



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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**Agenda Item 4**

**CRD10**

**ORIGINAL LANGUAGE ONLY**

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
CODEx COMMITTEE ON FRESH FRUITS AND VEGETABLES**

**Twenty-third Session  
25 February - 1 March 2025**

**DRAFT STANDARD FOR FRESH CURRY LEAVES**

*Prepared by the Chair of the EWG based on the comments received on CL 2024/90-FFV*

India as Chair of the EWG, has revised the draft text below upon consideration of comments and recommendations received in response to CL 2024/90-FFV as compiled in CX/FFV 25/23/5-Add1. The amendments and editorial changes based on comments are outlined directly in the text boxes which include the rationale for the changes made (Annex 1). Further, the edits suggested by codex secretariat to enhance clarity and consistency have also been included (Annex 2). The Committee is invited to consider the revised standard as presented in this CRD.

## PROPOSED DRAFT STANDARD FOR FRESH CURRY LEAVES

### 1. SCOPE

The purpose of the standard is to define the quality requirements for fresh curry leaves after preparation and packaging. When applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity; and/or
- a slight deterioration due to their development and tendency to perish.

The holder or seller of fresh curry leaves may not display such products or offer them for sale or deliver or market them in any manner other than in conformity with this standard. The holder or seller shall be responsible for observing such conformity.

Products is deleted and replaced by fresh curry leaves to ensure consistent use of terminology.

### 2. DEFINITION OF PRODUCE

This standard applies to commercial varieties of fresh curry leaves obtained from varieties (cultivars) of Murraya koenigii (L.) Sprengel of Rutaceae family, which must be supplied fresh to the consumer after proper cleaning and packaging. It does not apply to other forms such as dehydrated, powdered or dried curry leaves.

Fresh curry leaves may be:

- attached to small branches and/or twigs ~~wrapped in bunches~~ which may be bundled;
- individual leaves loose in containers; or
- leaves in prepackaged in retail containers or pouches.

Replacement of words 'wrapped in bunches' with 'which may be bundled'

Rationale: Since not all branches and twigs of curry leaves are wrapped in bunches, the definition has been rephrased to small branches and/or twigs which may be bundled.

### 3. PROVISIONS CONCERNING QUALITY

#### 3.1 Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, fresh curry leaves must display the following characteristics, deviations from which shall be observed by the naked eye or corrected 20/20 vision when appropriate: Loupe, binocular or other magnifying equipment should not be used when assessing defects.:

- fresh in appearance;
- intact with stem or stalk attached;
- free of abnormal external moisture excluding condensation following removal from cold storage ~~free of external moisture~~
- properly drained, damp but not excessively wet if washed;
- free of any foreign smell and/or taste;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, free of visible foreign matter; and
- free from pests<sup>1</sup> and damage caused by pests.

The development and condition of fresh curry leaves must be such as to enable them to:

- withstand transportation and handling, and
- arrive in satisfactory condition at the place of destination.

<sup>1</sup> Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)

Amendments to align the text with the Standard Layout.

Inclusion of statement 'damp but not excessively wet' in requirement regarding properly drained

Rationale; Based on the comment that the term "properly drained" can be interpreted as free from all moisture on the leaf surface. Fresh curry leaves are highly perishable. Therefore, freshness and quality must be maintained until it reaches the final consumer. For this reason, water is sprinkled on the fresh curry leaves to maintain/retain organoleptic characteristics (freshness and pungency) when being shipped long distances even by air transport. In instances when fresh curry leaves are washed, they are not completely dried/fully drained, they are left damp. Hence the draft standard text should reflect this practice.

### 3.2 Classification

Fresh curry leaves may be classified in three classes as defined below. ~~Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated~~ When unclassified, the provisions for Class II requirements apply.

Deletion of statement about tolerance

Rationale: based on comment that references to tolerances are mentioned in paragraphs 5.1 and 5.2 for quality and sizing respectively.

#### 3.2.1 "Extra" class

Fresh curry leaves **in this class** must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free from defects, except for very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, **the keeping quality** and presentation in the package.

~~5% by weight or count of fresh curry leaves not satisfying the requirements for the grade, but meeting the requirements for Class I grade.~~

Deletion of statement regarding tolerances

Rationale: references to tolerances are mentioned in Section 5.1.1

#### 3.2.2 Class I

Fresh curry leaves **in this class** must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects, however, may be allowed, provided they do not affect the general appearance of the produce, or the quality, or the keeping quality and presentation in the package:

- slightly damaged leaves, such as cracks, holes or tears (not exceeding 3 percent by weight); and
- slight defects in colouring (not exceeding 5 percent by weight).

