



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

**Eighth Session**

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**DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES –  
REQUIREMENTS FOR VANILLA**

**(Step 6/7)**

(Prepared by the electronic working group<sup>1</sup> chaired by the United States of America and co-chaired by India, Madagascar and Mexico)

Codex members and Observers wishing to submit comments at Step 6/7 on Appendix of this draft standard should do so as instructed in CL 2025/51-SCH available on the Codex webpage/Circular Letters:

<http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

**Background**

1. The 7th Session of the Codex Committee on Spices and Culinary Herbs (CCSCH7) agreed to:
  - a. forward the proposed draft standard for spices derived from dried or dehydrated fruits and berries - vanilla to CAC47 for adoption at Step 5.
  - b. establish an EWG, chaired by the United States of America and co-chaired by Madagascar, Mexico and India, working in English only, to consider the outstanding items in square brackets, considering the comments submitted at Step 6 as well as discussions in CCSCH7.

**Participation and methodology**

2. To undertake its work, the EWG considered the draft standard contained in the Report of CCSCH7 (REP24/SCH, pages 30-36, Appendix V) focusing on the text placed in [square brackets] and highlighted in blue in this report. This report is limited to these sections except for grammatical and standard layout formatting issues.
3. The EWG worked on the Codex online platform, to which 19 countries, one (1) Member Organisation; three (3) Observer Organisations registered to participate.
4. Two rounds of consultations were conducted by the EWG and during these consultations, eight Codex Members, one Member Organization, two Observer Organizations, submitted comments in the Codex forum. Comments received during the first round of consultation were incorporated into the draft and then circulated for the second round for further consideration.
5. This report summarizes the comments received during the two rounds of consultation on the outstanding draft text in square brackets of the draft standard. The EWG chair's recommendations are based on various considerations including practical standard application, established vanilla trade practices, and the product's characteristics. The EWG chair also factored in the direct correlation between the recommended provisions and their practical application by inspection agencies that typically operate within their national laws and regulations.
6. Where applicable, the EWG chair undertook review or consultation of relevant work and decisions within Codex Alimentarius to facilitate completion of the draft standard.

<sup>1</sup> These were: Australia, Brazil, Canada, Chile, China, Egypt, European Union, France, Guatemala, India, Indonesia, Japan, Madagascar, Mexico, Nigeria, Saudi Arabia, Senegal, United Republic of Tanzania, United Kingdom of Great Britain and Northern Ireland, United States of America, American Spice Trade Association, Tea and Herbal Infusions Europe (THIE), and United States Pharmacopeial Convention (USP).

### Summary and observations:

7. All comments submitted were considered in preparation of the draft standard to ensure it reflects the broadest array of international trade practices including the different chemical and physical characteristics of the various vanilla species as well as quality assessment practices. Research was also undertaken on relevant work and decisions from other Codex Committees whose work affects development and application of quality standards and conformity certificates. Codex standards are recognized as the minimum requirement for international trade and are voluntarily applied by member countries, therefore great care was taken in preparing the draft standard to facilitate adoption without reservations and its eventual international application.

8. With a few exceptions, consensus did not readily emerge in the EWG on the outstanding sections of the draft standard under review.

During discussion on the table of Chemical Characteristics, it was observed that based on the moisture content level products of different physical attributes (paste and powder) can arise from grinding vanilla beans. So, it was proposed to divide the combined ground/powdered style into two separate styles (i.e. ground and powdered), with each having different moisture content requirements.

9. The EWG Chair would like to observe that the continued lack of consensus within the EWG on the outstanding issues is primarily attributed to the differences among national quality inspection regulations and/or application methods and trade practices.

10. For the Committee to successfully complete the development of this standard it is imperative that Members:

- (i) Carefully listen to and evaluate the position and justifications of other delegations, particularly those with opposing views.
- (ii) Understand that there is a direct correlation between proposal for inclusion in the standard and its practical application by inspection agencies.
- (iii) Recognize that some national inspection agencies do not have regulatory authority to make or change national regulations. They are only authorized to certify the quality and condition of products they inspect.
- (iv) Recognize that quality inspection regulations and practices are not uniform internationally.
- (v) Remember that individual member countries decide on the national application of Codex standards; and
- (vi) Consensus will facilitate the acceptance and application of the standard by Codex Member countries and the international vanilla trade.

