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Guwahati, Assam, India

13-17 October 2025

TABLE OF CONTENTS

Summary and status of work	page iii
List of abbreviations	page v
Report of the 8th Session of the Codex Committee for Spices and Culinary Herbs	page 1

Paragraphs

Introduction	1
Opening of the session	2 - 7
Adoption of the agenda (Agenda item 1)	8 - 9
Matters arising from the Codex Alimentarius Commission and its subsidiary bodies (Agenda item 2)	10 - 18
Information on the use of the term "Country of harvest" in the labelling of spices (Agenda item 2.1)	19 - 26
Information on activities of international organizations relevant to the work of CCSCH (Agenda item 2.2)	27 - 28
Draft standard for spices in the form of dried fruits and berries (Agenda item 3)	29 - 74
Requirements for vanilla (Agenda item 3.1)	29 - 61
Requirements for large cardamom (Agenda item 3.2)	62 - 74
Draft standard for spices in the form of dried barks (Agenda item 4)	
Requirements for cinnamon (Agenda item 4.1)	75 - 87
Draft standard for spices in the form of dried seeds (Agenda item 5)	
Requirements for coriander (Agenda item 5.1)	88 - 104
Draft standard for standard for dried herbs (Agenda item 6)	
Requirements for sweet marjoram (Agenda item 6.1)	105 - 122
New work and layout for SCH standards (Agenda item 7)	
Discussion paper on trade data availability for spices and culinary herbs (Agenda item 7.1)	123
Consideration of the proposals for new work (replies to CL 2024/40) (Agenda item 7.2)	124 - 132
Update to the template for SCH standards (Agenda item 7.3)	133 - 157
Other business (Agenda item 8)	158
Date and place of next session (Agenda item 9)	159

Pages

Appendices

Appendix I: List of participants	page 18
Appendix II: Responses to the matters referred by CCMAS43	page 23
Appendix III: Standard for spices in the form of dried fruits and berries - Requirements for vanilla (For adoption at Step 8)	page 27
Appendix IV: Standard for spices in the form of dried fruits and berries - Requirements for large cardamom (For adoption at Step 5/8)	page 32
Appendix V: Standard for spices in the form of dried seeds - Requirements for coriander (For adoption at Step 5/8)	page 37
Appendix VI: Standard for herbs - Requirements for sweet marjoram (For adoption at Step 5)	page 42
Appendix VII: Template for SCH standards (Information document)	page 46

SUMMARY AND STATUS OF WORK

Responsible party	Purpose	Text/Topic	Code	Step	Paragraph
Members CCEXEC CAC	Adoption	Standard for spices in the form of dried fruits and berries - Requirements for vanilla	N03-2021	8	61(i) and Appendix III
	Adoption	Standard for spices in the form of dried fruits and berries - Requirements for large cardamom	N03-2024	5/8	74(i) and Appendix IV
	Adoption	Standard for spices in the form of dried seeds - Requirements for coriander	N02-2024	5/8	104(i) and Appendix V
	Adoption	Standard for herbs - Requirements for sweet marjoram	N01-2024	5	122(i) and Appendix VI
CCEXEC CAC	Action	Request to provide guidance on the possibility of integrating CCFICS texts into commodity standards to better address issues such as food fraud and traceability.			26(ii)
Members CCEXEC CAC The Codex Secretariat	Information/ publication	Template for SCH standards			157 and Appendix VII
CCFA CCFL	Endorsement/ Information	Relevant sections of the:			
		i) Standard for spices in the form of dried fruits and berries - Requirements for vanilla			61(ii) and Appendix III
		ii) Standard for spices in the form of dried fruits and berries - Requirements for large cardamom			74(ii) and Appendix IV
		iii) Standard for spices in the form of dried seeds - Requirements for coriander			104(ii) and Appendix V
		iv) Standard for herbs - Requirements for sweet marjoram			122(ii) and Appendix VI
CCMAS	Endorsement/ Information	Relevant sections of the:			
		i) Standard for spices in the form of dried fruits and berries - Requirements for vanilla			61(ii) and Appendix III
		ii) Standard for spices in the form of dried fruits and berries - Requirements for large cardamom			74(ii) and Appendix IV
		iii) Standard for spices in the form of dried seeds - Requirements for coriander			104(ii) and Appendix V
CCFA	Information	Replies to the questions from CCFA55			18(iv)
CCMAS	Action/ Information	Replies to the questions from CCMAS			18(v) Appendix II

Responsible party	Purpose	Text/Topic	Code	Step	Paragraph
	Action	Clarification on the correct use of the terms “visible mould/mouldy material” noting that CCSCH was currently using these terms interchangeably.			151
CCFL	Action/ Information	Observations on the use of the term “country of harvest” in the labelling of SCH			26
EWG (Brazil, India, Indonesia, Iran, and Sri Lanka)	Drafting	Standard for spices in the form of dried barks - Requirements for cinnamon	N04-2024	2/3	87(ii)
EWG (Egypt and India)		Standard for herbs - Requirements for sweet marjoram	N01-2024	6/7	122(ii)
EWG (India)	Action	Finalisation of the sampling plans for SCH standards			127
India	Action	A pilot project on grouping of existing individual SCH standards			132
The Codex Secretariat	Action	Issuing a CL to request new work proposals			125

LIST OF ABBREVIATIONS

AOAC	Association of Official Analytical Chemists
ASTA	American Spice Trade Association
CAC	Codex Alimentarius Commission
CCCF	Codex Committee on Contaminants in Foods
CCEXEC	Executive Committee of the Codex Alimentarius Commission
CCFA	Codex Committee on Food Additives
CCFICS	Codex Committee on Food Import and Export Inspection and Certification Systems
CCFL	Codex Committee on Food Labelling
CCMAS	Codex Committee on Methods of Analysis and Sampling
CCSCH	Codex Committee on Spices and Culinary Herbs
CL	Circular letter
COH	Country of harvest
COO	Country of origin
CRD	Conference room document
CXS	Codex standard
EU	European Union
EWG	Electronic working group
FAO	Food and Agriculture Organization of the United Nations
FSSAI	Food Safety and Standards Authority of India
IWG	In-session Working Group
IAS	Indian Administrative Service
IS	Indian Standard
ISO	International Organization for Standardization
JECFA	the Joint FAO/WHO Expert Committee on Food Additives
SCH	Spices and culinary herbs
ToR	Terms of reference
USD	United States Dollars
WCO	World Customs Organization
WHO	World Health Organization
WTO	World Trade Organization

INTRODUCTION

1. The Codex Committee on Spices and Culinary Herbs (CCSCH) held its Eighth Session (CCSCH8), in Guwahati Assam, India, 13-17 October 2025, at the kind invitation of the Government of India. Dr M. R. Sudharshan, former Director, Spices Board India, Ministry of Commerce and Industry, Government of India, chaired the session. CCSCH8 was attended by delegates from 27 Member Countries, one Member Organization, and one Observer Organization. The list of participants is attached as Appendix I.