#### 3.2.2 Class II

This class includes fresh curry leaves that do not qualify for inclusion in higher ~~grades~~ classes but satisfy the minimum requirements specified in Section 3.1. The following defects may be allowed, provided the fresh curry leaves retain their essential characteristics as regards the quality, the **keeping quality** and presentation:

- damaged leaves, such as cracks, bruises, holes or tears (not exceeding 5 percent ~~%~~ by weight);
- defects in colouring (not exceeding 5 percent ~~%~~ by weight);
- slight lack of freshness;
- slight ~~black spots not~~ **from physical damage** (not exceeding 2 percent ~~%~~ by weight); and
- missing or loose stalks or stems (not exceeding 1 percent ~~%~~ by weight).

Amendment in section regarding black spots

Rationale: Based on a comment that black spots may be caused by fungal or bacterial damage, which is not allowed as according to Section 3.1 (free from pests and damage caused by pests). Accordingly the statement has been changed based on comment.

## 5.2 Size tolerances

The ~~fresh curry leaves shall be uniform in the same package i.e., having a~~ difference in length of fresh curry leaves within a package shall not exceed 30 mm.

Rationale: based on suggestion to delete any reference to uniformity, as this is mentioned in section 6.1 referring to 'uniformity'

## 6. PROVISIONS CONCERNING PRESENTATION

### 6.1 Uniformity

The contents of each package must be uniform and contain fresh curry leaves of the same origin, variety or commercial type, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents. However, a mixture of fresh curry leaves of distinctly different varieties or commercial types may be packed together in a package, provided they are uniform in quality and, for each variety or commercial type concerned, in origin.

Addition of statement under section 6.1 regarding uniformity

Rationale: As section 7.1.2 "Origin of Produce" describes the origin for mixtures. Therefore, this section 6.1 should already establish that mixtures are generally permitted. It is therefore proposed the addition of this sentence.

### 6.2 Packaging

Fresh curry leaves must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food-grade quality, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Fresh curry leaves ~~may~~ shall be packed in each container in compliance with the *Code of practice for packaging and transport of fresh fruits and vegetables* (CXC 44-1995).

Replacement of word 'may' with 'shall'

Rationale: to align with standard layout

#### 7.1.1 Name of produce

~~If the produce is not visible from the outside, each~~ Each package shall be labelled as "Fresh Curry Leaves"

Rationale: The labelling shall be mandatory for all consumer packages in alignment with the Standard Layout, regardless of the visibility of the product.

#### 7.1.2 Origin of produce

The country of origin and optionally, district where were grown, or national, regional or local place name

In the case of a mixture of distinctly different varieties or commercial types of fresh curry leaves of different origins, the indication of each country of origin shall appear next to the name of the varieties or commercial types concerned.

Rationale: To align the text with the Standard Layout

## 1. SCOPE

The purpose of the standard is to define the quality requirements for fresh curry leaves after preparation and packaging. When applied at stages following packaging, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity; and/or
- a slight deterioration due to their development and tendency to perish.

The holder or/ seller of fresh curry leaves may not display such products or offer them for sale or deliver or market them in any manner other than in conformity with this standard. The holder or/ seller shall be responsible for observing such conformity.

## 2. DEFINITION OF PRODUCE

This ~~s~~Standard applies to commercial varieties of fresh curry leaves obtained from varieties (cultivars) of Murraya koenigii (L.) Sprengel of Rutaceae family, which must be supplied fresh to the consumer after proper cleaning and packaging. It does not apply to other forms such as dehydrated, powdered ~~and~~ or dried curry leaves.

Fresh curry leaves may be:

- attached to small branches and/or twigs ~~wrapped in bunches~~ which may be bundled;
- ~~as~~ individual leaves loose in containers; or
- leaves in prepackaged in retail containers or/ pouches.

## 3. PROVISIONS CONCERNING QUALITY

### 3.1 ~~MINIMUM REQUIREMENTS~~ Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, ~~the~~ fresh curry leaves must display the following characteristics, deviations from which shall be observed by the naked eye or corrected 20/20 vision when appropriate: Loupe, binocular or other magnifying equipment should not be used when assessing defects.:

- fresh in appearance;
- intact with stem or/ stalk attached;
- free of abnormal external moisture excluding condensation following removal from cold storage ~~free of external moisture~~
- properly drained, damp but not excessively wet if washed;
- free of any foreign smell and/or taste;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, free of visible foreign matter; and
- free from pests<sup>12</sup> and damage caused by pests.

The development and condition of ~~the~~ fresh curry leaves must be such as to enable them to:

- withstand transportation and handling, and
- arrive in satisfactory condition at the place of destination.

