

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 8.1

CX/SCH 19/4/9 Add.2

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 CLOVES

Comments at Step 3

Comments of India

India

APPENDIX I

1) SECTION 2

2.1 PRODUCT DEFINITION

COMMENT: The scientific name may be corrected editorially as: "*Syzygium_ aromaticum* (L) Merr. & Perry".

Rationale: The genus and species name are written without space between words.

SECTION 9: Methods of Analysis

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

ii) Methods for Crude fibre, Mold damaged

COMMENT: Relevant methods to be included as Appendix II & III deals with these parameters.

iii) Acid Insoluble Ash

COMMENT: The reference to ISO test method for Acid Insoluble Ash to be corrected as ISO 930 instead of ISO 93

Appendix II

i) **Acid insoluble ash % w/w max**

COMMENT: The limit must be kept at 0.5 % max. as given in ISO 2254, for whole, cracked/crushed as well as ground forms.

ii) **Crude fiber content**

COMMENT: The limit must be kept at 13 % max. as given in ISO 2254, for whole, cracked/crushed as well as ground forms.