



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 5.2

CX/SCH 22/6/6

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

26-30 September and 3 October 2022

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

(Step 3)

Codex members and Observers wishing to submit comments, at Step 3, on the proposed draft standard for small cardamom (**Appendix I**) should do so as instructed in CL **2022/28/OCS-SCH** available on the Codex webpage/Circular Letters: <http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

Introduction

1. CCSCH5 (2021) agreed to establish an EWG to prepare draft standard for small cardamom, chaired by India and co-chaired by Iran and working in English only for circulation for comments at Step 3 and consideration at its next session.

Participation and methodology

2. 12 Members and 01 Observer registered to participate in the EWG. List of Participants contained in the Appendix II to this EWG Report.

3. The EWG worked through email on the draft standard for small cardamom. The draft was circulated for two rounds. 06 members and 01 observer commented on the draft in the first round. The draft was revised and updated after the first round and circulated for the second round. In the second round 03 members commented on the draft, the draft was further revised and improved and circulated to the EWG members for information.

Summary of discussion

4. The EWG discussed on the various aspects of the draft standard for small cardamom and are in general agreement; however there are some diverse views on a few parameters for small cardamom viz. Whole - Acid insoluble ash, Seeds- Visible mould, Whole insect, Dead, Excreta Mammalian, Excreta others and Powdered Seeds- Volatile Oil. One member commented on the values for Extraneous foreign matter, Excreta mammalian and Excreta others are too high compared to the values of other spice standards that have already been established.

Conclusions and recommendation

6. The EWG has completed the task as per the programme of the work. The main task for the EWG was to develop a draft standard for small cardamom in line with the terms of reference. Based on the comments received after two rounds of consultations with the EWG members, the draft standard for small cardamom (Appendix I) has been developed.

7. CCSCH6 is invited to consider the Proposed Draft Standard for small cardamom attached as Appendix I, with the view to progress it through the Codex step procedure.

APPENDIX I

**PROPOSED DRAFT STANDARD FOR SMALL CARDAMOM
(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 color:**

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) 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 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 Ash %w/w (max)	Acid Insoluble Ash %w/w (max)	Moisture Content %w/w (max)	Volatile oil %v/w (min.)
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

APPENDIX II**LIST OF PARTICIPANTS**

MEMBER NAME/ OBSERVER NAME	PARTICIPANT NAME
India (Chair)	Dr. Dinesh Singh Bisht
Iran (Co-chair)	Dr. Dr Fakhri Sadt Hosseini
Chile	Mrs. Constanza Miranda.
Costa rica	Amanda Lasso C
	Melina Flores
France	Mr Gilles Morini
	Mr. Benjamin Villani
Guatemala	Oscar Efarin Alvarez
India	Ms. Priyamvada Nilayangod
	Mr. Hemen Ruparel
	Mr. Kannan B
Indonesia	Dina Martha Susilawati
Japan	Mr Masakazu Kawashima.
Philippines	MS. QUEENIE TABUR
Republic of Korea	Yoye Yu
	Jooyeon Kim
Saudi Arabia	Nada Saeed
Uganda	Dr Moses Matovu
	Dr .Martin Mutambuka
	Ms. Meeme Hadijah
	Ms. Pamela Akwap
	Ms. Ruth Awio
	Mr. Hakim Mufumbiro
USA	Mr. Dorian LaFond
	Dr. Aparna Tatavarthy
	Ms. Heather Selig
IOSTA	Shannen Kelly