

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda item 8.1

CX/SCH 21/5/9 Add.1

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

PROPOSED DRAFT STANDARD FOR DRIED NUTMEG
Comments at Step 3 (Replies to CL 2020/38-SCH)

Comments of Chile, Costa Rica, Colombia, Cuba, India, Iraq, Japan, Panama, Sri Lanka, Syria, Uganda, and United States of America.

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2020/38-SCH issued in June 2020 with a deadline of 30 September 2020. 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.

3. As a result of the rescheduling of the CCSC5 session from 21-26 September 2020 to 26-30 April 2021, the timelines for the EWG on dried nutmeg were adjusted. The EWG is continuing its work including addressing the attached comments.

PROPOSED DRAFT STANDARD FOR DRIED NUTMEG
Comments at Step 3 (Replies to CL 2020/38-SCH)

Text				Comment																															
General Comment																																			
Due to technical issues, the United States will email a copy of the proposed Annex II to the Codex Secretariat for inclusion into the Draft. (SEE AT THE END OF THIS DOCUMENT)				USA																															
<table border="1"> <thead> <tr> <th rowspan="2">Description</th> <th colspan="3">Specifications</th> </tr> <tr> <th>whole</th> <th>Broken</th> <th>Powder</th> </tr> </thead> <tbody> <tr> <td>Moisture Content% mass fraction (max)</td> <td>10.0</td> <td>10.0</td> <td>10.0</td> </tr> <tr> <td>Total ash, % mass fraction (dry basis), max</td> <td>3.0</td> <td>3.0</td> <td>3.0</td> </tr> <tr> <td>Acid Insoluble ash, % mass fraction (dry basis) max</td> <td>0.5</td> <td>0.5</td> <td>0.5</td> </tr> <tr> <td>Water-insoluble ash, % mass fraction (dry basis) max</td> <td>1.5</td> <td>1.5</td> <td>1.5</td> </tr> <tr> <td>Volatile Oils content, % mass fraction (dry basis) max</td> <td>6.5</td> <td>6.0</td> <td>5.0</td> </tr> <tr> <td>Crude fiber, % max</td> <td>NA</td> <td>NA</td> <td>NA</td> </tr> </tbody> </table>				Description	Specifications			whole	Broken	Powder	Moisture Content% mass fraction (max)	10.0	10.0	10.0	Total ash, % mass fraction (dry basis), max	3.0	3.0	3.0	Acid Insoluble ash, % mass fraction (dry basis) max	0.5	0.5	0.5	Water-insoluble ash, % mass fraction (dry basis) max	1.5	1.5	1.5	Volatile Oils content, % mass fraction (dry basis) max	6.5	6.0	5.0	Crude fiber, % max	NA	NA	NA	USA ANNEX I: Table on Chemical Characteristics for Whole Broken and Powder Nutmeg
Description	Specifications																																		
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Approval				Syrian Arab Republic Costa Rica Costa Rica would like to thank Indonesia for the work executed and for providing the opportunity to comment. After reviewing the conclusions provided in the report of the electronic working group (document CX / SCH 21/5/9), in general, Costa Rica supports the modifications suggested by the Ewg. . With respect to the issues that require further analysis (document CX / SCH 21/5/9, paragraph 10), Costa Rica would like to state the following: 3.2.2. Physical characteristics (extraneous matter content) Costa Rica supports Option 1, indicating extraneous vegetable matter content, % mass fraction, max. = 0.5 (referring to Indonesian National Standard and ISO 6577). Justification: Option 1 is suggested because the standard under review is specific to nutmeg (<i>Myristica fragrans</i> Houtt). Therefore, it is relevant to use as a reference the Indonesian National Standard for nutmeg and ISO 6577: 2002, which specifies the requirements for nutmeg, whole or broken, and for mace, whole or in pieces, for their commercial use. Option 2 does not seem congruent since cumin and oregano do not belong to the same family of nutmeg. 3.2.2. Physical characteristics (mace in nutmeg)																															

