

APPENDIX IX

PROJECT DOCUMENT

PROPOSAL FOR NEW WORK ON CODEX STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES

(Allspice, Cumin black, Juniper berry, Mustard, Star anise, Vanilla)

(For Approval)

1. Purposes and the Scope of the Standard

The purpose of the new work is to develop a group standard for spices derived from the Dried Fruits and Berries. This new approach to standard development will demonstrate the rapid development of standard development that the CCSCH's can build on for broader application within the Committee mandate.

2. Relevance and timeliness:

Spices and culinary herbs are not used for caloric content, but as condiments or ingredients for imparting taste/flavor to food and beverages. They are globally used and are historically an important part of international trade. In many countries SCH are one of the few remaining crops largely produced by small farmers as their main source of income. Therefore, developing a group standard quickens the standard development process to meet the needs of traders and consumers, but also assist in providing markets to producers. To expedite development of this group standard, spices within the group without significant trade data, chemical and physical characteristics are excluded from this proposal. However, when such information becomes available, they can be added at the request of a member.

Due to competitive markets, producers and traders are no longer willing to wait four to six years for the development of a standard. Therefore, to be relevant to the SCH sector, the CCSCH must deliver its standards - scientifically correct and in the shortest possible time. The grouping proposed allow the CCSCH to develop standards for six spices within the dried fruit and berry group at once. This format focusing mainly on the chemical (authenticity - taste/flavor) and physical (safety and quality) characteristics. This faster method of development CCSCH standards will not compromise SCH quality and safety because these two characteristics sections will be the principal focal sections of the standard.

3. The main aspects to be covered

The main aspects to be covered in the Proposed Draft group Standard will include:

1. **Scope**

This Standard applies to spices derived from dried fruits and berries offered for direct consumption, as an ingredient in food processing, or for repackaging if required. It excludes spices intended for industrial processing.

2. **Product Definition:**

- a) The specific names of standardized products will be indicated whereby all six (6) commonly named products are listed in a table with their general, scientific, and subgroup names.
- b) **Styles:** This section will be elaborated in a broad manner that will apply to all products within the group in the predominant styles in trade (whole, cut/broken and ground/powdered). This section can be amended to reflect the style characteristics of a specific product that is different from the three indicated.

3. **Classification:**

Quality classes (Extra, Class I & Class II) are omitted because (i) they are not internationally accepted, (ii) the premise that Codex Standards should establish the "*absolute minimum requirements*" for international trade and consumer safety and (iii) the growing belief that classification should be left to contractual arrangements between traders

Sections 3 to 9: These sections include mainly templated (standard format) texts that rarely changes. However, changes may be made if needed to better reflect the product characteristics, trade practices or to enhance food safety.

Annex on Chemical and Physical Characteristics: This annex includes two tables, one for chemical characteristics and one for physical characteristics. Each table has the common product name listed in the same sequence as in Section 2.1 Product Definition along with the name of individual chemical and physical characteristics that must be checked as the heading of columns. In the same line with the named spice and the different styles, beneath each column heading, the minimum or maximum characteristic value will be entered. A last column titled "Other

factors/comments” will be used to facilitate inclusion of characteristics unique to an individual spice that do not fit within the common column headings.

4. An Assessment against the Criteria for the Establishment of Work Priorities

The development of the Group Standard format has been discussed in every CCSCH session. In the last three sessions, it discussed by “In-session Working Group on Priorities” that selects project proposals submitted for the development of standards. Most of the text in the CCSCH standards is consistent across all spices and herbs, (for example, sections including contaminants, food hygiene, weights and measures, food additives and labeling). The group standard will allow the CCSCH to focus on the variables among spices in ensuring consumer food safety and fair practices in the food trade.

Within the Dried Fruits and Berries group, the CCSCH completed two standards for Black, White and Green Peppers (CXS 326-2017) and Cumin (CXS 327- 2017). The committee is currently working on the development of a standard for Chili Pepper and Paprika at Step 3. A proposal for the development of a standard for cardamom was placed on the priority list for standardization at CCSCH4.

a) Volume of production and consumption in individual countries and volume and pattern of trade between countries

When compared to the volume of other agricultural products internationally traded, the volume of dried SCH are miniscule, however, SCH are have higher monetary value per kg or lb. or ton. Based on the availability of trade data, the following spices within the fruit and berries group are prioritized at this time (Table 1). Some other spices in this group including ambrette, cambodge, grains of paradise, kokam, dried mango and dried tamarind were not included in the table since they were not globally significantly traded. Production trade and value data for some spices in this group are not readily available due to the practice of placing the so called “minor spices” individual production and trade data under the general “spice” heading including by FAOSTAT and the Harmonized Tariff System (HTS).

