

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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CRD02

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

Fourth Session

Thiruvananthapuram, Kerala, India, 21-25 January 2019

Report of the In-Session Working Group on Priorities and Group Standards

Terms of reference

The Committee agreed to establish an in-session Working Group (WG), chaired by the United States of America and co-chaired by India, to:

- i. Consider proposals for new work submitted in reply to CL 2017/67-SCH (agenda item 9);
- ii. Assess the proposals against the “Criteria for the establishment of work priorities” set out in the Codex Procedural Manual; and
- iii. Consider: a phased approach to implement the elaboration of group standards; the prioritization of group standards; and the prioritization of work on standards for individual commodities belonging to the same group (agenda item 2); and
- iv. Finalize the template for group standards and apply it to the priority proposed standards (agenda item 2).
- v. Prepare recommendations for the plenary;

Term of Reference iii: Grouping Format for Standardization

By way of background, the Chair also indicated that three standards had been developed and approved by the CAC and that a number of additional draft standards were under consideration at the present session. These were all done as individual standards, but that eventually they would be added into the grouping format eventually.

The Chair initially focused on Term of Reference iii and noted that the proposed groups (based on the part of the plant) were derived from the list of spices and herbs that were submitted to previous sessions of the Codex Committee on Spices and Culinary Herbs (CCSCH). There were some questions as to whether additional spices/culinary herbs could be added to the list and the WG was assured that the list could be updated at any time.

Term of Reference iv: (Updating) the Template

Using CRD3 as a guide, the WG reviewed the layout for Spices and Culinary Herbs (SCH) and agreed as follows:

- a) Address the repetition on defects in the section for infestation and defects, highlighted in Annex
- b) Classification was not applicable in all countries and should be optional. The Group standard layout has provisions for such in Annex I-- Tables for Chemical and Physical Characteristics
- c) Adjusting the text of Section 4. Food Additives in the Group Standard layout to be consistent with the format for referencing the *Codex General Standard for Food Additives* (GSFA) and for application of Anti-caking Agents on the specific product style. The WG agreed that the standardized text should be used
- d) The Group Standard layout was amended to include the following new sections:
 - **2.1.1 Table 1 on Varieties of SCH Group**-the heading “Specific Name” was changed to “Trade Name” to reflect trade practices.
 - **3.1.2 Composition for the use of General and Trade names**- to indicate the criteria for the use of the general name and trade name

- **8 Labeling and Packaging-** provisions to optionally identify the region within a country where the SCH is produced/grown;
- e) The Group Standard layout must have some flexibility to accommodate individual SCH with unique requirements
- f) Resulting from the plenary discussion of Agenda Item 2-- Matters Referred, the WG discussed the need to identify relevant methods of analysis and sampling for each of the spices and culinary herbs.

Terms of Reference i and ii: Assessment of New Work Proposals/Prioritization/Elaboration

The WG was tasked with considering proposals for new work submitted in reply to CL 2017/67-SCH (agenda item 9). The WG observed that the Criteria for the Establishment of Work Priorities is not consistent with the development of SCH group standards--The SCH groups are based on part of the plant used and therefore consist of different plant species, whereas, the Establishment of Work Priorities requires written proposals per plant species. The Grouping Format was derived to better respond to the need for the expedited development of SCH standards.

Being aware that standardization elaboration is demand driven, it is not practical to elaborate standards for only the most economically important SCH within a group. With the grouping format, the CCSCH can ensure that no commodity is omitted. Consideration should be given to the fact that when the grouping format is applied, the individual commodity discussions will be focused mainly on the Chemical and Physical characteristics.

The WG also considered the possibility and impact of simultaneously developing standards in the individual commodity and group format. It was agreed:

- To continue developing the individual standards currently in the step process using the group standard layout
- To continue developing the ginger and garlic draft standards individually, but in the group format, as both commodities belong to the same group. Once finalized, they will be placed in the group format for further evaluation of the Grouping layout.
- To start working on the grouping format with support to initiate on the following groups: Dried Fruits and Berries; Roots, Rhizomes and Bulbs; and Dried Floral Parts.

The project proposals submitted to CCSCH4 for the elaboration of standards for Cardamom (India and the Islamic Republic of Iran) along with Dried or Dehydrated Turmeric (India) were summarized and found in accordance with the Establishment of Work Priorities- Criteria applicable to Commodities.

The delegation of the United States offered to revise CRD 03- " Example of a Codex General Standard for Dried Fruits and Berries" aligning it with the revised Group standard layout and provide a table that included Chemical and Physical Characteristics from different countries and industry groups to facilitate the evaluation of the group standard layout.