	<p>Costa Rica supports Option 2, incorporating a tolerance limit of 3.0% / weight (maximum) of "mace in nutmeg" in Table 1.</p> <p>Justification: It is considered appropriate to include the tolerance limit for nutmeg mace, because, as indicated in Option 2, this covers the nutmeg seeds and, therefore, it is possible that residues of the mace remain attached to the seed during the preparation and processing of the nutmeg.</p> <p>3.2.3. Chemical characteristics Costa Rica supports Option 2, incorporating a tolerance limit of 10.0% by maximum weight for crude fiber.</p> <p>Justification: It is considered appropriate to incorporate a tolerance limit for crude fiber content, since it is one of the main nutritional components contained in the nutmeg seed (Asika et al. 2016).</p>
PROPOSED DRAFT STANDARD FOR NUTMEG	<p>Iraq we are agree with proposed draft without any comments.</p>
PROPOSED DRAFT STANDARD FOR <u>DRIED</u> NUTMEG	
SCOPE	
This standard applies to dried seed of nutmeg of <i>Myristica fragrans</i> of the <i>Myristicaceae</i> family offered for industrial food processing and direct human consumption or for repackaging if required.	<p>Cuba Cuba extends its thanks for the opportunity to comment and supports the proposed draft standard for dry nutmeg at step 3.</p>
Product definitions	
Nutmeg is the product prepared after removing of aril parts from "seeds" of <i>Myristica fragrans</i> of the <i>Myristicaceae</i> family having reached appropriate degree of development, harvested and post-harvest treated properly, by undergoing operations such as stripping, drying, sorting, cracking, grading, and/or grinding before the final packaging and storage.	<p>Sri Lanka recommends to add "after removing of aril parts" as it is described in Sri Lankan standards as Sri Lanka has a separate standard for the aril parts.</p>
Nutmeg is the product prepared from "seeds" of <i>Myristica fragrans</i> of the <i>Myristicaceae</i> family having reached appropriate degree of development, harvested and in the post-harvest treated properly, by undergoing operations such as stripping, drying, sorting, cracking, grading, and/or grinding before the final packaging and storage.	<p>Colombia Include the words "in the" to link the words in correct way.</p>
Nutmeg has variety of shapes from ovoid to broadly ovoid, with variety of sizes about 2 – 3 cm long and 1.5 – 2 2.5 cm broadwise. The nutmeg seed has a slight uneven surface.	<p>USA Paragraph 2.1 (ii) – Add a .5 to 2. for the width of nutmeg. At the end of the last sentence, add "The nutmeg seed has a slight uneven surface." The product description is incomplete; it limits the physical dimensions and does not indicate the surface characteristics of the seeds surface of being slightly uneven.</p>
Styles	
Styles	<p>USA In Section 2.2, update letters a-d with a) Whole inshell, b) Whole shelled seed, c) Broken seed pieces, d) Powdered seeds. This section should be revised to correctly reflect the characteristics of the product which is either described as Inshell/Unshelled and Shelled/seeds.</p>
Forms of presentation	<p>Chile It is suggested to indicate the granulometry, of the broken and powdered form of presentation, it should be defined that "XX% passes though the sieve XX" to determine the granulometry.</p>
Nutmeg may be offered in one of the following styles:	<p>Uganda replace "nutmeg may be offered in the following styles</p>

