



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

**CODEX**  
**ALIMENTARIUS**  
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS  
STANDARD

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**STANDARD FOR  
DRIED BASIL**  
CXS 345-2021



ADOPTED 2021  
AMENDED 2025

CXS 345-2021

# History page

## 2025 Amendments

Following decisions taken at the Forty-eighth Session of the Codex Alimentarius Commission in November 2025, amendments were made in Section 4: "Food additives", to align with the *General standard for food additives* (CXS 192-1995).

This publication was redesigned and published in 2025.

## 2022 Amendment

The following amendment was made to the text of the standard following decisions taken at the Forty-fifth Session of the Codex Alimentarius Commission in December 2022.

Page	Location	Original text	Amended text
3	Section 8.4 Labelling 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.	The labelling of non-retail containers should be in accordance with the General standard for the labelling of non-retail container of foods (CXS 346-2021).

Adopted in 2021.

# 1 Scope

This standard applies to basil leaves in their dried form as culinary herbs defined in Section 2.1: “Product definition”, offered for direct consumption, as an ingredient in food processing, or for repackaging if required. It excludes products for industrial processing.

## 2 Description

### 2.1 Product definition

Dried basil is the product prepared from leaves of *Ocimum* spp. of the Lamiaceae family (Table 1: “Dried culinary leaves”), dried and processed in an appropriate manner having undergone operations such as cleaning, drying, rubbing, milling, and sifting, and sold in forms as indicated in Section 2.2: “Styles”.

**Table 1: Dried culinary leaves covered by this standard**

Common name	Trade name	Scientific name
Basil	Sweet basil	<i>Ocimum basilicum</i> L.
	Bush basil	<i>Ocimum minimum</i> L.
	American basil	<i>Ocimum americanum</i> L.
	Shrubby basil	<i>Ocimum gratissimum</i> L.
	Camphor basil	<i>Ocimum kilimandscharicum</i> Gürke
	Sacred basil/Holy basil	<i>Ocimum tenuiflorum</i> L. <i>Ocimum sanctum</i> L.

### 2.2 Styles

Dried basil may be:

- whole/intact;
- crushed/rubbed/flaked;
- ground/powdered; and
- of other styles distinct from those above, provided they are labelled accordingly.

The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller.

## 3 Essential composition and quality factors

### 3.1 Composition

Dried basil as described in Section 2: “Description”, shall conform to the requirements in Annex I (Table A1: “Chemical characteristics”) and Annex II (Table A2: “Physical characteristics”).

### 3.2 Quality factors

#### 3.2.1 Odour, flavour and colour

Dried basil shall have a characteristic odour and flavour, which may vary depending on geoclimatic factors/conditions. Dried basil shall be free from any foreign odour or flavour, and especially from an odour arising from mustiness. The typical colour of basil may change depending on post-harvest treatment.

#### 3.2.2 Chemical and physical characteristics

The generic product shall comply with the requirements specified in Annex I (Table A1: “Chemical characteristics”) and Annex II (Table A2: “Physical characteristics”). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

## 4 Food additives

Anticaking agents listed in Table 1 and Table 2 of food category 12.2.1 (Herbs and spices) of the *General standard for food additives* (CXS 192-1995)<sup>1</sup> are acceptable for use in the ground/powdered form of the foods conforming to this standard.

## 5 Contaminants

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),<sup>2</sup> the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014)<sup>3</sup> and other relevant Codex Alimentarius texts.

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

## 6 Hygiene

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),<sup>4</sup> the *Code of hygienic practice for low-moisture foods* (CXC 75-2015),<sup>5</sup> Annex III: “Spices and dried culinary herbs” in the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017),<sup>6</sup> and other relevant Codex Alimentarius texts.

The products 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).<sup>7</sup>

## 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

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).<sup>8</sup> In particular, the following specific provisions apply:

### 8.1 Name of the product

The common name of the product shall be as described in Section 2.1: “Product definition”.

The common name may be used if the product is a blend of the different species listed in Table 1: “Dried culinary leaves”. If a trade name is used, then the product shall be a minimum of 80 percent of the species listed for that trade name.

The name of the product may include an indication of the trade name and varietal type described in Table 1: “Dried culinary leaves”, and style as described in Section 2.2: “Styles”.

### 8.2 Country of origin and country of harvest

Country of origin shall be declared.

Country of harvest (optional).

Region of harvest and year of harvest (optional).

### 8.3 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 in foods* (CXS 346-2021).<sup>9</sup>

## 9 Methods of analysis and sampling

### 9.1 Methods of analysis

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)<sup>10</sup> relevant to the provisions in this standard shall be used.

**Table A1: Chemical characteristics of dried basil****ANNEX I**

Common name	Style	Moisture content (max %)	Total ash on dry basis % w/w max	Acid insoluble ash on dry basis % w/w max	Volatile oils on dry basis ml/100 g (min)
Basil	Whole/intact	12	16	2	0.3
	Crushed/rubbed/flaked	12	16	2	0.3
	Ground/powdered	10	16	2	0.1

**Table A2: Physical characteristics of dried basil****ANNEX II**

Common name	Style	Extraneous matter <sup>a</sup> % w/w max	Foreign matter <sup>b</sup> % w/w max	Dead whole insects, count/100 g max	Visible mould damage % w/w max	Mammalian excreta mg/kg max	Insect damaged leaves, % w/w, max	Other excreta <sup>c</sup> mg/kg max	Live insects count/100 g (max)
Basil	Whole/intact	0.5	0.1	2.0	1.0	2.2	1.0	4.4	0
	Crushed/rubbed/flaked	1.0	0.1	N/A	N/A	N/A	N/A	N/A	0
	Ground/powdered	0	0.1	N/A	N/A	N/A	N/A	N/A	0

**Notes:**

<sup>a</sup> Vegetative matter associated with the plant from which the product originates – but is not accepted as part of the final product.

<sup>b</sup> 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.

<sup>c</sup> Excreta from other animals such as reptiles and birds.

N/A: Not applicable, means that this form of the product has not been evaluated for this provision, and currently we do not have values. N/A does not mean zero.

## Referenced texts

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 3 *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014).
- 4 *General principles of food hygiene* (CXC 1-1969).
- 5 *Code of hygienic practice for low-moisture foods* (CXC 75-2015).
- 6 *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017).
- 7 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 8 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 9 *General standard for the labelling of non-retail containers in foods* (CXS 346-2021).
- 10 *Recommended methods of analysis and sampling* (CXS 234 1999).

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A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

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