



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
Fifth Session
Virtual, 20 - 29 April 2021
Draft Standard for dried or dehydrated ginger (Updated)
(Comments from Kenya, Tanzania and Thailand)**

Kenya

Comment:

Editorial: clause 5.1 “General Standard for Contaminants and Toxins in Food and Feed (CXS 93 193-1995)”.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Kenya proposes the inclusion of a new clause on adulteration to read as follows.

3.2.4 Adulteration

Dried roots, rhizomes and bulbs shall be free from any adulteration.

Tanzania

GENERAL COMMENT

The United Republic of Tanzania (URT) would like to thank the Electronic Working Group chaired by Nigeria for their good work to come up with this draft standard for dried or dehydrated ginger for members' comments to protect the health of consumers and facilitate trade globally.

SPECIFIC COMMENT

Section 3

The United Republic of Tanzania (URT) proposes the inclusion of a new clause on adulteration to read as follows.

3.2.4 Adulteration

Dried roots, rhizomes and bulbs shall be free from any adulteration

Justification

There is a likelihood of adulteration by inclusion of other materials besides the specific spice.

SPECIFIC COMMENT

Editorial: clause 5.1

“General Standard for Contaminants and Toxins in Food and Feed (CXS 93 193-1995)”.

SPECIFIC COMMENTS

Section 8.5, Inspection mark (optional)

The URT proposes that the term “inspection mark” to be defined for clarity.

Justification

The term inspection mark is not common; need to be defined for clarity

Table 1: Requirement for calcium (oxide)

The URT supports retaining of the parameter in the draft standard

Justification

Since calcium (as oxide) is used in ginger as blURThing agent, residues of the same may be present in the final product

Table 3

The URT proposes the level for mold visible be zero in ground ginger.

Justification

Presence of visible mold is an indication of poor handling, storage and hygienic practices which could be controlled by GMP and GHP. Its presence may also bring about food safety concerns.

Thailand

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

1. We would like to propose to correct the scientific name of ginger by deleting a comma after species i.e.

“*Zingiber officinale*, Roscoe”

2. In section 2.2 Styles/Forms, we would like to add other style category to offer an alternative option for trade by using a sentence existed in previous standards as follows:

“- Of other styles distinct from those above, provided they are labelled accordingly”

3. In section 3.2.1 Odour, flavour and colour, we would like to amend the term “aroma” to “odour” to be complied with the other standards.

4. In section 5 Contaminants, we would like to correct the code of reference standard to “(CXS 193-1995)”.

5. In section 6 Hygiene, we would like to add a text referring to the “Code of practice for the prevention and reduction of Mycotoxins in spices (CXC 78-2017)” as fungus is often found in dry ginger. So, preventive measure shall be applied to minimize any mycotoxins occurring in dried ginger.

6. We agree with the figure of 0% of “Mould visible/ Insect defiled/ infested” in table 3 for ground/ powdered ginger.