

**PROPOSED DRAFT STANDARD FOR DRIED LEAVES – DRIED BASIL**

**(At Step 5)**

**1 SCOPE**

This Standard applies to basil leaves in their dried form as culinary herbs defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing or for repacking if required. It excludes products for industrial processing.

**2 DESCRIPTION**

**2.1 Product definition**

Dried basil is the product prepared from leaves of *Ocimum Spp.* of the Lamiaceae family (Table 1), dried and processed in an appropriate manner. Undergoing operations such as cleaning, drying, rubbing, milling and sifting are sold in forms as indicated in 2.2.

**Table 1. Dried Culinary Leaves covered by this standard**

General name	Trade name	Scientific name
<b>Basil</b>	Sweet basil	<i>Ocimum basilicum</i> L.
	Bush basil	<i>Ocimum minimum</i> L.
	American basil	<i>Ocimum americanum</i> L.
	Shrubby basil	<i>Ocimum gratissimum</i> L.
	Camphor basil	<i>Ocimum kilimandscharicum</i> Gürke
	Sacred basil	<i>Ocimum tenuiflorum</i> L. [ <i>Pimpinella anisoidis</i> V. Brig.]
	[Field basil]	[ <i>Salvia occidentalis</i> Sw.]

**2.2 Styles**

**2.2.1** Dried basil may be:

- Whole/intact;
- Crushed/rubbed/flaked;
- Ground/powdered; or
- Of other styles distinct from those above, provided they are labelled accordingly.

**2.2.2** The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

**3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**

**3.1 Composition**

Dried culinary leaves as described in Section 2 shall conform to the requirements contained in Annexes I and II.

**3.2 Quality factors**

**3.2.1 Odour, flavour and colour**

Dried basil shall have a characteristic odour and flavour, which may vary depending on geo-climatic factors/conditions. Dried basil shall be free from any foreign odour or flavour and especially from mustiness. The typical colour of basil may change depending on post-harvest treatment.

### 3.2.2 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex I (Chemical Characteristics) and Annex II (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

Anticaking agents may be used in the powdered form of the product in accordance with Table 3 of the *General Standard 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* (CXS 193-1995) [and the *Code of Practice for Weed Control to Prevent and Reduce Pyrrolizidine Alkaloid Contamination in Food and Feed* (CXC 74-2014)].

**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), the *Code of Hygienic Practice For Low-Moisture Foods* (CXC 75-2015) Annex III Spices and Culinary Herbs; *Code of Practice for the Prevention and Reduction of Mycotoxins in Spices* (CXC 78 - 2017), and other relevant Codex texts.

**6.2** The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to 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 particular, the following specific provisions apply.

### 8.2 Name of the product<sup>1</sup>

**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 trade name and varietal type described in Table 1 and style<sup>2</sup> as described in Section 2.2.

### 8.3 Country of origin/country of harvest

**8.3.1** Country of origin/country of harvest shall be indicated and the region of production may be indicated.

**8.3.2** Year of harvest (optional)

### 8.4 Commercial Identification

- Class/Grade, if applicable

**8.5** Inspection mark (optional)

### 8.6 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 a mark is clearly identifiable with the accompanying documents.

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<sup>1</sup>The General name may be used if the product is a blend of the different species listed in Table 1. If a trade name is used then the product must be a minimum of 80% of the species listed for that trade name.

<sup>2</sup> Other distinctly different styles besides the three described in this standard were allowed

**9. METHODS OF ANALYSIS AND SAMPLING**

**9.1 Methods of Analysis\***

Parameter	Method	Principle	Type <sup>3</sup>
Moisture	ISO 760	Titration	II
	ISO 939	Distillation	I
	AOAC 2001.12	Titration	II
	ASTA 2.0	Distillation	I
	AOAC 941.11	Distillation	I
	AOAC 986.21	Distillation	I
Total Ash	ISO 928	Gravimetry	I
	AOAC 950.49	Gravimetry	I
	ASTA 3.0	Gravimetry	I
Acid Insoluble Ash	ISO 930	Gravimetry	I
	ASTA 4.0	Gravimetry	I
Volatile Oil	ISO 6571	Distillation followed by Volumetry	I
	AOAC 962.17	Distillation followed by Volumetry	I
		ASTA 5.0	Distillation followed by Volumetry
Extraneous Matter	ISO 927	Visual Examination followed by Volumetry	I
Foreign Matter	ISO 927	Visual Examination followed by Volumetry	I
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual Examination	IV
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14 [ISPM 08 Determination of Pest Status in an area]	Visual Examination	IV
Mould damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)	Visual examination (for whole)	IV
Colour	Consider the use of Chroma Meters Measuring Head for color measurement	Colourimetry	IV
Excreta Mammalian,	Macroanalytical Procedure Manual, USFDA, Technical Bulletin V.39 B (For whole)	Visual Examination	IV
Excreta Other	AOAC 993.27 (For Ground)	Enzymatic Detection Method	IV

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

**9.2 SAMPLING PLAN**

To be developed.

<sup>3</sup> According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II.

## ANNEX I

## A. Chemical Characteristics of Dried Basil

General Name	Style	Moisture Content (Max. %)	Total ash %w/w max	Acid-insoluble ash % w/w max	Volatile Oils mL/100g (min)
Basil	Whole/ intact	12	16	2	0.3
	Crushed/rubbed / flaked	12	16	2.5	0.3
	Ground/ powdered	10	16	2.5	0.1

ANNEX II

B. Physical Characteristics of Dried Basil

General name	Style	Extraneous matter <sup>4</sup> % w/w max	Foreign matter <sup>5</sup> % w/w max	Dead whole insects, insect fragments and rodent filth, % mass fraction, m/m max	Visible Mold damage %w/w max	Mammalian excreta mg/Kg max	Insect damaged leaves, % w/w, max	Other excreta <sup>6</sup> mg/Kg max	Other Defects	
									Name	Limit
Basil	Whole/ intact	[3.0] [2.0] [0.5] [1.0]	1.0 [0.5] [0.1]	1.0 [2.0]	1.0	1.0 [2.2]	1.0	[4.4]	Color defects <sup>7</sup> % w/w	5
	Crushed/ Rubbed/ Flaked	[3.0] [2.0] [0.5] [1.0]	1.0 [0.5] [0.1]	1.0 [2.0]	1.0	1.0 [2.2]	1.0	[4.4]		
	Ground/ powdered	[3.0] [2.0] [1.0] [0.5] [0]	1.0 [0.5] [0.1] [0]	1.0 [2.0]	1.0	1.0 [2.2]	1.0	[4.4]		5

<sup>4</sup> All vegetable matter from the specific plant other than the required part.

<sup>5</sup> Any visible and/or apparent matter or material not usually associated with the product.

<sup>6</sup> Excreta from other animals such as reptiles and birds.

<sup>7</sup> Colour defects.