	" with " nutmeg maybe offered in one of the following categories" justification. after consultation with the Uganda stakeholders, we developed a national position since we use " categories " in standards development
Whole Inshell Whole with shell	USA
Whole without shell shelled seed	USA
Broken Broken seed pieces	USA
Powder Powdered Seeds	USA
2.3 Varietal Types	
Varietal type is <i>Myristica fragrans</i> Houtt., and not applicable to other species of nutmeg. <u>2.4 Sizing (Optional) Whole nutmegs (inshell and shelled) may be sized by count per weight, weight, diameter, or in accordance with pre-existing trade practice. When sized, the methods used should be labeled on the package.</u>	USA Add a new section 2.4 with the following text: "Whole nutmegs (inshell and shelled) may be sized by count per weight, weight, diameter, or in accordance with pre-existing trade practice. When sized, the methods used should be labeled on the package." Inshell nutmegs and whole shelled seeds are sometimes traded by size, i.e. number per weight (lb. or kg); or by diameter. To reflect this trade practice the additional text is proposed. Additionally, the sizing of nutmegs should be optional.
Varietal type is <i>Myristica fragrans</i> Houtt., and not applicable to other species of nutmeg.	Costa Rica The abbreviation "Houtt", in the scientific name indicated in section 2.3 (Varietal types) is written in italics, which is incorrect, since the abbreviation refers to the author who described this species. Authors' names are not italicized. Therefore, it is recommended to remove the italics from this abbreviation.
3.2 Quality Factors	
Quality Factors	USA Under section 3.2, The United States recommends adding two new quality factors that reflect current trade practices and standards. Sections on infestation and adulteration were not included in this draft standard. The text on adulteration is needed due to increased incidences of economic adulteration pest infestation in all types of SCH. For consistency with the Standard layout the United States recommends their insertion in 3.2 as follow: 3.2.1. Infestation Nutmeg shall be free from live insects and practically free from dead insects, insects' fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) 3.2.2. Economic Adulteration. Nutmegs (inshell and seeds in all styles) shall be free from any economic adulteration
3.2.1 Flavour and Colour	
<u>Infestation: Nutmeg shall be free from live insects and practically free from dead insects, insects' fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision)</u> <u>3.2.2 Economic Adulteration: Nutmegs (inshell and seeds in all styles) shall be free from any economic adulteration</u> <u>3.2.3 Flavour and Colour</u>	USA
Flavour and Color	Chile As in other standards, it is convenient to place the aroma within the main components. It is assumed that its sensory effect as a flavoring is given by its aromatic components. In the description it does not say anything about the characteristic aroma, so Chile suggests that the reference should be made in the description.
Nutmeg shall have a <u>bitter, acrid, and hot</u> characteristic flavour which can vary, depending on geo-climatic factors/conditions. Nutmeg shall be free from any foreign flavour and especially from mustiness. The flavour is bitter,	USA The United States recommends the following in Section 3.2.3 Flavour and Colour: Add "bitter, acrid and hot" after the word characteristic in the first