OPENING OF THE SESSION

2. The Hon'ble Governor of Assam, Shri Lakshman Prasad Acharya, lit the lamp according to traditional customs. In his inaugural address, the Hon'ble Governor recognized the importance of the spices industry to India and Assam in particular, and that Codex standards help small-scale producers and developing countries access global markets by reducing trade barriers and enhancing international competitiveness. He highlighted that modern technology, certification, export facilities, and growing consumer awareness are creating new demand for safe, traceable, and high-quality spices and that CCSCH could bridge the gap between farmers and scientists, promoting certification, branding, and global market access.
3. Mr Rajit Punhani IAS, Chief Executive Officer of the Food Safety and Standards Authority of India (FSSAI) reminded CCSCH8 that the ancient and secret tradition of spices that connects humanity through the universal language of flavours and aroma represented enormous economic values, currently the global spices industry was valued around USD 30 billion. He was confident that the collective wisdom, scientific expertise and collaborative spirit demonstrated at CCSCH would guide towards the development of standards that serve global consumers by promoting fair trade and sustainable practices.
4. Mrs P Hemalatha IAS, Secretary of the Spices Board of India, welcomed the delegates anticipating that this session would lead to fruitful outcomes including concrete efforts to foster harmony and transparency in the establishment of global quality standards.
5. Dr Hilde Kruse, Senior Food Standards Officer, Codex Secretariat, also addressed CCSCH8 and Dr A B Rema Shree, Director Spices Board of India, offered vote of thanks.
6. Dr Allan Azegele, Chairperson of the Codex Alimentarius Commission (CAC), and Mr Takayuki Hagiwara, Food and Agriculture Organization of the United Nations (FAO) Representative in India, greeted CCSCH8 via video messages.

Division of Competence¹

7. CCSCH8 noted the division of competence between the European Union (EU) and its Member States, in accordance with paragraph 5, Rule II, of the Rules of Procedure of the CAC.

ADOPTION OF THE AGENDA (Agenda item 1)²

8. CCSCH8 adopted the provisional agenda as its agenda for the session and agreed to establish the following two in-session working groups (IWGs) working in Arabic, English, French and Spanish to consider the following items:
 - Draft standard for spices in the form of dried fruits and berries, requirements for vanilla, chaired by India and co-chaired by Madagascar and Mexico.
 - Draft standard for spices in the form of dried barks, requirements for cinnamon, chaired by Brazil, co-chaired by Indonesia, Islamic Republic of Iran and Mexico.
9. The terms of references (ToR) for both IWGs were as follows:
 - (a) Consider the outstanding issues outlined in related working documents: CX/SCH 25/8/3 - Vanilla and CX/SCH 25/8/5 - Cinnamon, respectively, taking into account the comments in documents CX/SCH 25/8/3 Add.1 and CX/SCH 25/8/5 Add.2, respectively, and relevant Conference room document (CRDs).
 - (b) Align the draft standard to the SCH template.
 - (c) Prepare a report, as a CRD, containing recommendations for consideration by the plenary.

¹ CRD01 (Division of competence between the European Union and its Member States)

² CX/SCH 25/8/1 Rev.

MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND ITS SUBSIDIARY BODIES (Agenda item 2)³

10. The Codex Secretariat introduced the item and provided an overview of the matters for information and matters for action.
11. Regarding the matters for action, CCSCH8 agreed to hold informal consultations with interested Members to prepare responses for the requests from the Codex Committee on Methods of Analysis (CCMAS) and the Codex Committee on Food Additives (CCFA). As a result of these consultations, CRD33 and CRD34, with draft replies to CCFA and CCMAS, respectively, were prepared by India for consideration by the plenary.

Discussion

Replies to the questions from CCMAS

Test portion and method for light seeds in small cardamom

12. CCSCH8 agreed with the recommendation of CCMAS to change the method of analysis for light seeds in the *Standard for spices derived from dried or dehydrated fruits and berries – Small cardamom* (CXS 357-2024) to ISO 927, Type I with the test portion of 100 g (minimum).

Methods for curcuminoids content, on dry basis (colouring power) and provision name – Turmeric

13. CCSCH8 agreed with the proposal of CCMAS to revise the name of the provision in, i) Annex I, Table A1- “Curcuminoids content (colouring power)” and ii) Method of analysis for turmeric, “colouring power (curcuminoids content)” to “colouring power expressed as curcuminoids”; in the *Standard for dried or dehydrated roots, rhizomes and bulbs – Turmeric* (CXS 359-2024).

The method for pungency, Scoville heat units and appropriate provision name - dried chilli and paprika

14. CCSCH8 agreed to confirm to CCMAS that the method ASTA 21.3 was preferred over the method ISO 3513. Accordingly, CCSCH8 recommended that CCMAS revoke ISO 3513 and replace it with ASTA 21.3 as a Type I method.

The method for mould visible – cloves

15. CCSCH8 recommended that CCMAS endorse ISO 927 as a Type I method for the determination of visible mould in cloves instead of Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5)⁴.

Replies to the questions from CCFA

16. CCSCH8 considered the questions from CCFA and the corresponding responses to the questions based upon CRD33. However, due to the limited time available to consider the rather complex questions and the lack of relevant expertise present at the session, it was difficult to build consensus on the complex food additives issues. It was agreed that there was a need to reflect further on the issues and seek input from Members with relevant expertise on food additives before submitting a reply to CCFA.
17. The Chairperson proposed to defer any action on the matter due to the technical nature of the discussion and the limited expertise available at CCSCH8, and thus the debate on matters related to food additives was deferred to a future session.

Conclusion

18. CCSCH8:
 - (i) Noted the matters for information.
 - (ii) Encouraged Members to take on leadership roles in the CCSCH Electronic working groups (EWGs), as well as prepare and submit proposals for new work.
 - (iii) Noted the progress in developing the monitoring framework for implementation of the Codex strategic plan 2026-2031 and encouraged Members to support the implementation when it comes into effect.
 - (iv) Agreed to consider the questions from CCFA55 at CCSCH9, and to inform CCFA accordingly.
 - (v) Agreed to forward the responses on methods of analysis to CCMAS (Appendix II).

