

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 3.3

CRD28

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

Seventh Session

Kochi, Kerala India

29 January – 2 February 2024

### Revised DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES

#### PART B – REQUIREMENTS FOR VANILLA

(at Step 3)

Prepared by the chair and co-chairs of the working group USA and co-chaired by Madagascar,

Mexico and India with EU attendance. <sup>1</sup>Based on CSH 24/7/5, CSH 24/7/5, CRDs

12,16, 18, 19, 21, 23 and 24.

#### Summary:

- There was no consensus on Sections: 4- Food Additives and 8 – Labeling.
- Annex 1.
  - Table 1 - Chemical characteristics – had the most and diverse and late comments in CRDs including new proposals (based on Species and on styles). These were difficult to evaluate as they could not be studied prior to the CCSC7 session.
  - Options on the tables for Chemical Characteristics per specie based on options 4 are being explored, as well as one based on Option 2 - styles.
  - Table 2 - Physical Characteristics – new parameters and allowances.

Codex members and Observers wishing to submit comments at Step 3 on **Appendix I** of this proposed draft standard should do so as instructed in CL 2023/55/OCS-SCH available on the Codex webpage/Circular Letters: <http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

#### Background

1. CCSC5 endorsed a proposal from the United States to develop a group standard for spices derived from dried fruits and berries (allspice, juniper berry, star anise and vanilla) and submitted it to CAC. A working group led by the United States and co-led by India, prepared the draft standard through two rounds of consultations, and submitted it to CCSC6 at Step 2.

2. During CCSC6 discussions, several delegations cited the economic importance of vanilla, in light of its very distinct chemical and physical characteristics and its importance in global trade, proposed to remove vanilla from the proposed draft group standard and rather develop a stand-alone standard for this spice. Some delegations, including the U.S., objected to the justification for the independent standard. However, CCSC6 agreed to return the provisions for vanilla extracted from the proposed overall draft group standard for spices derived from dried fruits and berries to a working group at Step 2/3 for re-drafting and circulation for comments (Appendix VII Part B) and establish an EWG, led by the United States of America, and co-chaired by Madagascar, Mexico, and India, working in English, to further the work on this proposed draft standard.

<sup>1</sup> Members of the EWG include Brazil; Canada; Egypt; France; India; Indonesia; Japan; Madagascar; Mauritius; Mexico; Papua New Guinea; Saudi Arabia (Kingdom of); Türkiye, Uganda, USA, IOSTA, THIE, U.S. PHARMACOPEIA/ FOODS CHEMICAL CODEX

#### Terms of references

3. CCSC6 agreed to:
  - a. Return the provisions for vanilla in the proposed draft group standard for spices derived from dried fruits and berries to Step 2/3 for redrafting and circulation for comments.
  - b. Establish an EWG, led by the United States of America, and Co-chaired by Madagascar, Mexico, and India, working in English, to further the work on this proposed draft group standard.

#### Participation and methodology

4. Codex Members and Observers interested in participating in the EWG submitted their nominations. In total, fifteen (15) Members and three (3) Observers registered to participate in the EWG. The EWG worked via the Codex online platform.
5. The EWG conducted two rounds of consultations. Based on the comments received, proposals for new texts have been included in the proposed draft but placed in [square brackets]. The main unresolved technical issues are highlighted in paragraph 7 (“Key Unresolved Issues”) with some proposals for consideration by CCSC6.
6. This EWG report is limited to technical aspects of the Draft Standard for Vanilla and comments related to grammatical and spelling corrections are not included.

