

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 3.2

CX/SCH 24/7/4 Add.1

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEX COMMITTEE ON SPICES AND CULINARY HERBS  
Seventh Session  
Kochi, Kerala, India  
29 January – 2 February 2024**

**DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES:  
PART A - REQUIREMENTS FOR ALLSPICE, JUNIPER BERRY, STAR ANISE  
Comments in reply to CL 2023/03/OCS-SCH**

*Comments of Canada, Chile, Egypt, Indonesia, Iraq, Jamaica, Malaysia, Peru, Saudi Arabia, Thailand and Uganda*

## **Background**

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2023/03/OCS-SCH issued in October 2023. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

## **Explanatory notes on the Annex**

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

**ANNEX I****General comments**

COMMENT	MEMBER / OBSERVER
Indonesia would like to thanks the Unites States of America, Madagascar, Mexico and India for preparing this draft. We continue to support the standard development as well using the standard template approach for group standards.	Indonesia
Peru thanks the Codex Committee on SPICES AND CULINARY HERBS (CCSCH), chaired by INDIA, for the efforts undertaken to date and in response to the circular letter the members of the National Technical Commission have no comments.	Peru
Agree. regards	Iraq

**Specific comments**

<b>1. SCOPE</b>	
This standard applies to spices derived from dried or dehydrated fruits and berries, as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. <del>This standard does not apply to these products when intended for industrial processing.</del> <del>standard does not apply to these products when intended for industrial processing.</del> The exact species bought/sold may be defined by contractual specifications.  To be in line with the existing standards.	Thailand
2.1.1 Dried fruits and berries belonging to the <del>varieties</del> <u>species</u> listed in Table 1:	Thailand
<b>2.1 Product definition Table 1 –</b>	
Scientific name -	
<i>Pimenta dioica</i> <del>(L.)</del> (L.) Merr. (Myrtaceae)	Thailand
<del>Pimenta</del> <i>Pimenta racemosa</i> var. <i>racemosa</i> Fosberg <i>Syn. Pimenta dioica</i> var. <del>var.</del> <i>tabasco</i> (Willd. ex Schltldl. & Cham.). (Myrtaceae)  The scientific names should use the update accepted names, quoted from the World Flora Online website.	
<b>2.2. Styles</b>	
<b>Styles</b> Indonesia supports point 2.2. styles on dried fruits and berries, the work results of eWG led by US.	Indonesia
<b>Styles</b> Suggest removing period after 2.2	Canada
<b>2.3. Sizing (optional)</b>	
<b>Sizing (optional)</b> Jamaica's specification for whole berry sizing is 3-8mm	Jamaica
<b>Sizing (optional)</b> Suggest removing the period after 2.3	Canada
<b>3.1 Composition</b>	
Dried fruits and berries as described in Section <del>22</del> shall conform to the requirements contained in Annex I.  To be in line with the existing standard and the SCH standard template should also be revised.	Thailand
<b>3.2 Quality criteria</b>	

<b>Quality criteria/factors</b> To be in line with the existing standard and the SCH standard template should also be revised.	<b>Thailand</b>
<b>3.2.2. Classification (optional)</b>	
<b>3.2.2. Classification (optional)</b> Suggest removing the period after 3.2.2	<b>Canada</b>
<b>4.1.1 Processing aids</b>	
<b>4.1.1 4.2 Processing aids</b>	<b>Thailand</b>
<b>5. CONTAMINANTS</b>	
<b>CONTAMINANTS</b> Please include specification for presence of Mycotoxin(Aflatoxin, Ochratoxin) Total mycotoxin ≤ 10ppb;Aflatoxin ≤ 5ppb	<b>Jamaica</b>
<b>7. WEIGHTS AND MEASURES</b>	
Containers shall be as full as <del>practicable</del> <u>practical</u> without impairment of quality and shall be consistent with a proper declaration of contents for the product.	<b>Canada</b>
<b>8. LABELLING</b>	
<b>LABELLING</b> Uganda recommends including the net weight of the content and the address of the manufacturer	<b>Uganda</b>
The Name of the product may include an indication of the style as described in Section 2.2.-( <del>Styles</del> ).	<b>Thailand</b>
<b>8.3 Country of origin and country of harvest.</b>	
<b>Country of origin and country of harvest-</b>	<b>Thailand</b>
Country of harvest (optional) Country of harvest shall be declared	<b>Saudi Arabia</b>
<b>8.4 Commercial Identification</b>	
<b>Commercial Identification/identification</b>	<b>Canada</b>
<b>9.1 Methods of -aAnalysis/analysis<sup>1</sup></b>	
<b>9.1 Methods of Analysis<sup>1</sup></b> Jamaica recommends that no specification for analysis be included in the standard but instead reference be made to use of industry accepted methods. Justification for this recommendation – There are different test methods used in different certified labs.) Notification for principles to be used can be recommended.	<b>Jamaica</b>
<b>Table 1 - Chemical characteristics for spices derived from dried fruits and berries - Allspices, Juniper berry, and Star anise.</b>	
Please consider the following <ul style="list-style-type: none"> <li>Total ash is 6% max – Jamaica’s current specification but may be lowered to 5% as put forward.</li> <li><u>Extraneous matter by wt.</u> 0.5 % for (Whole) and nil for (Powdered)</li> <li><u>Moisture (w/w)</u> &gt;12 %(Whole) &gt;10% (Powdered)</li> <li><u>Total ash by wt.</u></li> </ul>	<b>Jamaica</b>

