

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

# E

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: [codex@fao.org](mailto:codex@fao.org) - [www.codexalimentarius.org](http://www.codexalimentarius.org)

Agenda Item 8.1

CX/SCH 19/4/9 Add.1

## 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 CLOVES Comments at Step 3 (Replies to CL 2018/60/OCS-SCH)

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

#### Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2018/60/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

SPECIFIC COMMENTS	MEMBER / OBSERVER AND RATIONALE
<b>1 SCOPE</b>	
1 Scope of Application	<p><b>Colombia</b></p> <p>When reading the scope of application it is understood that the standard covers several products, but actually specifications for cloves are established. If the standard applies to other dry floral parts, include them, otherwise be specific that this standard will only apply to cloves.</p> <p>The same applies for the number 2 and 3 where we speak of "floral parts"</p>
This Standard applies to dried floral parts commonly sold in commerce in their dried or dehydrated forms as spices or culinary herbs, parts of clove defined in Section 2.1 below, offered for direct human consumption, as an ingredient in food processing or for repackaging if required. It excludes the product for industrial processing.	<p><b>Mexico</b></p> <p>To maintain agreement with the standards issued by the committee.</p>
This Standard applies to <del>these</del> the floral parts commonly sold in commerce in their dried or dehydrated form, such as spices or culinary herbs, which are defined in Section 2.1 below, and are intended for direct human consumption, either directly <del>or</del> as an ingredient in food processing <del>and for repackaging if necessary</del> . The product <del>for</del> destined for industrial processing different from those indicated is excluded.	<p><b>Colombia</b></p> <p>Colombia considers it pertinent to adjust the translation into Spanish by eliminating the term "those" and changing it to "the".</p> <p>The change seeks to clarify and delimit the scope of application, since by only indicating that it is for "direct human consumption", it could be understood that the food may or may not be packed or packaged. Thus, it is considered that the expression "and for repackaging, if necessary", does not establish a specific criterion to determine the specific situation in which the product is located.</p> <p>Likewise, it is considered pertinent to adjust the wording of the last paragraph in order to give greater clarity to determine the specific situation in which the rule is not applicable.</p>
<b>2 DESCRIPTION</b>	
Dried floral parts <u>of clove obtained from the leaves and the flowering tops of plant covered by this standard (Table 1) are sold and processed in forms an appropriate manner, undergoing operations such as indicated in 2cleaning, drying, rubbing, and sifting.2</u>	<p><b>Mexico</b></p> <p>To maintain agreement with the standards issued by the committee.</p>
Dried floral parts covered by this standard (Table 1) <b>and that</b> are sold in forms as indicated in 2.2	<p><b>Colombia</b></p> <p>Colombia considers it appropriate to adjust the text including the "and that" connector, in order to give greater clarity to the definition of the product.</p>
Table 1: Dried Floral Parts covered by this standard	<p><b>Colombia</b></p> <p>Add the species</p>
<i>Syzygium aromaticum</i> (L) Merr. & Perry <del>Perry</del> <b><u>Caryophyllus aromaticus</u></b>	<p><b>Colombia</b></p> <p>It is recommended to include the scientific name "Caryophyllus aromaticus"</p>
<del>Whole</del> Whole/Intact	<p><b>Mexico</b></p> <p>To maintain agreement with the standards issued by the committee.</p>

