



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

**Fifth Session**

**Virtual, 20 - 29 April 2021**

**Proposed draft Standard for dried chilli peppers and paprika**

(Comments from Peru, Philippines, Tanzania and Thailand)

**Peru**

Nombre de la norma Codex en consulta

N°	Sección /numeral	Dice	Debe decir	Sustento Técnico de cambio
1	2.1.1, Cuadro .1	Chile/Pimentón	Chile o Ají/Pimentón	La nominación "Ají" es el nombre común usado en nuestro país así como en varios países de Sudamérica
2	2.2, Formas de presentación	"...sin ninguna otra materia añadida"	"...sin ninguna otra materia añadida, con excepción a lo indicado en el ítem 4".	Con la finalidad que haya congruencia entre lo indicado en el segundo párrafo del ítem 2.2 y el ítem 4; Aditivos Alimentarios
3	8.3, País de cosecha/origen	"Se debe indicar el país de origen, mientras que el país de cosecha y la región de producción pueden indicarse".	"Se debe indicar el país de origen, mientras que el país de cosecha y la región de producción pueden indicarse". "En la presentación del producto entero seco o deshidratado debe consignarse el país de cosecha y región de producción".	Para hacer la trazabilidad ante un posible problema fitosanitario

**Philippines**

The Philippines supports the adoption of the text of the proposed draft scope, description, essential composition and quality factors, food additives, contaminants, hygiene, weights and measurable, labelling as well as the method of analysis and sampling. However, we are proposing some minor corrections to sections **Section 2.2 Styles/forms** and **3.2.3 Classification**.

FOR COMMENTS	POSITION	REASON
<b>2.2 Styles/forms</b> Chilli pepper and paprika may be - Whole - Crushed/Cracked/Broken/Fla	The Philippines proposes for the addition of "flaked" to the section of styles/forms.	One of the form of dried chili pepper that is common in the market and being used by the consumers is the dried chili flakes. <b>Crushed/Cracked/Broken/Flaked</b> is the product obtained by crushing whole dried chilli

<p>ked</p> <p>- Ground/powdered</p>		<p>pepper or paprika into smaller pieces without reaching powdered form with or without the placenta, seeds, calyx and stalk without any other added matter.</p>
<p><b>3.2.3 Classification</b></p> <p>The classification of (dried) chilli peppers and paprika is optional.</p>	<p>The Philippines proposes for the addition of the word “dried” before the chili.</p>	<p>We suggest that for consistency the word “dried” should be added to the sentence.</p>

### Tanzania

#### **GENERAL COMMENT**

The URT would like to thank the Electronic Working Group chaired by India for their good work to come up with this draft standard for dried chilli peppers and paprika for members' comments to protect the health of consumers and facilitate trade globally.

#### **SPECIFIC COMMENT**

##### **Section 2.1.1**

The URT proposes to categorise scientific names for chilli paper and paprika for clarity

### Thailand

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

1. We would like to propose to correct the format of author name in scientific name as follows:

- *Capsicum pubescens* Ruiz & Pav.

2. In section 2.1.1, we agree with the text “with or without stalks” which is complied with our national standard. However, the term stem should be deleted as it may include other plant parts such as branch which is classified as extraneous vegetative matter.

3. In section 3.2.3 Classification, we would like to amend the title of classes from “Class I class II and Class III” to “Extra class, Class I and Class II”, according to result from the CCSCH4.

4. In section 3.2.4 Sizing, we would like to propose to delete this section as it only provides general information according to trading practices, not the certain criteria or requirement for sizing.

5. We would like to propose to delete section “Classification of Detectives” and “Lot Acceptance”, according to the result from the CCSCH3.

6. In section 6 Hygiene, we would like to amend the updated title of CXG 21-1997 as follows:

“Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods (CXG 21-1997)”

7. In table 2, we would like to support the figure of “12%” for moisture content in whole and crushed/cracked/broken chilli pepper and paprika and the figure of “11%” for moisture content in ground chilli pepper and paprika.