

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

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**PROPOSED DRAFT STANDARD FOR SPICES DERIVED FROM DRIED FRUITS AND BERRIES
(ALLSPICES, JUNIPER BERRY, STAR ANISE AND VANILLA)**

(Prepared by the electronic working group led by the United States of America and India)

(At Step 3)

Codex members and Observers wishing to submit comments at Step 3 on **Appendix I** of this proposed draft standard should do so as instructed in CL 2022/29/OCS-SCH available on the Codex webpage/Circular Letters: <http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

Background and Introduction

1. During the discussion on the Work Management Modalities at the First Session of the Codex Committee on Spices and Culinary Herbs (CCSCH1), the Committee agreed that a maximum of four (4) standards per session would be developed, however, over its four (4) sessions only three (3) standards were developed. If the Work Management Modalities of four (4) standards per session is applied, the standardization process would take a minimum of 23 sessions or 54 years to complete considering there are 109 named spices and culinary herbs. Even if the Committee succeeds in developing four standards at every session, which experience has shown is unlikely, this is a very lengthy and arduous process.

2. CCSCH3 (2017) accepted the United States of America proposal to prepare a Discussion Paper on developing group standards derived from one of the six broad groups of Spices and Culinary Herbs (SCH). CCSCH3 (2017) recommended that Codex Alimentarius Commission --Session (CAC44) approve the proposed strategy for developing horizontal group standards which would enable the Committee to increase and expedite its outputs, completing its work in a defined time. CCSCH3 further agreed to inform the CAC, that to facilitate its work, the general standard template had been developed and this would be used for the new standards REP17/SCH.

3. The Discussion Paper was presented and discussed at CCSCH4 (2019), as part of the proceedings of the In-Session Working Group on Priorities and Group Standards. The Committee noted with gratitude the agreement of the United States of America to continue updating the Group layout template, considering the discussions undertaken at the CCSCH4, and to include the grouped approach for discussion at the CCSCH5 which was done.

4. To validate the group standard format, the United States submitted a project proposal, limited to only four products (Allspice, Juniper berry, Star anise and Vanilla) within the dried fruits and berries group to CCSCH5 (2020) for the development of a standard. CCSCH5 submitted the proposal to CAC44 for approval, which was granted.

Terms of references

5. Subject to CAC44 approval, CCSCH5 established an EWG to commence preparation of the group standard limited to the four named spices, chaired by the United States of America and co-chaired by India and working in English only.

Participation and methodology

6. Codex Members and observers interested in participating in the EWG submitted their nominations. In total, sixteen (14) member countries and two (2) observer organisations, attached as **Appendix II**, registered to participate in the EWG. The EWG worked via the Codex online platform and conducted two rounds of consultations.

Analysis of responses

7. The highlighted texts in square brackets are the issues lacking consensus of these the most important ones are:

2.1.1 Definition of Produce- Verification of *Vanilla cribbiana* as edible**Annex 1:**

- Table 1- Chemical Characteristics
- Table 2 -Physical Characteristics

8. Some of the values therein were taken from national and industry standards, however, there are gaps that need addressing.

Conclusion and Recommendation

9 The Committee is invited to consider the draft attached as Appendix I, with the view to progress it through the Codex step procedure.

10. The leadership of the EWG thanks all the delegations that participated in the EWG.

Appendix I

**PROPOSED DRAFT STANDARD FOR SPICES DERIVED FROM DRIED FRUITS AND BERRIES
(ALLSPICES, JUNIPER BERRY, STAR ANISE AND VANILLA)**

(At Step 3)

1. SCOPE

This Standard applies to spices derived from dried or dehydrated fruits and berries, as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing. The exact species bought/sold may be defined by contractual specifications.

2. DESCRIPTION**2.1 Product Definition****2.1.1** Dried fruits and berries belonging to the varieties listed in Table 1:

Table 1: Variety 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.
		Pimento Jamaican Pepper	<i>Pimenta dioica var. tabasco</i> (Willd. ex Schltld. & Cham.)
2	Juniper berry	Juniper berry	<i>Juniperus communis</i> L.
3	Star Anise	Star Anise	<i>Illicium verum</i> Hook. f.
4	Vanilla	Pompon vanilla	<i>Vanilla pompona</i> Schiede
		Vanilla/ Mexican Vanilla	<i>Vanilla planifolia</i> Andrews
			<i>Vanilla odorata</i> C. Presl
			[<i>Vanilla cribbiana</i>]
		Tahitian Vanilla	<i>Vanilla tahitensis</i> J.W. Moore

2.2. Styles

Dried fruits and berries may be:

- Whole
- Cut/broken
- Ground/powdered; processed into a powder. The particle size of ground/powdered styles is 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**

Dried fruits and berries as described in Section 2 above shall conform to the requirements specified in Annex I.

