APPENDIX V

DRAFT STANDARD FOR DRIED BASIL

(For adoption at Step 8)

1 SCOPE

This Standard applies to basil leaves in their dried form as culinary herbs 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 basil is the product prepared from leaves of *Ocimum* spp. of the Lamiaceae family (Table 1), dried and processed in an appropriate manner. Undergoing operations such as cleaning, drying, rubbing, milling and sifting are sold in forms as indicated in 2.2.

Table 1. Dried Culinary Leaves covered by this standard

Common name	Trade name	Scientific name
Basil	Sweet Basil	*Ocimum basilicum* L.
	Bush Basil	*Ocimum minimum* L.
	American Basil	*Ocimum americanum* L.
	Shrubby Basil	*Ocimum gratissimum* L.
	Camphor Basil	*Ocimum kilimandscharicum* Gürke
	Sacred Basil / Holy Basil	*Ocimum tenuiflorum* L. / *Ocimum sanctum* L.

2.2 Styles

2.2.1 Dried basil may be:

- Whole/intact
- Crushed/rubbed/flaked
- Ground/powdered
- Of other styles distinct from those above, provided they are labelled accordingly.

2.2.2 The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried Basil as described in Section 2 shall conform to the requirements in Annexes I and II.

3.2 Quality factors

3.2.1 Odour, flavour and colour

Dried basil shall have a characteristic odour and flavour, which may vary depending on geo-climatic factors/conditions. Dried basil shall be free from any foreign odour or flavour and especially from mustiness odour. The typical colour of basil may change depending on post-harvest treatment.

3.2.2 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex I (Chemical Characteristics) and Annex II (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.

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),the *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.

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 Culinary Herbs; *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices (*CXC 78 - 2017), 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 particular, the following specific provisions apply.

8.2 Name of the product[1]

8.2.1 The Common name of the product shall be as described in Section 2.1.

The Common name may be used if the product is a blend of the different species listed in Table 1. If a trade name is used then the product shall be a minimum of 80% of the species listed for that trade name.

8.2.2 The name of the product may include an indication of the trade name and varietal type described in Table 1 and 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 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.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis*

Table 2. Methods of Analysis

Parameter	Method	Principle	Type[2]
Moisture	ISO 939	Distillation	I
Total Ash	ISO 928	Gravimetry	I
Acid Insoluble Ash	ISO 928 and ISO 930	Gravimetry	I
Volatile Oil	ISO 6571 AOAC 962.17	Distillation Volumetry Distillation Volumetry	I I
Extraneous Matter	ISO 927	Visual Examination followed by Volumetry	I
Foreign Matter	ISO 927	Visual Examination followed by Volumetry	I
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual Examination	IV
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14	Visual Examination	IV
Mould damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual examination (for whole)	IV
Excreta Mammalian, Excreta Other	Macroanalytical Procedure Manual, USFDA, Technical Bulletin V.39 B (For whole) AOAC 993.27 (For Ground)	Visual Examination Enzymatic Detection Method	IV IV

* 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.

9.2 SAMPLING PLAN

To be developed.

ANNEX I

Table 3. Chemical Characteristics of Dried Basil

General Name	Style	Moisture Content (Max. %)	Total ash on dry basis %w/w max	Acid-insoluble ash on dry basis % w/w max	Volatile Oils on dry basis mL/100g (min)
Basil	Whole/ intact	12	16	2	0.3
	Crushed/rubbed/ flaked	12	16	2	0.3
	Ground/ powdered	10	16	2	0.1

ANNEX II

Table 4. Physical Characteristics of Dried Basil

General name	Style	Extraneous matter[3] % w/w max	Foreign matter[4] % w/w max	Dead whole insects, count /100g max	Visible Mold damage %w/w max	Mammalian excreta mg/Kg max	Insect damaged leaves, % w/w, max	Other excreta[5] mg/Kg max	Live insects Count/100 g (max)
Basil	Whole/ intact	0.5	0.1	2.0	1.0	2.2	1.0	4.4	0
	Crushed/ Rubbed/ Flaked	1.0	0.1	NA	NA	NA	NA	NA	0
	Ground/ powdered	0	0.1	NA	NA	NA	NA	NA	0

[3] Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product.
[4] 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.
[5]Excreta from other animals such as reptiles and birds.

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