



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

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**DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED BARK – CINNAMON
(STEP 3/4)**

(Prepared by the electronic working group chaired by Brazil and co-chaired by Indonesia, Islamic Republic of Iran and Mexico¹)

Codex members and Observers wishing to submit comments at Step 3/4 on Appendix of this draft standard should do so as instructed in CL 2025/53-SCH is available on the Codex webpage/Circular Letters:

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

BACKGROUND

1. The seventh session of the Codex Committee on Spices and Culinary Herbs (CCSCH7) held in Kochi, India (2024) agreed to:

- (i) Recommend the approval of the new work for the development of a standard on cinnamon;
- (ii) Establish an electronic working group (EWG), chaired by Brazil and co-chaired by the Islamic Republic of Iran, Indonesia and Mexico, working in English, to prepare, subject to the approval of the new work, a draft standard for cinnamon for circulation to receive comments at Step 3 and that could be considered at Eighth Session of the CCSCH; and
- (iii) Request the EWG to submit the report at least three months before such meeting.

WORK PROCESS

2. Twenty-one (21) Member Countries and one Member Organization and one Observer registered to participate in the EWG and the work was conducted through the Codex online platform.

3. Below is the proposed working schedule:

- First draft document circulated at EWG for comments: 15 June 2024
- Deadline for comments on first draft: 27 July 2024
- Second draft document circulated at EWG for comments: 07 September 2024
- Deadline for comments on second draft document: 26 October 2024
- Submission of the EWG report to Codex Secretariat: 30 May 2025

4. The draft standard was prepared using the template for SCH standard and circulated by email to the co-chairs (the Islamic Republic of Iran, Mexico and Indonesia) and followed by an on-line meeting on June 4th, 2024, before posting the draft for the first round of EWG consultation.

5. During the first round of EWG, countries were asked to review the draft for cinnamon standard and submit their comments and to which, comments were received from ten members (Sri Lanka, Canada, India, Indonesia, the European Union, the United States of America, Japan, Ghana, the Islamic Republic of Iran and

¹ The EWG was comprised of: Canada, Chile, China, European Union, France, Ghana, Guatemala, India, Indonesia, Islamic Republic of Iran, Japan, Kenya, Morocco, Mexico, Kingdom of the Netherlands, Saudi Arabia, Senegal, Sri Lanka, Thailand, United Kingdom of Great Britain and Northern Ireland, United States of America, and the International Organisation for Spice Trade Associations (IOSTA).

Mexico).

6. The key points suggested in the first round were related to: (i) clarifying if the outer bark is peeled or unpeeled, or if both types are covered by the scope of the document; (ii) making distinction in the Table 1: Species of cinnamon covered by this standard, in relation to “Sri Lanka cinnamon” (*C. zeylanicum*), while Seychelles cinnamon, Madagascar cinnamon and India cinnamon are identified in the scope of the species *C. verum* in another line in the table; (iii) present in the Table 1 only *C. zeylanicum* as “cinnamon” and to exclude the three Cassia cinnamon types (*C. burmannii*, *C. cassia* and *C. loureirii*) in the Table 1; (iv) inclusion of the description for each style in the item 2.2; (v) inclusion of the provision “Country of harvest shall be declared”; (vi) inclusion of parameters for “cinnamaldehyde content” and “coumarin content” in the Annex 1, Table A1: Chemical characteristics of cinnamon; (vii) inclusion of sulfur dioxide as a parameter in the Annex 1, Table A1: Chemical characteristics of cinnamon; (viii) to separate the specie *C. burmannii* from other Cassia species (*C. cassia* and *C. loureirii*) in Annex 1, Table A1: Chemical characteristics of cinnamon; (ix) deletion of parameters in the Table A2: Physical characteristics of cinnamon in the columns of “broken”; “insect damage”; “rodent filth” and “off size” and to merge the two last columns with the new label “mammalian and other excreta”.

7. Based on the comments received, the first draft was revised to: ensure alignment with the SCH standard template; correct any editorial and grammatical errors; and include various technical proposals and these kept with brackets for further discussion. Additionally complementary information obtained in the scientific literature was also taken into account. The EWG chair makes a proposal to use the term “cinnamon” throughout the main body of the standard with a view to ensure simplicity and avoid repetition of the words “dried or dehydrated cinnamon” noting that the state of the product (dried or dehydrated) has already been defined under scope and or product definition. The revised draft was circulated for the second round of consultations or comments.