<p>acid and hot. Nutmeg seed shall has have a characteristic external colour varying from light grey to dark brown brown and internal seed colour of yellow brown and/or orange red.</p>	<p>sentence. After the last sentence add the following text: "Nutmeg seed shall have a characteristic external colour varying from light grey to dark brown and internal seed colour of yellow brown and/or orange red." The taste characteristics in this section should be placed in one continuous sentence or succeeding sentences, which should be the same for color characteristics.</p>
<p>Nutmeg shall have a characteristic flavour which can vary, depending on geo-climatic factors/conditions. Nutmeg shall be free from any foreign flavour and especially from mustiness. The flavour is bitter, acrid and hot. Nutmeg shall has a characteristic colour varying from light grey to dark brown.</p>	<p>Uganda replace "nutmeg shall has a " with " nutmeg shall have a "</p>
<p>Nutmeg shall have a characteristic flavour and odour/aroma which can vary, depending on geo-climatic factors/conditions. Nutmeg shall be free from any foreign flavour and especially from mustiness. The flavour is bitter, acrid and hot. Nutmeg shall has a characteristic colour varying from light grey to dark brown.</p>	<p>Sri Lanka Nutmeg has a characteristic odour from which we can not only identify it and get some idea of the maturity. So, Sri Lankan proposes to include odour also here.</p>
<p>Nutmeg shall have a characteristic flavour which can vary, depending on geo-climatic factors/conditions. Nutmeg shall be free from any foreign flavour and especially from mustiness. The flavour is bitter, acrid and hot. Nutmeg shall has a characteristic colour varying from light grey to dark brown.</p>	<p>Chile This definition is overly broad. It is suggested to add to the differentiating sensory characteristics, by product, the active principles that give the species its characteristic fragrance and flavor. The characteristics must be defined to identify the product.</p>
3.2.5 Physical Characteristics	
<p>3.2.5 Chemical and Physical Characteristics Physical Characteristics</p>	<p>USA The United States recommends combining the Physical and Chemical Characteristics table for ease of use in the standard. The United States has provided one example of a table for Annex II.</p>
<p>3.2.4 Classification (Optional) <u>Nutmeg may be classified according specific requirements into the following grades (Annex II)</u> :- Grade I/Class I; - Grade II/Class II; <u>When nutmegs are traded both as graded/classified and ungraded/unclassified, the Chemical and Physical requirements for Grade/Class II apply as the minimum requirement.</u>Physical Characteristics 3.2.5 Physical Characteristics</p>	<p>USA In section 3.2.4, the United States recommends the following additional text: "Classification (optional) Nutmeg may be classified according specific requirements into the following grades (Annex II): - Grade I/Class I; - Grade II/Class II; When nutmegs are traded both as graded/classified and ungraded/unclassified, the Chemical and Physical requirements for Grade/Class II apply as the minimum requirement." The text within this section must correspond with the parameters in the Chemical and Physical characteristics. Classification should be optional to better reflect differences in international trading practices.</p>
<p>Nutmeg shall comply with the physical requirements specified in Table 1. Nutmeg shall comply with the requirements specified in Annex I (Chemical characteristics) and Annex II (Physical characteristics). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.</p>	<p>USA The United States recommends this section renumbered as 3.2.5 and as follows: "3.2.5. Chemical and Physical Characteristics Nutmeg shall comply with the requirements specified in Annex I (Chemical characteristics) and Annex II (Physical characteristics). The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package." The text in this section deviates significantly from the CCSCH Standard Layout without any explanation/justification given. Secondly, the four Physical characteristics tables are very confusing and can be simplified for ease of use into one continuous table provided as Annex II.</p>
<p>Nutmeg shall comply with the physical requirements specified in Table 1.</p>	<p>Uganda include a column for the quality of the nutmeg seed in shell.</p>

	justification: there is a table 3 on the quality of the nutmeg seeds in shell. therefore the need for it to be part of the physical characteristics to consider in the nutmeg
Table 1. General Physical Requirements for Nutmeg	
Table 1. General Physical Requirements for Nutmeg	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Table 1. General Physical Requirements for Nutmeg	Chile Where it says "Impurities Content", it should say "Foreign matter Content", as this is translated in the other standards. Where it says "Null" it should be "Absent". If the Requirement of the parameter "Mould Visible" is "Absent", the phrase " % mass fraction, max." should be removed. If the Requirement of the parameter "Dead insect" is "Absent", the phrase " % of mass fraction, max." should be removed. If the requirement of the parameter "Live insect" is "Absent", the phrase ", max" should be removed. The parameter that says "Mass in nutmeg, % max." read "Mace in nutmeg, % max."
	India Values proposed for mould visible shall be "by count", as per the ASTA specifications.
	India Unit of measurement of live insect shall be by count
	Sri Lanka It is not appropriate to say % fraction of mould as it shall be nil, so Sri lankan proposes to change it to Mould - Nil
<u>Mass in Nutmeg</u>	Colombia It is not clear whether this is the parameter or the unit of the parameter
	Colombia Include the words "fraction" of mass to complete the sentence correctly.
Chemical Characteristics	
Chemical Characteristics	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Whole, broken and powder nutmeg shall comply with the chemical requirements specified in Table 2.	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Table 2. Chemical Requirements for Whole, Broken and Powder Nutmeg	
Table 2. Chemical Requirements for Whole, Broken and Powder Nutmeg	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Table 2. Chemical Requirements for Whole, Broken and Powder Nutmeg	Chile It is suggested to indicate the granulometry, of the broken and powdered form of presentation, it should

