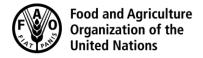
CODEX ALIMENTARIUS COMMISSION





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Agenda Item 5.3

CX/SCH 22/6/7 Add.1

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

Sixth Session Virtual 26-30 September and 3 October 2022

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

Comments in reply to CL 2022/29/OCS-SCH

Comments of Canada, Cuba, Egypt, India, Madagascar, Philippines, Saudi Arabia, Syrian Arab Republic, Uganda, Venezuela (Bolivarian Republic of) and IOSTA

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2022/29/OCS-SCH issued in June 2022. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

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Annex I

2

GENERAL COMMENTS

COMMENT	MEMBER/ OBSERVER
Cuba, is grateful for the opportunity to submit its observations on the Proposed Draft Standard for Spices derived from Dried Fruits and Berries (Allspice, Juniper berry, Star anise and Vanilla) and in response to Circular Letter CL 2022/29/OCS-SCH. We support this document, as proposed.	Cuba
India supports the Proposed Draft Standard for Spices derived from Dried Fruits and Berries (Allspice, Juniper berry, Star anise and Vanilla).	India
Madagascar wishes to remove vanilla from this group standard	Madagascar
The Philippines supports the adoption of the text of the proposed draft's scope, description, essential composition and quality factors, food additives, contaminants, hygiene, weights and measures, labelling, and method of analysis and sampling. However, we are proposing minor revision to section 9.2 Sampling Plan.	Philippines

1. SCOPE

This Standard applies to spices derived from dried or dehydrated fruits and berries, as defined in Section 2.1 below, 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 bough/sold may be defined by contractual specifications. (This comment refers to the text in Spanish and suggests interchanging the translation for the word processing (elaboración y procesamiento)	Cuba
Saudi Arabia suggests reconsidering the scope to clarify the intended use (e.g., whether it is used in food processing). It is indicated within the scope that while "this standard doesn't apply to these products when intended for industrial processing", it applies to spices "offered for direct human consumption, as ingredients in food processing". We find these two statements contradictory and would appreciate further clarification.	Saudi Arabia

2. DESCRIPTION

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

1st - Insert column to the left to write down name of the Family:	Egypt
Plant Family	
Allspice Myrtaceae	
Juniper berry Cupressaceae	
Star anise Schisandraceae	
Vanilla Orchidaceae	
2nd: replace Vanilla planifolia Andrews with :	
Vanilla fragrans (Salisbury) Ames. Syn. Vanillaplanifolia Andrews	
Madagascar wants the vanilla standard to be a full-fledged standard	Madagascar
Modify the title of Table 1: Scientific names of Berries and Dried Fruits	Venezuela (Bolivarian Republic of)
Has the committee considered including information about grades in the product descriptions?	IOSTA
It is our understanding that not all these species for vanilla are allowable or used in food in some countries. Namely, Vanilla cribbiana may not be familiar to the food industry	

2.2. Styles	Egypt
- Ground/powdered; processed into a powder.	
2.3. Sizing	
The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.	

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3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

Uganda recommends deleting "1"	Uganda
JUSTIFICATION its already catered for in annex 1 before the brackets in the sentence "characteristics-Table 1 and physical characteristics -Table 2) I"	
Uganda Recommends that the tables under the annex be renumbered	
JUSTIFICATION	
Table 1 is already under existence under section 2.1	
PROPOSED CHANGE the proposed changes to read as " table 2 and 3" respectively	
Correct the numbering of the tables in paragraph 3.2.3 to: Table 2 and Table 3	(Bolivarian Republic of) Venezuela

6 HYGIENE

Uganda recommends that the statement "Annex III Spices and dried culinary herbs and other relevant Codex texts" is put in brackets	Uganda
JUSTIFICATION it was creating the impression that there was an Annex III attached which was on "Spices and dried culinary herbs and other relevant Codex texts".	
PROPOSED CHANGES	
The proposed changes to read as " CXC 75-2015, Annex III Spices and dried culinary herbs and other relevant Codex texts)".	

8 LABELLING

There is some inconsistency- In some draft standards such as 'nutmeg', 'chilli peppers and paprika', and 'saffron'- 8.4 is Commercial Identification section and Labelling of non-retail containers is 8.5.	Canada
Variety and/or commercial type.	
Assuming these are required to be declared, we are not sure why variety is optional on food labels but required as part of commercial specs. Other spice standards do not have these commercial specifications.	
Weight	
Assuming these are required to be declared, we are not sure why variety is optional on food labels but required as part of commercial specs. Other spice standards do not have these commercial specifications.	
8.2.2 The name of the product may include an indication of the style as described in Section 2.2. (Styles).	Uganda "
Uganda Recommends using "shall" in place of "may" in the statement "The name of the product may include an indication".	
The justification is that "the different styles are distinct and might affect trade	
PROPOSED CHANGES	
The proposed changes to read as "The name of the product shall include an indication	

9 METHODS OF ANALYSIS AND SAMPLING

India proposes for inclusion of the table for Methods of Analysis.	India
The Philippines proposes that the sampling plan should be included to the draft standard.	Philippines
Reason: This will establish the guidelines of the sampling of dried fruits and berries (allspice, juniper berry, star anise and vanilla) for inspection.	
Saudi Arabia suggests developing clause (9) "Methods of analysis and sampling "in accordance with the following standards" ISO 11178:1995 -Star anise (Illicium verum Hook. f.) — Specification", "ISO 5565-1:1999 - Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 1:	Saudi Arabia

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Specification" and "ISO 5565-2:1999(en) Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 2: Test methods.