Term of Reference v: Recommendations

Since there are six subgroups containing less than ten commodities and three subgroups containing more than twenty (SCH/REP 17 Appendix XII), the CCSCH should work on one large group and one small group per session, to make the best use of its resources and to facilitate the completion of a minimum of one group of standards per session. Additionally the individual commodity standards already developed will be placed in their respective groups when that group standard is completed.

Recommendation 1: *The WG noted that groupings, based on the parts of the plant, as established at CCSCH3 (2017) was still valid and CCSCH will keep updating the list as the need arises.*

Recommendation 2: *The WG recommends that the Committee adopt the updated layout, for use in both individual and group standards.*

Recommendation 3: *Establish a working group to determine validity and applicability and to propose appropriate typing of methods of analysis and sampling.*

Recommendation 4: *The WG recommends that the Codex Secretariat explain the conflict between application of Criteria for the Establishment of Work Priorities- Criteria applicable to Commodities and the CCSCH group standard format and bring it to the attention of the Codex Alimentarius Commission (CAC) to seek guidance on the way forward.*

Recommendation 5: *WG recommended that the CCSCH submit the two new work proposals for approval to the CAC only in the group format.*

APPENDIX

Revised

CODEX GENERAL STANDARD FOR DRIED FRUITS AND BERRIES

1. SCOPE

This Standard applies to all those plants commonly sold in commerce as Dried fruits and Berries defined in Section 2.1 below offered for direct human consumption, as an ingredient in food processing and for repacking if required.. It excludes the product intended for industrial processing.

2. DESCRIPTION

2.1 PRODUCT DEFINITION

2.1.1 Dried Fruits and berries belonging to the varieties listed in Table 1:

Table 1: Varieties of Dried Fruit and Berries covered by this standard

| | Common Name | Trade Name/s | Scientific name |
|------------------|---|---|--|
| 1 | Allspice | Allspice | <i>Pimenta dioica</i> (L) Merr. |
| 2 | Ambrette | Ambrette | <i>Abelmoschus moschatus</i> Medik. |
| 3 | Camboge | Camboge | <i>Garcinia cambogia</i> Desr. |
| 4 | Cardamon | Bengal cardamom | <i>Amomum aromaticum</i> Roxb. |
| | | Cambodian cardamom | <i>Amomum krervanh</i> Pierre ex Gagnep. |
| | | Cameroon cardamom | <i>Aframomum hanburyi</i> K.Schum. |
| | | Cardamom (Large)/ Black cardamom | <i>Amomum subulatum</i> Roxb. |
| | | Cardamom (Small) | <i>Elettaria cardamomum</i> Maton |
| | | Korarima cardamom | <i>Aframomum koranima</i> |
| | | Madagascar cardamom | <i>Aframomum angustifolium</i> K.Schum. |
| | | Round cardamom/Chester cardamom/Siamese cardamom/ Indonesian cardamom | <i>Amomum kepulaga</i> Sprague & Burkill |
| | | Sri Lankan Cardamom | <i>Elettaria cardamomum</i> var.major (Sm.) Thwaites |
| Tsao-ko Cardamom | <i>Amomum tsao-ko</i> Crevost & Lemarié | | |
| 5 | Chilli | Chilli | <i>Capsicum annum</i> L. |
| | | Paprika | <i>Capsicum frutescens</i> L. |
| 6 | Cumin, Black (Black Caraway) | Cumin, Black (Black Caraway) | <i>Nigella sativa</i> L. |
| 7 | Grains Of Paradise | Grains Of Paradise | <i>Aframomum melegueta</i> K. Schum. |
| 8 | Juniper berry | Juniper berry | <i>Juniperus communis</i> L. |
| 9 | Kokam | Kokam | <i>Garcinia indica</i> (Thouars) Choisy |
| 10 | Mango (Dried) | Dried Mango | <i>Mangifera indica</i> |