#### Analysis of responses

7. **Key unresolved issues** - The following key issues of the draft standard were unresolved:

#### 2.2 Style. Whole beans/Split beans Clarification of “split vanilla” is needed. i.e.

- a). What is “split vanilla”? Are the beans split longitudinally through their entire length? Or only the split ends? If split vanilla beans it is the latter, then,
  - i. what is the maximum length of split allowed?
  - ii. is the split limited to being along the natural suture/seam of the bean or any vertical split of the ends of the bean?
  - iii. is there any requirement for the split part of the bean to contain vanilla seeds/caviar?
  - iv. is there an allowance for split beans among whole? Or can the entire lot be split beans only?
- b). How does the splitting of vanilla affect moisture and vanillin content – at it exposes a greater surface of the vanilla bean to the atmosphere.

#### 8.3.2 Country of harvest (optional)[mandatory].

This issue was not resolved as there was no change in the positions of the delegations. Therefore, CCSC6 may want to adhere to the advice of the 45<sup>th</sup> and 47<sup>th</sup> Sessions of the Codex Committee on Food Labeling (CCFL45 & CCFL47) on this matter in the saffron standard. CCFL45 advice REP21/FL para 41 in the “General Standard for the Labelling of Prepackaged Foods (CXS 1-1985) defined country of origin, while no definition was provided for country of harvest - which justified the decision of CCSC5 on ‘country of harvest’ as an optional declaration”.

Additionally, CCFL47 returned to CCSC6 the identical, mandatory provisions in the draft standard for Saffron with a request to provide the rationale/justification on why the provision for country of harvest should be mandatory and how such a declaration would be beneficial for fraud prevention. Presently, there are no known methods within Codex or the international trade system that can be efficiently applied (time and cost) to determine country of harvest, nor have any delegations supporting this requirement to be mandatory proposed any validated methods. Therefore, CCSC6 should adhere to CCFL45 decision on this matter as final. The existing labeling requirement makes provisions for the voluntary labeling of country of harvest, therefore, countries who believe their SCH are superior can be permitted to voluntarily indicate the country of harvest on the label.

#### Annex 1 - Table 1 - Chemical characteristics for vanilla

There was no consensus on: (i) Chemical Characteristics for Vanilla (names of the individual chemical requirements and the numerical values) and (ii). each requirement per style and/or style per individual vanilla specie covered by the standard. The following options were submitted for consideration of the EWG.

Option 1 – In this option the highest and lowest Moisture Content values were placed in a range format, which incorporates the different proposed values. Under this option, CCSC6 should consider:

- a. if a single maximum value for moisture content and for vanillin content is acceptable instead of a range. If not, the word “maximum (max)” should be deleted from the heading of the Moisture

Content column.

- b. if the moisture content requirement for vanilla seeds/caviar as values range from not applicable (NA) to 35.0%.

Option 2 – This option provides for only moisture content and vanillin contents, while the requirements for Total Ash and Acid Insoluble Ash are omitted.

Option 3 – This option is a table with chemical characteristics per specie without total ash and acid insoluble ash requirements.

Option 4 – This table provides the chemical characteristics for each individual vanilla specie.

Under these multiple options, the proposals that list the Chemical Characteristics according to species, when evaluated against existing national standards and inspection practices are not found. The EWG recommends that CCSCCH reconsider Option 1, the table that lists chemical characteristics according to style.

#### **CONCLUSION AND RECOMMENDATION**

8. CCSCCH7 is invited to consider the draft attached as Appendix, with the view to progress it through the Codex step procedure.
9. The leadership of the EWG thanks all the delegations that participated in the EWG.

## APPENDIX

## DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES -

## PART B - PROPOSED DRAFT REQUIREMENTS FOR VANILLA

(At Step 3)

## 1. SCOPE

This standard applies to vanilla (cured vanilla beans) as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing.

## 2. DESCRIPTION

## 2.1 Product Definition

2.1.1 Vanilla beans belonging to the varieties listed in Table 1:

Table 1: ~~Variety~~~~Species~~ of vanilla covered by this standard.