³ CX/SCH 25/8/2; CRD02 (Codex Secretariat); CRD06 (Canada, the European Union, Kenya, Thailand); CRD18 (India); CRD19 (Morocco); CRD20 (Mexico); CRD25 (Senegal); CRD29 (Uganda); CRD33 (India)

⁴ <https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs#v32>

INFORMATION ON THE USE OF THE TERM “COUNTRY OF HARVEST” IN THE LABELLING OF SPICES (Agenda item 2.1)⁵

19. The Codex Secretariat provided a brief background highlighting that the *Standard for dried floral parts – Saffron* (CXS 351-2022) was adopted by CAC45 (2022), noting that its publication would be subject to the endorsement of the food labelling provisions by CCFL. However, the labelling provisions for Country of Origin (COO) and Country of Harvest (COH) were not endorsed by CCFL47 (2023), as CCSCH needed to clarify the distinction between COO and COH and justify the need for mandatory COH labelling. Following the clarification from CCSCH, CCFL48 (2024) endorsed labelling of COO, but could not reach consensus on labelling of COH, referring the issue to CCEXEC87 and CAC47 (2024) for further consideration. CAC47 supported CCEXEC87's recommendation to seek inclusive and efficient solutions and requested wider stakeholders' inputs on COH and COO through a Circular Letter (CL); established an Electronic Working Group (EWG) to review the comments to the CL; and invited CCSCH8 to also consider responses to the CL and make its own observations to CCFL49.
20. The Codex Secretariat further highlighted the key issues in the CL along with the broad summary of the issues highlighted in response to the CL.
21. The Chairperson called the attention of CCSCH8 to CRD03, containing a summary of reflections and recommendations based on the comments in document CX/SCH 25/08/02 Add.1 in particular the following:
 - Food fraud, particularly in high-value spices like saffron and vanilla, was of a major concern. Misrepresentation of the country of origin was said to mislead consumers and create unfair competition.
 - Spices and culinary herbs often underwent multiple processing stages (e.g., drying, grinding, packaging) in countries different from where they were harvested, leading to confusion on COO and potential mislabelling.
 - Mixing low-quality spices with premium ones in a second country often resulted in false origin declarations. This practice could harm compliant producers and erode consumer trust.
 - Food fraud and adulteration were enforcement issues, not merely labelling ones. Reference was made to the work of Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) on the ongoing work on food fraud prevention and update of guidelines on traceability/product tracing.
22. The Chairperson proposed the following recommendations for consideration by CCSCH8:
 - To request CCFL49 to clarify subsection 4.5.2 of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985), in particular the statement “change the nature of the food” and provide a clear definition of what constitutes a change in the nature of food would help determine a change in COO was justified.
 - To request guidance from CCEXEC and CAC on how CCFICS texts (e.g., on food fraud and traceability) could be integrated into commodity standards to support fair trade and enforcement.
23. It was mentioned that spice extracts and blends/pastes fell outside the scope of CCSCH work, and that further processing (e.g., grinding, packaging) did not alter COO.
24. The Chairperson emphasized that the discussion should not reopen the debate on whether COH or COO should be mandatory. Instead, Members were invited to propose specific recommendations to be forwarded to CCFL.

Discussion

25. CCSCH8 exchanged general views on the comments as contained CX/SCH 25/08/02 Add.1 and noted the following proposals and recommendations as how to address the questions around COH and COO:
 - CCFL be requested to clarify the interpretation and application of subsection 4.5.2 of the *General standard for the labelling of prepackaged foods* (CXS 1-1985), particularly regarding what constitutes a “change in the nature” of a product that would affect country of origin labelling.
 - COO is mandatory while COH is optional, however there is need: to clarify the meaning of the change in nature of food; and for a guidance on what constitutes the change in nature of food. Noting that CCSCH could contribute to providing an explanation for what change in nature means.

⁵ CX/SCH 25/8/2 Add.1; CRD03 (Chairperson); CRD7 (Australia, Canada, the European Union, Kenya); CRD17 (USA); CRD18 (India); CRD20 (Mexico); CRD21 (Mexico, Cuba, Chile, Guatemala, Uruguay); CRD25 (Senegal) CRD26 (Nigeria); CRD28 (Codex Secretariat) CRD29 (Uganda); CRD30 (Algeria); CRD31 (African Union); CRD32 (Burundi)

- For most spices and culinary herbs considered by CCSCH, COH and COO are typically identical unless substantial transformation occurs. Mandatory COH labelling does not effectively address food fraud, and these issues should be tackled through horizontal approaches within Codex, specifically by referring the matter to the CCFICS. However, it was pointed out that it was not for CCSCH to determine whether food fraud and adulteration were labelling issues or not. Labelling combined with other tools could help in the prevention of food fraud.
- There were no validated methods of analysis within Codex or the international scientific community to verify COH, and that COH was not defined in international trade agreements (e.g., World Trade Organization (WTO), World Customs Organization (WCO)). Moreover, no country currently included COH in their national legislation.
- COH was an optional labelling element for spices and culinary herbs, and that COH and COO were effectively the same, given that most processing steps (e.g. drying, grinding, packaging) did not alter the nature of the product.
- Codex should consider developing guidance or definitions for "COH" either within commodity committees or through future work.
- The following provisions could be considered by CCFL for the labelling sections:
"COO is mandatory and COH is optional, the declaration of COH could be mandatory if it is not the same as COO."

Conclusion

26. CCSCH8 agreed to request:

- (i) CCFL49 to consider:
 - (a) clarifying subsection 4.5.2 of CXS 1-1985, specifically with respect to "change the nature of the food" and/or to consider the possibility to further define/refine this subsection and specifically define "change the nature of the food" which qualified for the change in COO for the purposes of food labelling; or provide guidance on the application of subsection 4.5.2.
 - (b) providing additional guidance by defining COO and COH.
- (ii) CCEXEC and CAC to consider providing further guidance on how CCFICS texts could be best integrated into commodity committee standards to provide for a more integrated approach to the inclusion of other fair trade related tools that can remind users of the food standards on how to address issues such as food fraud, traceability/product tracing among others.