Cracked/crushed <u>Pieces</u>	USA
<b>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</b>	
<b>3. ESSENTIAL COMPOSITION AND QUALITY FACTORS</b>	USA The sub-sections on infestation and adulteration are omitted from the draft standard as well as the introductory part of section on odour, flavour and colour.
<b>3.2 QUALITY CRITERIA</b>	USA
<b><u>3.2.1 Infestation</u></b> <b><u>Dried floral parts 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).</u></b>	
<b><u>3.2.2 Adulteration</u></b> <b><u>Dried floral parts shall be free from any economic adulteration</u></b>	
<b><u>3.2.43 Odor, flavor and color:</u></b>	USA
<del>Dried Floral Parts shall have a characteristic aroma, color and flavor which can vary depending on geo-climatic factors/conditions and shall be free from any foreign odor or flavour.</del> <b><u>Dried floral parts shall be free from any foreign odour or flavor and especially from mustiness. They should have a characteristic odour and flavor depending on geo-climatic factors/conditions/varieties and the chemical strain of the main components of the volatile oil indicated in Annex 1.</u></b>	USA
<b>4 FOOD ADDITIVES</b>	
<b>4 FOOD ADDITIVES</b>	USA Issue and Rationale: 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).
Where applicable, only the anti-caking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 192- 1995) <del>are acceptable for use</del> <b><u>maybe used</u></b> in ground dried floral parts.	USA
Where applicable, only the anti-caking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS <del>195-</del> <b><u>192-</u></b> 1995) are acceptable for use in ground dried floral parts.	Iraq
<del>Where applicable, only the anti-caking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS 192- 1995) are acceptable for use in ground dried floral parts.</del>	Colombia

<p>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).</p>	<p>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.</p> <p>In the General Standard for Food Additives (CODEX STAN 192-1995), additives are allowed such as: acesulfame potassium (flavour enhancer), butylhydroxytoluene (antioxidant), polysorbates (stabilizers), among others, which are authorized for the category "12.2.1 Aromatic herbs and spices".</p>
<b>5 CONTAMINANTS</b>	
<p><b>5 CONTAMINANTS</b></p>	<p><b>Colombia</b></p> <p>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 weight of the lot and acceptance criteria of the lot.</p>
<b>6 FOOD HYGIENE</b>	
<p><b>6.2</b> The products should comply with any microbiological criteria established in accordance with the <i>Principles for the Establishment and Application of Microbiological Criteria for Foods</i> (CXG 21-1997). <b>addition to microbiological criteria established in ICMSF book</b></p>	<p><b>Iraq</b></p>
<b>8 LABELLING</b>	
<p><b>8 LABELING LABELING</b> <b>Add 8.5 Expiry date</b></p>	<p><b>Iraq</b></p>
<p><b>8 LABELING</b></p>	<p><b>Colombia</b></p> <p>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.</p>
<b>9. METHODS OF ANALYSIS AND SAMPLING</b>	
<p><b>9.1 Methods of Analysis<sup>1</sup></b></p>	<p><b>Colombia</b></p> <p>The ISO 3632-2 method is applied to dry saffron obtained from the flower <i>Crocus sativus</i> L., it is recommended to remove.</p> <p>Change "acid insoluble in ashes" to "Ash insoluble in acid". In acid insoluble ash appears ISO93, the standard is ISO 930, Spices and condiments - Determination of acid-insoluble ash.</p> <p>Correct for Extraneous Matter the ASTA standard is the "14.1 Extraneous Matter in Spices (Excluding Pepper)", as, 14 refers only to white pepper, "Mold and Extraneous Matter in Black and White Pepper".</p> <p>In extraneous matter include the AOAC method 960.51.</p>
<p>Moisture <del>{AOAC-AOAC2001.42}</del><b>12</b></p>	<p><b>Kenya</b></p>
<p>TotalAsh-ISO 3632:-2</p>	<p><b>Colombia</b></p>