Common Name	Trade Name/s	Scientific name
Vanilla	Pompona vanilla	<i>Vanilla pompona</i> Schiede (Orchidaceae)
	vanilla Mexican vanilla Bourbon vanilla Planifolia vanilla	<i>Vanilla planifolia</i> Andrews (Orchidaceae) or (syn. <i>V. fragrans</i> (Salis.) Ames)
	vanilla	<i>Vanilla odorata</i> C. Presl (Orchidaceae)
	Tahitian vanilla/	<i>Vanilla x</i> <del>tahitensis</del> J.W. Moore (Orchidaceae)
	Maya vanilla	<i>Vanilla cribbiana</i> Soto <del>Argenas</del> (Orchidaceae)

Commented [LDMA1]: Vanilla from Madagascar, Comoros, Reunion,

## 2.2. Styles

Vanilla may be:

- ~~Whole beans/~~ ~~[split beans]~~ complete beans with seeds and pulp inside
- ~~Splits - Beans that are naturally split~~
- ~~Cut/broken - short vanilla beans of varying lengths~~
- ~~Vanilla pulp and seeds/ Vanilla-Caviar- comprising of vanilla pulp and seeds~~
- ~~Seeds/vanilla caviar.~~
- ~~Ground/powdered - derived from ground whole, cut, and split beans processed into a powder.~~

Other styles distinctly different for those ~~four~~~~five~~ are allowed, provided they are labeled accordingly.

## 2.3. Sizing (optional)

Vanilla may be sized whole or cut when appropriate, in accordance with existing trade practices. When sized, the size designation and the method used shall be indicated on the package.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

## 3.1 Composition

Vanilla as described in Section 2.

## 3.2 Quality Factors-Criteria

## 3.2.1 Odour, flavour, and colour

The product shall have a characteristic odour, flavour, and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness. Vanilla beans colour ranges from reddish to shiny black (oily black).

### 3.2.2. Classification (optional)

When vanilla beans are traded as classified/graded, the provisions in Annex 1, Table 1 (Chemical Characteristics) and Table 2 (Physical Characteristics) shall apply as the minimum requirements.

### 3.2.3 Chemical and physical characteristics

Vanilla beans shall comply with the requirements specified in Annex 1. (Table 1- Chemical Characteristics and Table 2- Physical Characteristics). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

## 4. FOOD ADDITIVES

4.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.

## 5. CONTAMINANTS

5.1 The products covered by this standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995), the *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78-2017) and other relevant Codex texts.

5.2 The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 6. HYGIENE

6.1 It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015), Annex III and other relevant Codex texts.

6.2 The products should comply with any microbiological criteria established in accordance with the

*Principles for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

## 7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

## 8. LABELLING

8.1 The products covered by the provisions of this standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

### 8.2 Name of the Product

8.2.1 The name of the product shall be as described in Section 2.1

8.2.2 The name of the product may include an indication of the style as described in Section 2.2.

8.2.3 Trade name, species, variety or cultivar may be listed on the label.

### 8.3 Country of Origin and country of harvest.

8.3.1 Country of origin shall be declared.

8.3.2 Country of harvest (optional) **[mandatory]**

8.3.3 Region of harvest and year of harvest (optional)

### 8.4 Commercial Identification on Style

\_\_\_\_Class/Grade,  
if applicable

Size  
(optional)

#### 8.48.5

Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

### 9. METHODS OF ANALYSIS AND SAMPLING

#### 9.1 Methods of Analysis<sup>1</sup>

See Annex 2 Table 1- Methods of analysis for vanilla.

### 10. SAMPLING PLAN

It is recommended that the produce covered by the provisions of this standard be in accordance with the *Recommended Methods of Analysis and Sampling* (CXS 234-1999). However, sampling shall be carried out in accordance with the method specified in ISO 948 (Table 4). Each laboratory sample shall have a minimum mass of 100 g. In the case of vanilla pods, the pods taken as increments shall be representative of the packets contained in the packages chosen for sampling. The sample shall be stored in an airtight container, away from any source of heat and shall be analysed immediately on reception.

Table 1. Chemical characteristics for vanilla Option 1.