INFORMATION ON ACTIVITIES OF INTERNATIONAL ORGANIZATIONS RELEVANT TO THE WORK OF CCSCH (Agenda item 2.2)⁶

27. The Representative of the International Organization for Standardization (ISO) informed about relevant activities of ISO/TC 34/SC 7, the technical subcommittee responsible for "Spices, culinary herbs and condiments". The importance of cooperation between CCSCH and ISO/TC 34/SC 7 and reference to ISO methods of test and analysis in SCH standards was emphasized. It was noted that the World Standards Day observed annually on 14 October, coincided with CCSCH8 session this year.

Conclusion

28. CCSCH8 noted the information provided by ISO on its activities related to spices, culinary herbs and condiments and expressed appreciation for the valuable information.

DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES, REQUIREMENTS FOR VANILLA (Agenda item 3.1)⁷

29. India, as Chair of the IWG and co-Chair of the EWG, also speaking on behalf of the EWG Chair United States of America and the other Co-Chairs Madagascar and Mexico, introduced the agenda item referring to the IWG report (CRD04).
30. The Chairperson reminded CCSCH8 that discussions would focus only on outstanding issues in square brackets, and any changes to the already agreed provisions should be scientifically justified.

⁶ CX/SCH 25/8/2 Add.2; CRD08 (Canada, Kenya); CRD20 (Mexico); CRD25 (Senegal); CRD29 (Uganda)

⁷ CX/SCH 25/8/3; CX/SCH 25/8/3 Add.1 (Comments of Brazil, Canada, Chile, Egypt, European Union, Guatemala, India, Indonesia, Iran, Iraq, Kenya, Madagascar, Malaysia, Mexico, Morocco, Peru, Senegal, Thailand, Uganda, United Arab Emirates, the United States of America (USA), and Tea & Herbal Infusions Europe (THIE), International Organization of the Flavor Industry (IOFI), IOSTA (International Organization of Spice Trade Associations)); CRDX04 (Report of IWG);

31. CCSCH8 agreed to use the updated draft standard, CRD04, as the basis for its discussion and reviewed the draft standard section by section, incorporating editorial changes and corrections focussing on outstanding issues in square brackets.

Discussion

Section 2.2 - Styles

32. CCSCH8 considered the provisions for the different styles and took the following decisions:
- Endorsed the styles "whole beans", "splits" and "cut" as these had already been agreed.
 - Agreed to the inclusion of the style "vanilla pulp and seeds - vanilla-caviar" noting that the terms "vanilla pulp and seeds" and "vanilla-caviar" were synonymous and used interchangeably in trade for this style.
 - Confirmed the description of the style "ground/powdered – obtained by grinding vanilla beans (whole, cut or splits)" noting that there had been consensus at CCSCH7 to include this style.
 - Deleted other proposed alternative styles in square brackets.
33. Some delegations raised concerns about the mentioning of "caviar" due to its association with fish products.
34. The United States of America expressed reservation on Section 2.2 Styles "vanilla pulp and seeds – vanilla-caviar" noting that the change of term was unwarranted and would be costly due to the already established name "vanilla-caviar" in international trade.

Section 2.3 - Sizing (optional)

35. CCSCH8 deleted the last sentence of this provision to ensure alignment with the SCH template i.e. "When sized, the size designation and the method used shall be indicated on the package."

Section 3.2 - Quality factors

36. CCSCH8 agreed to:
- remove square brackets around the statement "vanilla shall be safe and suitable for human consumption"; and
 - clarify that the minimum quality requirements for vanilla, when traded as unclassified, would be those for *Vanilla planifolia* grade/class III as described in Annex I, and thus amended section 3.2.2 on classification to read:

"If traded as unclassified, the provisions for grade/class III in Annex I shall apply as minimum requirements for *Vanilla planifolia*."

Section 4 - Food additives

37. CCSCH8 discussed the inclusion of the provisions for anticaking agents in powdered vanilla and noted the following views as expressed by Members:
- Members supporting the inclusion of anticaking agents explained that vanilla powder could have high moisture content, which might affect its free-flowing nature. It was further clarified that the provision on food additives in the standard was optional, allowing countries to use anticaking agents if they so desired.
 - It was noted that some Members permitted the use of anticaking agents in powdered vanilla.
 - Members not in support for the inclusion of anticaking agents argued that cured vanilla beans in the form of ground/powdered was a stable product in terms of moisture content, which did not require additives for storage. Furthermore, as vanilla was an expensive product, adding anticaking agents could dilute the product and compromise its integrity.
38. The Chairperson proposed removing the square brackets from section 4, noting that the provision on food additives was optional and that the addition was intended to maintain the free-flowing nature of powdered vanilla, and to which CCSCH8 agreed.

Section 8 - Labelling

Section 8.1.3 - Trade name/Scientific name

39. CCSCH8 discussed whether the labelling of "trade name" and "scientific names" should be optional or mandatory, noting that vanilla included multiple species which would pose a challenge in regard to labelling.

40. The following views were expressed in regard to whether to make the provisions optional or mandatory:

Mandatory labelling

- Vanilla species were clearly identified in trade documents, and mandatory labelling of scientific names would enhance quality assurance for vanilla, which was a distinctive and high value spice. Therefore, mandatory trade name was critical for clarity.
- Chemical characteristics differed among the vanilla species, and hence mandatory labelling of the scientific name was essential for inspection and verification.

Optional labelling

- Scientific identification was difficult, especially for the ground/powdered form of vanilla. Mandatory labelling would impose legal and financial burdens as the verification infrastructure including scientific methods for the identification of species were not universally available. Optional or voluntary indication of both trade and scientific names would thus be the preferred approach.

41. CCSCH8 agreed to the Chairperson's proposal to have mandatory labelling of trade name i.e. "trade name shall be declared", while the labelling of scientific name be optional.
42. The Chairperson clarified that this provision would not set a precedent for other spices and culinary herbs and that it would apply only to the standard for vanilla and would not alter the general SCH template used for other spices and culinary herbs. Moreover, the relevant provision in the template, which was a living document, was still in square brackets, indicating that it may be revisited in future sessions if necessary.
43. The United States of America expressed its reservations to the mandatory declaration of trade name for the reasons expressed in paragraph 40 bullet point 3 above.

Section 8.2.2 - Country of harvest

44. CCSCH8 decided to go with the optional declaration of COH noting that considerations of this provision would be revisited by CCSCH at a later stage, if mandatory declaration of COH would become acceptable. .