8. During the second-round consultation, the EWG was asked to review and provide comments on the revised draft standard for cinnamon. Comments were received from seven Members including Sri Lanka, Canada, India, Indonesia, the European Union, the United States, and Japan and IOSTA. An on-line meeting with the co-chairs (Mexico and Indonesia) was held on April 16th, 2025, to discuss their suggestions related with the circulated draft.

9. The key points suggested during the second round of consultation were related to:

(i) 2.1 Product definition: “Table 1: Species of cinnamon covered by this standard”:

- the term “cinnamon” should be a common name presented for all species in the table;
- *C. zeylanicum* and *C. verum* should be presented as two distinct species in the table, instead of being considered a synonymy;
- the cassia species (*C. cassia*, *C. burmannii*, and *C. loureirii*) should be excluded from the scope of the draft standard; and
- inclusion of a new option for Table 1 with the same content of the original table, but with a different format.

(ii) “Annex 1, Table A1: Chemical characteristics of cinnamon”:

- deletion of the proposed parameters for the “cinnamaldehyde content” and for the “coumarin content” from the table, while others support its maintenance; and
- included a new option 2 for the Annex I, Table 1, where there is no differentiation among species.

(iii) “Annex 1, Table A2: Physical characteristics of Cinnamon”: there were different proposals of on the values and these were kept in brackets.

10. The revision to the second draft was done taking into account: the practical standard application, the template for SCH standards and other CCSCH standards, established trade practices, the product characteristics and scientific and technical literature. The key issues, with different suggestions, were kept in brackets for further discussion.

11. The attached version of the draft standard for cinnamon (bark dried group) was prepared in order to contemplate the different views presented during the EWG discussions.

CONCLUSIONS

12. Cinnamon is one of the most important spices used daily by people all over the world. Developing an international standard will help to protect consumers' health and to facilitate fair trade, based on existing industry trade practices and regulatory requirements from existing national and international standards and regulations.

13. The proposals that have attempted to address the views expressed by various delegations regarding the scope, species identification, method of analysis, chemical and physical characteristics. The key issues, with different suggestions from members, were kept with brackets for further discussion.

RECOMMENDATIONS

14. CCSCH8 is invited to consider the draft standard with a view to resolve the provisions placed in square brackets as presented in the Appendix.

APPENDIX

DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED BARK - CINNAMON

(at Step 3/4)

1. SCOPE

This standard applies to dried or dehydrated bark - cinnamon as defined in Section 2.1 below, offered for direct human consumption, as an ingredient in food processing or for repackaging if required. It excludes the product for industrial processing.

2. DESCRIPTION

2.1. Product definition

Cinnamon is a product obtained from the [peeled or unpeeled] dried or dehydrated bark belonging to the species listed in Table 1.

[Option 1: Table 1: Species of cinnamon covered by this standard]

Common name	Trade name/s	Scientific name
Chinese cinnamon [Cinnamon]	Chinese cassia	<i>Cinnamomum cassia</i> (Syn.: <i>Cinnamomum aromaticum</i>)
[Ceylon cinnamon (Sri Lankan type, Seychelles type, Indian type and Madagascar type)] [Cinnamon]	[True cinnamon]	[<i>Cinnamomum zeylanicum</i> Syn.: <i>Cinnamomum verum</i>]
[Sri Lanka cinnamon] [Cinnamon]	[Ceylon cinnamon]	[<i>Cinnamomum zeylanicum</i>]
[Seychelles cinnamon, Madagascar cinnamon and Indian cinnamon] [Cinnamon]	[Cinnamon]	[<i>Cinnamomum verum</i>]
Indonesian cinnamon [Cinnamon]	Koerintje Indonesia burmanii, [Indonesian cinnamon]	<i>Cinnamomum burmannii</i>
Vietnamese cinnamon [Cinnamon]	Saigon cassia	<i>Cinnamomum loureirii</i>

[Option 2: Table 1: Species of cinnamon covered by this standard]

This option with a new format reflects the discussions about the content of Option 1, as presented by the co-chair Mexico

Product	Common name	Trade name/type	Scientific name
CINNAMMON	Ceylan cinnammon	Indian type	<i>Cinnamomum zeylanicum</i> Syn.; <i>Cinnamomum verum</i>
		Madagascar type	
		Seychelles type	
		Sri Lanka type	
	Cassia cinnammon	Chinese type	<i>Cinnamomum cassia</i>
		Indonesia type,	<i>Cinnamomum burmannii</i>
		<u>Burmanii type</u>	
		<u>Korintje type</u>	
		<u>Padang Cassia type</u>	
		Saigon or Vietnamese type	<i>Cinnamomum loureirii</i>

2.2. Styles

Cinnamon may be:

- whole/stick/quills: Individual, elongated, cylindrical pieces of cinnamon bark curled inward (like a scroll) resulting from the drying process; varying in diameter and has been cut into specific length depend on buyer request.
- pieces/cut/cracked/broken: Pieces of bark of various shapes and sizes (they may be curled or uncurled).
- ground/powdered (particle size to be determined by contractual agreement between buyer and seller).