[Chemical Characteristics per style]

Name	Form/Style	Moisture content %w/w [(max)]	Total Ash on dry basis % w/w (max)	Acid Insoluble Ash on dry Basis % w/w (max)	Vanillin Content on dry basis g/100g
Vanilla	Whole/ <del>split</del>	<del>25-38</del> , 35 15-38	5 NA	1 NA	>2.0 2.0 >1.2
	<del>Split</del>				
	Cut/Broken	<del>25-38</del> , 20, 10- <del>25</del> 10 - 38	5 NA	1 NA	1.6-2.0 1.6
	<del>Vanilla-caviar</del>	<del>35</del> , NA	<del>5</del> NA	<del>1</del> NA	<del>&gt;2.0</del> <del>2.0</del> <del>&gt;0.2</del>
	Ground/powdered	<del>20-25</del> , 17, < <del>15</del> 15 - 25	5 NA	1 NA	>1.0 1.0 < 1.5

Option 2. [Chemical Characteristics] without Total ash and Acid Insoluble Ash

Name	Form/Style	Moisture content % w/w (max)	Total Ash on dry basis % w/w (max) <sup>2</sup>	Acid Insoluble Ash on dry Basis % w/w (max) <sup>2</sup>	Vanillin Content on dry basis g/100g
Vanilla	Whole	15 – 38			> 1.2
	Cut/ Broken	10 – 25			> 1
	Ground/ powdered	<15			> 1
	Vanilla caviar				

**Option 3. [Chemical Characteristics per specie per style] without Total Ash and Acid Insoluble Ash Requirements**

Scientific name	Form/Style	Moisture content %w/w (max)	Vanillin content in % of the raw material as traded
Vanilla planifolia	Whole/split	38	0.5 – 2.4
Vanilla planifolia	Broken/chopped	38	0.3 – 2.4
Vanilla planifolia	Ground/powdered	10	0.3 – 2.4
Vanilla planifolia	Seeds/ [caviar]	N/A	N/A, tasteless

  

Scientific name	Form/Style	Moisture content %w/w (max)	Vanillin content in % of the raw material as traded
Vanilla tahitensis	Whole/split	50	0.3 – 1.0
Vanilla tahitensis	Broken/chopped	50	0.3 – 1.0
Vanilla tahitensis	Ground/powdered	10	0.3 – 1.0
Vanilla tahitensis	Seeds[caviar]	N/A	N/A, tasteless

  

Scientific name	Form/Style	Moisture content %w/w (max)	Vanillin content in % of the raw material as traded
Vanilla pompona	Whole/split	38	0.2 – 1.2
Vanilla pompona	Broken/chopped	38	0.2 – 1.2
Vanilla pompona	Ground/powdered	10	0.2 – 1.2
Vanilla pompona	Seeds[caviar]	N/A	N/A, tasteless

  

Scientific name	Form/Style	Moisture content %w/w (max)	Vanillin content in % of the raw material as traded
Vanilla cribbiana	Whole/split	38	0.5 – 2.4
Vanilla	Broken/chopped	38	0.5 – 2.4



cribbiana			
Vanilla cribbiana	Ground/powdered	10	0.5 – 2.4
Vanilla cribbiana	Seeds[caviar]	N/A	N/A, tasteless