### OUTCOMES OF THE DISCUSSIONS OF THE EWG AS MANDATED BY CCSCH7

#### 2.2 Styles

##### *Issue:*

11. The EWG considered the provision for the style “Vanilla pulp and seeds / [vanilla-caviar] [vanilla supreme]” and discussed whether the style should be restricted to only “vanilla pulp and seeds” or to be extended to the include “vanilla-caviar” and “vanilla supreme”.

##### *Discussion*

12. Regarding the issue of “vanilla supreme”, the EWG Chair carried out research on the proposed style “vanilla supreme” and its non-English translations and the result indicated that the name is already trademarked and is currently being used by Zara™ for a line of vanilla fragranced cosmetics. Other EWG members suggested the style “vanilla supreme” but it was also found to be a trademarked and registered name of a clothing company. Therefore, the EWG chairperson recommended consideration of retaining only one of the two names suggested by CCSCH7 – “vanilla supreme” or “vanilla-caviar”.

13. Regarding the issue of “vanillacaviar”, there was one comment opposed to the EWG chairperson’s recommendation from the report of EWG 1, to retain the proposed style “vanilla-caviar”. The EWG chairperson noted that “vanilla-caviar” is an attributive noun, and is a common name used in the international trade of vanilla where it is standard practice that the first word “vanilla” is a qualifier that denotes the product source. However, the commenter did not provide any supporting evidence or data indicating if the use of “vanilla-caviar” would be problematic in the international trade of vanilla.

14. Implications for changing an established product name in international trade must be considered, for it can be a complex, costly undertaking and may have significant negative impacts on trade. In changing such a name, consideration must be given to:

- Disruptions the new name will cause in the trade,
- Legal implications – changes to national laws and regulations.
- Implementation, education, outreach needed to traders and consumers.
- Cost of updating existing and/or printing new labels and accompanied promotion.
- Impact on the large volume of scientific literature.
- Overall implementation cost in both domestic and international trade.

15. Notwithstanding the EWG discussion and EWG chairperson's recommendation on retaining the name "vanilla-caviar", if a Codex Member country believes this trade name is misleading its citizens, it should consider addressing such through its domestic legislation and regulations. However, this may not be applicable to other Codex member countries.

#### **Additional issue for consideration by the Committee**

16. The EWG also considered a proposal from the EWG chairperson to further consider the style "ground/powdered" and contemplate separating it into two independent styles (the ground style and the powdered style). The rationale provided by the EWG chairperson is that there are two distinct and different physical forms that result from the grinding process on dry vanilla beans which can be at different moisture levels. The result of the grinding process on vanilla beans at a lower moisture level will be a texture consist more like a powder; the result of the grinding process on vanilla beans at a higher moisture level will be a texture consist more like a paste.

17. To address this proposal, the EWG was asked to consider whether ground/powdered should be kept as a single style in Section 2.2 or divided into two (i.e. ground and powdered). Responses from the EWG were inconclusive; therefore, the proposal is submitted to the Committee as Appendix 1 of this EWG report. Please refer to the square brackets and highlighted text for consideration by the Committee at its next session.

#### **EWG Chair's Recommendations**

18. The EWG chair would like to make the following recommendations:

- Retain the name "vanilla-caviar" for consideration by the Committee.
- Divide the combined ground/powdered style into two independent styles – ground and powdered – to reflect the two different product attributes including moisture content:
  - Ground vanilla – obtained from grinding any of the whole, split or cut vanilla at high moisture and levels which may result in a honey-like paste with black specks of vanilla beans.
  - Vanilla powder – obtained from grinding whole, split or cut vanilla beans with a maximum moisture content 15.0%.

#### **4. Food Additives**

[Anticaking agents listed in Table 3 of the *General standard for food additives* (CSX 192-1995) (GSFA) are acceptable for use in ground/powdered form of product conforming to this standard.]

##### **Issue**

18. The EWG considered whether food additives (anticaking agents) are allowed for use in the ground/powdered form of vanilla, noting that the draft provision permitted the optional use of food additives (anticaking agents) only in ground/powdered vanilla.

