



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

Sixth Session

Virtual

26-30 September and 3 October 2022

Comments from Thailand

Thailand would like to express our appreciation for the effort of the government of India for hosting the CCSC6 meeting by virtual mean and preparing all of the agenda papers.

We would like to propose our comments as follows:

General Comments on Agenda Items 3-6: Proposed Draft Standard

1. In general, Thailand has no objection on the proposed documents. However, we do consider that the formats of the six proposed draft standards should be in accordance with the SCH standard layout and consistency with the existing standards should be in concerned. Although description has been indicated under the section of scope, the name of commodity should also be clearly specified. Please see the draft Standard for turmeric as an example. Moreover, the term “dried” should be stated in front of the name of commodity throughout of draft standard for consistency.

2. Section: product definition.

We would like to request the working group to add a text related to the processing to be in line with the details specified in the styles/forms (e.g. crushing or rubbing). In addition, tables should be applied under the section of product definition in each draft standard, especially in the draft standard for saffron.

3. Section: styles/forms.

We would like to suggest using bulleted letters as a) b) and c) instead of hyphen bullets and bullet d) should be specified as other styles if applicable.

4. Section: composition.

We would like to remove the text which reads “above shall conform to the requirements specified in annexes I and II”. This is because the products shall conform to all requirements in this standard, not only for annexes I and II, and this should be aligned with the SCH standard layout.

5. Section: labelling of non-retail containers.

We would like to suggest using the provision text as refer to CXS 346-2021 for all draft standards.

Agenda Item 3.1 : Draft Standard for saffron

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

1. We support the labelling provision on country of harvest, region of harvest and year of harvest as optional on labelling. Because this provision should specify only minimum requirements that are the same as in the standard layout. Mandatory on specifying country of harvest in the label is likely to be trade advantages and is not related to quality and safety of the products according to the purposes of Codex.

2. We support to remove the parameters of artificial colorants out of table 1 because the provisions on food additive have clearly specified that the food additives are not permitted in this product.

Agenda Item 4.1: Proposed Draft Standard for dried seeds - Nutmeg

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

1. We would like to propose to add a term “(without shell)” after section 2.2.3 Broken seed and section 2.2.4

Ground/Powdered in order to clarify that these styles must be prepared only from shelled seed nutmeg.

2. For table 3 on Physical characteristics for Nutmeg in Annex II, we would like to note that the value ranges of the parameter on insect fragments, mould visible and mammalian or other excreta for each style of nutmeg are in huge different 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.

3. We would like to request further clarification on the use of CaO as an anticaking agent. According to the report of working group, it is specified that CaO is often used to coat the seed form (whole and broken) and therefore it might be found in ground/powdered form. Therefore, CaO in ground/powdered form is not intended to be used as an anticaking agent.

Agenda Item 5.1: Proposed Draft Standard for dried or dehydrated chilli peppers and paprika

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

1. We would like to propose to add a term “(with or without stalk)” after the whole style. This is to clarify that the stalk may be found or not found in the whole chilli peppers.
2. We would like to seek more clarification on the parameter, of mould damage and insect defiled. Are these parameters occurred before or after a drying process?

Agenda Item 5.2: Draft Standard for small cardamom

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

1. We would like to propose to correct the scientific name of a small cardamom by adding a bracket of the first author name *i.e.*

“*Elettaria cardamomum* (L.) Maton”

2. In section 2.2 Styles/Forms, we would like the working group to add more description on powdered seed in order to clarify whether the powdered seed includes pods and capsules or not?
3. In section 4 Food additives, we would like to remove the number of section 4.1 because it is not necessary.
4. In section 8.1, we would like to correct the code of reference standard to “(CXS 1-1985)”.
5. For table 3 on Physical characteristics for dried small cardamom in Annex II, we would like to note that the parameters on extraneous/foreign matter should be divided in an separated column.

Agenda Item 5.3: Draft Standard for spices in dried fruits and berries (allspices, juniper berry, Star anise and vanilla)

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

1. In the Scope, we would like to ask for the purpose of the last sentence which read “The exact species bought/sold may be defined by contractual specifications.”. This is because it is not related to the scope of this standard. However, we agree to retain this sentence if it could be moved to place under table 1.
2. We would like to support in deleting *Vanilla cribbiana* in table 1 because this plant is normally used as an ornamental plant.

Agenda Item 6.1: Draft Standard for turmeric

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

1. For table 3 on Physical characteristics for dried turmeric in Annex II, we agreed with the figure of 2% for extraneous/foreign matter. However, it will be better if the columns are separated. In addition, we agreed with the figure of 0% for mammalian excreta. This is because it should not be found in spices and culinary herbs as it indicates poor hygiene and sanitation practices.