
2	*Standard for cumin*	CXS 327-2017	8.3	
3	*Standard for dried thyme*	CXS 328-2017	8.3	
4	*Standard for dried oregano*	CXS 342-2021	8.5	
5	*Standard for dried roots, rhizomes and bulbs: dried or dehydrated ginger*	CXS 343-2021	8.4	
6	*Standard for dried floral parts: cloves*	CXS 344-2021	8.4	
7	*Standard for dried basil*	CXS 345-2021	8.4	
8	*Standard for dried or dehydrated garlic*	CXS 347-2019	8.5	

PART B - *STANDARD FOR DRIED OR DEHYDRATED GARLIC* (CXS 347-2019)

Outstanding labelling provisions for endorsement

8.3 Country of origin and country of harvest

8.3.1 Country of origin shall be declared

8.3.2 Country of harvest (optional)

8.3.3 Region of harvest and year of harvest (optional)

APPENDIX III

DRAFT STANDARD FOR DRIED FLORAL PARTS - DRIED SAFFRON

(For Adoption at Step 8)

1 SCOPE

This standard applies to plant products in their dried or dehydrated form as spices defined in Section 2.1 below, offered for direct consumption as an ingredient in food processing or for repackaging if required. It excludes products for industrial processing.

2 DESCRIPTION

2.1 Product definition

Dried floral parts of saffron (*Crocus sativus* L.): saffron is obtained from portion of the pistils (i.e. stigmas with part of style) of the *Crocus sativus* L. flower belonging to the Iridaceae family.

The “stigma” is the upper section of the aerial part of the pistil. The “style” is the part of the pistil between stigma and the ovary. The stigma is trumpet shaped, serrated or indented at the top and joined to the style at the end.

2.2 Styles

Saffron may be offered in one of the following styles:

- Filaments
- Cut filaments
- Powdered
- Other styles distinctly different from the three above are allowed, provided they are labeled accordingly.

Filament is dried stigma with a part of style of *Crocus sativus* L. flower; cut filament is dried stigma of the *Crocus sativus* L. flower (with styles removed completely detached from each other); and powdered is particles obtained by crushing the filaments of the *Crocus sativus* L. flower.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried floral parts as described in Section 2.

3.2 Quality factors

3.2.1 Odour, flavour and colour

The product shall have a characteristic odour, flavour and colour which may vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour, especially from rancidity and mustiness.

3.2.2 Chemical and physical characteristics

The product shall comply with the requirements specified in Annex I (Table 1- Chemical characteristics of dried floral parts- saffron and Table 2- Physical characteristics of dried floral parts- saffron). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package. There shall not be any form of adulteration in the product.

Saffron powder shall be safe and suitable for human consumption, free from living insects and practically free from extraneous and foreign matter in amounts which may represent a hazard to human health.

3.2.3 Classification

In accordance with the chemical and physical characteristics in Section 3.2.2, the product may be classified into one of the following classes:

- Extra Class;
- Grade I /Class I;
- Grade II /Class II; and

- Grade III /Class III.

When saffron is traded as unclassified/ungraded, the provisions for Grade III/Class III shall apply as the minimum requirements.

4 FOOD ADDITIVES

No food additives are permitted in the products covered by this standard.

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) and any other relevant Codex texts.

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 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), *Code of Hygienic Practice for Low Moisture Foods* (CXC 75-2015), Annex III on spices and dried culinary herbs, and other relevant Codex texts such as codes of hygienic practice and other codes of practice.

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 should 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 labeled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 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 "dried saffron" 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 Variety or cultivar may be listed on the label.

8.3 Country of origin and Country of harvest

8.3.1 Country of origin shall be declared.

8.3.2 Country of harvest shall be declared

8.3.3 Region of harvest and Year of harvest (optional)

8.4 Commercial identification

Grade/Class, if applicable

8.5 Labelling of non-retail containers

The labeling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis[1,2], *

Provision	Method	Principle	Type
Moisture	ISO 3632-2	Gravimetry	I
Total Ash	ISO 3632-2 and ISO 928	Gravimetry	I
Acid Insoluble Ash	ISO 3632-2 and ISO 930	Gravimetry	I
Soluble extract in cold water	ISO 3632-2 and ISO 941	Extraction	I
Taste strength (expressed as picrocrocin) $A_{1cm}^{1\%}$ 257 nm	ISO 3632-2	Absorbance	IV
Aroma strength (expressed as safranal) $A_{1cm}^{1\%}$ 330 nm	ISO 3632-2	Absorbance	IV
Coloring strength (expressed as crocin) $A_{1cm}^{1\%}$ 440 nm	ISO 3632-2	Absorbance	IV
Extraneous Matter	ISO 3632-2	Visual Examination followed by Gravimetry	I
Foreign Matter	ISO 3632-2	Visual Examination followed by Gravimetry	I
Insect Damage	ISO 927	Visual Examination followed by Gravimetry	I
Whole dead Insects /Insect Fragments	ISO 927	Visual Examination	I
Visible mould	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macro analytical Procedure Manual, FDA Technical Bulletin Number 5) http://www.fda.gov/Food/FoodScienceResearch/Laoratory Methods/ucm084394.htm#v-32	Visual Examination followed by Gravimetry	I
Mammalian Excreta	Macro analytical Procedure Manual, USFDA, Technical Bulletin V.39 B (For whole)	Visual Examination followed by Gravimetry	I
Other Excreta	AOAC 993.27 (For Ground)	Enzymatic Detection Method	IV
Rodent filth	ISO 927	Visual Examination	I

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

2 The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table

"For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used."

9.2 Sampling plan

To be developed

Annex I

Table 1: Chemical characteristics of Dried Floral Parts- Saffron

General name	Class/ Grade	Moisture content %w/w (max)		Total ash on dry basis % w/w (max)	Acid insoluble ash on dry basis %w/w (max)	Soluble extract in cold water on dry basis % w/w (max)	Taste strength	Aroma strength		Colouring strength
		Filament and cut filament style	powdered style				Picrocrocin	Safranal		Crocin
							Min	Min	Max	Min
Saffron	**Extra Class**	12.0	10.0	8.0	1.0	65	80	30	50	230
	I	12.0	10.0	8.0	1.0	65	70	20	50	200
	II	12.0	10.0	8.0	1.0	65	55	20	50	170
	III	12.0	10.0	8.0	1.5	65	40	20	50	120

Annex I

Table 2: Physical Characteristics for Dried Floral Parts- Saffron

Product	Class/ Grade	Extraneous Matter % w/w (max)[1]	Foreign Matter % w/w (max)[2]	Insect fragment, count / 10 g (max)	Rodent filth Max. number of hairs /10 g	Mould visible % w/w (max)	Dead Whole insects, count/ 10g (max)	Mammalian excreta mg/kg (max)	Other Excreta mg/kg (max)	Insect damage % w/w (max)
Saffron Filament and Cut Filament	**Extra Class**	0.25	0.1	N/A*	0	0	0	0	0	0
	I	0.5	0.1	N/A*	0	0	0	0	0	0
	II	3	0.5	N/A*	0	0	0	0	0	0
	III	5	1.0	N/A*	0	0	0	0	0	0

N/A*: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero'

[1]Extraneous matter: Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product (i.e. floral and plant waste)

[2] Foreign Matter: Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal etc.

APPENDIX IV

DRAFT STANDARD FOR DRIED SEEDS – NUTMEG

(For Adoption at Step 8)

1. SCOPE

This standard applies to dried seeds, in their dried or dehydrated form as spices, as defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing, or for repackaging if required. It excludes dried seeds and powder for industrial processing.

2. DESCRIPTION

2.1. Product definitions

2.1.1 Dried nutmeg is the "seed" of *Myristica fragrans* Houtt. of the Myristicaceae family (Table 1), having reached appropriate degree of development[15], harvested and post-harvest treated properly, by undergoing operations suchas stripping, drying, sorting, cracking, grading, and/or grinding before final packaging, and are sold in styles as described in 2.2.

Table 1. Dried Seeds Covered by this Standard

Common name	**Scientific name**
Nutmeg	*Myristica fragrans* Houtt.

2.1.2 Nutmeg has variety of shapes from ovoid to broadly ovoid, with variety of sizes. Nutmeg kernels have a slightly wrinkled like surface. Inshell nutmeg seeds may rattle due to the seed's shrinkage within the shell in the drying process.

2.2. Styles

Dried nutmeg may be offered in one of the following styles:

2.2.1. Whole inshell;

2.2.2. Whole shelled;

2.2.3. Broken seed (obtained from the seed only); and

2.2.4. Ground/powdered seed (obtained from the seed only)

2.3. Sizing (Optional)

Whole nutmegs (inshell and shelled) may be sized by count per weight, weight, diameter, or in accordance with pre-existing trade practice. When sized, the methods used should be labelled on the package.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1. Compositions

Product as described in Section 2.