**Option 4.** [Chemical characteristics for vanilla per specie]

<b>Name</b>	<b>Form/Style</b>	<b>Moisture content %w/w (max)</b>	<b>Total Ash on dry basis % w/w (max)</b>	<b>Acid Insoluble Ash on dry basis % w/w (max)</b>	<b>Vanillin content in g/100g dry basis (min)</b>
<i>Vanilla planifolia</i>	Whole/ <b>split</b>	35	5	1	1.6
	Cut/Broken	35	5	1	1.4
	Ground/ powdered	15	5	1	1
	Vanilla caviar	35	5	1	1.6
<i>Vanilla odorata</i>	Whole/ <b>split</b>	35	5	1	2
	Cut/Broken	35	5	1	1.4
	Ground/ powdered	15	5	1	1
	Vanilla caviar	35	5	1	2
<i>Vanilla tahitensis</i>	Whole/ <b>split</b>	35	5	1	1
	Cut/Broken	35	5	1	0.7
	Ground/ powdered	15	5	1	0.5
	Vanilla caviar	35	5	1	1
<i>Vanilla cribbiana</i>	Whole/ <b>split</b>	35	5	1	1
	Cut/Broken	35	5	1	0.7
	Ground/ powdered	15	5	1	0.5
	Vanilla caviar	35	5	1	1
<i>Vanilla pompona</i>	Whole/ <b>split</b>	40	5	1	0.02
	Cut/Broken	25	5	1	0.02
	Ground/ powdered	N/A			
	Vanilla caviar				

## Revised Option 4:

<u>Name</u>	<u>Form/Style</u>	<u>Moisture content %w/w</u>	<u>Vanillin content in g/100g dry basis (min)</u>
<u><i>Vanilla planifolia</i></u>	<u>Whole</u>	<u>15-38</u>	<u>1.5</u>
	<u>Split</u>	<u>15-25</u>	<u>1.4</u>
	<u>Cut/Broken</u>	<u>10-25</u>	<u>1</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>1.2</u>
	<u>Vanilla caviar</u>	<u>25 -35</u>	<u>1</u>
<u><i>Vanilla odorata</i></u>	<u>Whole</u>	<u>15 - 35</u>	<u>2</u>
	<u>Split</u>	<u>15 - 25</u>	<u>2</u>
	<u>Cut/Broken</u>	<u>15-20</u>	<u>1.4</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>1.4</u>
	<u>Vanilla caviar</u>	<u>25 -30</u>	<u>1</u>
<u><i>Vanilla tahitensis</i></u>	<u>Whole</u>	<u>20- 40</u>	<u>1</u>
	<u>Cut/Broken</u>	<u>20 -30</u>	<u>1</u>
	<u>Ground/ powdered</u>	<u>20-25</u>	<u>0.8</u>
	<u>Vanilla caviar</u>	<u>20-35</u>	<u>1</u>
<u><i>Vanilla cribbiana</i></u>	<u>Whole</u>	<u>15-38</u>	<u>1.4</u>
	<u>Split</u>	<u>15-25</u>	
	<u>Cut/Broken</u>	<u>10-25</u>	<u>0.7</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>0.5</u>
	<u>Vanilla caviar</u>	<u>25 -35</u>	<u>1</u>
<u><i>Vanilla pompona</i></u>	<u>Whole</u>	<u>20-40</u>	<u>0.02</u>
	<u>Cut/Broken</u>	<u>15-25</u>	<u>0.02</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>0.01</u>
	<u>Vanilla caviar</u>	<u>25 -35</u>	<u>0.02</u>