| | | | |
|----|------------|---|--|
| 11 | Mustard | Mustard, White Or Yellow | <i>Sinapis alba</i> L. |
| 12 | Pepper | Brazilian pepper | <i>Schinus terebenthifolius</i> Raddi |
| | | Canelo pepper | <i>Drimys winteri</i> |
| | | Chinese pepper | <i>Zanthoxylum acanthopodium</i> DC. |
| | | Chinese prickly ash pepper/ Sechuang pepper | <i>Zanthoxylum bungei</i> |
| | | Cubebs | <i>Piper cubebe</i> |
| | | Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper) | <i>Aframomum melegueta</i> (Roscoe) K. Schum. |
| | | Negro pepper / Guinean pepper pods | <i>Xylopiya aethiopica</i> A.Rich. |
| | | Pepper (Black, White, Green)* | <i>Piper nigrum</i> L. |
| | | Pepper Long | <i>Piper longum</i> L. |
| | | Pink pepper | <i>Schinus molle</i> |
| | | Sichuan pepper /Japanese pepper | <i>Zanthoxylum piperitum</i> (L.) DC. |
| | | West African / Benin pepper | <i>Piper guineense</i> Schumach. & Thonn. |
| 13 | Star Anise | Star Anise | <i>Illicium verum</i> Hook. f. |
| 14 | Tamarind | Tamarind fruit | <i>Tamarindus indica</i> L. |
| 15 | Vanilla | Pompon vanilla | <i>Vanilla pompona</i> Schiede |
| | | Vanilla | <i>Vanilla planifolia</i> Andrews |
| | | Tahitian Vanilla | <i>Vanilla tahitensis</i> J.W.Moore |

2.2. Styles

Dried fruits and Berries may be:

- whole
- pieces, or
- ground/powdered-Size of each form would be determined by contractual agreement between buyer and seller.
- Other styles distinctly different for those three are allowed, provided they are labeled accordingly

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 COMPOSITION

3.1.1 Basic Ingredients

Dried fruits and berries as described in Section 2. Product Description

3.1.2 Composition for use of General and Specific Names

The Commonname may be used if the product is a blend of the different trade names listed under the Trade names for thatCommon name. However when a Trade Name is used for a product, the product must contain a minimum of 80% of the commodity listed for the trade name.

3.2 QUALITY CRITERIA

3.2.1 Odour, flavor and color:

Dried Fruits and berries shall be free from any foreign odour or flavor, especially from mustiness. They should have the characteristic odour and flavor of the spice taking into account the geo-climatic factors/conditions/varieties and the chemical strain of the main components of the volatile oil indicated in Annex

3.2.2. Classification (optional)

In accordance with the Chemical and Physical Characteristics in section “3.2.4 where appropriate whole, pieces, or ground/powdered dried fruits and berries may be classified into the following classes/grades:

- Extra
- Class/ Grade I
- Class/Grade II

When dried fruits and berries are traded as both classified/graded and unclassified/ungraded, the minimum chemical and physical requirements for class/grade III apply as the minimum requirements for unclassified/ungraded.

The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

3.2.5 Chemical and physical characteristics

Dried Fruits and berries shall comply with the Chemical and Physical properties in Annex 1. Chemical and Physical Properties

4 FOOD ADDITIVES

“Anticaking agents may be used in the powdered form of the product in accordance with Table 3 of the General Standards for Food Additives (CXS 192-1995).”

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* (CODEX STAN 193-1995).

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

6 FOOD 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* (CAC/RCP 1-1969), the *Code of Hygienic Practice for Spices and Dried Aromatic Herbs* (CAC/RCP 42-1995) and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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* (CAC/GL 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 LABELING

8.1 The products covered by the provisions of this Standard shall be labeled in accordance with the *General Standard for the Labeling of Pre-packaged Foods* (CODEX STAN 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 common name or Trade name 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 Variety or cultivar may be listed on the label but is not required.

8.3 Country of origin/country of harvest and region produced from (Optional)

8.4 Commercial Identification

- Class/Grade, if applicable

8.5 Inspection mark (optional)

8.3 Labelling of Non-Retail Containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such mark is clearly identifiable with the accompanying documents.

8.4 Packaging

The packaging must not be a source of contamination or migration, should be food grade and must protect the product quality during transportation and storage. It must be free from off odours.

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

| Provision | Method | Principle |
|-------------------------------------|---|--------------------|
| Moisture | AOAC 2001.12 ASTA 2.0 | Distillation |
| Total Ash | AOAC 950.49 ASTA 3.0 | Gravimetry |
| Acid Insoluble Ash | ISO 930:1997 Alternative: ASTA 4.0 | Gravimetry |
| Volatile Oil | AOAC 962.17 ASTA 5.0 | Distillation |
| Extraneous Matter | ISO 927:2009 Alternative: ASTA 14.1 | Visual Examination |
| Foreign Matter | ISO 927:2009 | Visual Examination |
| Insect Damage | Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5) | Visual Examination |
| Insects/Excreta/Insect Fragments | Method appropriate for particular spice from AOAC Chapter 16, subchapter 14 | Visual Examination |