3.2. Quality factors

3.2.1. Odour, flavour and colour

The products shall have a characteristic odour, flavour, and colour, which may vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness.

3.2.2. Chemical and physical characteristics

Dried nutmeg shall comply with the requirements specified in Annex I (Table 1- Chemical characteristics for whole, broken and ground/powdered nutmeg, and Table 2- Physical characteristics for whole, broken and ground/powdered nutmeg). The defects allowed must not affect the general requirements of the product as

[15] Having the mature pericarp opened naturally (not opened manually or mechanically) and the red aril known as mace is clearly visible and formed

regards to its quality, keeping quality and presentation in the package.

3.2.3. Classification (optional)

When dried nutmeg is traded as classified, the chemical and physical characteristics in Annexes I and II apply as the minimum requirements.

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192- 1995) are acceptable for use in the powdered form of the foods conforming to this Standard.

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), *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) and other relevant Codex texts.

5.2. The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. 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 dried culinary herbs, and otherrelevant 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 this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In particular, 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 shall include an indication of the style as described in Section 2.2.

8.3. Country of origin and country of harvest

8.3.1. Country of origin shall be declared.

8.3.2. Country of harvest (optional)

8.3.3. Region of harvest and Year of harvest (optional)

8.4. Commercial identification

8.4.1 Size (optional) only for whole inshell and shelled styles

8.5. Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING

9.1. Methods of analysis*

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

9.2. Sampling plan

To be developed.

ANNEX I

Table 1. Chemical characteristics for Whole, Broken and Ground/Powdered Nutmeg

Description	Specification (Without shell)		
	Whole	Broken	Ground/ Powdered
Moisture content, % w/w (max)	10.0	10.0	8.0
Total ash on dry basis, % w/w, (max)	3.0	3.0	3.0
Acid insoluble ash, on dry basis, % w/w, (max)	0.5	0.5	0.5
Water-insoluble ash on dry basis, % w/w, (max)	1.5	1.5	1.5
Volatile oil content on dry basis, (ml/100g) (min)	6.5	6.0	5.0

Table 2. Physical characteristics for Whole, Broken and Ground/Powdered Nutmeg

Parameters	INSHELL (With shell)	SHELLED SEED (Without shell)		
	Whole	Whole	Broken	Ground/ Powdered
Extraneous matter[1], % w/w (max)	0.5	0.5	0.5	N/A
Foreign matter[2], % w/w (max)	0.5	0.5	0.5	N/A
Mould visible, % w/w (max)	5	5	N/A	N/A
Insect defiled/infested % w/w (max)	5	5	N/A	N/A
Dead whole insects, count/100g (max)	4	4	4	N/A
Insect fragments, count/10g (max)	N/A	N/A	100	N/A
Rodent contamination (hair), count/10g (max)	N/A	N/A	N/A	1
Live insect, by count/100g (max)	0	0	0	0
Mammalian and or other excreta, mg/kg (max)	0	0	11	N/A
Piece of mace, % w/w (max)	0.1	N/A	N/A	N/A
Off size, when sized, % w/w (max)	10	10	N/A	N/A
Broken/damaged (for whole only) % w/w (max)	2	3	N/A	N/A

1 Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product.

2 Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal etc.

3 Seen by naked eyes (corrected if necessary, for abnormal vision).

N/A: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero.

Annex II

Table 1. Method of analysis

Provision	Method[1]	Principle	Type
Moisture content	ISO 939	Distillation	I
Total ash	ISO 939 and ISO 928	Distillation Gravimetry	I
Acid-insoluble ash	ISO 939 and ISO 930	Distillation Gravimetry	I
Water-insoluble ash	ISO 939 and ISO 929	Distillation Gravimetry	I
Volatile oil content	ISO 939 and ISO 6571	Distillation Distillation	I
Extraneous matter	ISO 927	Visual examination followed by gravimetry	I
Foreign matter	ISO 927	Visual examination followed by gravimetry	I
Visible mould	ISO 927	Visual examination followed by gravimetry	I
Insect defiled/infested	MPM V-8 Spices, Condiments, Flavours and Crude Drugs A. General methods for spices herbs and botanicals (V 32)	Visual Examination followed by gravimetry	I
Dead insect, insect fragments, rodent contamination	ISO 927	Visual examination	I
Live insect	ISO 927	Visual examination	I
Mammalian and or other excreta	Macroanalytical Procedure Manual (MPM) USFDA technical bulletin V.41	Visual examination followed by gravimetry	I
Piece of mace	ISO 927	Visual examination followed by gravimetry	I

The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.

[1] Latest edition or version of the approved methods should be used.

Methods of analysis for the provisions off size, when sized and broken/damaged among the whole to be developed.

APPENDIX V

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA

(For Adoption at Step 5/8)

1 SCOPE

This standard applies to dried or dehydrated chilli pepper and paprika as defined in section 2.1, 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

2.1.1 Dried or dehydrated chilli pepper and paprika is the product obtained from drying the fruits of *Capsicum* species of the family Solanaceae mentioned in Table 1, with or without seeds or stalks and processed in an appropriate manner.

Table 1. Dried or dehydrated chilli pepper and paprika covered by this standard

Common Name	Trade name	Scientific Name
Chilli pepper or Hot Pepper	Varietal names (non-exhaustive list) such as Ancho, Pasilla, Habanero, Serrano, Piquin, Manzano	*Capsicum annuum* L., *Capsicum frutescens* L., *Capsicum baccatum* var. *pendulum* (Willd.) Eshbaugh, (synonym of *Capsicum frutescens* L.) *Capsicum chinense* Jacq., *Capsicum pubescens* Ruiz & Pav.
Paprika	Paprika, Hot paprika	*Capsicum annuum* L., *Capsicum frutescens* L.

2.2 Styles

Dried and dehydrated chilli pepper and paprika may be:

- Whole (with or without stalk)
- Crushed/cracked/broken/flakes
- Ground/powdered

Ground chilli pepper is the product obtained by grinding whole dried chilli with or without the placenta, seeds, calyx and stalk, and without any other added matter. Ground chilli peppers may vary in colour from pale white to dark blackish red according to the species/varieties.

Ground paprika is the product obtained by grinding whole dried paprika with or without the placenta, seeds, calyx and stalk, and without any other added matter. Ground paprika may vary in colour from orange to red through yellowish and brownish red to pale reddish brown according to the species/varieties.

Other styles distinctly different from above mentioned styles are allowed, provided they are labelled accordingly.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried or dehydrated chilli pepper or/and paprika shall be as described in section 2.

3.2 Quality factors

3.2.1 Odour, flavour and colour

The product shall have a characteristic odour, flavour and colour which can vary depending on geo-climatic factors/conditions and shall be free from any foreign odour, flavour or colour especially from rancidity and mustiness. The product shall be free from any adulteration.

3.2.2 Chemical and physical requirements

Dried or dehydrated chilli peppers and paprika shall comply with the requirements given in Annex I (Table 1. Chemical requirements of dried or dehydrated chilli pepper and paprika, and Table 2. Physical requirements of dried or dehydrated chilli pepper and paprika). 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 (optional)

The classification of dried chilli peppers and paprika is optional.

In accordance with the chemical and physical requirements in Annex I, whole or ground paprika and hot paprika may be classified into the following classes:

a) Extra class

b) Class I / Grade I

c) Class II / Grade II

When dried or dehydrated paprika and hot paprika is traded as unclassified, the provisions for physical and chemical requirements applicable to Class II / Grade II shall apply as minimum requirements.

3.2.4 Sizing (optional)

Dried or dehydrated whole chilli peppers and paprika may be sized by length or in accordance with existing trade practices. When sized the method used should be indicated on the package.

4 FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

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); *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78 - 2017) and other relevant Codex texts.

5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 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 on Spices and dried culinary 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 product

8.2.1 The common name of the product shall be as described in Section 2.1.1.

8.2.2 The common name of the product shall include an indication of the style as described in Section 2.2.

8.2.3 Trade name, variety or cultivar may be listed on the label.

8.3 Country of origin and country of harvest

8.3.1. Country of origin shall be declared.

8.3.2. Country of Harvest (optional)

8.3.3. Region of harvest and Year of harvest (optional)

8.4 Commercial identification

- Class/Grade, if applicable
- Size for whole style (optional)

8.5 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis

As described in Annex II, Table 1.

9.2 Sampling plan

To be developed.