3.2 Quality Criteria**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. Classification (optional)

When dried fruits and berries are traded as classified/graded, the provisions in Annex I apply as the minimum requirements.

3.2.3 Chemical and physical characteristics

Dried fruits and berries shall comply with the requirements specified in Annex I (chemical characteristics- Table 1 and physical characteristics -Table 2) I. 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

4.1 Anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 192-1995) are acceptable for use in powdered form of the foods conforming to this standard.

4.2 Processing Aids

The processing aids used in products conforming to this Standard should be consistent with the *Guidelines on Substances used as Processing Aids* (CXG 75-2010).

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 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), *Code of Hygienic Practice for Low-Moisture Foods* (CXC 75-2015), Annex III 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* (CXS 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 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. (Styles).

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

8.3 Country of Origin and 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), in addition the following requirements shall apply:

8.4.1 Commercial Specifications

- Class (optional).
- Variety and/or commercial type.
- Weight

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis

9.2 SAMPLING PLAN - To be developed.

Table 1
Chemical Characteristics for Dried Fruits and Berries

Name	Form/Style	Moisture content %w/w (Max)	Total Ash % w/w (Max)	Acid Insoluble Ash % w/w (Max)	Volatile Oils ml/100g (Min)	Markers Volatile Oil	Comments/ Other Factors
Allspice	Whole	12	5	0.4	3		
	Cut/Broken	[12]	[5]	[0.4]	[2]		
	Ground/Powdered	12	4.5	0.4	1		Non-volatile ether extract (%w/w)- 8.5 Crude fibre (% by mass): 27.5
Juniper Berries	Whole	16 [15]	4.0	1.0	1.4		
	Cut/Broken	[16] [15]	[4.0]	[1.0]			
	Ground/powdered	[14] [13]					
Star Anise	Whole	10	4	0.5	7.0		Bulk density- 130/100gm
	Cut/Broken	[10]	[4]	[0.5]			
	Ground/powdered	[8]					
Vanilla	Whole	38	5	1			1.6 -2.4% vanillin
	Cut/Broken	30	5				1.6 -2.4% vanillin
	Ground/powdered	25	5	1			1.6 -2.4% vanillin

Table 2
Physical Characteristics for Dried Fruits and Berries

Name	Form/Style	Dead Whole Insects Count/100gm (Max)	Excreta Mammalian mg/kg (Max)	Mold Damage %W/W (Max)	Insect Defiled/Infested %W/W (Max)	Extraneous Matter %W/W (Max)	Foreign Matter %W/W (Max)	Live Insect	Shriveled Immature Broken %W/W (Max)	Excreta Other mg/kg Max	Insect Fragments or Other Comments
Allspice	Whole	2	11	2	1	Combined 0.50		0		11.0	black berries, white berries broken berries with stem- each @ 0.05% max
	Cut/Broken	2				Combined 0.50		0			
	Ground/Powdered	NA				[N/A]		0			Insect fragments: 30/10g Rodent hair: 1/10g [N/A]
Juniper Berries	Whole					2		0			
	Cut/Broken					1 [N/A]		0			
	Ground/Powdered					[N/A]		0			[N/A]
Star Anise	Whole					2		0	25% max		Stalks 3%
	Cut/Broken					1		0			
	Ground/Powdered					[N/A]		0			
Vanilla	Whole					1		0			Size tolerance ±5%
	Cut/Broken					1		0			Size tolerance ± 5%
	Ground/Powdered					[N/A]		0			Size tolerance: [N/A]

Notes:

- 1: Bulk Density- In cases where no bulk density, the value, method, and methodology may be agreed by the traders,
- 2: Mammalian Excreta- If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.
- 3: Dead Whole Insects- If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value shown in the table
4. NA: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

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