

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 4.1

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

Fourth Session

Thiruvananthapuram, India, 21 - 25 January 2019

### PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED GINGER Comments at Step 3

*Comments of India*

India

#### APPENDIX I

#### 1. Paragraph 9: METHODS OF ANALYSIS AND SAMPLING

##### Table 4. Methods of Analysis

**COMMENT:** The reference to ISO 1208 'Spices and condiments — Determination of filth' may also be given, along with ISO 927 in the Table.

#### 2. Annex I: Chemical Properties for Dried Roots, Rhizomes and Bulbs

i) **COMMENT:** We support to include the parameter "**Calcium (as oxide) on dry basis by mass, max %**", with the following values **a)** 1.1 for unbleached and, **b)** 2.5 for bleached, under the Chemical properties.

**Rationale:** In India, generally whole ginger undergoes bleach with lime, once harvested, to retain its colour and texture, and also bleach (calcium oxide) is accepted as an additive as per the GSFA, therefore this provision shall be included in the standard.

ii) **Total ash % w/w max:**

**COMMENT:** To include Total ash values for unbleached and bleached ginger as below:

- Whole/ Cracked/ Broken - **(a) Unbleached- 8.0**

**(b) Bleached- 12.0**

- Ground - **(a) Unbleached- 8.0**

**(b) Bleached- 12.0**

**Rationale:** Bleaching by lime affects the value for total Ash and therefore separate values for both shall be given.

iii) **Moisture in ground form - 11.0 [12.0]**

**COMMENT:** The limit must be kept at 11% max. as given in ISO 1003.