ANNEX I

Table 1. Chemical Requirements of Dried or Dehydrated Chilli Pepper and Paprika

Product	Styles	Class / Grade	Moisture % w/w (max)[1]	Total ash on dry basis %w/w (max)	Acid insoluble ash on dry basis % w/w (max)	Pungency Scoville Heat units	Colour Value ASTA Colour Units (min)
Chilli peppers	**Whole**	-	11	10	1.6	≥900	N/A
	Crushed/cracked/broken/flakes	-			1.6		
	Ground/powder	-			1.6[2]		
Paprika	**Whole**	Extra	11	10	1.3	≤ 480	120
		I			1.6		100
		II			1.6		80
	Crushed/Cracked/broken/flakes	-	11	10	1.6	≤ 480	80
	Ground/powder	Extra	11	10	1.6[2]	≤ 480	120
		I					100
		II					60
Hot paprika	**Whole**	Extra	11	10	1.6	>480<900	120
		I					100
		II					80
	Crushed/Cracked/broken/ flakes	-	11	10	1.6	>480<900	80
	Ground/powder	Extra	11	10	1.6[2]	>480<900	120
		I					100
		II					60

[1] Some varieties of dried or dehydrated chilli peppers and paprika have a moisture content up to 15.0 % in all styles.

[2] If the product contains anticaking agents (max 2 %), this value is allowed to be maximum 3.0 % for paprika and 3.6% for hot paprika.

ANNEX I

Table 2. Physical Requirements of Dried or Dehydrated Chilli Pepper and Paprika

Product	Styles/ Form	Classes / Grade	Mammalian Excreta or/and other excreta[1] mg/kg (max)	Mould damage % w/w (max)	Insect damage % w/w (max)	Extraneous Matter[2] % w/w (max)	Foreign matter[3] % w/w (max)	Live insects Count/100g	Other factors
Chilli peppers	**Whole**	-	1	3[4]		1	0.5	0	5 %w/w off size(max), 10 % w/w other similar varieties (max) 10% w/w broken (max).
	Crushed/Cracked/broken/flakes	-	N/A	N/A	N/A	N/A	N/A	0	-
	Ground/powder	-	N/A	20[5]	N/A	N/A	N/A	0	Rodent hair 6 count /25 g (max.) Insect fragments 50 count /25 g (max.)
Paprika and Hot paprika	**Whole**	Extra	1	N/A	N/A	1	0.1	0	5 % w/w off size (max). 10% w/w other similar varieties (max) 10% w/w broken (max)
		I	1	N/A	N/A	1	0.5	0	
		II	1	N/A		1	0.5	0	
	Crushed/Cracked/broken/ flakes	-	N/A	N/A	N/A	N/A	N/A	0	-
	Ground/powder	-	N/A	20[5]	N/A	N/A	N/A	0	Rodent hair 11 count/25 gm (max). Insect fragments 75 count/25 g (max)

[1]Excreta from other animals, such as reptiles and birds.
[2] Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.
[3] Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.
[4],Mould damage combined with insect damage
[5]This doesn't mean the product could be 20% moldy it means that mold filaments can be observed in 20% of the fields examined using Howard Mold Count
N/A=Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero

ANNEX II

Table 1. Methods of Analysis

Provision	Method[1]	Principles	Type[2]
Moisture	ISO 939	Distillation	I
Total Ash	ISO 939 and ISO 928	Distillation Gravimetry	I
Acid-insoluble ash	ISO 939 and ISO 930	Distillation Gravimetry	I
Pungency Scoville Heat units	ASTA 21.3	Chromatography	IV
	ISO 3513	Sensory evaluation	I
Colour value	ISO 7541	Spectrophotometry	IV
Mammalian excreta	ISO 927	Visual examination followed by Gravimetry (whole)	I
Mould damage	MPM V-8 Spices, Condiments, Flavours and Crude Drugs A. General methods for spices herbs and botanicals (V 32)	Visual Examination (for whole)	I
	AOAC 945.94	Visual Examination (for Ground)	I
Insect Damage	MPM V-8 Spices, Condiments, Flavours and Crude Drugs A. General methods for spices herbs and botanicals (V 32)	Visual Examination followed by Gravimetry	I
Extraneous matter[3]	ISO 927	Visual Examination followed by Gravimetry	I
Foreign matter[4]	ISO 927	Visual Examination followed by Gravimetry	I
Live insect	ISO 927 / AOAC 960.51	Visual Examination	I
Insect filth	ISO 927	Visual Examination	I
Insect fragments	ISO 927	Visual examination counting	I
Rodent hair	AOAC 978.22 (Ground chilli) AOAC 977.25 B (Ground paprika)	Microscopic examination Microscopic examination	I I

[1]Latest edition or version of the approved method should be used.
[2]According to the definition of "types of method of analysis" as per Codex Procedural Manual Section II
[3] Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.
[4] Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.
The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text shall replace the Table

*"*For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used".

APPENDIX VI

PROPOSED DRAFT STANDARD FOR DRIED SMALL CARDAMOM

(At Step 5)

1 SCOPE

This standard applies to plant products in their dried form as spices, 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

Dried small cardamom is a product obtained from the dried fruits of the plant *Elettaria cardamomum* (L.) Maton of Zingiberaceae family as described in Table 1.

Table 1. Common and scientific name of dried small cardamom

Common name	Trade name	Scientific Name
Small cardamom	Cardamom	*Elettaria cardamomum* (L.) Maton

2.2 Styles

Dried small cardamom may be:

- Whole (Unopened pods/capsules/[opened capsule])
- Seeds (seed obtained after opening of the pods/capsules)
- Seed powder (powder obtained by grinding dried seeds) and [whole capsule powder] [(powder obtained by grinding dried whole capsule)]

Other styles distinctly different from those three are allowed, provided they are labeled accordingly

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Product as described in Section 2.

3.2 Quality factors

3.2.1 Odour, flavour and colour:

The product shall have a characteristic odour, flavour and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour, and colour especially from rancidity and mustiness.

3.2.2 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex I (Table 1 Chemical characteristics and Table 2 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 (optional)

If traded as classified, the provisions in Annex I shall apply as minimum requirements.

4 FOOD ADDITIVES

The anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS192-1995) may be permitted for use in ground/powdered small cardamom.

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), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78- 2017) and other relevant Codex texts.

5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 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 Dried Culinary 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 Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

8.2 Name of the product

8.2.1 The common 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 Trade name, variety or cultivar may be listed on the label.

8.3 Country of origin/country of harvest

8.3.1 Country of origin shall be declared.

8.3.2 Country of harvest (optional).

8.3.3 Region of harvest and year of harvest (optional).

8.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

As described in Annex II, Table 1

9.2 SAMPLING PLAN

To be developed

Annex I

Table 1. Chemical characteristics for dried small Cardamom

Product Name	Style	Total ash on dry basis % w/w (max.)	Acid insoluble ash on dry basis % w/w (max.)	Moisture content % w/w (max.)	Volatile oil on dry basis ml/100g (min.)
Small Cardamom	Whole	9.5	2.5	13	3.5
	Seeds	9.5	3	13	3.5
	Powdered seeds	8	3	11	3, (1)*

*For steam treated seeds.

Annex I

Table 2. Physical characteristics for dried small Cardamom

Product Name	Style	Empty and malformed capsules by count/100 capsules (Max)	Immature and shriveled capsules %w/w (max)	Light seeds %w/w (max)	Insect defiled/ infested %w/w (max)	Extraneous matter[1] %w/w (max)	Foreign matter[2] %w/w (max)	Whole insects, dead (by count) /100 g (Max)	Live insects (by count) /100 g (Max)	Mammalian Excreta mg/ kg (max)	Other Excreta, mg/kg, (max)	Mould Visible % w/w (max)
Small Cardamom	Whole	5	7	NA	1	5	0.5	4	0	6.6	2.2	1.00
	Seeds	NA	NA	5	N/A	2	N/A	4	0	6.6	2.2	1
	Powdered seeds	NA	NA	NA	NA	NA	N/A	NA	0	NA	NA	NA

N/A*: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero'

[1] Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.

[2]Any visible/detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.

***Annex II**

Table 1. Method of analysis*

Provision	Method[1]	Principle	Type [2]
Moisture	ISO 939	Distillation	I
Total Ash	ISO 939 and ISO 928	Distillation and Gravimetry	I
Acid Insoluble Ash	ISO 939 and ISO 930	Distillation and Gravimetry	I
Volatile Oil	ISO 939 and ISO 6571	Distillation followed by Volumetry	I
Extraneous Matter	ISO 927	Visual Examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual Examination followed by Gravimetry	I
Insect defiled/infested	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination followed by Gravimetry	I
Immature and shriveled capsules	ISO 927	Visual Examination followed by Gravimetry	I
Mammalian or/and other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination followed by Gravimetry	I
Mould visible	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination followed by Gravimetry	I
Empty and malformed capsules	IS 1907:1984	Visual Examination followed by Gravimetry	I
Whole insect Live/dead	ISO 927	Visual examination followed by Gravimetry	I
Light seeds	ISO 927	Visual examination followed by Gravimetry	I

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

[2] According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II

***** The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table

> “For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used”.