##### **Discussion**

19. Except for one comment, all responses, during the two rounds of consultations, on the retention of the standard layout text that permits food additives and those opposed to the retention remain unchanged. The differing comments indicated that some countries permit use while others do not. As such, food additive use should be optional depending on national legislation, which equates to retaining the existing CCSC standard layout text.

20. The EWG chair would like to note that as follows with respect to the use of food additives in SCH:

- a) Some comments indicated that vanilla is not mentioned in the GSFA and the use of food additives in this commodity should not be permitted. Whereas it is correct that vanilla is not mentioned in the GSFA, the preamble to GSFA, Section 1.2, states that, "This Standard sets forth the conditions under which food additives may be used in all foods, whether or not they have previously been standardized by Codex". The same paragraph also states that, "Codex commodity committees have the responsibility

and expertise to appraise and justify the technological need for the use of additives in foods subject to a commodity standard".<sup>1</sup>

- b) Additionally, spices and culinary herbs are covered within food category 12.2.1 in the GSFA with the following descriptor: "herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form."<sup>1</sup> This Codex text provides information on the food additive provisions that are acceptable for use in foods conforming to the food category. This food category is listed in the GSFA Annex to Table 3 apply to spices.
- c) Food additive use in ground/powdered vanilla should be viewed within established national trade and regulatory practices that precede this draft Codex vanilla standard. Since Codex standards reflect the different existing national trade practices, (of both members that permit and those that do not permit food additives), retaining the current text seems to be the most practical approach, it would not require changes to individual national legislation or trade practices.

#### **EWG chair's recommendations:**

21. The EWG chair would like to make the following recommendations:

- Retain the existing CCSCH standard layout text on Food Additives. This provision is optional and therefore allows the addition or omission of anticaking agents depending on the trade practices. It also allows trade to continue without disruption, while traders will continue catering their ground/powdered vanilla according to the needs of their different markets.
- Limit food additives use to "powdered" vanilla only because it is expected to be free-flowing.

#### **Additional issue for consideration:**

##### *Relationship between styles and moisture content*

22. It was noted that moisture content could have a direct impact on the form or attributes of the final ground product for example, if the moisture is high (upper range 55% w/w, Table 1, Option 2) as proposed by some delegations, the consistency of the ground vanilla is likely to be in a paste form and food additives may be needed to attain a powder-like consistency. To address this issue, the EWG members were asked to consider the following two scenarios:

- (i) evaluate the proposed moisture content for ground/powdered vanilla and the free-flowing expectation for powdered vanilla
- (ii) whether ground/powdered vanilla should remain as one style or be separated into two different styles based on trade practices

23. The two responses received were limited to scenario (ii) style. It was proposed to separate ground from powdered vanilla in the Chemical Characteristic Tables as a new option with each style having different moisture content requirements. Therefore, a new option (Table 1, Option 3) is introduced for consideration (more details in Annex I, tables on Chemical Characteristics).

#### **8.2.3 Trade name, species, or cultivar may [shall] be listed on the label.**

##### **Issue**

24. The EWG considered whether to retain the text of this section as optional as in the CCSCH standard layout or change it to mandatory by replacing "may" with "shall".

##### **Discussion**

25. There were comments in support of both positions.

26. Comments supporting making this provision mandatory indicate that this is already practiced in trade, and that consumers and that traders have the right to know the trade name, species or cultivar of the vanilla they are purchasing. However, none of these comments provided any evidence that the voluntary indication of trade name, species, or cultivar as currently being used in trade, is flawed, facilitates fraud, or misleads consumers. Among the supporting comments, one stated that the trade name, species, and cultivar could be copied from phytosanitary certificates accompanying the product. This proposal would need international agreement on the amended use of the said certificate.

27. Proponents in support of maintaining the voluntary provision (i.e., use of "may" - which is contained in the CCSCH Standard layout), raised the following points:

- The differences in national inspection legislation and/or regulations pertaining to verification of trade names, species, and cultivars. Therefore, in countries where such attestation is not permitted, the standard will not be applied.
- In some countries, checking such information is beyond the scope of quality inspector's authorization.
- Scientifically validated typing methods are not available to correctly identify various criteria including trade name, species, or cultivar names (e.g., DNA finger printing) per production, and geographical location, and potential variations due to climate change.
- Customarily, the indication of trade names, species and cultivar of agricultural produce traded between countries results from primarily bilateral government agreements.
- The verification of trade name, species, or cultivar would require incurring additional cost of infrastructure and training.

