



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

Second Session

Goa, India, 14 – 18 September 2015

Comments of Philippines

**Agenda Item 4: PROPOSED DRAFT STANDARD FOR BLACK, WHITE AND GREEN (BWG)
PEPPER CX/SCH 15/2/4**

General Comments:

The Philippines supports the specifications for quality and grades set by the International Pepper Community (IPC) in their publication entitled *Pepper Production Guide for Asia and the Pacific* (George, Abdullah, and Chapman 2005), which have been adopted by Asian countries. The quality parameters set by IPC include the physical characteristics of the pepper, insect infestation and microbial contamination, extraneous matter and mammalian and/or other excreta.¹ Since IPC also assisted the Electronic Working Group chaired by India as cited in the proposed draft, the Philippines is also in support of the proposed Codex standard. For the sections on contaminants (5), hygiene (6), labelling (8), and packaging (9), the Philippines also recommends that the provisions for the standard must conform with the established Codex texts.

Specific Comments:

Section 1. SCOPE

The Philippines recommends the amendment of the scope such that the standard would apply to dried or dehydrated BWG peppers utilized for food production intended for wholesalers/traders and for direct consumption. This standard . . . for direct human consumption, including for catering purposes or for retailing.

Section 3.2. Quality Factors

The Quality factors for whole Black, White and Green **BWG** Peppers are. . . .

Table 1. BASIC PARAMETERS OF BWG PEPPERS

For consistency, the usage of “black/white/green pepper,” instead of “Black/White/Green Pepper” is proposed. Check table 1, row 2 of columns 3–5, for the inconsistency. Also, the title of table 1, which is in uppercase, should be consistent with the other table titles using the heading style.

Column 1. SECTION

Do not break the column header such that it would be read as “SECTION.”

Column 4. WHITE PEPPER (All forms)

Whole dried White pepper berries shall be have smooth surface. . . .

Table 3. Chemical Characteristics of BWG Peppers

Check column 1, row 5. There is no footnote for volatile oils as suggested by the superscript 1. The footnote could be a note instead so that it would appear right below the table concerned.

¹ Source: George, C.K., Anandan Abdullah, and Keith Chapman (eds.). 2005. *Pepper Production Guide for Asia and the Pacific*. International Pepper Community (IPC) and Food and Agricultural Organization of United Nations (FAO). ISBN-979-99118-0-X. Accessed on August 25, 2015 at <http://www.ipcnet.org/pg/welcome.html>.

Table 4. Chemical Characteristics of BW Ground Peppers

See comment for table 3.

Section 6. FOOD HYGIENE

The *Codex Code of Hygienic Practice for Spices and Dried Aromatic Herbs* (CAC/RCP 42-1995) has also been useful in the development of the Philippine National Standard on the Code of Hygienic Practice for Spices and Dried Aromatic Herbs. However, some modifications were made to address the Good Agricultural Practices (GAP) and Good Manufacturing Practices (GMP) in the local setting.

Agenda Item 6: PROPOSED DRAFT STANDARD FOR OREGANO (*Origanum L.*) N06-2014 (at Step 3 of the Procedure) CX/SCH 15/2/6**General Comments:**

The Philippine position is in support of the proposed draft standard for oregano, wherein the specific concerns especially on infestation (Section 3.2.1), chemical and physical characteristics (Section 3.2.4), and food hygiene (Section 6) have been addressed.

The Maturity Index of oregano leaves being harvested for processing should be established and included in the standard. A standard on leaf maturity can ensure the uniformity of flavour intensity and achieve the optimum dry matter in every given unit of production. Culture and management of oregano should also follow at least the National Good Agriculture Practices (GAP) of the respective oregano producing countries.

Specific Comments:**Section 3.2. QUALITY FACTORS**

The Philippines recommends that factors such as shelf-life and storage conditions be included under this section. Based on the data provided by the Euro Spice and Ingredients, Inc., the shelf-life should be twenty-four months in closed original packing and the storage conditions must be cool, dry, and away from direct sunlight.

Section 3.2.4. Chemical and physical characteristics

Please provide a title for tables 1 and 2.

Table 2

The superscript * could be used in the extraneous matter parameter instead of (a).