#### 3.1.1 Minimum maturity requirements

The fresh curry leaves must be sufficiently developed pliable and not woody.

### 3.2 ~~CLASSIFICATION~~ Classification

Fresh curry leaves may be classified in three classes as defined below. Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated. When unclassified, the provisions for Class II requirements apply.

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<sup>1</sup> Provisions for pests and damage caused by pests apply without prejudice to the applicable plant protection rules applied by governments in line with the International Plant Protection Convention (IPPC)

### 3.2.1 “Extra” cClass

Fresh curry leaves in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free from defects, ~~with the exception of~~ except for very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

~~5% by weight or count of fresh curry leaves not satisfying the requirements for the grade, but meeting the requirements for Class I grade.~~

### 3.2.2 Class I

Fresh curry leaves in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The following slight defects, however, may be allowed, provided ~~these~~ they do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slightly damaged leaves, such as cracks, holes or tears (not exceeding ~~3.0~~ percent % by weight);
- and
- slight defects in colouring (not exceeding ~~5.0~~ percent % by weight).

### 3.2.2 Class II

This class includes fresh curry leaves that do not qualify for inclusion in higher ~~grades~~ classes but satisfy the minimum requirements specified in Section 3.1 ~~above~~. The following defects may be allowed, provided the fresh curry leaves retain their essential characteristics as regards the quality, the keeping quality and presentation:

- damaged leaves, such as cracks, bruises, holes or tears (not exceeding ~~5.0~~ percent % by weight);
- defects in colouring (not exceeding ~~5.0~~ percent % by weight);
- slight lack of freshness;
- slight ~~black spots not~~ from physical damage (not exceeding ~~2.0~~ percent % by weight); and
- missing or loose stalks ~~or~~ stems (not exceeding 1 percent % by weight).

## 4. PROVISIONS CONCERNING SIZING

There is no sizing requirement for fresh curry leaves.

## 5. PROVISIONS CONCERNING TOLERANCES

### 5.1 Quality tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fails conformity assessment may be allowed to be re-sorted and brought into conformity in accordance with the relevant provisions in the *Guidelines for food import control systems* (CXG 47-2003).

#### 5.1.1 Extra class

~~5%~~ Five percent (5%) by weight or count of fresh curry leaves not satisfying the requirements of the class ~~grade~~, but meeting those of Class I ~~grade~~ is allowed.

#### 5.1.2 Class I

~~40%~~ Ten percent (10%) by weight or counts of fresh curry leaves not satisfying the requirements of the class ~~grade~~, but meeting those of Class II ~~grade~~ is allowed.

#### 5.1.3 Class II

~~40%~~ Ten percent (10%) by weight or count of fresh curry leaves not satisfying the requirements of the Class II ~~is allowed~~.

### 5.2 Size tolerances

~~The fresh curry leaves shall be uniform in the same package i.e., having a~~ difference in length of fresh curry leaves within a package shall not exceed 30 mm.

## 6. PROVISIONS CONCERNING PRESENTATION

### 6.1 UNIFORMITY

The contents of each package must be uniform and contain fresh curry leaves of the same origin, variety or commercial type, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents. However, a mixture of fresh curry leaves of distinctly different varieties or commercial types may be packed together in a package, provided they are uniform in quality and, for each variety or commercial type concerned, in origin.

## 6.2 PACKAGING

Fresh curry leaves must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food-grade quality, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Fresh curry leaves shall be packed in each container in compliance with the *Code of practice for packaging and transport of fresh fruits and vegetables* (CXC 44-1995).

### 6.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the fresh curry leaves.

Packages must be free of all foreign matter and smell.

## 7. PROVISIONS CONCERNING MARKING OR LABELLING

### 7.1 CONSUMER PACKAGES

In addition to the requirements of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985), the following specific provisions apply:

#### 7.1.1 Name of produce

~~If the produce is not visible from the outside,~~ Each package shall be labelled as "Fresh Curry Leaves"

#### 7.1.2 Origin of produce

The country<sup>23</sup> of origin and optionally, the district where the fresh curry leaves were grown, or the national, regional or local place name may be used.

In the case of a mixture of distinctly different varieties or commercial types of fresh curry leaves of different origins, the indication of each country of origin shall appear next to the name of the varieties or commercial types concerned.

### 7.2 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).

## 8. FOOD ADDITIVES

No food additives are permitted in fresh curry leaves.

## 9. CONTAMINANTS

9.1 The produce 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).

9.2 The produce covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 10. HYGIENE

10.1 It is recommended that the produce 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 fresh fruits and vegetables* (CXC 53-2003), and other relevant Codex texts.

10.2 The produce 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).

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<sup>23</sup> The full or commonly-used name should be indicated.