28 The EWG Chair carried out further analysis of the available information on this topic and obtained the following information with respect to both voluntary and mandatory labelling for trade name, species or cultivars:

- In countries where both phytosanitary and quality inspections are mandatory and conducted by the same agency, the verification of trade name, species and cultivar names can be implemented if their national legislation permits this practice.
- In countries where phytosanitary and quality inspections are carried out by different agencies, or the quality inspection agency does not require or have access to the phytosanitary certificate, or only phytosanitary inspections are mandated at the first port of entry – the proposed system will not work.
- A mandatory provision would be contrary to existing trade practices and very burdensome for destination market inspection services to implement.
- In Codex, there is a precedent on the mandatory indication of scientific names within the labeling provisions of a Codex *Standard for live abalone and for raw fresh chilled or frozen abalone for direct consumption or for further processing* (CXS 312-2013) and in the Codex *Standard for live and raw bivalve molluscs* (CXS 292-2008), it states:

*"The country where the product is sold can determine if the scientific name must be indicated on the label."*

This text defers the inclusions of scientific names on labels to national legislation of countries where the product is sold which reflects the most common labeling practice in trade.

29. The EWG Chair would like to note that there was a lack of consensus, within the EWG, as to whether the provision should be voluntary or mandatory. However, based on the comments and the additional research undertaken, the EWG recommends that CCSCH retains a voluntary provision i.e. "may", thus keeping the existing trade practice of the provision's text optional.

### 8.3.2 Country of harvest (optional) [mandatory]

#### Issue

30. The EWG considered whether to retain the labelling provision on the country of harvest optional (consistent with the CCSCH standard layout) or to make it mandatory.

#### Discussion

31. The comments submitted indicated divergent on this issue as follows:

32. Comments in favor of an "optional" "Country of Harvest" declaration provided the following reasons to the EWG:

- In some situations, Country of Harvest and Country of Origin can be identical. However, there are international agreements granting legal interpretation/definition of "Country of Origin", whereas none exist for "Country of Harvest". Hence, the "Country of Harvest" indication does not have any legal standing in international trade.
- Inspection agencies operate within their national legal framework (laws/regulations) which typically dictates the acceptance or rejection of "Country of Harvest", whereas Country of Origin is universally accepted.
- Within the current trade system, the mandatory indication of the Country of Harvest would require validation; however, there are no internationally accepted scientific and legal validation mechanisms.

33. On the contrary, comments supporting the “**mandatory**” indication of Country of Harvest labelling raised the following points:

- It could enhance the brand/country of production recognition, thereby allowing consumers to make informed purchase decisions.
- It could facilitate safety and traceability in the event of food safety issues, such as contamination or adulteration.
- It could assist in fraud prevention and deception in rare high value species, to ensure traceability, transparency, and to combat fraud in international trade.

34. These divergent views resulted in dissensus on the labelling indication of “Country of Harvest”.

35. The EWG chair further researched several trade and inspection guidance documents to ascertain if such documents referred to country of harvest. The documents reviewed included: phytosanitary certificates for fresh, dried and processed agricultural produce including spices, shipping/lading bills, Organization for Economic Co-operation and Development (OECD) Guidelines on the verification of the country of origin, Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS)<sup>2</sup>, the United Nations Centre for Trade Facilitation and Electronic Business (UN/CEFACT) Export Certificate for the electronic transmission of data exchanged between government inspection and quarantine authorities involved in border clearance activities. None of these documents included the text “Country of Harvest”, however, all had a requirement for the “Country of Origin”.

36. It should be noted within Codex, labelling matters are within the purview of the Codex Committee on Food Labelling (CCFL). The Codex Alimentarius Commission 47th session (CAC47) in November 2024 initiated an EWG within CCFL to provide potential options on the use of Country of Harvest (COH) and the mandatory declaration of Country of Origin (COO) in food labelling of spices, including saffron and vanilla. (See REP/24, paras. 182-189). CAC47 instructed the Codex Secretariat to issue a Circular Letter (CL 2025/07-FL) soliciting input on the country of harvest issue from the entire Codex membership.