	<p>be defined that "XX% passes though the sieve XX" to determine the granulometry.</p> <p>For the parameter "Total ash, % mass fraction (dry base), max." for "Powder" form, it must be taken into account that if anti-caking agents are added, the % of ash can be greater than in whole and pieces. Therefore, it is suggested to review this specification of "10.0".</p> <p>For the parameters "Total ash", "Acid insoluble ash", "Water insoluble ash" and "Volatile oil content", it is suggested to leave the unit of measurement as follows: "%(m/m),max., on dry basis", to be consistent with the standards already adopted such as cumin, pepper and thyme.</p> <p>It is requested to clarify why there is specification of only crude fiber in the nutmeg powder?</p>
Table 2. Chemical Requirements for Whole, Broken and Powder Nutmeg	<p>Costa Rica It is recommended to incorporate the determination of bioactive compounds and nutrients in this Standard, as normally the content of these compounds is determined (Asika et al. 2016), including Calcium.</p>
	<p>USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.</p>
	<p>India We reiterate our position to include the following parameter in the Table 2 on Chemical requirements: "Calcium content expressed as calcium oxide on dry basis (%) by weight - Max. 0.35, applicable only for whole and broken", as bleaching with Calcium Oxide is practiced in Nutmeg. It is also mentioned in the Table 7 on Methods of Analysis.</p>
	<p>India Moisture content of powdered Nutmeg shall be 8, instead of 10, since while grinding it loses moisture.</p>
	<p>Panama Moisture content varies according to current ASTA specification which is 8% max. However, it adapted to the specifications currently used by the countries that are mainly producing the seed and which are accepted in the importing countries. As for the volatile oil content, it is a little lower, but in these presentations, it does not affect much.</p>
	<p>Sri Lanka For moisture content, Sri Lanka suggests % mass fraction to be, maximum as 8 for powder form because moisture adsorption is high in powder form and maintaining low moisture level for powder foam is much better. Sri Lanka proposes the volatile oils content for powder form is to be 4 or 5 because the volatile oil may evaporated after powdered.</p>
<u>Moisture content</u>	<p>Colombia It is not clear if the moisture percentage is the same when the nutmeg is in shell and when it is in powder. The logic is that this condition changes after the crushing process.</p>
Classification	
Classification	<p>USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II</p>

	and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Nutmeg may be classified in four styles; each has 2 classes/grades according to the Specific Requirements specified in Table 3, 4, 5, and 6.	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II
Nutmeg may be classified in four styles; each has 2 classes/grades according to the Specific Requirements specified in Table 3, 4, 5, and 6.	Uganda Replace "nutmeg may be classified in four styles " to read " nutmeg may be classified in four categories " Justification "categories" is what is usually used while developing a standard thus this maintains consistency.
Table 3. Quality criteria of nutmeg seed with shell	
Table 3. Quality criteria of nutmeg seed with shell	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Table 3. Quality criteria of nutmeg seed with shell	Chile In the parameter "Kernel weight" it is requested to define the % in each criterion well since the 2 criteria cannot be with the symbol "≥", it must be a criterion with the symbol "≥" or "≤" and the other criterion with the symbol "<" or ">".
	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
	India The title of Table 3 to be changed as "Nutmeg whole with shell", as indicated in section 2.2- Styles
	India Colour shall be rewritten as "Light grey to dark brown", as also indicated in section 3.2.1
	Sri Lanka Sri Lanka proposes to include "rattling sound" when shaken after drying process" (for seed condition in table 3) under characteristics as the dried form has this rattling sound when shaken and this is a feature the buyers look for to identify well matured seeds. Sri Lanka proposes another class for the classification of nutmeg as Sri Lanka's nutmegs are naturally smaller in size and has a relatively high volatile content level and the number of seeds contained in a kilogram (in table 5) is about 220 seeds.
Table 4. Quality criteria of nutmeg seed without shell	
Table 4. Quality criteria of nutmeg seed without shell	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Table 4. Quality criteria of nutmeg seed without shell	Chile In the parameter "Well-formed seed (%), min." It is requested to clarify the value of 0 for well-formed seeds for II ² , as they could have well-formed but smaller in size (grain weight). In the parameter "Shriveled Seed (%), max." It is requested to clarify the values, it is not understood what it refers to.

