



**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 nutmeg (Updated)**

**(Comments from Kenya, Tanzania and Thailand)**

## Kenya

**Comment:**

### 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Kenya proposes the inclusion of a new clause on adulteration to read as follows.

#### 3.2.5 Adulteration

Dried nutmeg shall be free from any adulteration

## Tanzania

### GENERAL COMMENT

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

### SPECIFIC COMMENTS

#### Section 2.1

URT proposes that section 2.1.2 remains since it describes the product. Section 2.1.3 to be deleted and the part which describes shape of nutmeg shifted to section 2.1.2. The part describing size to be deleted.

#### Justification:

To follow agreed format

#### Section 2.3

URT proposes this section to be deleted

#### Justification

It is a repetition, covered in section 2.1.1

#### Section 2.4

The URT proposes clause 2.4 to follow approved format for group standard

#### Section 3

The United Republic of Tanzania (URT) proposes the inclusion of a new clause on adulteration to read as follows.

#### 3.2.4 Adulteration

*Dried nutmeg shall be free from any adulteration.*

#### Justification

There is a likelihood of adulteration by inclusion of other materials apart from dried nutmeg.

#### **New section**

The URT proposes that a new clause to be included for the physical characteristics of the nutmeg seed in shell.

**Justification**

This is in reference to 2.2 on the styles and 3.2.4 on the classification which included nutmeg with shell while the physical characteristics of the same are not explained.

**Section 3.2.1**

The URT proposes to remove “has” from the paragraph which reads:

“Nutmeg shall have a characteristic color varying from light grey to dark brown.”

**Section 4 Food additives**

Only anticaking agents to be allowed in ground nutmeg

**Justification**

To follow agreed format

**Section 8.3.1 Year of harvest (optional)**

The URT proposes removal of 8.3.1

**Justification**

“Country of Origin” should be declared as mandatory, in line with the General Standard for the Labelling of Pre-packaged Foods (CXS 1-1985), that the ‘Country of Harvest’ is not necessary and should be removed from the draft standard.

**Section 8.5, Inspection mark (optional)**

The URT proposes that the term “inspection mark” to be defined for clarity.

**Justification**

The term inspection mark is not well-known; needs to be defined for clarity

**Clause 9**

The URT proposes this section to follow the agreed format.

**Tables**

The URT proposes to give title and table numbers in all tables

**Justification**

To number the tables in the document to ease readability and flow.

**Annex I**

The URT proposes to change method of test for insect fragment so that unit of measure can be presented as weight/weight instead of number/weight.

**Justification**

Unit of measure (number/10 g) for Insect fragment is subjective as it depends on the size of the insect.

**Thailand**

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

1. We would like to amend the product definition in section 2.1.2 as follows:

“Dried nutmeg is the product prepared from mature seeds of *Myristica fragrans* Houtt of the *Myristicaceae* family and proceed in an appropriate manner, undergoing operations such as stripping, drying, sorting, cracking, grading, and/or grinding before the final packaging and storage.”

2. We would like to propose to delete section 2.1.3 as it only provides general information on nutmeg sizes and shape. The existence of this section may lead to obligation as a requirement.

3. We would like to propose the working group to consider adding a description of the Broken seed (section 2.2.3) and Ground/Powdered (section 2.2.4) style that it must be prepared only from shelled seed nutmeg, which will be complied with the Physical requirement table in Annex 1.

4. We would like to delete section 2.3 varietal types to be complied with other draft standard where varietal types are not existed.

5. 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.
6. We would like to propose to delete section “Classification of Detectives” and “Lot Acceptance”, according to the result from the CCSCH3.
7. In section 4 Food additives, we would like to correct the code of reference standard to “(**CXS 192**-1995)”.
8. For the table on Physical requirements and classification for Nutmeg in Annex 1, we would like to note that the value ranges of the parameter on insect fragments, mould visible and mammalian and or other excreta for each style of nutmeg are much difference and some values seem to be too high for the safety for human consumption. Therefore, we would like to propose the working group to review these values.
9. We agree with the figure of 0% for rodent contamination in ground nutmeg in Annex 1 as it is a foreign matter that should not be found in spices and culinary herbs which indicates poor hygiene and sanitation practices.
10. For the table on Chemical requirements for Whole, Broken and Powder Nutmeg in Annex 2, we would like to seek the clarification from the working group whether the Volatile Oils content, % mass fraction (dry basis) should be presented at the maximum or minimum values?