37. EWG Chair notes that since CAC47 (2024) deferred this issue to the Codex Committee on Food Labeling (CCFL) as it is within the CCFL mandate and is not within the mandate of CCSCH (see the meeting reports of CCFL48 (2024) and CAC47 (2024)), it is recommended to wait for resolution of this issue at CCFL49 (expected 2026).

*Clarification on comments submitted in response to Report of EWG1:*

#### **1: Reference to CCFICS:**

38. Several responses to the EWG referenced the ongoing work in CCFICS on the prevention of food fraud. Therefore, the EWG chair took the opportunity to inform the vanilla EWG members that CCFICS’ development of Guidelines on the Prevention and Control of Food Fraud - which they could participate in to address their food fraud concerns.

#### **2: Assertions that Geographical Indications (GIs) were not part of the EWG 1 discussions:**

39. The chair responded to comments that included references to GIs.

### **ANNEX 1: CHEMICAL CHARACTERISTICS FOR VANILLA**

#### **Issue**

40. Whether to retain chemical characteristics in Table 1, Option 1 based on existing trade practices or adopt a new Chemical characteristics table Option 2 based on vanilla species.

41. The EWG noted that the following two options had been provided under Annex 1:

- **Table 1, Option 1** – based on current inspection practices by applying the various chemical characteristics of general product vanilla.
- **Table 1, Option 2** – A proposal for applying the chemical characteristics per vanilla species.

#### **Discussion**

42. The EWG considered both chemical table options. However, there was dissensus on both options. Comments supporting Table 1, Option 1 indicated that it is the established trade practice, it has worked well and easier to apply. Supporters of Table 1, Option 2, mainly vanilla, stressed that it best reflects the innate

<sup>2</sup> CXG 38-2001 Amended. 2021- Guidelines for Design, Production, Issuance and use of Generic Official Certificates; Explanatory notes on the paper version of the generic model for an official certificate; **6. Country of origin:** name of the country in which the products were produced, manufactured or packaged.

chemical characteristics of the vanilla species and it reflects how vanilla is traded. A review of the international trade practices indicates in some countries the common name vanilla is used without any mention or reference to trade and scientific names and in others all three are used. Currently, even among the countries that use all three names the majority apply Table 1, Option 1.

43. It must be noted that Table 1, Option 2 was first proposed at CCSCH7 and often, new in-depth proposals usually encounter resistance for several reasons including insufficient time for evaluation, different from their member country's regulations- which can't be changed suddenly along with the added resources changes would require. Also, Table 1, Option 2 is linked with making Section 8.2.3 Trade name, species, or cultivar mandatory; hence the opposing both are the principally the same delegations.

44. There was a proposal to retain both tables with the inclusion of the following statement included as a guide to Table 2: "When the trade name, species or cultivar is declared, the following chemical characteristics are applicable".

45. Further comments/or proposals were made in respect of the following:

- (i) In Table 1, Option 1 – the proposed values for vanillin content greater than 1.0% for cut style would exclude vanilla from Indonesia. In Table 1, Option 2- the vanillin content of 2.0% was too high and would restrict trade in some of the vanilla species having natural lower values
- (ii) A proposal from Indonesia to add two columns in the Table 1, Option 2 headed test results and HPLC values for *Vanilla planifolia*. This proposal is included in chemical characteristics for consideration.
- (iii) Separate the "ground" style from the "powdered" style based on vanillin content.
- (iv) Insert the correct reporting basis on which vanillin content is adjudged i.e., "dry basis" instead of "wet basis".

#### **EWG chair's recommendation:**

46. There was a dissensus on both chemical characteristics table options. Therefore, the EWG chair developed a new table "Option 3" from Option 1 and Option 2 for consideration. Because new and profound proposals (such as Table 1, Option 2) usually encounter resistance for several reasons. These reasons include insufficient time for evaluation, conflicts with trade practices and current legislation/regulations, along with potential requiring added resources, the CCSCH could consider keeping both chemical Characteristics table options in the standard. The CCSCH may want to consider a future review of the chemical characteristics options pending the evolution of trade practices and norms. This would allow the international vanilla trade sufficient time to evaluate Table 1, Option 2 and member countries changing legislation or regulation if needed.