ANNEX I, Table A1 - Chemical characteristics for vanilla

45. CCSCH8 noted that the EWG had provided three possible options on how the chemicals characteristics for vanilla could be presented: Option 1 based on chemical characteristics per style; Option 2 based on chemical characteristics per species; and Option 3 which was similar Option 1 but with differences in styles.
46. CCSCH8 noted the following views expressed by Members on these options:
- Option 1: This approach had been in use by industry for many years; made the implementation of the standard simple and widely applicable; and was consistent with global industry practices and would avoid trade disruptions and additional resource burdens.
 - Option 2: This approach was well aligned with the reality of the industry trade practices that required declaration of scientific names.
 - Option 3: This approach was a hybrid or simplified approach and would exclude certain commercial species, which could lead to food fraud.
47. The Chairperson, noting the support for Option 2 and that similar support was expressed at CCSCH7, proposed using Option 2- based on chemical characteristics per species. CCSCH8 agreed to this proposal and thus deleted the tables for Options 1 and 3.
48. The United States of America expressed its reservation to the CCSCH8 decision on including the table with chemical characteristics per species in the vanilla standard as this would require evaluation of chemical characteristics in vanilla by species, a practice that was contrary to more than 50 years of global industry practice and would be costly to implement.
49. CCSCH8 endorsed Table A1 - Chemical characteristics per species and clarified that:
- Ranges for moisture content for styles – "whole", "split" and "cut" indicated the minimum and maximum values respectively, while for the style "ground/powdered style", a single value indicated the maximum value.
 - Classes (Extra Class, Class I, Class II, and Class III) were only applicable to *Vanilla planifolia*, for the style "whole".

ANNEX I, Table A2 - Physical characteristics for vanilla

50. CCSCH8 considered the provisions in Table A2 - Physical characteristics, made the following corrections, and endorsed the provisions therein.

Colour tolerance

51. Noting that there was no standardized method for colour determination for vanilla, and that fixing a tolerance might not be appropriate, the column for the provision on colour was deleted.

Extraneous matter

52. Noting that there were unresolved values for the provisions extraneous matter for the styles “ground/powdered” and “vanilla pulp and seeds - vanilla-caviar”, it was agreed to retain only “N/A” and to delete “1” for both of these styles.
53. CCSCH8 further agreed to insert the following footnote with text from the SCH glossary of terms in the provision for extraneous matter:

“Extraneous (vegetative) matter: Vegetative matter associated with the plant from which the product originates-but is not accepted as part of the final product.”

ANNEX I, Table A3 - Methods of analysis for vanilla

54. CCSCH8 reviewed the table and took the following decisions:
- (i) Deleted the method for colour tolerance, taking note of the discussion under paragraph 51.
 - (ii) Retained ISO 5565-2 as the recommended method for the determination of vanillin content and deleted AOAC 990.25.

Next steps

55. CCSCH8 discussed how to take forward the draft standard for adoption, while CCFL was yet to deliberate on labelling of COH and as it was not yet known whether mandatory labelling of COH could be possible.
56. The Codex Secretariat presented two procedural options for CCSCH8’s consideration:
- (i) Forward the draft standard to CAC for adoption at Step 8 with labelling of COH being optional and revisit this provision in the standard at a later stage if a mandatory option would become possible. The Secretariat clarified that this provision could be revisited in the future, should CCFL conclude that mandatory labelling of COH would be permissible. This approach would allow CCSCH at this session to forward the standard for adoption, with the possibility of revisiting the specific provision later without opening the whole standard.
 - (ii) Hold the draft standard at Step 7 and revisit the provision for COH at CCSCH9, when the outcome of CCFL’s deliberations would have become available. This would delay adoption of the standards, but would allow CCSCH9 to make a more informed decision regarding the labelling of COH.
57. The Codex Secretariat emphasized that these two options were the most procedurally sound and aligned with Codex practices, and advised against inserting a placeholder text such as “to be developed,” noting that this was discouraged by CAC.
58. In response to a question from a Member about the meaning of “revisiting”, the Codex Secretariat clarified that revisiting the specific provision in question would not mean reopening the entire standard.
59. The Codex Secretariat confirmed that the food additives, labelling provisions, and methods of analysis would be forwarded to CCFA, CCFL, and CCMAS for endorsement, respectively, following standard procedures.
60. CCSCH8 agreed to the first option of forwarding the draft standard for adoption at this stage, and revisit the provision for COH at a later stage should CCFL conclude that mandatory labelling of COH would be permissible.

Conclusion

61. CCSCH8 agreed to:
- (i) Forward the draft standard for spices in the form of dried fruits and berries, requirements for vanilla (Appendix III) to CAC for adoption at Step 8, noting that the provisions for food additives and food labelling would need to be endorsed by CCFA and CCFL, respectively, before CAC adoption.
 - (ii) Forward the provisions on food additives, food labelling and methods of analysis to CCFA, CCFL and CCMAS for endorsement.

DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES, REQUIREMENTS FOR LARGE CARDAMOM (Agenda item 3.2) ⁸

62. Bhutan, as Chair of the EWG, also speaking on behalf of the Co-Chairs India and Nepal, introduced the agenda item, noting that the updated draft standard had been presented in CRD16, incorporating comments received in response to CL 2024/52-SCH through consultations with Co-Chairs. It was highlighted that two issues remained unresolved and kept in square brackets i.e. the method of analysis for empty and malformed capsules and the chemical characteristics for powdered forms.
63. CCSCH8 agreed to use CRD16 as the basis for its discussion and reviewed the draft standard section by section, made editorial changes, corrections and took the decisions as highlighted in the paragraphs below.

Discussion

64. CCSCH8 aligned the text with the SCH template, and endorsed all the draft provisions with the following decisions and amendments:

Section 2.2 - Styles

65. CCSCH8 considered a proposal to harmonise the styles with those in the *Standard for spices derived from dried or dehydrated fruits and berries – Small cardamom* (CXS 357-2024) by including tolerance for partially opened capsules. It was clarified that consistency between the styles in CXS 357-2024 and the draft standard had been ensured to a given limit, and that open capsules, in case of large cardamom, were considered a defect and a tolerance of 5% were allowed in trade.
66. It was agreed to delete the style for “opened capsules” and to include a tolerance for partially opened capsules under Table A2, physical characteristics.

Section 2.3 - Sizing

67. CCSCH8 deleted the sentence referring to labelling of methods for sizing following clarification from the Codex Secretariat that all labelling provisions should be addressed under the labelling section and be subject to endorsement by CCFL.

