

# CODEX ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 5, 7

CX/SCH 17/03 CRD/14  
Original Language Only

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

3<sup>rd</sup> Session

Chennai, India, 6 - 10 February 2017

Comments of Philippines

### Item 5: PROPOSED DRAFT STANDARD FOR DRIED THYME CL 2016/24-SCH

The Philippines supports the Proposed Draft Standard for Dried Thyme with the following recommendations;

#### Specific Comments:

#### Section 2.3 Varietal Types

Include **identified aromatic species**...

All **identified aromatic and** wild species and varieties or cultivars and hybrids belonging to the genus *Thymus*, which are suitable for processing.

#### Section 3.2.1 Odour, flavour and colour

Dried thyme shall be free from ~~any~~ foreign odour, ~~or~~ flavour and ~~especially from~~ mustiness. Dried thyme shall have a characteristic colour ~~varying~~ ranging from green ash to brownish grey.

#### Section 3.2.2 Infestation

Dried thyme shall be free from live and ~~insects~~, and ~~practically free from~~ dead insects ~~insect fragments~~ and rodent contamination ~~visible to the naked eye (corrected, if necessary, for abnormal vision)~~.

For clarity, the word "infestation" should be defined in this context.

#### Section 3.3 Classification of "Defectives"

A lot sample that fails to meet ~~one or more~~ **at least one** of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a "defective".

The Philippine recommends the inclusion of Section for Packaging and Presentation after Section 7 (Weights and Measures).

### Section 8. Packaging and Presentation

#### Section 8.1 Uniformity

The contents of each package must be uniform, including particle size, and must only contain dried thyme of the same species, variety, cultivar and/or commercial type and quality. The visible part of the package must be representative of the entire contents.

Thus ~~Section 8. Labeling~~ will be **Section 9. Labelling**

~~9.1 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* (CODEX STAN 1-1985). In addition to the provision of the General Standard for Labelling of Prepackaged Foods (CODEX STAN 1-1985) the following specific provisions shall apply:~~

#### 9.1 Name of the Product

The name of the product ~~as declared on the label~~ shall be "Dried Thyme"

**9.2 In addition, there shall appear on the label as part of the name or in close proximity to the name, the form of presentation indicated as follows: (a) whole leaves, (b) whole flowers, (c) powdered leaves, (d) powdered flowers, or other forms as appropriate.**

~~8.2.2 The name of the product may include an indication of the species, varietal types and the style as described in Section 2.2. In case of products consisting of blends of different *Thymus* species, the name of the product may be followed by the *Thymus* species in order of descending quantity~~ **9.3 The variety or varietal type and style of the dried thyme may be stated on the label.**

#### ~~8.3~~ **9.4 Labelling of Non-Retail Containers**

~~Section 9.~~ **10 Methods of Analysis and Sampling**

#### ~~9.4~~ **10.1 Methods of Analysis**

#### ~~9.2~~ **10.2 Sampling plan**

### **Agenda item 7: PROPOSED DRAFT STANDARD FOR OREGANO CX/SCH 17/3/7**

#### **2. DESCRIPTION**

##### **2.1 Product Definition**

Dried oregano is the product:

*[(b.) Prepared **and processed** in an appropriate manner, having undergone operations such as cleaning, drying, rubbing and sifting] [PHIL]*

##### **2.2 Styles**

Dried oregano may be offered in one of the following styles:

Crushed/rubbed: processed into varying degrees ranging from a course to fine crush

*[Crushed/rubbed: processed into varying degrees ranging from a **coarse** to fine crush] [PHIL]*

Ground/powdered: processed into powders

- Crushed/rubbed; processed into varying degrees ranging from **coarse** to fine crush.] [PHIL]*

##### **2.3 Varietal Types**

*[Any **identified** and wild grown species and hybrid or cultivated variety (cultivar) of *Origanum* L. suitable for processing, except *Origanum majorana*. L.] [PHIL]*

### 3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

#### 3.2 Quality Factors

##### ~~[3.2. 3.1 QUALITY FACTORS]~~

##### 3.2.1 Odour, flavor and color

Dried oreganos shall have a characteristic odour and flavor fragrant,[ warm ], unpungent and bitter flavor (varying according to the chemical strain of the main components of the volatile oil (carvacrol and/or thymol). Dried oreganos shall be free from any foreign odour or flavor and especially from mustiness. The colour ranges from yellow green to dark green.

*[Dried oregano leaves shall have the characteristic odour and flavour. It shall have warm fragrance, unpungent and with no bitter flavour (varying according to the chemical strain of the main components of the volatile oil (carvacrol and/or thymol). Dried oregano leaves shall be free from any foreign odour or flavour and mustiness. The colour shall range from yellow green to dark green.] [PHIL]*

##### 3.2.2. Infestation

Dried oreganos 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)

*[Dried thyme shall be free from live and dead insects and rodent contamination.] [PHIL]*

*[For clarity, the word "infestation" should be defined in this context.] [PHIL]*

##### 3.2.3 Classification

In accordance with the Chemical and Physical Characteristics in section 3.2.4 and 3.2.5, styles of dried oregano are classified into the following grades:

- Grade I/Class I, and [PHIL]
- Grade II/Class II.

#### 3.3 Classification of Defectives

A container that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2

(except those based on sample averages), should be considered as a "defective".

*[A container of dried oregano product that fails to meet at least one of the applicable quality requirements, as set out in Section 3.2 (except those based on sample averages), should be considered as a "defective"]*

[ PHIL]

### 9 LABELLING

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

*[9.1 In addition to the provision of the General Standard for labelling of Pre-packaged Foods (CODEX STAN 1-1985) the following specific provisions shall apply:] [PHIL]*