	In reference to "II ² = quality class SS": Table 3 says quality class A and quality class B and table 4, quality class ABCD and SS. Therefore, it is requested to clarify if SS will be substandard.
	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
	India The title of Table 4 to be changed as "Nutmeg whole without shell", as indicated in section 2.2- Styles
	Cuba Cuba in principle supports the document of the Draft Standard for dried nutmeg, responding to the circular letter CL 2020-38 SCH
Table 5. Quality criteria of broken nutmeg seed	
Table 5. Quality criteria of broken nutmeg seed	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
	India The title of the table to be changed as "Nutmeg broken", as indicated in Styles 2.2.
	India Unit of measurement of damaged particle shall be % max.
Table 6. Quality criteria of nutmeg seed powder	
Table should be Table	Uganda the word "table" is misspelt
Table 6. Quality criteria of nutmeg seed powder	Chile In the parameter "Particle size (mesh), min.", It is requested to clarify if the numbers 20 of the parameter refer to the fact that the mesh is 20 microns?
Table 6. Quality criteria of nutmeg seed powder	USA The U.S. recommends a combined table of Physical Requirements for Nutmeg to be placed as Annex II and Table 2 Chemical Requirements becomes Annex I. The United States has included a draft of a combined table as Annex II.
Table 6. Quality criteria of nutmeg seed powder	India The title of the table 6 to be changed as "Nutmeg powder", as indicated in section 2.2-Styles
Table 6. Quality criteria of nutmeg seed powder	India Unit of measurement of Impurities shall be % max.
4. FOOD ADDITIVES	
No food additive is permitted in the products covered by this standard. Only the food additives listed in Table 3 of the <u>General Standard for Food Additives (CODEX STAN 195-1995)</u> may be used in this ground or powdered product.	USA The United States recommends making this section optional by utilizing the text from the same section of the Codex General Standard for Fruit Juices and Nectars (CODEX STAN 247-2005). There is no uniform requirement or international practice on the use of food additives in this product. Some countries prohibit their use while other do not. The use of food additives is largely dependent on its functional use, and market preferences.
No food additive is permitted in the products covered by this standard	Chile

	It is requested to clarify why in other Standards the use of anti-caking agents in the powder product has been authorized and in this standard it will not be authorized.
7. WEIGHTS AND MEASURES	Sri Lanka More appropriate heading for the description is "Packaging"
LABELLING	
include a new clause on " packaging"	Uganda justification: in the standards development process, Uganda as a country includes a clause on packaging. therefore as a national position, Uganda suggests including this clause in the standard.
LABELLING	Chile The country of origin, the country of harvest and the year of harvest must be mandatory in the labelling of the product. As for the year of harvest, it is important that it is on the label because, as time goes by, the product loses quality, even more so when it is ground. In addition, it is important that the country of harvest is on the label for: The traceability of the products, follow-up in case of detection of contamination, to detect adulterations or some unique characteristic of the country where it was grown (for its own ecotypes, flavor, fragrance of the zone where they are produced, etc.) and also, the treatments the spices can receive in their countries of harvest.
8.2.2 The nature of the product may include an indication of the style as described in Section 2.2.	Uganda replace " styles " with " categories"
8.2.3.Origin of produce: country of origin and optionally name of region, local place of production/trade	Colombia It is considered that the description of the place of the region should not be optional
8.2.5 Inspection mark (optional)	Colombia It is considered that the inspection mark should not be optional
8.2.6 Expiry date (optional)	Sri Lanka Sri Lanka suggests that the expiry date shall be mandatory not optional
8.2.6 Expiry date (optional)	Colombia It is considered that the expiry date should not be optional
9. LABELING OF NON-RETAIL CONTAINERS	
Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.	Colombia Delete the word "but" as it can be confusing and is not required.
Table 7. Methods of Analysis	
	India Method of analysis for the parameter "Crude fiber" to be added in the table 7, as it is included in the Chemical requirements table 2.