Section 3.2 – Quality factors

68. CCSCH8 reintroduced section 3.2 Quality factors stating that “Dried or dehydrated large cardamom shall be safe and suitable for human consumption.” It was noted that the requirement for the product to be free from live insects was already reflected in Annex I - Table A2 and there was no need to include under this provision.

Section 8 - Labelling

69. The labelling provisions were aligned to the template and editorial corrections were made to section 8.1 – Name of the products, to ensure the clarity.

Table A1 - Chemical characteristics for dried or dehydrated large cardamom

70. CCSCH8 considered Table A1 and took the following decisions:
- Revised the column for “form/style” to align with the terminology in Section 2.2 (Styles) and removed the note referring to “opened capsules/pods”.
 - Reduced the values for moisture content from 12 to 11% w/w (max) for form/style “powdered seeds” and form/style “powdered capsules/pods”.
71. Based on the discussions, CCSCH8 agreed to:
- Revise the values for moisture content as indicated in 70 b), and for the remaining parameters remove the square brackets.
 - align the sequence of column headings in Tables A1 and A2 with the those used in the SCH template as well as other CCSCH standards.

Table A2 - Physical characteristics for dried or dehydrated large cardamom

72. CCSCH8 discussed the provisions of Table A2 and agreed to the following clarifications and decisions on respective provisions:

⁸ CX/SCH 25/8/4; CX/SCH 25/8/4 Add.1 (Comments of Canada, Chile, Egypt, European Union, Guatemala, India, Iran, Iraq, Kenya, Mexico, Peru, Senegal, Thailand, Uganda, United Arab Emirates, United States of America (USA), and the International Organization of Spice Trade Associations IOSTA); CRD10 (the European Union, Ghana, Philippines, Thailand); CRD16 (Bhutan); CRD18 (India); CRD20 (Mexico); CRD22 (Egypt); CRD25 (Senegal); CRD26 (Nigeria); CRD30 (Algeria); CRD32 (Burundi)

- The column for “form/style” was aligned with Section 2.2 (Styles) in terms of terminology, and with the SCH template and consequently the row for “opened capsules/pods” was deleted as it was not provided for under Section 2.2.
- Empty, and malformed and split capsules by count/100 capsules (max) – agreed the value of 5%.
- Immature and shrivelled capsules seed % w/w (max), - agreed the value of 7% which is based on the values in the ISO standards.
- Insect defiled/ infested % w/w (max) – reaffirmed that the following definitions as contained in the Information document, “Glossary of Terms for SCH Standards” were applicable:
 “Insect Damage: Evidence of insect feeding, frass or insect fragments that detracts from product appearance, overall quality and/or safety.”
 “Insect Defiled: Spices or Culinary Herbs that are partially eaten by insects or contaminated with insect excreta, frass and/or webbing.”
- Insect defiled/infested – deleted the term “infested”, from Table A2 and retained “insect defiled” in order to align the provision with the applicable method of analysis in ISO 927.
- Foreign matter % w/w (max) – endorsed the value of 0.5% instead of “Non-Available (N/A)” noting that this was based on national data from a member.
- Footnotes - revised the footnote associated to the parameter for “live insect” to read “Live insect present in the consignment.”

Table 2- methods of analysis

73. CCSCH8 revised the following provision in Table 2:

- a) The principal of “Volatile oil (on dry basis)” was amended to read “Calculation from moisture and volatile oils, distillation and distillation” as the methods ISO 939 and ISO 6571 use distillation as a principle.
- b) Method for the empty, malformed and split capsules, ISO 10622, was preferred over method the identical method IS 13446, consequently IS 13446 was expunged from the Table.
- c) Deleted the row for “insect fragments” from the Table noting that there was no requirement for this parameter under the physical characteristics.
- d) Amended the provision mould visible/mouldy material.

Conclusion

74. CCSCH8 agreed to:

- (i) Forward the draft standard for spices in the form of dried fruits and berries, requirements for large cardamom to CAC for adoption at Step 5/8, noting that the provisions for food additives and food labelling would need to be endorsed by CCFA and CCFL, respectively, before CAC adoption (Appendix IV).
- (ii) Forward the provisions on food additives, food labelling, and methods for analysis to CCFA, CCFL and CCMAS, respectively, for endorsement.

DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED BARKS, REQUIREMENTS FOR CINNAMON (Agenda item 4.1) ⁹

75. Brazil, as Chair of the EWG, also speaking on behalf of the Co-Chairs Indonesia, Islamic Republic of Iran, and Mexico, introduced the agenda item highlighting that there were outstanding issues regarding the product definition, several chemical and physical characteristics, and methods of analysis.
76. CCSCH8 agreed to use CRD05 as the basis for its discussion and reviewed the draft standard section by section, aligning with the updated SCH template and incorporating amendments and corrections.

⁹ CX/SCH 25/8/5; CX/SCH 25/8/5 Add.1 (Comments of Canada, Chile, Colombia, Egypt, European Union, India, Indonesia, Iraq, Kenya, Malaysia, Mexico, Peru, Senegal, Sri Lanka, Thailand, United Arab Emirates, United States of America (USA), Zambia and the International Organization of Spice Trade Associations (IOSTA)); SCH8/CRD05 (IWG report); SCH8/CRD11 (El Salvador, European Union, Ghana, Philippines, Thailand); SCH8/CRD18 (India); SCH8/CRD20 (Mexico); SCH8/CRD22 (Egypt); SCH8/CRD25 (Senegal); SCH8/CRD26 (Nigeria); SCH8/CRD26 (Indonesia); SCH8/CRD29 (Uganda); SCH8/CRD30 (Algeria); SCH8/CRD32 (Burundi)

Discussion

Section 2.1 - Product definition

77. There was no consensus regarding the common name, whether it should be cinnamon, or both cinnamon and cassia cinnamon. The name Ceylon cinnamon was deleted as a common name and moved to trade name as Ceylon/Sri Lanka cinnamon.
78. CCSCH8 discussed the proposal to separate cinnamon and cassia as separate commodities due to differences in trade codes and safety concerns (e.g. coumarin content). Concerning this proposal the Chairperson clarified that safety concerns should be referred to the relevant committees (e.g., the Joint FAO/WHO Expert Committee on Food Additives (JECFA) or Codex Committee on Contaminants in Foods (CCCF)).
79. CCSCH8 agreed to retain “cinnamon” and “cassia cinnamon” as the common name and list trade names in a separate column. These entries were kept in square brackets pending further discussion.