Other styles distinctly different from those three are allowed, provided they are labelled accordingly.

2.3. Sizing (optional)

Whole/stick/quills cinnamon may be sized by count, per weight, a combination of length and diameter or in accordance with pre-existing trade practice. When sized, the methods used should be labelled on the package.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1. Composition**

Cinnamon as defined in Section 2.1 shall conform to the requirements contained in Annex.

3.2. Quality Factors**3.2.1. General**

Cinnamon shall be safe and suitable for human consumption. It shall be free from live insects and practically free from extraneous and foreign matter.

3.2.2. **Odour, flavour, and colour**

Cinnamon indicated in section 2.1 shall be free from any foreign odour or flavor, especially from mustiness. It shall have the individual characteristic odour and flavor considering the geo-climatic factor / conditions, types and the main chemical components of the volatile oil indicated in Annex 1, Table A1:Chemical characteristics of cinnamon. Cinnamon colour ranges from reddish, light brown, brown or dark brown.

3.2.3. **Classification (optional)**

When cinnamon as described in Section 2.1 are traded as classified/graded, the provisions in Annex 1 (Table 1 – Chemical Characteristics and Table A2:Physical characteristics of cinnamon) shall apply as the minimum requirements.

3.2.4. **Chemical and physical characteristics**

Cinnamon as described in Section 2.1 shall comply with the requirements specified in Annex 1, Table A1: Chemical characteristics of cinnamon and Table A2:Physical characteristics of cinnamon). 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 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in ground/powdered form of cinnamon.

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), 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. **FOOD 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 III, 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).

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:Product definition.

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

8.1.3 The scientific name of the product is optional.

8.1.4 Trade name, type or cultivar may 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 [to be developed].

8.2.3 Region of harvest and year of harvest **may be declared** (optional).

8.3. Commercial identification

Commercial identification shall be based on:

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

8.4 Net weight (optional).**8.5. 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**

The methods of analysis highlighted under Annex II will be included in CXS 234-1999 after endorsement by CCMAS and the following text will replace the table and will be inserted.

“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)⁹ relevant to the provisions in this standard, shall be used.”

9.2 Sampling plan

To be developed.

ANNEX 1

[Option 1: Table A1: Chemical characteristics of cinnamon.]

Cinnamon	Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils ml/100 g (min) on dry basis	[Cinnamaldehyde content ml/100 g (min) on dry ba- sis]	[Coumarin con- tent (% max) [mg/g]] [on dry basis]]
<i>Cinnamomum zeylanicum</i>	Whole/ Stick/ Quills	15.0 [14.0] [13.0]	7.0 [6.0] [5.0]	1.5 [2.0]	1.2 [1.0]	[1.0]	[0.1] [0.3]
	Pieces/ Cut/ Cracked/ Broken	15.0 [14.0] [13.0]	7.0 [6.0] [5.0]	1.5 [2.0]	1.2 [1.0] [1.5]	[1.0]	[0.1] [0.3]
	Ground/ Powdered	14.0 [12.0]	7.0 [6.0]	1.5 [2.0]	[1.0] [0.5] [1.5]	[1.0]	[0.1] [0.3]
“Cassia types”: <i>Cinnamomum cassia</i>; [<i>Cinnamomum burmannii</i>]; <i>Cinnamomum loureirii</i>)	Whole/ Stick/ Quills	15.0 [14.0] [13.0]	5.0 [6.0]	1.5 [2.0]	1.0		
	Pieces/ Cut/ Cracked/ Broken	15.0 [14.0] [13.0]	5.0 [6.0]	1.5 [2.0]	1.0		
	Ground/ Powdered	14.0 [13.0]	5.0 [6.0]	1.5 [2.0]	[1.0]		
	[Whole/ Stick/ Quills]	[15.0]	[5.0]	[1.0]	[1.5]		

Cinnamon	Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils ml/100 g (min) on dry basis	[Cinnamaldehyde content ml/100 g (min) on dry ba- sis]	[Coumarin con- tent (% max) [mg/g]] [on dry basis]]
[“Cassia types”: <i>Cinnamomum burmannii</i>]	[Pieces/ Cut/ Cracked/ Broken]	[15.0]	[5.0]	[1.0]	[1.0]		
	[Ground/ Powdered]	[15.0]	[5.0]	[1.0]	[0.8]		

[Option 2 Table A1: Chemical characteristics of cinnamon.]