APPENDIX VII Part A

PROPOSED DRAFT STANDARD FOR SPICES DERIVED FROM DRIED FRUITS AND BERRIES (ALLSPICE, JUNIPER BERRY AND STAR ANISE)

(At Step 5)

1. SCOPE

This standard applies to spices derived from dried or dehydrated fruits and berries, as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing. The exact species bought/sold may be defined by contractual specifications.

2. DESCRIPTION

2.1 Product definition

2.1.1 Dried fruits and berries belonging to the varieties listed in Table 1:

Table 1: Variety of Dried Fruit and Berries covered by this standard

	Common name	Trade name/s	Scientific name
1	Allspice	Allspice Pimento Jamaican Pepper	*Pimenta dioica* (L) Merr. (Myrtaceae) *Pimenta dioica var.tabasco* (Willd. ex Schltdl. & Cham.). (Myrtaceae)
2	Juniper berry	Juniper berry	*Juniperus communis* L. (Cupressaceae)
3	Star Anise	Star Anise	*Illicium verum* Hook. f. (Schisandraceae)

2.2. Styles

Dried fruits and berries may be:

- Whole
- Cut/broken
- Ground/powdered; processed into a powder. The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

Other styles distinctly different for those three are allowed, provided they are labeled accordingly.

2.3. Sizing (optional)

Dried fruits and berries may be sized whole **[**or cut when appropriate**]** in accordance with existing trade practices. When sized, the size designation and the method used shall be indicated on the package.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried fruits and berries as described in Section 2.

3.2 Quality criteria

3.2.1 Odour, flavour and colour

The product shall have a characteristic odour, flavour and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness.

3.2.2. Classification (optional)

When dried fruits and berries are traded as classified/graded, the provisions in Annex I shall apply as the minimum requirements.

3.2.3 Chemical and physical characteristics

Dried fruits and berries shall comply with the requirements specified in Annex I (Chemical characteristics - Table 1 and Physical characteristics -Table 2). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

4 FOOD ADDITIVES

4.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

4.1.1 Processing aids

The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

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), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) and other relevant Codex texts.

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 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), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015), Annex III, 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 Prepackaged Foods* (CXS 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. (Styles).

8.2.3 Trade name, variety or cultivar may be listed on the label.

8.3 Country of origin and country of harvest.

8.3.1 Country of origin shall be declared

8.3.2 Country of harvest (optional)

8.3.3 Region of harvest and year of harvest(optional)

8.4 Commercial classification

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

8.5 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

See Annex II.

9.2 Sampling plan

To be developed.

Annex I

Table 1 - Chemical characteristics for spices derived from dried fruits and berries

Name	Style	Classes	Moisture content %w/w (Max)	Total Ash on dry basis % w/w (Max)	Acid Insoluble Ash on dry basis % w/w (Max)	Volatile Oil on dry basis ml/100g (Min)	Other Factors
Allspice	Whole		12	5	1.	3	
	Cut/Broken		12	5	1.	2	
	Ground/Powdered		12	4.5	1.	1	Non-volatile ether extract (%w/w) [max/min] - 8.5
Juniper Berries	Whole		16	4.	1.	1.4	
	Cut/Broken		16	4.	1.	[N/A]*	
	Ground/powdered		14	4.	[N/A]	[N/A]	
Star Anise	Whole		10	4	0.5	7.0	Min. no. fruit per 100g - 130/100gm .
	Cut/Broken		10	4	[0.5]	[N/A]	
	Ground/powdered		8	[N/A]	[N/A]	[N/A]	

* N/A (Not applicable), means that this form of the above product has not been evaluated for this provision, and currently there are no values, N/A does not refer to zero.

Annex I

Table 2 - Physical characteristics for spices derived from dried fruits and berries

Name	Form/Style	Classes *	Dead Whole Insects Count/100g m (max)	Excreta Mammalian mg/kg (max)	Mould Damage %W/W (max)	Insect Defiled/Infested %W/W (max)	Extraneous Matter %W/W (max)	Foreign Matter %W/W (max)	Live Insect	Shriveled Immature Broken %W/W (max)	Other Factors
Allspice	Whole	-	2	11	2	1	Combined 0.50		0	**	- Black, white and broken berries, berries with stem each @ 0.05% max - Off-size ± 10.0% - Other Excreta 11mg/kg (max)
	Cut/Broken		2	NA	NA	NA	Combined 0.50		0	**	
	Ground/Powdered	-	NA	NA	NA	NA	NA		0	**	- Insect fragments: 30/10g - Rodent hair: 1/10g [N/A] - Crude fibre (% by mass): 27.5 max.
Juniper Berries	Whole		NA	NA	1.0	1.0	2.0	NA	0	20 including discoloured	- Stalks 3% - Broken %w/w max 10 [ISO = 25] - Off-size ± 10.0%
	Cut/Broken	-	NA	NA	NA	NA	1 [N/A]	NA	0	**	
	Ground/Powdered		NA	NA	NA	NA	[N/A]	NA	0	**	N/A
Star Anise	Whole	-	NA				2		0	25	- Stalks 3% - Max. no. fruit per 100g- 130/100gm

	Cut/Broken		NA	NA	NA	NA	1	NA	0	**	
	Ground/Powdered	-	NA	NA	NA	NA	[N/A]	NA	0	**	

Notes:

* Values or Unclassified is the current text in the draft standard are the absolute minimum requirement

** To be decided

2: Mammalian Excreta- If the average of the total number of sub-samples exceeds the listed milligram per kg

3: Dead Whole Insects- If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value shown in the table

4. NA: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

Annex II

Table 1 - Methods of analysis for spices derived from dried fruits and berries

Sl. No	Spices	Provision	Method[1,2]	Principles	Type
1	Dried Allspice Dried Juniper Berries Dried Star Anise	Moisture	ISO 939	Distillation	I
		Total ash	ISO 939 and ISO 928	Distillation followed by gravimetry.	I
		Acid- insoluble	ISO 939 and ISO 930	Distillation followed by gravimetry.	I
		Volatile oils	ISO 939 and ISO 6571	Distillation followed by gravimetry.	I
		Extraneous matter	ISO 927	Visual examination followed by gravimetry	I
		Foreign matter	ISO 927	Visual examination followed by gravimetry	I
		Mould visible	ISO 927	Visual examination followed by gravimetry	I
		Mammalian excreta	MPM V-8 Spices, Condiments, Flavors and Crude Drugs A. General methods for spices herbs and botanicals (V 32) *https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs* (Applicable to whole form of the spices)	Visual examination followed by gravimetry	I
		Whole dead insect	ISO 927	Visual examination	I
			AOAC 969.44	Flotation method	IV
		Insect fragments	ISO 927	Visual examination counting	I
			AOAC 975.49	Flotation method	IV

		Insect damage	MPM V-8 Spices, Condiments, Flavours and Crude Drugs General methods for spices herbs and botanicals (V 32)	Visual examination followed by gravimetry or counting	I
		Mould damage	MPM V-8 Spices, Condiments, Flavours and Crude Drugs General methods for spices herbs and botanicals (V 32) (Applicable to whole	Visual examination followed by gravimetry or counting	I
2	Allspice (whole, cracked/pie ces)	Filth (list all the filth here-for example - mammalian excreta)	AOAC 965.40	Flotation	I
	Allspice (Ground/po wdered)	Light filth (list all the filth here-for example-mammalian excreta)	AOAC 981.21	Flotation	I
3	Juniper Berries, Star Anise, (cut/broken,	Light filth (list all the filth here-for example-mammalian excreta)	AOAC 975.49	Flotation	I

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

2 The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table

"For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used."

APPENDIX VII Part B

PROPOSED DRAFT STANDARD FOR SPICES DERIVED FROM DRIED FRUITS AND BERRIES - VANILLA

(At Step 2)

1. SCOPE

This Standard applies to spices derived from dried or dehydrated fruits and berries, as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing. The exact species bought/sold may be defined by contractual specifications.