Section 2.2 - Styles

80. The word “Whole” before “Stick/quills” was left in square brackets noting that cinnamon is typically traded in sticks or quills, while in some countries the style “whole pieces” included pieces that were up to 2 metres long.

Section 3.2.3 - Classification (optional)

81. It was suggested to exclude coumarin content from the minimum requirements when cinnamon was traded as unclassified/ungraded, noting that coumarin had a maximum limit. The phrase “excluding coumarin” was added in square brackets.

Section 4 - Food additives

82. CCSCH8 noted the mixed views on whether anticaking agents should be allowed in ground/powdered, and put the provision in square brackets for further consideration.

Section 8.1 - Labelling, Name of the product

83. There was no consensus on whether the indication of the trade name and scientific name should be mandatory or optional, and the provision was put in with square brackets.

Annex I

84. CCSCH8 noted that there were a number of unresolved issues in the Tables for chemical and physical characteristics, as well as the Table for the methods of analysis and put the Tables in square brackets.

Overall issues

85. In light of the many outstanding issues, it became clear that the draft standard was not yet ready to advance in the Step process and needed further work before it could be considered for possible adoption.
86. Brazil noted that the work will continue in accordance with the decisions of CCSCH8, taking into account the project document that was approved by CAC47 to elaborate one group standard for dried bark group - cinnamon including four species (*C. zeylanicum*, *C. cassia*, *C. burmannii*, and *C. loureiro*) in this single standard.

Conclusion

87. CCSCH8 agreed to:
- (i) Return the draft standard for spices in the form of dried barks, requirements for cinnamon to Step 2/3 for redrafting taking into account the discussions at CCSCH8.
 - (ii) Establish an EWG, chaired by Brazil and co-chaired by India, Indonesia, Islamic Republic of Iran, and Sri Lanka, working in English, to prepare a revised draft standard, taking into account the discussion of this session and submit the report of the EWG at least three months prior to CCSCH9.

DRAFT STANDARD FOR SPICES IN THE FORM OF DRIED SEEDS - REQUIREMENTS FOR CORIANDER (Agenda item 5.1)¹⁰

88. India, as Chair of the EWG, also speaking on behalf of the Co-Chair Islamic Republic of Iran, introduced the agenda item highlighting that the EWG had conducted two rounds of consultation and achieved broad consensus, although a few issues were outstanding and remained in square brackets. A key concern raised was the inconsistency between physical and chemical characteristics as regard classification.
89. CCSCH8 agreed to use CRD24 as the basis for its discussion, and reviewed the draft standard section by section, incorporating editorial changes and corrections and made the decisions indicated in the paragraphs below.

Discussion

Section 1 - Scope

90. CCSCH8 endorsed the scope with the following changes:
- Amended the the term “direct consumption” to clarify that coriander was for “direct human consumption”.
 - Simplified the last sentence to exclude products intended for industrial processing, aligning with the approach taken in the draft standard for large cardamom.
 - Associated a footnote to the term “seeds” i.e. “Botanically known as dried fruits”.

Section 2.1 - Product definition

91. CCSCH8 considered whether to refer to coriander as a “seed” or “fruit” and agreed that the term “seed” would be used in quotation marks with a footnote clarifying that coriander botanically was a fruit.
92. The family name, Apiaceae, was also included in the definition.
93. CCSCH8 agreed to move the colour description “yellowish brown to light brown” from Section 2.1 to Section 3.2.1.

Section 2.2 - Styles

94. CCSCH8 agreed to the definitions for the following two styles:
- Split: seeds broken into two approximately equal halves.
 - Cracked/broken: seeds broken into three or more pieces of varying sizes.
95. The provision for other styles was also aligned with the SCH template to ensure the clarity.

Section 3 - Essential composition and quality factors

96. In Section 3.2 - Quality factors, the reference to “live insects” was deleted as this parameter was included in Table A2, thereby aligning with the SCH template.

Section 3.2.1 - Odour, flavour, and colour

97. The section was amended to include colour description “yellowish brown to light brown” that was moved from Section 2.1 - Product definition.

Section 3.2.2 - Classification

98. The section on classification was deleted noting that tables for chemical and physical characteristics in the Annex did not include grades or classes.

Section 7 - Contaminants

99. Included a reference to the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014).

Section 8.1 - Labelling, Name of product

100. Minor editorial changes were made to this provision to align with the SCH template and deleted the terms “variety and cultivar” from Section 8.1.3.

¹⁰ CX/SCH 25/8/6; CX/SCH 25/8/6 Add.1 (Comments of Brazil, Canada, Chile, Egypt, European Union, India, Iraq, Kenya, Mexico, Peru, Thailand, United Arab Emirates, United States of America (USA) and the International Organization of Spice Trade Associations (IOSTA)); SCH8/CRD12 (European Union, Ghana, Philippines, Thailand); SCH8/CRD18 (India); SCH8/CRD20 (Mexico); SCH8/CRD22 (Egypt); SCH8/CRD24 (India); SCH8/CRD25 (Senegal); SCH8/CRD26 (Nigeria); SCH8/CRD29 (Uganda); SCH8/CRD30 (Algeria); SCH8/CRD31 (African Union); SCH8/CRD32 (Burundi)

Table A1 - Chemical characteristics

101. CCSCH8 considered the table for chemical characteristics, and made the following decisions:

- To delete “Group A and B” under the style whole/split.
- To set minimum volatile oil content at 0.09 ml/100 g and 0.1 ml/100 g for the style “cracked/broken/ground/powdered” and “whole/split”, respectively.
- Agreed to the values for moisture (9%), total ash (7%), and acid insoluble ash (1.5%) across all the styles.
- Aligned the provisions to the SCH template.

Table A2 - Physical characteristics

102. CCSCH8 agreed to the following:

- Delete the grades as associated to the style “whole”.
- Separate the style “split” from “cracked/broken”, with style “cracked/broken” grouped with style “powdered/ground styles”.
- The values for the various parameters under the specified grades.
- Provide the definitions for damaged/dicoloured fruits in alignment with ISO references.
- Amend and align the provisions to the template and relevant analytical methods, where appropriate.

Table A3 - Methods of analysis

103. Corrections were made to the following parameters to clarify the standard as well the principle of analysis:

- Volatile oil: Changed the principle for the method from “distillation and gravimetry” to “distillation and distillation”.
- Total ash and acid insoluble ash: Included calculation from moisture and ash at 550 °C in the principle for the method.
- Mouldy material / Mould visible: Identified ISO 927 as the preferred method of analysis.
- Insect defiled: Identified ISO 927 as the applicable method.

