

CODEx ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
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Agenda Item 7.1

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

Fourth Session

Thiruvananthapuram, India, 21 - 25 January 2019

PROPOSED DRAFT STANDARD FOR DRIED NUTMEG Comments at Step 3 (Replies to CL 2018/59/OCS-SCH)

Comments of Colombia, Iraq, Kenya, Japan, Mexico, United States of America and Zambia

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2018/59/OCS-SCH issued in July 2018. 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 appendix

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

ANNEX I

GENERAL COMMENT	MEMBER/OBSERVER
The United States of America would like to remind the committee that though Codex standards must reflect international trade practices, we are concerned that physical characteristics and quality criteria section of this Draft Codex Standard for Nutmeg is too complex and needs to be simplified.	USA
Zambia is in agreement with the standard for Nutmeg. The standard is similar to the one Zambia uses except for total ash which 5.0 I Zambia where as the proposed is 3.0. The concern the country is having right now is the presence of heavy metals. It will be good to also incorporate levels for heavy metals.	Zambia

SPECIFIC COMMENTS	MEMBER / OBSERVER AND RATIONALE
1. SCOPE	
This standard applies to dried seed of nutmeg of <i>Myristica fragransfragrans</i> <u>Houtt</u> of the <i>Myristicaceae</i> family offered for industrial food processing and direct human consumption or for repackaging if required.	USA
This standard applies to dried seed of nutmeg of <i>Myristica fragrans</i> of the <i>Myristicaceae</i> family offered for industrial food processing and direct human consumption or for repackaging if required.	Colombia The change seeks to clarify and delimit the scope of application, because by only indicating that it is for "human consumption", it could be understood that the food may or may not be packed or packaged. Thus, it is considered that the expression "or for repackaging, if necessary", does not establish a specific criterion to determine the specific situation in which the product is placed.
2. DESCRIPTION	
Nutmeg is the product prepared from "seeds" of <i>Myristica fragrans</i> <u>Houtt</u> of the <i>Myristicaceae</i> family having reached appropriate degree of development, harvested and post-harvest treated properly, by undergoing operations such as stripping, drying, sorting, cracking, grading, and/or grinding before the final packaging and storage.	USA
2.2 Styles	
Styles	USA This section be revised to correctly reflect the characteristics of the product which is either described as Inshell/Unshelled and Shelled/kernels.
Nutmeg may be offered in one of the following styles:	USA The U.S. recommends the following revised text for parts a, b and c:
Whole with shell <u>inshell/unshell</u>	USA
Whole <u>Whole/Intact</u> with shell	Mexico To maintain agreement with the standards issued by the committee.
Whole without shell <u>shell</u> Whole shelled/kernels	USA
Whole <u>without shell</u>	USA
Whole <u>Whole/ intact</u> without shell	Mexico To maintain agreement with the standards issued by the committee.

Broken Broken Broken kernel pieces	USA
Broken	USA
Fragmented broken or o pieces	Colombia Colombia considers adjusting the term "Fragmented" to "broken" or "pieces" in the Spanish translation; in order to give a better interpretation and clarity.
Powder 2.3 Sizing <u>Whole nutmegs (inshell and shelled) may be sized by count, weight, diameter or in accordance with pre-existing trade practice. When sized, the methods used should be labelled on the package.</u>	USA 2.3 Sizing Issue and Rationale: Inshell nutmegs and whole shelled nutmegs kernels are sometimes traded by size; i.e. number per weight (kg); or by diameter. To reflect this trade practice the following text is proposed:
3. ESSENTIAL COMPOSITION AND QUALITY FACTORS	
3.2 Quality Factors	
Quality Factors <u>Adulteration</u> Dried seeds and nuts (nutmegs) shall be free from any economic adulteration3.2. Quality Factors <u>Proposal: For consistency with the Standard layout the U.S. recommends their insertion in 3.2 as follow:</u> <u>Infestation</u> <u>Dried seeds and nuts (nutmegs) shall be free from live insects and practically free from dead insects, insects' fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) Odor, favor and color.</u> <u>Adulteration</u> Dried seeds and nuts (nutmegs) shall be free from any economic adulteration	USA Sections on infestation and adulteration were not included in this draft
Nutmeg must meet the physical requirements specified in the chart (cuadro)-Table 1	Colombia Colombia considers it appropriate to adjust the translation into Spanish, including the term "with", eliminating the text "chart1" and replacing it with the text "Table 1"; in order to give a better interpretation and clarity to the document.
Table 1. General physical requirements for nutmeg	USA Table 1 gives the impression that the same quality parameters are applied to all four styles of nutmegs. It is followed by other tables on Quality Criteria that are contradictory. We recommend that this section of the standard be focused on the "minimum quality requirement – at the Class II, leaving the classification be part on the traders' contractual agreements.
Table 1. General physical requirements for nutmeg	Japan Japan suggests adding requirement specifically applied to nutmeg (seed) with respect to molds that grow on the inner surface in order to decrease contamination of mycotoxins such as aflatoxin as much as possible, in a way to set a positive cutoff

