



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

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**REPORT OF THE ELECTRONIC WORKING GROUP ON THE
DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED SEEDS –
REQUIREMENTS FOR CORIANDER**

(At Step 3/4)

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

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 2025/54-SCH available on the Codex webpage/Circular Letters:

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

Background and introduction

1. The Seventh Session of the Codex Committee on Spices and Culinary Herbs (CCSCH7), held in February 2024, agreed to establish an electronic working group (EWG) to develop a draft standard for dried or dehydrated coriander seeds under the group standard for dried seeds. The EWG was chaired by India, co-chaired by the Islamic Republic of Iran, and worked in English.
2. The EWG was formally constituted in August 2024 with 14 countries, i.e. China, Canada the Islamic Republic of Iran, Guatemala, India, Indonesia, Japan, Morocco, Panama, Qatar, Saudi Arabia, Türkiye, the United Kingdom of Great Britain and Northern Ireland, and the United States of America registering to participate. The EWG conducted its work on the Codex EWG online platform.
3. The EWG conducted two rounds of consultations on the draft standard to solicit input and build consensus among members.
4. The first draft standard was prepared and circulated to EWG members in September 2024 for review and comment. Members provided constructive feedback and suggestions for improvement.
5. Taking into account the comments received during the first round of consultation, a second draft was developed and circulated in January 2025 for further review.
6. The final draft, incorporating revisions based on feedback on the second draft, is now presented in **Appendix I** for the Committee's consideration.

Summary of EWG discussions

7. The EWG reached a broad consensus on the contents of the draft standard. However, certain points requiring further discussion and agreement by the Committee are indicated within square brackets in the draft.
8. A key issue raised by several members relates to the classification of whole coriander seeds based on physical and chemical characteristics. While the draft includes two physical classes, it proposes three chemical grades, leading to a discrepancy. The Committee is invited to consider and resolve this inconsistency, to adopt a harmonized and coherent classification system.

Recommendation

9. CCSCH8 is invited to:
 - (i) review the draft standard in Appendix I with special attention to the text in square brackets; and
 - (ii) consider its advancement to the next step in the Codex standard development process.

APPENDIX I

DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED SEEDS – REQUIREMENTS FOR CORIANDER

(Step 3/4)

1 SCOPE

This Standard applies to dried or dehydrated seeds – coriander as defined in Section 2.1 below, offered for direct 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

Coriander is a product obtained from the dried or dehydrated mature fruit **[seed]** of *Coriandrum sativum*. L. yellowish brown to light brown and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.

Table 1: Common and scientific names of dried or dehydrated coriander

Common name	Trade name	Scientific name
Coriander or coriander seed	Coriander	<i>Coriandrum sativum</i> . L.

2.2 Styles

Dried or dehydrated Coriander seeds may be:

- whole
- split
- cracked or broken, or
- ground/powdered dried or dehydrated coriander.

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

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Dried or dehydrated coriander as described in Section 2 shall conform to the requirements specified in Annex I.

3.2 Quality factors

3.2.1 General

The products 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

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.

3.2.3 Chemical and physical characteristics

Dried or dehydrated coriander shall comply with the requirements specified in Annex I (Table A1: Chemical characteristics of dried or dehydrated coriander, and Table A2: Physical characteristics **of dried or dehydrated coriander**). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

3.2.4 Classification

When the coriander seeds in their various styles are traded as unclassified, the chemical and physical characteristics for the lowest class/grade in Annex I apply as the 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 only in the ground/powdered form of coriander 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), *Code of practice for the prevention and reduction of mycotoxins in spices* (CXS 78-2017), and other relevant Codex 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), the *Code of hygienic practice for low moisture foods* (CXC 75-2015), Annex III: Spices and dried culinary herbs, and other relevant Codex 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 common 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, variety, 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 **may be declared** (optional).

8.2.3 Region of harvest and year of harvest **may be declared** (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 of foods* (CXS 346-2021).

9 METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis

The methods of analysis as described in Annex I, Table A3: Methods of analysis, will be included in CXS 234-1999 after endorsement by CCMAS and the following text will replace 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.”

9.2 Sampling plan

To be developed.

ANNEX I

Chemical and physical characteristics of dried or dehydrated coriander

Table A1: Chemical characteristics of dried or dehydrated coriander

Product	Styles		Moisture %w/w (max.)	Total ash %w/w on dry mass (max.)	Acid Insoluble Ash %w/w on dry mass (max.)	Volatile oils mL/100g on dry mass (min.)
Coriander	Whole/split	Group A	[9], [10], [12]	7	1.5	[0.1], [0.2], [> 0.5]
		Group B				[0.1 to 0.5], [0.5]
	cracked/broken/Powdered /Ground		[9], [10], [12]	7	1.5	[0.09], [0.1] [0.2]

Table A2: Physical characteristics of dried or dehydrated coriander

Product	Style		Extraneous matter* % w/w (max)	Foreign matter** %w/w (max)	Split fruits % w/w (max)	Damaged or discoloured fruits % w/w (max)	Mould visible % w/w (max)	Insect defiled/infested % w/w (max)	Whole insects, dead (by count) /100 g (max)	Live insects (by count) /100 g (max)	Mammalian excreta mg/kg (max)	Other Excreta*** mg/kg (max)
Coriander	Whole	Grade 1	1.5	1.0 [0.5]	5	2	1	1	4	0	[0], [1], 6 [6.6]	[0], [1], 4, [22]
		Grade 2	2.0	1.5 [0.5]	10	3						
		Grade 3	4.0	2.0 [0.5]	10	7						
			[0.5] Combined value									
	Powdered /Ground		N/A	NA	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A

Notes:

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

** Any visible or detectable objectionable foreign matter or material not usually associated with the natural components of the spice plant, such as sticks, stones, burlap bagging, metal, etc.

*** Excreta from animals other than mammals, such as reptiles and birds.

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 II

Methods of analysis of dried or dehydrated coriander

Table A3: Method of analysis

Parameter	Method*	Principle	Type ¹
Moisture**	ISO 939	Distillation	I
Total Ash on dry basis**	ISO 939 and ISO 928	Calculation from moisture and ash Distillation and Gravimetry	I
Acid Insoluble Ash (dry basis)**	ISO 939 and ISO 930	Calculation from moisture and ash Distillation and Gravimetry	I
Volatile oils (dry basis) **	ISO 939 and ISO 6571	Calculation from moisture and volatile oils Distillation and Gravimetry	I
Extraneous Matter	ISO 927	Visual Examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual Examination followed by Gravimetry	I
Split fruits, Damaged or discoloured fruits		Visual Examination followed by Gravimetry	
Mould Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination followed by Gravimetry	IV
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination followed by Gravimetry	IV
Live insect	ISO 927	Visual Examination (counting)	I
Dead insect	ISO 927	Visual Examination (counting)	I
Mammalian or/and Other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual) MPM: V-8. Spices	Visual Examination followed by Gravimetry	IV

Notes:

*The latest edition or version of the approved methods should be used

** For the whole coriander preparation sample, followed by ISO 2825

¹ According to the definition of "types of method of analysis" as per the Codex Procedural Manual Section II.