COMMENTS OF THE USA

NUTMEG TABLE OF PHYSICAL CHARACTERISTICS						
Parameters	SHELLED SEED				INSHELL SEED	
	Whole Seed	Broken Seed	Ground/ Powdered			
Extraneous vegetables matter, % w/w (max)	0.5	0.5	NA		0.25	
Foreign matter, % w/w (max).	0.5	0.5	0.1		0.50	
Mould visible						
- % w/w (max)	10	5	2		0.50	
- [% w/w of infested cross-sectional area of half cut seed (max)]	25	NA	NA		NA	
Dead whole insects, insect fragments, (max/10g)	4 10/10g	4 25/10g	NA 100/10g		2/10g	
Rodent contamination (hair), % w/w (max)	0	1/10g	1/10g		1/10g	
Live insect, by count/100g (max)	0	0	0		0	
Mammalian and or other excreta, mg/kg (max)	1	11mg/kg	11		0.25	
[Piece of mace/mace fragments in whole with shell, % w/w (max)]	NA	NA	NA		3	
Broken shells among Whole with shell % w/w (max) any size break of the shell that exposes the seed	NA	NA	NA		1	
Broken seeds among whole	2	NA	NA			
Shriveling among shelled	2	NA	NA			
Off size among whole with shell and without shell -when size is indicated w/w (max)	10	NA	NA		10.	
Other Criteria for Classes	CLASS	CLASS II	NA	NA	CLASS	CLASS II
Colour	NA	NA	NA	NA	Light to dark	Pale brown
Condition of seed surface	smooth	shriveled	NA	NA	NA	NA
Seed condition - Dense, sound when shaken	Intact/ dense	Intact/ dense	NA	NA	Dense sound when	Dense sound when shaken
Seed weight (percent of total inshell weight)	NA	NA	NA	NA	≥ 63% inshell	≤ 63%
Condition of shell	NA	NA	NA	NA	Intact	Cracked/broken
Well-formed % of sample	98	-	NA	NA	NA	NA
Shriveled %	2	100	NA	NA	NA	NA
Number of seeds per kg ((Maximum)	120	150	NA	NA	NA	NA
Damaged seeds % (Maximum)	5	10	NA	NA	NA	NA
Broken seeds (Percent of surface area)	2	5	NA	CLASS I	CLASS II	NA
					NA	NA

Half cut %	100	≥5	NA	NA	NA		NA
Shell fragments	0.5	1	1	2	5	NA	NA

COMMENTS OF JAPAN

Japan appreciates the efforts of Indonesia in leading the electronic working group (eWG) for preparing the proposed draft standard for dried nutmeg (CX/SCH 21/5/9). Japan would like to provide the following comments:

Comments on 3.2.2 Physical Characteristics

Table 1. General Physical Requirements for Nutmeg

Parameters	Requirement
Extraneous vegetable matter ¹ content, % mass fraction, max.	<u>0.5 NA</u>
Foreign matter ² content, % mass, max.	<u>0.5 0.1</u>
Mould visible ³ , % mass fraction, max.	Nil
Dead insect, insect fragments, rodent contamination, % mass fraction, max.	Nil
Live insect, max.	Nil
Mammalian and or other excreta (mg/kg)	Nil
[Mace in nutmeg, %, max]	<u>3.0 NA</u>
¹ Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product" ² Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, burlap bagging, metal etc. ³ Seen by naked eyes <u>Mold visible includes the inner surface of cracked objects.</u>	

With regard to the requirements for "Extraneous vegetable matter", "Foreign matter", and "Mace in nutmeg" in Table 1, lower values should be applied because Nutmeg includes not only the Whole style which is a natural product but the Ground/Powdered style prepared by undergoing machining process from the Whole nutmeg. We suggest applying NA for Extraneous vegetable matter, 0.1 for Foreign matter, and NA for Mace in nutmeg as presented to the EWG.

Mold contamination on the inner surface of the crack cannot be visually observed on the surface. We propose to add a note to Mold visible "Mold visible includes the inner surface of cracked objects".