ANNEX I

Table 1 Chemical Characteristics for Dried Fruits and Berries

	e chemical Characteristics are as follows:	Egypt
Allspice : Cut / Broken:		
Moisture	12	
Total ash Acid Insoluble Ash	5 0.4	
Volatile oil	3.5	
Grounded / Powdered	d	
Moisture Volatile oil	11 2	
Juniper Berries :		
Whole: Moisture	16	
Cut / Broken		
Moisture	16	
	10	
Ground / Powdered	45	
Moisture Total ash	15 4.5	
Acid Insoluble Ash	1	
Volatile oil	1	
Star Anise:		
Whole:		
Moisture Total ash	10 4	
Acid Insoluble Ash	0.5	
Volatile oil	8	
Cut/ Broken:		
Moisture	10	
Total ash Acid Insoluble Ash	4 0.5	
Volatile oil	7	
Ground/Powdered:		
Moisture	8	
Total ash Acid Insoluble Ash	3.5 0.6	
Volatile oil	6	
<u>Vanilla</u>		
Cut/Broken	1	
Rationale: Table 1 alr	eady mentioned under Section 2.1.1	India
India proposes followi	ing values for Acid Insoluble Ash % w/w (Max) in Allspice:	
Whole: 1;		
Cut/Broken: 1;		
Ground/Powdered: 1		
	ing value for Volatile Oils ml/100g (Min) in Allspice:	
Whole: 2		
Rationale: India prop	oses these values based on availability of the trade data.	
India proposes followi	ing values for Moisture content % w/w (Max) in Vanilla:	
Whole: 30;		
		•

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Ground/Powdered: 20	
Rationale: India proposes these values based on availability of the trade data.	
India proposes to delete words "Comments/Other factors" from the last column of the table.	
Rationale: This is required while discussion in the EWG.	
The percentage of moisture in Juniper Berries and Vanilla not more than 12%	Syrian Arab Republic
Uganda recommends that the tables are renumbered since table 1 was already under existence under section 2.1.	Uganda
PROPOSED CHANGES	
The proposed changes to read as "table 2" and "table 3"	
Correct the numbering of the tables in Annex I. It should be Table 2 and Table 3.	(Bolivarian
A value of 7% is proposed for for Total Ash % w/w (Max.) for whole Allspice, given the high moisture value of 12%.	Republic of) Venezuela
This should be labeled as "Table 2"	IOSTA
While we do not have an alternative range to recommend, we would like to note that due to climate change, economic crises, and changes in farming practices since 2016, it is has become increasingly more difficult to obtain vanilla that meets that vanillin ranges listed in this table.	

Table 2 - Physical Characteristics for Dried Fruits and Berries

Table 3	India
India proposes to delete words "Insect Fragments or Other Comments" from the last column of the table.	
Rationale: This is required while discussion in the EWG. Further, beyond insect fragments, other parameters are also mentioned like size tolerance etc.	
India proposes NA for both Insect fragments and Rodent hair in Allspice (Ground/Powdered).	
Rationale: As per discussions during previous sessions of CCSCH, Not applicable (NA) 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.	
1: Bulk Density- In cases where no bulk density, the value, method, and methodology may be agreed by the traders,	
India proposes to delete 'bulk density' from the footnote as it is not mentioned anywhere in the Table for physical characteristics, rather 'bulk density' should be moved under table for chemical characteristics. Further, no proper referencing of footnotes is provided in the table.	
The value of Dead Whole Insects and Excreta Mammalian in SPICES DERIVED FROM Dried Fruits and Berries especially Ground/Powdered form should be zero	Syrian Arab Republic
The physical characteristics of a food product are primarily associated with aspects such as colour, odour, shape, mass, solubility, density, melting point etc.	(Bolivarian Republic
In this context, the table numbered as 2, which should be 3, is not correctly identified as it contains information on hazardous or non-hazardous extraneous matter and its tolerance range in the product. Therefore it is proposed that the title should be modified to:	of) Venezuela
Table 3. Limits for extraneous matter established for berries and dried fruits.	
It is recommended that the style of the tables in CL 2022/29, CL 2022/26 and CL 2022/28 should be harmonized.	
This should be labeled as "Table 3"	IOSTA