

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 5.2

CRD06

Original language only

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

Sixth Session

26-30 September and 3 October 2022

REVISED PROPOSED DRAFT STANDARD FOR SMALL CARDAMOM
(Prepared by the Electronic Working Group chaired by India and co-chaired by Iran)

(Step 3)

1 SCOPE

This Standard applies to plant products in their dried or dehydrated form as spices, defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing, or for repackaging if required. It excludes the product for industrial processing.

2 DESCRIPTION

2.1 Product definition

Dried Small Cardamom is a product obtained from the dried fruits of the plant as described in table 1.

Table 1. Common and scientific name of dried small cardamom

Common name	Scientific Name
Small cardamom	<i>Elettaria cardamomum</i> (L.) Maton

2.2 Styles

Dried small cardamom may be:

- Whole (Unopened pods/capsules)
- Seeds (seed obtained after opening of the pods/capsules)
- Powdered seeds (powder obtained by grinding dried seeds)

Other styles distinctly different for those three are allowed, provided they are labeled accordingly

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Product as described in Section 2 above shall conform to the requirements contained in Annexes I and II.

3.2 Quality factors

3.2.1 Odour, flavour and colour:

The product shall have a characteristic odour, flavour and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour, and colour especially from rancidity and mustiness.

3.2.2 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex I (Chemical Characteristics - Table 2) and Annex II (Physical Characteristics-Table 3). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

3.2.3 Classification (optional)

If traded as classified, the provision in Annexes I and II applies as minimum requirements.

4 FOOD ADDITIVES

4.1 The anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS192-1995) may be permitted for use in ground/powdered small cardamom.

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), [the Code of Practice for the Prevention and Reduction of Mycotoxins in Spices \(CXC 78- 2017\)](#) and ~~any~~ other relevant Codex texts.

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 [Dried Culinary/Aromatic](#) Herbs and other relevant Codex texts.

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* (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* (CODEX STAN 1-1985). In addition, the following specific provisions apply:

8.2 Name of the Product

8.2.1 The common 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 style as described in Section 2.2.

8.2.3 Trade name, variety or cultivar may be listed on the label.

8.3 Country of origin/country of harvest

8.3.1 Country of origin shall be declared.

8.3.2 Country of harvest (optional)

8.3.3 Region of harvest and year of harvest (optional)

8.4 Labelling of Non-Retail Containers

The labelling of non-retail containers should be in accordance with the *General Standard for the Labelling of Non-Retail Containers of Foods* (CXS 346-2021).

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis¹

As described in Annex III, Table 4

9.2 SAMPLING PLAN

To be developed

Annex I

Table 2. Chemical Characteristics for Dried Small Cardamom

Product Name	Style	Total <u>a</u> Ash % w/w (max) <u>on</u> <u>dry basis</u>	Acid <u>i</u> nsoluble <u>a</u> Ash % w/w (max) <u>on</u> <u>dry basis</u>	Moisture <u>c</u> ontent % w/w (max)	Volatile oil % v/w (min.) <u>on dry</u> <u>basis</u>
Small Cardamom	Whole	9.5	2 [2.5]	13	3.5
	Seeds	8	NA	13	3.5
	Powdered seeds	8	3	11	3 [1]

Table 4. Method of analysis[†]

Parameter	Method	Principle	Type ¹
Moisture	ISO 939	Distillation	I
Total Ash on dry basis	ISO 939 and ISO 928	Distillation and Gravimetry	I
Acid Insoluble Ash on dry basis	ISO 939 and ISO 930	Distillation and Gravimetry	I
Volatile Oil on dry basis	ISO 939 and ISO 6571	Distillation followed by Volumetry	I
Extraneous Matter	ISO 927	Visual Examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual Examination followed by Gravimetry	I
Insect defiled/infested/	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination	IV
Immature and shriveled capsules	ISO 927	Visual Examination followed by Gravimetry	I
Mammalian or/and Other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination	IV
Mould visible	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination	IV
Empty and malformed capsules	IS 1907:1984	Visual Examination	IV

[†] According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II

After the final adoption of the standard by the Commission, the above identified methods will be transferred to the standard for Recommended methods of testing and sampling (CXS 234-1999) and the text in the Procedural Manual will be inserted