2. DESCRIPTION

2.1 Product definition

2.1.1 Dried fruits and berries belonging to the varieties listed in Table 1:

Table 1: Variety of Dried Fruit and Berries covered by this standard

	Common name	Trade name/s	Scientific name
1	Vanilla	Pompon vanilla	*Vanilla pompona* Schiede (Orchidaceae)
		Vanilla/ Mexican Vanilla	*Vanilla planifolia* Andrews (Orchidaceae)
			Vanilla odorata C. Presl (Orchidaceae)
		Tahitian Vanilla	*Vanilla tahitensis* J.W. Moore (Orchidaceae)
		[Vanilla maya]	*[Vanilla cribiana]*

2.2. Styles

Dried fruits and berries may be:

- Whole
- Cut/broken
- [Seeds / vanilla caviar]
- Ground/powdered; processed into a powder. The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

Other styles distinctly different for those three are allowed, provided they are labeled accordingly.

2.3 Sizing (optional)

Dried fruits and berries may be sized whole **[**or cut when appropriate**]** in accordance with existing trade practices. When sized, the size designation and the method used shall be indicated on the package.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried fruits and berries as described in Section 2.

3.2 Quality criteria

3.2.1 Odour, flavour and colour

The product shall have a characteristic odour, flavour and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness.

3.2.2. Classification (optional)

When dried fruits and berries are traded as classified/graded, the provisions in Annex I shall apply as the minimum requirements.

3.2.3 Chemical and physical characteristics

Dried fruits and berries shall comply with the requirements specified in Annex I (Chemical characteristics-Table 1 and Physical characteristics -Table 2). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

4 FOOD ADDITIVES

4.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

4.1.1 Processing aids

The processing aids used in products conforming to this standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

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), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) and other relevant Codex texts.

5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 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), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015), Annex III, 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 Prepackaged Foods* (CXS 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 Trade name, variety or cultivar may be listed on the label.

8.3 Country of origin and country of harvest.

8.3.1 Country of origin shall be declared

8.3.2 Country of harvest (optional) [mandatory]

8.3.3 Region of harvest and year of harvest (optional)

8.4 Commercial classification

Class/Grade, if applicable

Size (optional)

Weight

8.5 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis

See Annex II.

9.2 Sampling plan

To be developed.

Annex I

Table 1 - Chemical characteristics for spices derived from dried fruits and berries

Name	Form/Style	Classes	Moisture content %w/w (max)	Total Ash on dry basis % w/w (max)	Acid Insoluble Ash on dry basis % w/w (max)	Volatile Oil on dry basis ml/100g (min)	Other Factors
Vanilla	Whole	Extra Class	38	5	1	N/A	Vanillin content on [dry] [wet] basis %w/w [1.8 – 2.4] [1.2 – 2.0 (dry or wet)]
		Class I	38	5	1	N/A	Vanillin content on [dry] [wet] basis %w/w [1.6-2.4] [1.2-2]
		Class II	30	5	1	N/A	Vanillin content on [dry] [wet] basis %w/w 1.6 -2.4 [1.2-2]
		Class III	25	5	1	N/A	[1.2-2]
	Cut/Broken	-	30	5	1	N/A	Vanillin content on [dry] [wet] basis %w/w 1.6 -2.4
	Ground/powdered	-	25	5	1	N/A	Vanillin content on [dry] [wet] basis %w/w 1.6-2.4

Annex I

Table 2 - Physical characteristics for spices derived from dried fruits and berries

Name	Form/Style	Classes	Dead Whole Insects Count/100g m (max)	Excreta Mammalian mg/kg (max)	Mould Damage %W/W (max)	Insect Defiled/Infested %W/W (max)	Extraneous Matter %W/W (max)	Foreign Matter %W/W (max)	Live Insect	Shriveled Immature Broken %W/W (max)	Other Factors	
Vanilla											**Color Tolerance % w/w (max)**	**Size Tolerance % w/w (max)**
		Extra Class	**[**5.0%**]** [combined]						0		3.0	5.0
		Class I	**[**5.0%**]** [combined]						0		5.0	5.0%
		Class II	**[**10. 0%**]** [combined]						0		7.0	10.0%
		Class III	-						0			
	Cut/Broken	-----							0			
	Ground/Powdered	-----					[N/A]		0			

Notes:

* Values or Unclassified is the current text in the draft standard are the absolute minimum requirement

2: Mammalian Excreta- If the average of the total number of sub-samples exceeds the listed milligram per kg

3: Dead Whole Insects- If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value shown in the table

4. NA: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

Annex II

Table 1 Methods of Analysis for Spices Derived from Dried Fruits and Berries

Sl. No	Spices	Provision	Method[1,2]	Principles	Type
1	Vanilla	Moisture	ISO 939	Distillation	I
		Total ash	ISO 939 and ISO 928	Distillation followed by Gravimetry.	I
		Acid- insoluble ash	ISO 939 and ISO 930	Distillation followed by Gravimetry.	I
		Volatile oils	ISO 939 and ISO 6571	Distillation followed by Gravimetry.	I
		Extraneous matter	ISO 927	Visual examination followed by Gravimetry	I
		Foreign matter	ISO 927	Visual examination followed by Gravimetry	I
		Mould visible	ISO 927	Visual examination followed by Gravimetry	I
		Mammalian excreta	MPM V-8 Spices, Condiments, Flavors and Crude Drugs A. General methods for spices herbs and botanicals (V 32) *https://www.f da.gov/food/laboratory- methods-food/mpm-v- 8-spices-condiments- flavors-and-crude-drugs* (Applicable to whole form	Visual examination followed by Gravimetry	I
		Whole dead insect	ISO 927	Visual examination	I
			AOAC 969.44	Flotation method	IV
		Insect fragments	ISO 927	Visual examination counting	I
			AOAC 975.49	Flotation method	IV

		Insect damage	MPM V-8 Spices, Condiments, Flavours and Crude Drugs General methods for spices herbs and botanicals (V 32) (Applicable to whole	Visual examination followed by gravimetry or counting	I
		Mould damage	MPM V-8 Spices, Condiments, Flavours and Crude Drugs General methods for spices herbs and botanicals (V 32) (Applicable to whole form of	Visual examination followed by gravimetry or counting	I
[2]	Vanilla (*Vanilla fragrans* (Salisbury) Ames, syn. *Vanilla planifolia Andrews*). Applicable to vanilla in pods, cut in bulk, and in the form of powder, not applicable for extracts.	Vanillin	ISO 5565	Distillation and HPLC	I

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

[2] The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table

"For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard, shall be used.".

APPENDIX VIII

TEMPLATE FOR SCH STANDARD

(For Information)

STANDARD FOR [INSERT EITHER THE GROUP NAME OR NAME OF A SCH AS APPROPRIATE]

INTRODUCTION

- This Layout is for use by the Codex Committee on Spices and Culinary Herbs (CCSCH).
- The Standard Layout must be followed when developing new or revising existing Codex/SCH Standards. However, it is permissible to use other appropriate texts in individual SCH standards to better reflect individual SCH characteristics and current trade practices.

In the text the following conventions are used:

- {name of SCH} must be replaced by the common name of the SCH to be covered by the standard.
- {text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

<text>: For optional text for which several alternatives exist, depending on the products. Depending on the nature of SCH the provision(s) in brackets may be removed as not applicable/necessary

Remarks on Sections 1. Scope and 2. Product Definition: - The specific names of the products being standardized are not indicated in the Scope, instead a reference is made to Section 2.1. "Product Definition" where they will be listed in a table by their common, trade and scientific names.

1. SCOPE

This Standard applies to all those plants products commonly sold in commerce as defined in Section 2.1 below offered for direct human consumption, commercial food processing and for repackaging if required. The exact species bought/sold may be defined by contractual specifications. This standard does not apply to these products when intended for industrial processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

2.1.1 {**Name of SCH group**[16] } belonging to the dried and dehydrated spices and culinary herbs listed in Table 1:

Table 1: {SCH group name} covered by this standard

	Common name **name by which the product is popularly known**	**Trade name/s** **(Non-exhaustive list) of name/s under which the product/s as traded**	**Scientific name**
1			
2			
3			
4			
5			
6			
7			
8			
9			

Remarks on Section 2.2 Styles: - This section is written in a broad manner that applies to all the products within the group; however, if needed, it can be amended to reflect unique style/form characteristics of a specific SCH.

2.2. Styles

{**SCH group name**} may be:

10 whole

11 pieces, or

12 ground/powdered. (Particle size to be determined by contractual agreement between buyer and seller).

13 Other styles distinctly different from those three are allowed, provided they are labeled accordingly

2.3 Sizing (optional)

Whole {and /or cut} (SCH) may be sized by count per weight, weight, diameter, or in accordance with pre-

[16] The name of the Group that is being standardized will be inserted.

existing trade practice. When sized, the methods used should be labelled on the package.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Product as defined in Section 2.