	Common Name	Top Producers and Trade pattern between countries	Trade Volume
1	Allspice	<p>\$1.94B total (2018)</p> <p><u>Top Exporters (2018)</u></p> <p>India: \$690M; China: \$531M; Spain: \$170M; Peru: \$80.5; Mexico: \$74.6M</p> <p><u>Top Importers (2018)</u></p> <p>United States: \$298M; Vietnam: \$208M; Thailand: \$153M; China: \$145M; Spain: \$103M</p>	591.5K Metric tons (2019)
2	Juniper berry	<p>\$16,996K total exported (2019)</p> <p>\$54,000 total imported (2018)</p> <p><u>Top Exporters (2019)</u></p> <p>Switzerland: \$1,870K; United States: \$1,740K; Brazil: \$1,634K; Austria: \$1,548; United Kingdom: \$1,350K</p> <p><u>Top Importers (2018)</u></p> <p>India: \$23,000; United States: \$21,000; Tunisia: \$5,000; Egypt: \$3,000; Netherlands: \$1,000</p>	
3	Star Anise	<p>\$281M total (2018)</p> <p><u>Top Exporters (2018)</u></p> <p>China: \$51.2M; Egypt: \$38.1M;</p>	

		India: \$36.8M.	
		Vietnam: \$29M; Afghanistan: \$18.3M	
		<u>Top Importers</u>	
		India: \$44.9M; Vietnam: \$42.2M; Germany: \$27.5M; United States: \$24.3M; United Kingdom: \$9.03M	
4	Vanilla	\$1.02Billion total (2019)	7575 tons (2018)
		<u>Top Exporters</u>	
		Madagascar: \$584M; France: \$99M; Germany: \$69M; Indonesia: \$69M; Canada: \$65M	
		<u>Top Importers</u>	
		USA: \$525M; France: \$209M; Germany: \$125M Canada: \$65M; Japan: \$27M; Netherlands: \$24M	

Table 1. Trade data for various fruits and berries type of spices. [The spices listed in this table does not comprise all spices in the dried fruit and berries grouping.]

b) Diversification of national legislations and apparent resultant or potential impediments to International trade:

Globally, there exist diverse regulatory requirements and industry trade practices from existing national and international standards and regulations, including the following:

- Agmark India
- European Spice Association (ESA) - Quality Minima Document Rev.5
- International Organization for Standardization (ISO)
- America Spice Trade Association (ASTA) Cleanliness Specifications
- United States Food and Drug Administration (FDA) Defect Action Levels
- Bureau of Standards Jamaica
- United States Department of Agriculture (USDA)
- Bureau of Indian Standards
- Indian Food Safety Standards 2.9.36 Pimento or Allspice
- Indian Food Safety and Standards Regulation 2011 - Cardamom

c) International or regional market potential:

Table 1 lists certain spices that are significantly traded internationally in terms of market potential, trade values and patterns. These are therefore justified to be included for the development of standards under the 'fruits and berries' grouping scheme. These include all spice, black cumin, juniper berries, mustard, star anise and vanilla.

d) Amenability of commodity(ies) to standardization

There is existing information for physical and chemical characteristics for these spices, and discussions with the major exporting and importing countries of these commodities will help in harmonizing the values for some of the parameters as well as provide data for some missing parameters. Some of the listed spices have national food safety standards and some have current ISO standards.

e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

The new work proposal includes significantly traded spices and, consumer protection is expected. The priority commodities for inclusion in the group as indicated in Table 1.

f) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body (dies)

Some of the work already undertaken includes:

ISO 11178:1995 Star anise (*Illicium verum* Hook. f.) — Specification

g) Relevance to the Codex strategic objectives

This grouping approach aligns with the Codex 2020-2025 strategic goals. As aforementioned, developing group standards will address critical issues in a timely manner. The development of these standards will be based on science and risk-analysis principles. Categorizing the spices based on the plant part used, will not only make the standard functional, efficient and user-friendly but organizing these various spices in a single location will increase the impact and will make the Codex standards more recognizable across the globe.

5. Information on the relation between the proposal and other existing Codex documents as well as other Ongoing Work

This standard would be based on both the already adopted Codex Standards i.e. Black/white/green pepper (BWG) (CXS 326); and Cumin (CX 327); as well as the ongoing work on dried chili and paprika. The new proposal cardamom will also be considered.

6. Identification of Requirement for Availability of Expert Scientific Advice

The expertise required during the development of this standard will be referred to the relevant committees including the Codex Committee on Food Labeling (CCFL), Codex Committee on Methods on Analysis and Sampling (CCMAS), Codex Committee on Food Additives (CCFA), and the joint FAO/WHO programs (JECFA, JEMRA, etc.).

7. Identification of Need for Technical Input to the Standard from External Bodies

No need for technical input from external bodies is anticipated at this point in time.

8. Proposed timeline for completion of work

It is expected that the development of this standard would be conducted in three CCSCH sessions or less, depending on the agreement reached by the Committee.