AcidInsolubleAsh <del>ISO 93</del> <b>ISO 930</b> ISO 3632:-2	
ExtraneousMatter-ISO 3632:-2	
ASTA <b>4414 AOAC 960.51</b> ISO 3632:-2	
<b>9.2 Sampling Plan</b>	<p><b>Colombia</b></p> <p><b>Already that in</b> the Colombian Standard, under resolution 4241 of 1991 asks for VOLATILE ETHER EXTRACT, it is suggested to include it in the preliminary draft.</p> <p>For Colombia, with what is demanded by the res. 4241 of 1991 in volatile ether extract would be sufficient to validate what the codex would demand as a volatile oil.</p> <p>The ether extract is synonymous with volatile oil ... ..in those terms would be the correct equivalence.</p> <p>Why does the ground clove have null impurities while the whole is 1 ppm max?</p> <p>By BPM it involves grinding and screening can lead to cross-contamination, Spice without transformation process.</p>
<b>Chemical Characteristics for Dried Floral Parts</b>	
<b>Chemical Characteristics for Dried Floral Parts</b>	<p><b>Japan</b></p> <p>Japan supports acid insoluble ash limits of 0.5 % for 'Whole', 'Cracked/crushed' and 'Ground', as well as volatile oils limit of 14 ml / 100 g for 'Ground', for maintaining proper quality.</p>
<b>FORM - WHOLE</b>	
Acid Insoluble Ash % w/w (max): <b>0.5</b>	<p><b>Mexico</b></p> <p>According to the chemical table, it's requested to establish the values. Based in European Spice Association.</p>
Acid Insoluble Ash % w/w (max): <b>0.5</b>	<p><b>Kenya</b></p>
Volatile Oils ml/100g (min): <del>47</del> <b>14</b>	<p><b>USA</b></p>
<b>Form –cracked/crushed</b>	
<b>Cracked/crushedPieces</b>	<p><b>USA</b></p>
Acid Insoluble Ash % w/w (max): <b>0.5</b>	<p><b>Mexico</b></p> <p>According to the chemical table, it's requested to establish the values. Based in European Spice Association.</p>
Acid Insoluble Ash % w/w (max): <b>0.5</b>	<p><b>Kenya</b></p>
Volatile Oils ml/100g (min): <del>47</del> <b>14</b>	<p><b>USA</b></p>
<b>FORM - GROUND</b>	
Acid Insoluble Ash % w/w (max): <b>0.5</b>	<p><b>Mexico</b></p>

	According to the chemical table, it's requested to establish the values. Based in European Spice Association.
Acid Insoluble Ash % w/w (max): <u>0.5</u>	<b>Kenya</b> Kenya proposes AIA of 0.5 which has been agreed in our regional standard
Moisture Content %w/w (max): <u>12</u>	<b>Mexico</b> According to the chemical table, it's requested to establish the values. Based in European Spice Association.
Volatile Oils ml/100g (min): <u>14</u>	<b>USA</b>
Volatile Oils ml/100g (min): <u>14</u>	<b>Mexico</b> According to the chemical table, it's requested to establish the values. Based in European Spice Association
Volatile Oils ml/100g (min): <u>14</u>	<b>Kenya</b> kenya proposes volatile oils ml/100g a minimum of 14 for the ground
<b>Physical Characteristics for Dried Floral Parts</b>	
<del>Insect defiled/_</del>	<b>Mexico</b> Shouldn't have presence of live insects
Foreign matter	<b>Japan</b> Japan supports foreign matter limits of 0.1% for both 'Whole' and 'Cracked/crushed' for maintaining proper hygiene conditions.
<del>Economic adulteration_</del>	<b>Mexico</b> The type of economic adulteration can be very varied, can't be establish a maximum or minimum, shouldn't accept food fraud. According with other standards in this committee, the economic adulteration hasn't been considered, therefore it requests its removal.
<b>WHOLE</b>	
<del>Insect defiled/infested% w/w-0</del>	<b>Mexico</b> Shouldn't have presence of live insects
Foreign matter % w/w (max)-{0.4}1	<b>Kenya</b>
Economic adulteration% w/w (max)-{Nil }	
Cracked/crushed	
<del>Insect defiled/infested % w/w (max)- 0</del>	<b>Mexico</b> Shouldn't have presence of live insects
Foreign matter % w/w (max)-{0.4}1	<b>Kenya</b>
Economic adulteration % w/w (max)-{Nil }	
<u>Ground</u> Economic adulteration % w/w (max)-{Nil }	