3.2 Quality criteria

General

When there are no physical characteristics limits in any styles in Annex 1}, Table 2 on Physical characteristics the following 3.2.1 text shall be inserted

3.2.1 {SCH Group name} shall be safe and suitable for human consumption. {It /they, SCH Group name} shall be free from live insects and practically free from extraneous and foreign matter

3.2.2 Odour, flavour, and colour:

{**SCH group name**} shall be free from any foreign odour or flavor, especially from mustiness. They shall have the characteristic odour and flavor of the {**SCH group name**} considering the geo-climatic factor/conditions, varieties and the main chemical components of the volatile oil indicated in Annex I, Table 1 – Chemical characteristics.

Remarks to Section 3.2.2 Classification: -The quality classes (Extra, Class I & Class II) are omitted because (i) there are no uniform international acceptance, (ii) the increasing belief that classes should be left to contractual arrangements between traders, (iii) the premise that CCSCH Standards should establish the absolute minimum requirements for trade and consumer safety.

3.2.3 Classification (optional)

In accordance with the Chemical and Physical Characteristics in Section 3.2.4, where appropriate, whole, pieces, or ground/powdered SCH may be classified into the following grades: When {**SCH group name**} are traded as classified/graded, the chemical and physical requirements in Annexes I and II apply as the minimum requirements for the lowest class/grade.

3.2.4 Chemical and physical characteristics

{**SCH group name**} shall comply with the chemical and physical properties in Annex I, Table 1- Chemical Characteristics and Annex I Table 2- 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.

Introductory remarks to Sections 4 to 9*: These sections reference existing Codex Guidelines and General Standards on Food* Additives*, Contaminants in Food, Food Hygiene and Labelling. These criteria can be amended if needed to reflect a commodity unique properties, requirements or trade practices***.**

4. FOOD ADDITIVES

Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in ground/powdered form of {**SCH group name**}

5. CONTAMINANTS

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)* and *Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed* (*CXC 74-2014*) and other relevant Codex texts*.*

The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. FOOD HYGIENE

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) and other relevant Codex texts.

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

The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

8.1 Name of the product

The name of the product shall be {***"Dried [SCH name]" or [SCH trade name]"***} *as* described in Section 2.1 if the omission of the word dried would not mislead or confuse the consumer.

The common name and style of the product shall be as described in Table 1 and Section 2.2 (styles). The scientific name of the product is optional.

Trade name, variety, or cultivar may be listed on the label.

8.2 Country of origin and country of harvest.

8.3.1. Country of origin shall be declared

4.1.1 Country of harvest (optional)

4.1.2 Region of harvest and year of harvest (optional)

8.3 Commercial identification

3 Class/Grade, if applicable

4 Particle Size (optional).

8.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING

Remark to section 9.1: After the final adoption of the standard by the Commission, the identified methods will be transferred to the standard for *Recommended methods of analysis and sampling* (CXS 234-1999) and the text in the Procedural Manual[17] will be inserted

[17] For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.

9.1 Methods of analysis

Table 2. Methods of analysis (non-exhaustive list of provisions)

Provision	Method	Principle	Type
Moisture			
Volatile Oil			
Total Ash (dry weight basis)			
Acid Insoluble Ash			
Extraneous Matter			
Foreign Matter			
Insect Fragments, Whole Dead Insects			
Insect Damage			
Live Insects			
Mammalian and or other Excreta			
Visible mould			
Rodent filth			

9.2 Sampling plan

To be developed

Annex I - Table 1: Chemical characteristics for {SCH group name}[18]

[Name of individual SCH within the group]	**Form/Style**	**Moisture content %w/w (max)**	**Water Insoluble ash (% w/w) max on dry basis**	**Total Ash % w/w (max) on dry basis**	**Acid insoluble Ash % w/w (max) on dry basis**	**Volatile Oils ml/100g (min) on dry basis**	**Markers Volatile Oil % (min) on dry basis**	**Non-Volatile Ether Extract %w/w on dry basis**	**Other Factors**
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/Powdered								

[18] Other parameters may be added or some exclude based on the product trade practices.

Annex I - Table [2]: Physical characteristics for {SCH group name}

[Name of individual SCH within the group]	Form/Style	Extraneous Matter %W/W (max)	Foreign Matter %W/W (max)	Broken (among whole style only)	Mould Damage %W/W (max)	Dead Whole Insects Count/100g (max)	Insect Damage %W/W (max) Whole only	Insect Fragments count/10g (max) (Ground only)	Live Insects	Excreta Mammalian and /and /other Mg/Kg Max	Excreta, Other mg/Kg (max)	Rodent filth count /25g	Off-size (When sized)	Other Comments
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													
	Whole													
	Pieces/cut/cracked/broken													
	Ground/Powdered													

Notes:

1: **Mammalian Excreta**- If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.

2: Whole Dead Insects- If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value in the table

3: NA - Not applicable, does not refer to zero. It means that the style of the above product has not been evaluated for this provision, and currently do not have values.

4. Broken can be applied to whole seeds when the pod and seeds are independently traded as whole. e.g., cardamom pods and whole cardamom seeds, inshell nut megs and nutmeg seeds.

ANNEX II: SCH Groups

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

[19] Source: REP 17/SCH Appendix XII

28.	Juniper berry	*Juniperus communis Thunb.*	HS 09095021
29.	Tamarind fruit	*Tamarindus indica L.*	HS 08134010
30.	Vanilla	*Vanilla planifolia Andrews*	HS 090500
31.	Pompon vanilla	*Vanilla pompona Schiede*	
32.	Tahitian Vanilla	*Vanilla tahitensis J.W.Moore*	
Dried Roots, Rhizomes, Bulbs			
33.	Dried Garlic	*Allium sativum* L.	HS 07129040
34.	Shallot	*Allium ascalonicum* L.	
35.	Galanga	*Kaempferia galanga* L.	HS 12119042
36.	Greater galangal	*Alpinia galanga* Willd.	
37.	Lesser galangal	*Alpinia officinarum* Hance	
38.	Ginger	*Zingiber officinale* Roscoe	HS 091010
39.	Horse Radish root	*Armoracia rusticana* G.Gaertn., B.Mey. & Scherb.	HS 07069010
40.	Sweet flag	*Acorus calamus* L.	HS 12119048
41.	Turmeric	*Curcuma longa* L.	HS 091030
Dried Seeds			
42.	Aniseed	*Pimpinella anisum* L.	
43.	Ajowan/ Ajwain	*Trachyspermum ammi* Sprague	HS 09109914
44.	Black caraway	*Bunium persicum* B.Fedtsch.	
45.	Black caraway	*Carum bulbocastanum* W.D.J.Koch	
46.	Caraway	*Carum carvi* L.	HS 090940
47.	Black cumin	*Nigella sativa* L.	
48.	Cumin (Green /White Cumin)	*Cuminum cyminum* Wall.	HS 090930
49.	Damas black cumin	*Nigella damascena* L.	
50.	Black mustard	*Brassica nigra* (L.) Andrz.	
51.	Mustard	*Brassica juncea* (L.) Hook.f. & Thomson	HS 120750
52.	White/yellow mustard	*Sinapis alba* L	
53.	Celery	*Apium graveolens* L.	HS 09109911
54.	Garden Celery	*Apium graveolens* L.	
55.	Coriander	*Coriandrum sativum* L.	HS 090921
56.	Dill	*Anethum graveolens* L.	HS 09109913
57.	Indian Dill	*Anethum sowa* Roxb.	
58.	Fennel	*Foeniculum vulgare* Mill.	HS 090950
59.	Sweet fennel	*Foeniculum vulgare* Hill	
60.	Fenugreek	*Trigonella foenum-graecum Sm.*	HS 09109912
61.	Nutmeg	*Myristica fragrans* Houtt.	HS 090810

