



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

Second Session

Goa, India, 14 – 18 September 2015

PROPOSED DRAFT STANDARD FOR CUMIN

Comments at Step 3

Comments of Cameroon, Costa Rica, Japan, Nigeria, Sudan and Thailand

CAMEROON

Section 1: Scope

This standard applies to the dried fruits of *Cuminum cyminum* L of the Apiaceae family offered for industrial food production and for direct human consumption.

Rationale: It is a lot better to specify that it is for human consumption which excludes animals.

Section 3: Essential Composition and Quality Factors

Table 1:

	Extraneous matter	Damaged fruits /Defective	Insect-damaged
Grade 1	0.5	2	0.5
Grade 2	1	3	1
Grade 3	2	5	1

The definition of foreign matter should be reviewed with examples.

Table 2:

	Grade 1	Grade 2	Grade 3	Ground or cracked
Moisture content	9	10	12	9
Cumin aldehyde content	12	9	9	

Rationale: Their cumin aldehyde content is calculated based on their volatile oil content.

3.3 Classification of Defectives

A lot container that fails to meet one or more of the applicable quality...

Rationale: It is much better to use *lot* as we can have a container without contents.

Section 5: Contaminants

The ~~product products~~ covered by this Standard shall comply with the maximum residue limits for pesticides and/or veterinary drugs established by the Codex Alimentarius Commission.

Rationale: There is only one product called cumin. Veterinary drugs are not applied or given to plants. So we do not expect any residues of these products in cumin.

COSTA RICA

Costa Rica supports the advancing of the proposed draft standard for Cumin

JAPAN

In general, Japan supports the development of this standard in view of protecting consumer's profit and ensuring fair food trade, but we would like to express our concern about quality factors as presented in **underlined/bold font** for new texts and ~~strike through font~~ for deletion below.

(2) Specific Comments

Japan suggests replacing values in section 3.2.4 Physical characteristics.

3.2.4 Physical Characteristics

Whole cumin shall comply with the physical requirements as specified in Table 1.

Class/ Grade	Extraneous matter ¹ content, max. % mass fraction	Foreign matter ² content, max. % mass fraction	Proportion of damaged/defective fruits ³ , max. % mass fraction	Insect- damaged matter ⁴ , max. %mass fraction	[Fruits with stalks] [% mass fraction]
I	{0,5}{1}	{practically absent}{0,5}	{2}{3}{5}	{0,5}{1}	[8]
II	{1}{2}	0,5	{2}{5}	{0,5}{1}	[8]
III	{2}{3}	{0,5}{0.7}	{2}{5}	{0,5}{1}	[8]

Table 1. Physical requirements for whole cumin.

3.2.5 Chemical Characteristics

Whole and ground cumin shall comply with the chemical requirements as specified in Table 2.

Parameter	Requirement for grade, whole cumin			Requirement for ground or cracked cumin
	I	II	III	
Moisture, % mass fraction, max.	9	{9}{10}	{9}{12}	{9}{12}

Table 2. Chemical requirements for whole and ground cumin.

Japan is not of the view of establishing too strict standards which lead to prevent the trade, but believes it is not appropriate to establish too lax standard from the point of view of protecting consumer's profit. Japan thinks the requirement in the proposed draft standard should set stricter values as presented above from the point of view of protecting consumer's profit. We believe our modification would be consistent with preexisting regulatory practices of some member countries including Japan.

NIGERIA

General comment on Annex 1

We support the work to develop a standard for Cumin taking into consideration, the comments on scope as outlined below.

Justification

The standard will provide the quality characteristics and grading necessary to facilitate trade.

Scope

This Standard applies to the dried fruits of *Cuminum cyminum* L. of the Apiaceae family offered for industrial food production and for direct **human** consumption, including for catering purposes or for repackaging if required. It does not apply to the product when indicated as being intended for further processing.

Justification

Include the word "human" to read "human consumption" for clarity

3.2.1 Odour, flavour and colour

Cumin shall have a characteristic odour and flavour, strong and aromatic according **strong and aromatic odour and flavour characteristic** to cumin aldehyde which can vary depending on geo-climatic factors/conditions. Cumin shall be free from any foreign odour or flavour and especially from mustiness.

Cumin shall have a characteristic colour varying from ocher gray to light brown.
Justification Inclusion of "Cumin aldehyde" is misleading as cumin odour and flavour may be attributed to sources other than aldehyde.
5 CONTAMINANTS 5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides [and/or veterinary drugs] established by the Codex Alimentarius Commission.
Justification Veterinary drug residue is not applicable to this standards .Put in square bracket

SUDAN

1- Scope

Comment:

Sudan would like to modify the proposed Scope to read as follows:

This Standard applies to the fruits of Cumin (*Cuminum cyminum* L.), of the Family Apiacea in the form of whole dried fruit and not other forms from the same fruit.

Justification:

* Since the scope describes the form of the product covered by the standard (whole dried) to differentiate its form from other forms of the same product.

2- Description:

2.1- Product Definition:

Comment:

Sudan proposed the following statements for Product Definition: Cumin is the whole dried fruit of (*Cuminum cyminum* L.), having reached appropriate developmental stage .

Justification:

Whole dried Cumin fruit are not **prepared** from (*Cuminum cyminum* L.), but **obtained** in their crude forms.

Preparation indication for processing such as grinding or other product based on Cumin.

2.2- The word Styles.

Comment:

The word **Style** is not suitable; we propose instead the word **Form**.

Justification:

Word Style indicates distinctive characteristics of anything (product) but not different forms of the same product.

Name of the Product:

Comment:

We propose; Whole Dried Cumin Fruits.

Justification:

This specifies that this standard is applicable only for the whole dried Cumin Fruits and not other forms from the same fruit.

1- Physical Characteristics:

Comment:

In the table; the column 6 titled: **Fruits with stalks**, we propose to replace it by the title : **Impurities**

Justification:

Impurities are generally known as the parts pertaining from same plant other than the designated part in the Specification covered by the scope or (parts other than the fruits from the Cumin).

THAILAND

Thailand would like to provide suggestions on this document as follows:

1. We would like to propose to amend the Product Definition in Section (b) by relocating the word “cleaning” to be before the word “drying”.
2. We would like to propose the working group to consider adding a specific criteria for defining the differences between ground and cracked Cumin.
3. We agree with the use of Physical Requirement: % mass fraction of Fruit with stalks as a parameter specified in Table 1 as this parameter has an effect on net weight and quality of the products upon application.
4. We disagree on the use of cumin aldehyde content as the Chemical Characteristic because of its variation on the sources of origin and the values specified in Table 2 are too small to indicate the quality of cumin when compared with the reference shown in Table below.

Table 13.2 Physicochemical properties of volatile oils of cumin from different origins

Property	Mediterranean	Mexico	Iran	India	Pakistan
Specific gravity at 25 °C	0.917–0.924	0.936	0.911	0.8945	0.9290
Optical rotation at 20°	+4'22 to +5'6	+2'55	+7'	+3.6'	+4.6'
Refractive index at 20°	1.501–1.504	1.507	1.498	1.491	1.501
Cumin aldehyde (%)	47.4–51.50	62.70	32.4	16.00	20.00
Solubility in 80 % alcohol (vol. required)	5 vols	2 vols and more	6 vols	11 vols	8 vols

Gh. Amin, 2012, Cumin *in* Handbook of herbs and spices Second edition Volume 1, Woodhead Publishing Limited, Cambridge, UK. Page 250-259.

5. We would like to propose the working group to add the analysis method for moisture content determination (ISO 939:1980) as an alternative method.