	level such as 25% based on damaged cross-sectional area.
Requirement	USA
STYLES	
WHOLE	BROKEN AND POWDER
Extraneous vegetable matter ¹ content, % mass fraction, max.: 0.5 (WHOLE) 0.5 (BROKEN AND POWDER)	
0 Foreign matter ² content, % mass, max: .55 (WHOLE) 0.59 BROKEN AND POWDER0	
Mould visible ³ , % mass fraction, max.: Nil (WHOLE) 59 BROKEN AND POWDER0	
Dead insect, insect fragments, rodent contamination, % mass fraction, max.: Nil (WHOLE) 49 (BROKEN AND POWDER)	
Dead insect, insect fragments, rodent contamination, % mass fraction, max.: Nil 0.5	Mexico According with the proposed values in another standard.
Live insect, max.: Nil (WHOLE) Nil (BROKEN AND POWDER)	USA
Mammalian and or other excreta (mg/kg): Nil (WHOLE) 11 (BROKEN AND POWDER)	
Mace in nutmeg, %, max: 3 (WHOLE) Nil (BROKEN AND POWDER)	
Cracked shells among inshell provided the kernel is not exposed 3 (WHOLE) Nil (BROKEN AND POWDER)	
Broken nutmegs among Whole Unshelled % 1 (WHOLE) Nil (BROKEN AND POWDER)	
Broken among whole kernels % 2 (WHOLE) NA 9 (BROKEN AND POWDER)	
Size tolerance if sized (shelled and unshelled) -when size is indicated 10 (WHOLE) Nil (BROKEN AND POWDER)	
Shriveling among shelled kernels % 2 (WHOLE) NA (BROKEN AND POWDER)0	
Mace in nutmeg, %, max: max	Kenya
Mace in nutmeg, %, max: 3-0	USA
Mace in nutmeg, %, max: 0	Kenya we propose a max of 2. based on research findings
Table 2. Chemical Requirements for Whole, Broken and Powder Nutmeg	
Chart Table 2. Chemical Requirements for whole, fragmented broken and powder Nutmeg	Colombia Colombia proposes to adjust the translation into Spanish by eliminating the text "chart 2" and replacing it with the text "Table 2"; in order to give a better interpretation and clarity to the document.
Total ash, % mass fraction (dry basis), max.	
Total ash, % mass fraction (dry basis), max. Whole: 5	Our Standard Resolution 4241 of 1991, establishes a content of total ashes of 5%, being this percentage the one that is verified at the moment within the ambit of IVC in