62.	Papuan nutmeg	*Myristica argentea Warb.*	
63.	Poppy seed	*Papaver somniferum L.*	HS 120791
64.	Sesame/ Gingelly	*Sesamum indicum L.*	
65.	Pomegranate seed	*Punica granatum L.*	
Dried Floral parts			
66.	Clove	*Syzygium aromaticum* (L.) Merr. & L.M.Perry	HS 090700
67.	Saffron	*Crocus sativus* Biv. ex Steud.	HS 091020
68.	Caper	*Capparis spinosa* L.	HS 071130
Dried leaves			
69.	Bay Leaf	*Laurus nobilis* Cav.	HS 09104030
70.	Leek / Winter leek	*Allium porrum* L. *Allium ampeloprasum* Boiss.	
71.	Curry leaf	*Murraya koenigii* Spreng.	HS 091050
72.	Pandan wangi	*Pandanus amaryllifolius* Roxb.	
73.	Tejpat (Indian Bay)	*Cinnamomum tamala* (Buch.-Ham.) T.Nees & C.H.Eberm.	HS 09104010
Dried Bark			
74.	Cassia	*Cinnamomum cassia* Siebold	HS 09061910
75.	Indonesian cassia	*Cinnamomum burmannii* (Nees & T.Nees) Blume	
76.	Vietnamese cassia	*Cinnamomum loureirii* Nees	
77.	Cinnamon	*Cinnamomum zeylanicum* Blume	HS 090611
Others			
78.	Asafoetida	*Ferula assa-foetida* L. *Ferula foetida* (Binge) Regel *Ferula narthex* Boiss	HS 13019013
79.	Carambola	*Averrhoa carambola* L.	
80.	Mace	*Myristica fragrans* Houtt.	HS 090820
81.	Papuan mace	*Myristica argentea* Warb.	
PART 1 **B. Culinary Herbs Grouping**			
Sl. No	**Name of Culinary Herb**	**Scientific Name**	**HS Code**
Dried Herb			
82.	Basil	*Ocimum basilicum* L.	
83.	Hyssop	*Hyssopus officinalis* L.	
84.	Lovage	*Levisticum officinale* W.D.J.Koch	HS **12119095**
85.	Peppermint	*Mentha* × *piperita* L., pro spec. & Hylander	HS 12119070

86.	Spearmint	*Mentha spicata* L.	
87.	Japanese mint / field mint / corn mint	*Mentha arvensis* L.	
88.	Balm/ Lemon balm/ Melissa	*Melissa officinalis* L.	
89.	Bergamot	*Mentha citrata* Ehrh.	
90.	Marjoram	*Majorana hortensis* Moench	
91.	Sweet marjoram	*Origanum majorana* L.	
92.	Oregano	*Origanum vulgare* L.	
93.	Mexican oregano	*Lippia graveolens* Kunth	
94.	Parsley(curly)	*Petroselinum crispum* (Mill.) A.W.Hill	
95.	Parsley (flat)	*Petroselinum sativum* Hook. & Gillies	
96.	Rosemary	*Rosmarinus officinalis* L.	
97.	Sage	*Salvia officinalis* Pall.	
98.	Thyme	*Thymus vulgaris* L.	HS 09104020
99.	Creeping thyme / Wild thyme / Mother of thyme	*Thymus serpyllum* L.	
100.	Tarragon	*Artemisia dracunculus* L.	HS 07108010
101.	Summer Savory	*Satureja hortensis* L.	
102.	Winter Savory	*Satureja montana* L.	
103.	Sri Lankan Citronella	*Cymbopogon nardus* (L.) Rendle	
104.	West Indian Lemon grass	*Cymbopogon citratus* Stapf	

PART 1 **C. <u>Ungrouped Spices & Culinary Herbs</u>**			
Sl. No.	**Name of Spice/ Culinary Herbs**	**Scientific Name**	**HS Code**
105.	Belimbing / Bilimbi / Cucumber tree	*Averrhoa bilimbi* L.	
106.	Chervil	*Anthriscus cerefolium* Hoffm.	
107.	Chive	Allium schoenoprasum Regel & Tiling	
108.	Indian leek/ Chinese chive	*Allium tubersome* Rottler ex. Sprengel	
109.	Garden angelica	*Angelica archangelica* L.	
110.	Stony leek/ Welsh onion/ Japanese bunching onion	*Allium fistulosum* L.	
111.	Potato onion	*Allium cepa L.*	
112.	West Indian bay	*Pimenta racemosa* (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	*Ferula narthex*Boiss *Ferula assa-foetida* L. *Ferula foetida* (Binge) Regel *Ocimumbasilicum* L. *Ocimum minimum* L. *Galipeaofficinalis* Hancock.	Bark
6	Ambrette		*Hibiscus abelmoschus*	Fruit
12	Anise (AniSeed)		*Pimpinellaanisum* L.	Fruit
3	Allspice (Leaf)		*Pimentadioica* (L) Merr.	Leaf
9	Angelica Leaf		*Angelica archangelica* L. or *Angelica* spp.	Leaf
14	Basil		**Any of the below species**	Leaf
15	Bay Leaves (Laurel Leaves)		*Laurusnobilis*L.	Leaf
16	Bergamot		*Menthacitrata*Ehrh.	Leaf/Stem
8	Angelica Root		*Angelica archangelica* L. or *Angelica* spp.	Root
13	Asafoetida		**Any of the below species**	Roots, Rhizomes, Bulbs
1	Ajowan/ Ajwain		*Trachyspermumammi* Sprague	Seed
2	Alfalfa Seed		*Medicago sativa* L.	Seed
4	Allspice (Pimento)		*Pimentadioica* (L) Merr.	Seed
5	Ambrette		*Abelmoschusmoschatus*Medik.	Seed
7	Anatto		*Bixaorellana*	Seed
10	Angelica Seed		*Angelica archangelica* L. or *Angelica* spp.	Seed
17	Black caraway		*Buniumpersicum*B.Fedtsch.	Seed
18	Black cumin	Russian Caraway Black Caraway Damas black cumin	**Any of the below species** *Nigella sativa* L. *Nigella sativa* L. *Nigella damascena* L.	Seed
19	Borage Leaf		*Boragoofficinalis*	Leaf

20	Calendula, Pot marigold		*Calendula officinalis* L.	Flower

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**
21	Camboge		*Garcinia cambogia* (Gaertn.) Desr. *Garcinia atroviridis*	Fruit
22	Camomile,English or Roman		*Anthemisnobilis* L.	Flower
23	Camomile, German or Hungarian		*Matricariachamomilla* L.	Flower
24	Canelo pepper		*Drimyswinteri* J.R. Forst. & G. Forst.	Bark
25	Caper		*Capparisspinosa* L.	Floral Parts
26	Caraway		*Carumcarvi* L.	Seed
27	Cardamon		**Any of the below species**	Fruit/berry
		Bengal cardamom	*Amomumaromaticum*Roxb.	
		Cambodian cardamom	*Amomum krervanh* Pierre ex Gagnep.	
		Cameroon cardamom	*Aframomumhanburyi*K.Schum.	
		Cardamom (Large)/ Black cardamom	*Amomumsubulatum*Roxb.	
		Cardamom (Small)	*Elettariacardamomum*Maton	
		Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	*Aframomummelegueta* (Roscoe) K. Schum.	
		Korarima cardamom	*Aframomumkorarima* (Pereira) Engl.	
		Madagascar cardamom	*Aframomumangustifolium*K.Schum.	
		Round cardamom /Chester cardamom/ Siamese cardamom/ Indonesian cardamom	*Amomumkepulaga* Sprague &Burkill	
		Sri Lankan Cardamom	*Elettariacardamomum*var.major (Sm.) Thwaites	

		Tsao-ko Cardamom	*Amomumtsao-ko*Crevost&Lemarié	
28	Celery leaves		*Apiumgraveolens* Dulce	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
29	Celery Seed		*Apiumgraveolens* Dulce	Seed
30	Chervil		*Anthriscuscerefolium*Hoffm.	Leav
31	Chilli (equal or greater than 900 Scoville units		*Capsicum* spp.	Fruit with or without Seeds
32	Chilli Paprika (less than 900 Scoville units)		*Capsicum* spp.	Fruit with or without Seeds
33	Chive		*Allium schoenoprasum* Regel & Tiling	Leaf
34	Cinnamon	 Indonesian, Padang, Batavia Cassia/Cinnamon Chinese Cassia/Cinnamon Vietnamese, Saigon Cassia/Cinnamon Ceylong Cinnamon	**Any of the below species** *Cinnamomumburmanii* (Nees& T. Nees) Blume *Cinnamomumcassia*Blume. *Cinnamomumloureirii*Nees *Cinnamomumzeylanicum*Blume	Bark
35	Clove		*Syzygiumaromaticum* (L) Merr.& Perry	Floral Bud
36	Clover		*Trifolium* spp.	Leaf
37	Coriander Leaf		*Coriandrumsativum* L.	Leaf
38	Coriander Seed		*Coriandrumsativum* L.	Seeds
39	Cumin, Brown (Jerra, cumin)		*Cuminumcyminum* L.	Seed
40	Curry Leaf		*Murrayakoenigii*Spreng.	Leaf/Stem
	Dill Seed	 Dill Indian Dill	**Any of the below species** *Anethumgraveolens* L. *Anethumsowa*Roxb. ex Fleming	Seeds
	Dill, Leaf	 Dill Indian Dill	**Any of the below species** *Anethumgraveolens* L. *Anethumsowa*Roxb. ex Fleming	Leaf
	Elder flowers	 Winter savory Summer Savory	**Any of the below species** *Saturejamontana* L. *SaturejaThymbra*L.*SaturejaSpinosa*L *Saturejahortensis* L.	Leaf/Stem