Cinnamon	Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils ml/100g (min) on dry basis	[Cinnamaldehyde content ml/100g (min) on dry basis]	[Coumarin content] (% max) [in mg/g] [on dry basis]
	Whole/ Stick/ Quills	15.0 [14.0]	7.0 [5.0]	2.0 [1.5]	1.0 [1.2]	1.0	0.3
	Pieces/ Cut/ Cracked/ Broken	15.0 [14.0]	7.0 [5.0]	2.0 [1.5]	1.0 [1.2]	1.0	0.3
	Ground/ Powdered	14.0	7.0 [5.0]	2.0 [1.5]	0.5 [1.2]	1.0	0.3

Table A2: Physical characteristics of Cinnamon.

Product	Form/ Style	Extrane- ous mat- ter % w/w (max)	Foreign matter % w/w (max)	[Mould damage] [Mould visible] % w/w (max)	Dead whole in- sects count/100 g (max)	Insect dam- age % w/w (max)	Insect fragments count/10 g (max) - ground only	Live insects	Excreta mamma- lian and /other mg/kg (max)	Excreta, other mg/kg (max)	Rodent filth count/ 25 g	[Off-size (when sized %]
<i>Cinnamo- mum spp.</i>	Whole/ Stick/ Quills	[0] [0.5] [1]	[0.5] [0]	[0] [1.0] [5.0]	[0] [2.0]	[0] [1.0]	NA	0	[0.0] [1.0] [2.0]	[0] [4.0]	NA	[10]
	Pieces/ Cut/ Cracked/ Broken	[0] [1.0] [0.5]	0 [0.5]	[0] [1.0] [5.0]	[0] [2.0] [3.0]	[0] [1.0]	NA	0	0 [2]	0 [NA]	NA	NA
	Ground/ Powdered	0 [1.0] [0.5]	0 [0.5]	[0] [1.0] [5.0]	NA [2]	NA	100/50 [20/10] [400/50]	0	0 [2]	0 [NA]	1/50 [11/50]	NA

Note: [N/A=Not applicable, means that this form of the above product has not been evaluated for this provision, and currently we do not have values. N/A does not refer to zero.]

ANNEX II

Table A3. Methods of analysis for cinnamon (non-exhaustive list of provisions)

Provision	Method	Principle	Type
Moisture	AOAC 986.21 ISO 939:2021	Distillation	I
Volatile oil	AOAC 962.17 ASTA Method 16 ISO 6571:2008	Distillation followed by volumetry	I
[Coumarin]	[Methanol extract]	[HPLC]	
Total ash	ISO 939:2021 ISO 928:1997	[Distillation and gravimetry] [Calculation from moisture and ash (at 550 °C), Distillation and gravimetry]	I
Acid insoluble ash	AOAC 941.12B [ISO 939:2021] ISO 928:1997 ISO 930:1997	[Gravimetry] [Calculation from moisture and ash (at 550 °C), Distillation and gravimetry]	I
Extraneous matter	AOAC 968.38 b ISO 927:2009 ASTA 14.1	Visual examination followed by flotation	I
Foreign matter	AOAC 968.38 b ISO 927:2009	Visual examination followed by flo- tation	I
Insect fragments, whole dead insects	AOAC 968.38 b [ISO 927:2009]	Visual examination followed by flotation	I
Mammalian and/or other excreta	MPM: V-8. Spices, Condiments, Flavors, and Crude Drugs A. General Method for Spices, Herbs, and Botanicals (V-32) Version 1 - May 1998	Visual examination followed by gravimetry	I
Visible mould	MPM: V-8. Spices, Condiments, Flavors, and Crude Drugs A. General Method for Spices, Herbs, and Botanicals (V-32) Version 1 - May 1998 [ISO 927:2009]	Visual examination followed by gravimetry	IV
Rodent filth	AOAC 968.38 b [ISO 927:2009]	Flotation	I