### **CONCLUSION AND RECOMMENDATIONS**

#### **EWG chair's recommendations**

47 The EWG chair would like to make the following recommendations:

- a. The CCSCH could consider combining chemical characteristics in Table 1, Options 1 and 2. This is attempted and is included in the draft standard as Table 1, Option 3. In this option, the chemical characteristics' values per style were developed using the lowest and highest range values in Table 1, Options 1 and 2, with footnotes for values per species that are lower or higher than the average range.
- b. The CCSCH could also consider separating the combined "ground/powdered" style into two independent styles - ground and powdered. This reflects the two different physical product attributes including moisture content. The following are proposed definitions of the two styles.
  - Ground vanilla - obtained from grinding any of the whole, split or cut vanilla at high moisture and levels which may result in a honey-like paste with black specks of vanilla beans.
  - Vanilla powder - obtained from grinding whole, split or cut vanilla beans with a maximum moisture content of 15.0%.

#### **Conclusion**

48. The EWG undertook two rounds of comments seeking resolution to the issues placed in [square brackets] in the draft standard for Vanilla (REP24/SCH, pages 30-36, Appendix V). It must be noted that vanilla has been successfully traded for more than a century without any international standard, but rather with some national standards and legislation or regulations.

49. Positions taken by members during CCSCH7 remain largely unchanged due to differences in national legislation and/or regulations. Some members insisted on making customary optional provisions mandatory

for vanilla. Some of the proposals made could result in national policy changes which most delegates are typically unauthorized to make. Thus, the EWG discussions were not fruitful as anticipated.

50. It is of utmost importance upon completion that the CCSCH vanilla standard reflects the broadest array of international trade practices. The standard must be recognized as the absolute minimum requirement for international trade. Therefore, to aid the standard broadest application it must not be tedious and costly to apply. In this regard attention is drawn to the General Principles of the Codex Alimentarius, Acceptance of Codex Commodity Standards which allows deviations from a Codex Standard:

4.A. A Codex standard may be accepted by a country in accordance with its established legal and administrative procedures in respect of distribution of the product concerned, whether imported or home produced, within its territorial jurisdiction.

(ii) Acceptance with specified deviations

Acceptance with specified deviations means that the country concerned gives acceptance, as defined in paragraph 4.A(i), to the standard with the exception of such deviations as are specified in detail in its declaration of acceptance; it being understood that a product complying with the standard as qualified by these deviations will be permitted to be distributed freely within the territorial jurisdiction of the country concerned

## NOTES

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<sup>1</sup> FAO and WHO. 2024. *General standard for food additives*. Codex standard CXS 192-1995. Codex Alimentarius Commission. Rome. [https://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXS%2B192-1995%252FCXS\\_192e.pdf](https://www.fao.org/fao-who-codexalimentarius/sh-proxy/en/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXS%2B192-1995%252FCXS_192e.pdf)



## Appendix 1

# DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES - REQUIREMENTS FOR VANILLA

(at Step 6)

## 1. SCOPE

This standard applies dried or dehydrated fruits and berries – vanilla (cured vanilla beans) as defined in Section 2.1 below, and 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.

## 2. DESCRIPTION

### 2.1 Product definition

Dried or dehydrated vanilla beans belonging to the species listed in Table 1:

**Table 1: Variety of dried or dehydrated fruits and berries – vanilla covered by this standard.**

Common name	Trade names	Scientific name
Vanilla	Pompona vanilla	<i>Vanilla pompona</i> Schiede (Orchidaceae)
	Vanilla Mexican vanilla	<i>Vanilla planifolia</i> Andrews (Orchidaceae)
	Bourbon vanilla	(syn. <i>V. fragrans</i> (Salis.) Ames)
	Planifolia vanilla	
	Vanilla-odorata	<i>Vanilla odorata</i> C. Presl (Orchidaceae)
	Tahitian vanilla	<i>Vanilla x tahitensis</i> J.W. Moore (Orchidaceae)
	Maya vanilla	<i>Vanilla cribbiana</i> Soto Arenas (Orchidaceae)

### 2.2 Styles

Dried or dehydrated vanilla may be:

- whole beans or complete beans with seeds and pulp inside;
- splits – beans that are naturally split;
- cut – short vanilla beans of varying lengths;
- vanilla pulp and seeds or [vanilla-caviar] [Vanilla Supreme] – comprising of vanilla pulp and seeds; or
- [ground/powdered – derived from ground whole, cut, and split beans;]
- [ground – derived from whole, cut, and split beans – may or may not be free-flowing;] and/or?
- [powdered – derived from whole, cut, and split beans – in free-flowing form].