44	Fennel Seed		*Foeniculumvulgare* Mill.	Seeds
45	Fennel Leaf		*Foeniculumvulgare* Mill.	Leaf
46	Fenugreek		*Trigonellafoenum-graecum* L.	Seeds

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**
47	Galangal		**Any of the below species**	Roots, Rhizomes, Bulbs
		Greater Galangal Galangal	*Alpiniagalanga*Willd. *Alpiniaofficinarum*Hance	
		Galangal Lesser galangal	*Kaempferiagalanga* L. *Alpiniaofficinarum*Hance	
48	Garden Celery		*Apiumgraveolens* L.	Seeds
49	Garlic		*Allium sativum* L. *Allium ampeloprasum* L.	Roots, Rhizomes, Bulbs
50	Geranium		*Pelargonium* spp.	Leaf
51	Ginger		*Zingiberofficinale* Roscoe	Roots, Rhizomes, Bulbs
52	Horehound (hoarhound)		*Marrubiumvulgare* L.	Leaf
53	Horseradish		*Armoracialapathfolia*Gilib.	Roots, Rhizomes, Bulbs
54	Horseradish root		*Armoraciarusticana*G.Gaertn.,B.Mey. &Scherb.	Roots, Rhizomes, Bulbs
55	Hyssop		*Hyssopusofficinalis* L.	Leaf/Stem
56	Japanese mint / field mint / corn mint		*Menthaarvensis* L.	Leaf/Stem
57	Juniper berry		*Juniperuscommunis* L.	Fruit/berry
58	Kaffir Lime		*Citrus hystrix* DC.	Fruit
59	Kokam		*Garciniaindica* (Thouars) Choisy	Fruit/berry
60	Lavender		*Lavandulaofficinalis*Chaix.	Leaf/Flower
61	Leek	Stony leek/ Welsh onion/ Japanese bunching onion	**Any of the below species** *Allium fistulosum* L.	Entire plant
		Leek / Winter leek	*Allium porrum* L.	
		Indian leek/ Chinese chive	*Allium ramosum* L *Allium ampeloprasum* L.	

62	Lemon balm		*Melissa officinalis* L.	Leaf
63	Lemon Grass		*Cymbopogoncitratus* (DC.) Stapf	Leaf
64	Linden Flowers		*Tilia*spp.	Flower
65	Lovage Root		*Levisticumofficinale*W.D.J.Koch	Rhizome
66	Lovage Leaf		*Levisticumofficinale*W.D.J.Koch	Leaf/Stem
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**
67	Mace		*Myristicafragrans*Houtt.	Aril
68	Mango Dried		*Mangiferaindica*	Seed
69	Marjoran		**Any of the below species**	Leaf/Stem
		Marjoram	Majoranahortensis, Syn. Origanummajorana	
		Marjoram, sweet	*Majoranahortensis*Moench.	
		Pot marjoram	*Origanumonites* (L.) Benth.	
70	Mustard		**Any of the below species**	Seed
		Mustard, white or yellow	*Brassica hirta*Moench.	
		Mustard, brown	*Brassica juncea* (L.) Czern.	
		Mustard, black or brown	*Brassica nigra* (L.) Koch.	
			Sinapis alba L.	
			Sinapisnigra L.	
71	Nutmeg		**Any of the below species**	Seed
		Papuan nutmeg	*Myristicafragrans*Houtt.	
			*Myristicaargentea*Warb.	
72	Onion	Potato onion	*Allium cepa* L.	Roots, Rhizomes, Bulbs
			*Allium cepa*Aggregatum Group	
73	Oregano		**Any of the below species**	Leaf/stem
		Mexican oregano	*Lippiaberlandieri*Schauer	
		Mexican oregano	*Lippiagraveolens* H.B.K.	
			*Lippiamicromera*Schauer	
	Oregano			

		Oregano Oreganum, Mexican Oregano, Mexican Sage, Origan)	*Lippia* spp.	
		Mt. Pima oregano	*Monardacitriodora*Cerv. ex Lag.	
		oregano de la sierra	*Monardafistulosa* 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**
	Oregano	Italian oregano	*Origanum ×majoricum*Cambess.	
		Turkish oregano	*Origanumonites* L.	
		Cretan oregano	*Origanumonites* L.	
		Oikea oregano	*Origanumonites* L.	
		Syrian oregano	*Origanumsyriacum* L.	
		Oregano	*Origanumvulgare* L.	
		Greek oregano	*Origanumvulgare*subsp. *viride*(Boiss.) Hayek	
		Turkestan oregano	*Origanumvulgare*subsp. *viride* (Boiss.) Hayek	
			Origanumvulgare subsp. *Vulgare*	
		Cuban oregano	*Plectranthusamboinicus* (Lour.) Spreng.	
			Poliominthabustamenta B. L. Turner	
		Spanish oregano	*Thymus capitatus* (L.) Hoffmanns. & Link	
74	Pandanwangi		*Pandanusamaryllifolius*Roxb.	Leaf/Stem
75	Parsley		*Petroselinumcrispum* (Mill.) Nym.	Leaf
76	Pepper		**Any of the below species**	Seed
		Black, White, Green Pepper	*Piper nigrum* L.	
		Brazilian pepper	*Schinusterebenthifolius*Raddi	
		Chinese pepper	*Zanthoxylumacanthopodium* DC.	
		Chinese prickly ash pepper/ Sechuang pepper	*Zanthoxylumbungei*Planch.	
	Pepper	Cubebs	*Piper cubebe*L.	

	Pepper	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	*Aframomummelegueta* (Roscoe) K. Schum.	
		Negro pepper / Guinean pepper pods Pepper (Black, White, Green)	*Xylopiaaethiopica*A.Rich. *Piper nigrum* L.	
		Pepper Long	*Piper longum* 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**
76	Pepper	Pink pepper Sichuan pepper / Japanese pepper Negro pepper / Guinean pepper pods Canelo pepper West African / Benin pepper	*Schinusmolle*L. *Zanthoxylumpiperitum* (L.) DC. *Xylopiaaethiopica*A.Rich. *Drimyswinteri* *Piper guineenseSchumach*. &Thonn.	
77	Peppermint		*Menthapiperita* L.	Leaf/Stem
78	Pomegranate Seed		*Punicagranatum* L.	Seeds
79	Poppy Seed		*Papayersomniferum* L.	Seed
80	Rosemary		*Rosmarinusofficinalis* L.	Leaf
81	Saffron		*Crocus sativus* L.	Floral Parts
82	Sage	 Sage Clary (Clary Sage) Sage, Greek	**Any of the below species** *Salvia officinalis* L. *Salvia sclarea* L. *Salvia triloba* L.	Leaf Leaf
83	Sesame/ Gingelly		*Sesamumindicum* L.	Seeds
84	Shallot		*Allium ascalonicum* L.	Roots, Rhizomes, Bulbs
85	Spearmint		*Menthaspicata* L.	Leaf/Stem
86	Sri Lankan Citronella		*Cymbopogonnardus* (L.) Rendle	Leaf/Stem
87	Star Anise		*Illiciumverum* Hook. f.	Seed
88	Sumac/Sumach		*Rhuscoriaria* L.	Fruit
89	Sweet flag		*Acoruscalamus* L.	Roots, Rhizomes, Bulbs

90	Tarragon		*Artemisia dracunculus* L.	Leaf/Stem
91	Tejpat (Indian Bay)		*Cinnamomumtamala* (Buch. –Ham.) C. H. Nees&Eberm.	Leaf
92	Thyme	Creeping thyme / Wild thyme / Mother of thyme	**Any of the below species** *Thymus vulgaris* L. *Thymus serpyllum* L. *Thymus capitatus*L *Thymus zygis* L. *Thymus saturejoides*Coss.	Leaf
93	Turmeric		*Curcuma longa* L.	Roots, Rhizomes, Bulbs
94	Vanilla		**Any of the below species**	
		Pompon vanilla Tahitian Vanilla	*Vanilla pomponа*Schiede *Vanilla tahitensis*J.W.Moore	Pods

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**
95	West Indian bay		*Pimentaracemosa* (Mill.) J.W. Moore	Leaf
96	Zedoary		*Curcuma zedoaria* (Bergius) Rosc.	Roots, Rhizomes, Bulbs