Table X. Chemical characteristics for vanilla per specie

<u>Name</u>	<u>Form/Style</u>	<u>Moisture content %w/w</u>	<u>Vanillin content in g/100g dry basis (min)</u>
<i>Vanilla planifolia</i>	<u>Whole: Extra</u>	<u>35 - 38</u>	<u>1.8</u>
	<u>I</u>	<u>30 - 36</u>	<u>1.6</u>
	<u>II</u>	<u>25 - 30</u>	<u>1.4</u>
	<u>III</u>	<u>15 -25</u>	<u>1.2</u>
	<u>Split</u>	<u>15-25</u>	<u>1.4</u>
	<u>Cut/Broken</u>	<u>10-25</u>	<u>1</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>1.2</u>
	<u>Vanilla caviar</u>	<u>25 -35</u>	<u>1</u>
<i>Vanilla odorata</i>	<u>Whole</u>	<u>15 - 35</u>	<u>2</u>
	<u>Split</u>	<u>15 - 25</u>	<u>2</u>
	<u>Cut/Broken</u>	<u>15-20</u>	<u>1.4</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>1.4</u>
	<u>Vanilla caviar</u>	<u>25 -30</u>	<u>1</u>
<i>Vanilla tahitensis</i>	<u>Whole</u>	<u>30- 55</u>	<u>0.3</u>
	<u>Cut/Broken</u>	<u>15 - 55</u>	<u>0.3</u>
	<u>Ground/ powdered</u>	<u>10 - 45</u>	<u>0.3</u>
	<u>Vanilla caviar</u>	<u>15- 55</u>	<u>0.3</u>
<i>Vanilla cribbiana</i>	<u>Whole</u>	<u>15-38</u>	<u>1.4</u>
	<u>Split</u>	<u>15-25</u>	
	<u>Cut/Broken</u>	<u>10-25</u>	<u>0.7</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>0.5</u>
	<u>Vanilla caviar</u>	<u>25 -35</u>	<u>1</u>
<i>Vanilla pompona</i>	<u>Whole</u>	<u>20-40</u>	<u>0.02</u>
	<u>Cut/Broken</u>	<u>15-25</u>	<u>0.02</u>
	<u>Ground/ powdered</u>	<u>&lt;15</u>	<u>0.01</u>
	<u>Vanilla caviar</u>	<u>25 -35</u>	<u>0.02</u>

**Table 2.** Physical Characteristics for vanilla

Name	Form/Style	Extraneous matter % w/w (max)	Live insect	[Shriveled immature broken. %w/w (max)]	Other factors	
					Color Tolerance % w/w (max)	[Size Tolerance % w/w (max)]
Vanilla	Whole/split	1	0	5	7	10
	Cut/Broken	1	0	5	7.0	10
	Ground/Powdered	1[N/A] <sup>2</sup>	0	-	NA (1)	NA
	Seeds/Vanilla_caviar	1[N/A] <sup>2</sup>	0	-	NA	NA

<sup>1</sup> The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

<sup>2</sup> [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.

Option on Table 2: Physical Characteristics

Parameters	Styles				
	Whole	Split	Cut/Broken	Ground/Powdered	Seeds
Extraneous matter % w/w (max)	1	1	1	1	1
Foreign matter % w/w (max)	0.25 <sup>1</sup>				
Mould (visible.)	3.0 <sup>*</sup>				
Live insect. by count/100g (max)	0	0	0	0	0
Dead whole insects. count/100g (max)	2	2	1	1	1
Insect fragments. count/10g (max)					
Insect defiled/infested % w/w (max)					
Mammalian excreta. mg/kg (max)	1 <sup>*</sup>				
Shriveled /immature	5	5	5		
Colour Tolerance (max)	7		7		
Size Tolerance (max)	10	10	10		
Split among whole (max)		=	=	=	=

Table 1. Methods of Analysis for vanilla

Spices	Provision	Method <sup>(1,2)</sup>	Principles	Type
Vanilla	Moisture Content	ISO 5565-2	Distillation	I
	Extraneous matter <sup>3</sup>	ISO 927	Visual examination followed by Gravimetry	I
	Live Insect	ISO 927	Visual examination counting	I
	Insect fragments	AOAC 975.49	Flotation method	IV
	Vanillin Content	ISO 5565-2	Distillation and HPLC followed by UV-Spectrophotometry	I
		AOAC 990.25	Distillation and HPLC	I
	Total ash	ISO 939 and ISO 928	Distillation followed by Gravimetry.	I
	Acid- insoluble ash	ISO 939 and ISO 930	Distillation followed by Gravimetry.	I
	[Colour]	[ISO 11037:2011]	Sensory Analysis	
Munsell Colour Chart		Visual		

Latest edition or version of the approved method should be used.

<sup>1</sup> According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II.

<sup>2</sup> The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table.

“For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.”.

<sup>3</sup> Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.