Other styles distinctly different for those [five or six] are allowed, provided they are labeled accordingly.

### 2.3 Sizing (optional)

Vanilla may be sized whole or cut when appropriate, in accordance with existing trade practices. When sized, the size designation and the method used shall be indicated on the package.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Composition

Vanilla as described in Section 2 above shall conform to the requirements contained in Annex 1, Table A1: Chemical characteristics and Table A2: Physical characteristics of vanilla.

### 3.2 Quality Factors

#### 3.2.1 Odour, flavour, and colour

The product shall have a characteristic odour, flavour, and colour, which can vary depending on geo-climatic factors and conditions, and shall be free from any foreign odour, flavour and colour especially from rancidity and mustiness. Vanilla beans' colour ranges from reddish to shiny black (oily black).

### 3.2.2 Chemical and physical characteristics

Vanilla beans as described in Section 2.1 shall comply with the requirements specified in Annex 1. (Table A1: Chemical Characteristics and Table 2: Physical characteristics of vanilla). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

### 3.2.3 Classification (optional)

If traded as classified, the provisions in Annex I shall apply as minimum requirements.

## 4. FOOD ADDITIVES

[Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.]

## 5. CONTAMINANTS

The products covered by this standard shall comply with the maximum levels specified in the *General standard for contaminants and toxins in food and feed* (CXS 193-1995) and shall be produced in accordance with the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017) 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), *Code of hygienic practice for low-moisture foods* (CXC 75-2015), Annex on spices and dried culinary herbs (Annex III), and other relevant Codex Alimentarius texts.

The products should comply with any microbiological criteria established in accordance with the *Principles for the establishment and application of microbiological criteria for foods* (CXG 21-1997).

## 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). In addition, the following specific provisions apply:

### 8.1 Name of the product

8.1.1 The name of the product shall be as described in Section 2.1

8.1.2 The name of the product may include an indication of the style as described in Section 2.2.

8.1.3 Trade name, species, or cultivar may [shall] be listed on the label.

### 8.2 Country of origin and country of harvest

8.2.1 Country of origin shall be declared.

8.2.2 Country of harvest (optional) [mandatory]

8.2.3 Region of harvest and year of harvest (optional)

### 8.3 Commercial identification

- style;
- class/grade, if applicable; and
- size (optional).

### 8.4 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 of foods* (CXS 346-2021).

## **9. METHODS OF ANALYSIS AND SAMPLING**

### **9.1 Methods of analysis<sup>3</sup>**

See Annex 2 Table A3:Methods of analysis for vanilla.

### **9.2 Sampling plan**

To be developed.

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<sup>3</sup> The methods of analysis will be included in CXS 234- 1999 after endorsement by CCMAS and the following text shall replace Annex II Table X1:

“For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used”

## Annex 1

## Chemical and physical characteristics and methods of analysis for vanilla

[Option 1.] Table A1: Chemical characteristics of vanilla per style

Product Name	Form/Style	Moisture content %w/w [(max)]	Vanillin content on wet basis g/100g (min)
Vanilla	Whole	25 – 38	≥2.0
	Split	30	
	Cut	30	1.6 – 2.0
	Vanilla-caviar	35	≥ 2.0
	Ground/powdered	25	≥1.0