Broken: 5 Powder: 5	the industry.
Volatile oils content, % mass fraction (dry basis), min.	
Volatile oils content, % mass fraction (dry basis), min.	USA The volatile oil content is expressed as ml/100gm and not by mass fraction.
Volatile oils content, % mass fraction <u>%(dry basis), min.mL/100 g MIN</u>	Mexico It's requested to change the units in that measure. Based on DEFECTS LEVELS HANDBOOK. Reference link: https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/sanitationtransportation/ucm056174.htm
Crude fibre	
[Crude-Crude fibre, %, max] max	Kenya
[Crude fibre, %, max] Whole: NA Broken: NA Powder: 10.0	Kenya we accept that for whole and broken, the crude fibre is part of the product and therefore no need to establish limits.
⁴It is applicable for some regions It is applicable for some regions	Colombia In front of the note 1, of Table 2 that cites "It is applicable for some regions", it is pertinent to mention that it is not clear to which requirement it applies; In this sense, if it applies to the whole table, it is not necessary to include the numbering of the note.
3.2.4 Classification	
Nutmeg may be classified in four styles; each has two classes respectively: - Class/ Grade I - Class/Grade II <u>When nutmeg as defined Section 2.2 classes/grades according is traded as unclassified/ungraded, the physical and chemical requirements for Class II apply as the minimum requirements.</u> to the Specific Requirements specified in Table 3, 4, 5, and 6.	USA
Nutmeg may be classified in four styles; each has 2 classes/grades according to the Specific Requirements specified in Table 3, 4, 5, and 6.	USA Table 1 on General Physical Requirements and tables, 3, 4, 5, and 6 - Quality Criteria for each nutmeg style, overly complicate the draft standards. Efforts should be made to combine these different Quality Criteria and the Physical Characteristic tables.
A lot is considered to meet the relevant quality requirements mentioned in Section 3.2 when the number of "defective units", as defined in Section 3.3, does not exceed the acceptance number of the corresponding sampling plan. For the factors evaluated in a sample average, the lot the lot is considered acceptable if: the average complies with the specified tolerance and no individual sample is <u>excessively</u> is found outside the tolerance <u>mean +/- a standard deviation.</u>	Colombia It is considered that for the acceptance of factors evaluated in average sample, the expression "excessively out of tolerance" is subjective and does not give clarity for the acceptance of lots. In view of this situation, Colombia recommends that a standard deviation outside the tolerance be allowed to accept the lot; or otherwise the term "excessively out of tolerance" be defined.

4. FOOD ADDITIVES	
FOOD ADDITIVES	USA There is no uniform requirement or practice on the use of food additives in this product. Some countries prohibit their use while other do not. The use of food additives is largely dependent on its functional use, and market preferences. In this regard the U.S. recommend making this section optional by utilizing some of the text from the same section of the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005).
No food additive is permitted in the products covered by this standard. The additives allowed in the products covered by this standard are those indicated for this category of foods in the General Standard for Food Additives (CODEX STAN 192-1995).	Colombia Colombia considers that according to the procedures established by the Codex Alimentarius Commission, the use of additives must comply with the provisions of CODEX STAN 192-1995, in order not to create inconsistencies between the standards. In the General Standard for Food Additives (CODEX STAN 192-1995), additives are allowed such as: acesulfame potassium (flavor enhancer), butylhydroxytoluene (antioxidant), polysorbates (stabilizers), among others, which are authorized for the category "12.2.1 Aromatic herbs and spices".
No food additive is permitted in the products covered by this standard. Only the food additives listed in Table 3 of the General Standard for Food Additives (CODEX STAN 192- 1995) may be used in this ground or powdered product	USA
No food additive is permitted Only the anticaking agents listed in Table 3 of the General Standard for Food Additives (CXS 192-1995) are acceptable for use in powdered nutmeg, at GMP.	Mexico It is usually to use antihumectant in powder products. According with other standards in this committee.
5. CONTAMINANTS	
CONTAMINANTS	Colombia The control of contamination by mycotoxins should be considered. There are international (European) regulations where the preparation of the samples and the methods of analysis for the official control of the content of mycotoxins in food products, including spices, will meet the following criteria: Weight of the sample, method of sampling according to the lot weight and acceptance criteria.
The products should comply with any with microbiological criteria established in accordance with the ICMSF book addition to CXG 21-1997 Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods (CXG 21-1997).	Iraq
8. LABELLING	

LABELLING	Colombia There are international regulations in which the safety and quality of packages and packaging for this class of products is required, which must be harmonized for free trade.
Expiry date (optional)(<u>mandatory</u>)	Iraq