<p>&gt;4% (Whole) &gt;3% (Powdered)</p> <ul style="list-style-type: none"> <li>• <u>Volatile oil content by dry basis</u> &lt;7.5%(Whole) &lt;5% (Powdered)</li> <li>• <u>Insect damage</u> &gt;1%(Whole) nil (Powdered)</li> </ul>	
<p><b><u>Star Anise</u></b></p> <ul style="list-style-type: none"> <li>• Total Ash - Indonesia would like to propose value for total ash in Whole and Cut/Broken Star Anise is 5%.</li> </ul> <p><i>Rationale:</i> Based on our national data, generally the total ash value in whole star anise is greater than 4%</p> <ul style="list-style-type: none"> <li>• In addition to volatile oil content, Indonesia proposes to add chromatogram patterns of volatile oil as quality parameter.</li> </ul> <p><i>Rationale:</i> Chromatogram patterns of volatile oil can describe the specific characteristics of a particular volatile oil compound.</p>	<b>Indonesia</b>
<p><b><u>Allspice</u></b></p> <ul style="list-style-type: none"> <li>• Other Factor - Allspice - Ground /Powdered</li> </ul> <p>Egypt suggests to delete (Min) to be "Non-volatile ether extract (%w/w) [max] - 8.5"</p> <p>Egypt agrees with the Non-volatile ether extract to be 8.5 (%w/w) [max] in Ground/Powdered style, also we suggest to delet [min].</p>	<b>Egypt</b>
<b>Table 2 - Physical Characteristics for Spices derived from Dried Fruits and Berries - Allspices, Juniper berry, and Star anise</b>	
<p>In Table 2 , row Juniper Berry – Cut, fragmented – Column Extraneous Matter</p> <ul style="list-style-type: none"> <li>• % weight/weight (max.) where N/A is indicated</li> </ul> <p>Chile believes it should be 1%, because it is a spherical shaped, large-size spice, and so the different parts of the plant can be identified and separated for processing to the cut/fragmented style.</p>	<b>Chile</b>
<p>Egypt suggests the following :</p> <ol style="list-style-type: none"> <li>1- Delete @ from item "other factors"</li> <li>2- Add definitions for the extraneous matter and the foreign matter under Table 2, as follow:</li> </ol> <p><b>Extraneous matter:</b> Vegetative matter associated with the plant from which the product originates but not accepted as a part of the final product.</p> <p><b>Foreign matter:</b> Any visible/detectable objectionable foreign matter or material not usually associated with the natural component of the spice plant such as sticks, stones, burlap bagging, metal, etc.</p>	<b>Egypt</b>
<p><del>2: Mammalian Excreta- If the average of the total number of sub-samples exceeds the listed milligram</del> <u>Extraneous matter: Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product. per kg</u></p> <ul style="list-style-type: none"> <li>- There is no reference made in Table 2 for number 2.</li> <li>- To align with other SCH standards by providing description for extraneous matter</li> </ul>	<b>Malaysia</b>
<p><del>3: Dead Whole Insects- If the total number of whole dead insects found in the total number of the sub-samples exceeds the specified value shown in the table</del> <u>Foreign matter: Any visible/detectable objectionable foreign matter or material not usually</u></p>	

<p>associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.</p> <ul style="list-style-type: none"> <li>- There is no reference made in Table 2 for number 3.</li> <li>- To align with other SCH standards by providing description for foreign matter.</li> </ul>	
<p>N/A: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.</p> <ul style="list-style-type: none"> <li>- There is no reference made in Table 2 for number 10.</li> </ul>	
<b>Annex II</b>	
<p><b>Table 1 - Methods of Analysis for spices derived from dried fruits and berries - Allspices, Juniper berry, and Star anise</b></p> <p>Uganda is in agreement with the test methods included since they are all validated methods of analysis</p>	<b>Uganda</b>
<p><b>Table 1 - Methods of Analysis for spices derived from dried fruits and berries - Allspices, Juniper berry, and Star anise</b></p> <p>If the chromatogram pattern of volatile oil is agreed to be included as a quality parameter, then Indonesia proposes a test method related to chromatogram pattern of volatile oil using Gas Chromatography-Mass Spectrometry (GCMS).</p>	<b>Indonesia</b>