

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 7.1

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Original Language Only

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

Fourth Session

Thiruvananthapuram, India, 21 - 25 January 2019

PROPOSED DRAFT STANDARD FOR DRIED NUTMEG

Comments at Step 3

Comments of India

India

APPENDIX I

i) 3.2. Quality Factors

3.2.1. Flavour and Colour

COMMENT: Amend the paragraph as below:

Nutmeg shall have a flavour characteristic which can vary, depending on geo-climatic factors /conditions. Nutmeg shall be free from any foreign flavour and especially from mustiness. The flavour is bitter, acrid and hot. Nutmeg shall have a characteristic colour varying from light grey to dark brown **but it may be white if it has been subjected to liming and shall be free from added colouring matter.**

Rationale: In India there is a practice of 'liming' to retain white colour

3.2.3 Chemical Characteristics

i) Table 2. Chemical Requirements for Whole, Broken and Powder Nutmeg

COMMENT: Include the following parameter in the Table:

“Calcium content expressed as calcium oxide on dry basis (%) by weight - Max. 0.35, applicable only for whole and broken”

Rationale: Bleaching with Calcium Oxide is practiced in Nutmeg.

ii) Moisture content. % mass fraction, max:

COMMENT: Moisture content of Powder shall be 8%

Rationale: Moisture is lost when it is grinded.

SECTION 10: Table 7. Methods of Analysis

i) The reference to ISO 1208 'Spices and condiments — Determination of filth' may also be given along with ISO 927.

ii) Also include method of analysis for crude fibre, ISO 5498:1981