Option 2. Table A1. Chemical characteristics for vanilla per species

Scientific Name	Form/Style	Moisture content %w/w	Vanillin content on a wet basis [weight] g/100g (min)	Indonesia's proposal		
				Vanillin content on wet basis %w/w	Test Result	HPLC
<i>Vanilla planifolia</i>	Whole: Extra	35 - 38	1.8	1,2	2,97	1,48
	Whole: I	30 - 36	1.6	1,1		
	Whole: II	25 - 30	1.4	1,1		
	Whole: III	15 - 25	1.2	1,0		
	Split	15 - 25	1.2	1,0		
	Cut	10-25	1	0,8	1,62	0,88
	Ground/ powdered	<15	1	0,9	0,8	0,43
	Vanilla-caviar	25 - 35	1	0,7	2,37	0,04
<i>Vanilla odorata</i>	Whole	15 - 35	2			
	Split	15 - 25	2			
	Cut	15-20	1.4			
	Ground/ powdered	<15	1.4			
	Vanilla-caviar	25 - 30	1			
<i>Vanilla x tahitensis</i>	Whole	30 - 55	0.3			
	Cut	15 - 55	0.3			
	Ground/powdered	10 - 45	0.3			
	Vanilla-caviar	15 - 55	0.3			
<i>Vanilla cribbiana</i>	Whole	15 - 38	1.4			
	Split	15 - 25	1.4			
	Cut	10 - 25	0.7			
	Ground/ powdered	<15	0.5			
	Vanilla-caviar	25 - 35	1			
<i>Vanilla pompona</i>	Whole	20 - 40	0.02			
	Cut	15 - 25	0.02			

	Ground/ powdered	<15	0.01
	Vanilla-caviar]	25 - 35	0.02

**[OPTION 3 – Table A1. A new proposal for the Committee’s consideration from the EWG].**

Product Name	Form/Style	Moisture content %w/w [(max)]	Vanillin content on wet basis [dry] g/100g
Vanilla	Whole	15–40*	1.2**–2.0
	Split	15–30	1.2–2.0
	Cut	10–30***	1.2–2.0
	Ground	15–45	0.01–1.8
	Powdered	14	0.01–1.8
	Vanilla-caviar	25–35	1.0–2.0

Notes:

\* Except for *Vanilla x tahitensis* when stated with a max. of 55

\*\* Except for *Vanilla x tahitensis* when stated with a min. of 0.3 and *Vanilla pompona* with a min of 0.02

\*\*\* Except for *Vanilla x tahitensis* when stated at 55

**Table A2. Physical characteristics of vanilla**

Product Name	Form/Style	Extraneous matter % w/w (max)	Live insect count/100g (max)	[Other Factors]
				Color Tolerance % w/w (max)
Vanilla	Whole	1	0	7.0
	Split	1	0	7.0
	Cut	1	0	7.0
	Ground/powdered*	1 [N/A]	0	N/A
	[Vanilla-caviar]	1 [N/A]	0	N/A

Notes:

\* [The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller. N/A Not applicable, 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.

## Annex 1

Table A3: Methods of analysis for vanilla

Spices	Provision	Method*,**	Principles	Type
Vanilla	Moisture Content	ISO 5565-2	Distillation	I
	Extraneous matter***	ISO 927	Visual examination followed by Gravimetry	I
	Live Insect	ISO 927	Visual examination	I
	<del>Insect fragments</del>	<del>AOAC 975.49</del>	<del>Flotation method</del>	<del>I</del>
	Vanillin Content on wet basis	ISO 5565-2 / AOAC 990.25	Extraction followed by HPLC analysis or Extraction followed by UV Spectrophotometry	I
	<del>Total ash on dry basis</del>	<del>ISO 939 and ISO 928</del>	<del>Distillation and Gravimetry</del>	<del>I</del>
	<del>Acid insoluble ash on dry basis</del>	<del>ISO 939 and ISO 930</del>	<del>Distillation and Gravimetry</del>	<del>I</del>
	[colour]	[ISO 11037:201]	Sensory Analysis	I
		[Munsell Colour Chart]	Visual	I

Notes: Latest edition or version of the approved method should be used.

\* According to the definition of “types of method of analysis” as per Codex Procedural Manual Section II.

\*\* The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replaces the Table.

“For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.”.

\*\*\* Vegetative matter associated with the plant from which the product originates but is not accepted as part of the final product.

[**Note:** The methods for Insect fragments, Total ash, and Acid insoluble ash are deleted because they are not included in the chemical and physical characteristics provisions.]