Conclusion

104. CCSCH8 agreed to:

- (i) Forward the draft standard for spices in the form of dried seeds - requirements for coriander to CAC for adoption at Step 5/8 noting that the provisions for food additives and food labelling would need to be endorsed by CCFA and CCFL, respectively, before CAC adoption (Appendix V).
- (ii) Forward the provisions on food additives; food labelling and methods analysis to CCFA, CCFL and CCMAS, respectively, for endorsement.

DRAFT STANDARD FOR HERBS - REQUIREMENTS FOR SWEET MARJORAM (Agenda item 6.1)¹¹

105. The CCSCH host secretariat (India) on behalf of Egypt, the Chair of the EWG, that was unable to attend the session, presented the item and provided a brief background to the work, noting that the EWG conducted two rounds of consultations, and based on the comments received in reply to the CL 2024/55-SCH, an updated draft standard as contained in CRD23 had been prepared.
106. CCSCH8 agreed to use CRD23 as the basis for its discussion, and reviewed the draft standard section by section, incorporating editorial changes and corrections.

Discussion

107. CCSCH8 aligned the text with the SCH template and made the following corrections and amendments:

¹¹ CX/SCH 25/8/7; CX/SCH 25/8/7 Add.1 (Comments of Brazil, Canada, Egypt, European Union, India, Iraq, Kenya, Mexico, Peru, Senegal, Thailand, United Arab Emirates, United States of America (USA)); CRD13 (the European Union, Ghana, Thailand); CRD18 (India); CRD20 (Mexico); CRD23 (Egypt); CRD25 (Senegal); CRD29 (Uganda); CRD30 (Algeria); CRD32 (Burundi).

Section 1 - Scope

108. CCSCH8 agreed to align the text with the SCH template by inserting the common name “sweet marjoram” and “or as an ingredient in” instead of “commercial”.

Section 2.1 - Product definition

109. The title of Table 1 was aligned with the SCH template to read “Sweet marjoram covered by this standard”.

Section 2.2 - Styles

110. CCSCH8 agreed to:
- The revised definition of the style “ground/powdered” noting that there was no clear definition for the “small portion”.
 - The revised definition for the style “crushed/rubbed/flaked” by adding “without the roots”.

Section 3.2

111. CCSCH8 agreed to delete the words “practically free from extraneous and foreign matter” from the provision noting that Table A2 included requirements for these parameters.

Section 3.2.1 - Odour, flavour and colour

112. CCSCH8 deleted the reference to Annex I.

Section 5 - Contaminants

113. CCSCH8 deleted the words “shall be” in the second line of the provision, before the word “produced”.

Section 8 - Labelling

114. CCSCH8 aligned the labelling provisions with the template and made editorial corrections to Section 8.1 – Name of the products, to ensure the clarity.

Table 2 - Methods of analysis

115. CCSCH8 reviewed the methods in general for volatile oil, total ash, and acid-insoluble ash.
116. CCSCH8 inserted the new parameter “tolerance for powder (% w/w)” into Table 2 with square brackets and left the method of analysis field blank for the time being. (see paragraphs 119, 120)

Table A1 - Chemical characteristics for dried sweet marjoram

117. CCSCH8 noted the various alternative values for moisture content, total ash, acid insoluble ash, and volatile oil, that had been placed in square brackets. Members expressed their willingness to submit supporting data to justify the proposed values, which would be further reviewed.
118. A footnote related to volatile oil referring to heat-treated or dehydrated products, was also placed in square brackets as it was considered outside the scope of the draft standard which applies to dried products only. It was agreed to revisit this footnote at a later stage for possible revision or deletion.

Table A2 - Physical characteristics for dried sweet marjoram

119. CCSCH8 considered the inclusion of a new parameter, tolerance for powder (% w/w), since powder naturally occurred in dried culinary herbs due to compression and friction during processing and handling, particularly for whole, crushed, rubbed, and flaked styles.
120. CCSCH8 agreed to include this parameter and placed the provisional allowance values in square brackets, using the values for the same parameter in the *Standard for dried oregano* (CXS 342-2021): 5% for whole and 10% for crushed, rubbed, and flaked styles.
121. It was suggested that a footnote, similar to the one in CXS 342-2021, could be considered in future revisions, stating that particle size was evaluated upon request, accompanied by supporting documentation.

Conclusion

122. CCSCH8 agreed to:
- (i) Forward the draft standard for herbs - requirements for sweet marjoram to CAC for adoption at Step 5; and submit the provisions on food additives and food labelling to CCFA and CCFL, respectively, for endorsement (Appendix VI).
 - (ii) Establish an EWG, chaired by Egypt and co-chaired by India, working in English to consider outstanding issues in square brackets and comments received at Step 5/6.
 - (iii) Note that the report of the EWG should be submitted at least three months before CCSCH9.

DISCUSSION PAPER ON TRADE DATA AVAILABILITY FOR SPICES AND CULINARY HERBS (Agenda item 7.1)¹²

123. Due to lack of availability of time at CCSCH8 to address this agenda item, this matter was deferred to CCSCH9 for consideration.

CONSIDERATION OF THE PROPOSALS FOR NEW WORK (Agenda item 7.2)¹³*New work proposals*

124. CCSCH8 noted that no proposals for new work were submitted in response to CL 2024/40-SCH requesting proposals for new work.

Conclusion

125. CCSCH8 requested the Codex Secretariat to issue a CL requesting proposals for new work for consideration by CCSCH9.

Finalisation of the sampling plans for SCH standards

126. The Chairperson reminded CCSCH on the need to consider how to complete the work on the development of sampling plans for cumin and thyme, noting that CCMAS had completed the e-book with sampling plans applications. It was proposed that an EWG could be established to undertake the task.

Conclusion

127. CCSCH8 agreed to:
- (i) continue with the work for elaboration of sampling plans for SCH,
 - (ii) establish a EWG led by India, working in English only, with the following terms of reference:
 - (a) to continue the work on developing sampling plans as contained in CRD02, taking into account the e-book with the sampling plans applications developed by CCMAS44, for consideration by CCSCH9;
 - (b) to make recommendations on the applicability of such sampling plans for other spices and culinary herbs; and
 - (c) to submit a report of the EWG work at least three months before CCSCH9.

Development of group standards

128. The Chairperson recalled that CCSCH3 (2017) had agreed to adopt the grouping category based on plant parts, as this provided the possibility of sub-dividing the work into manageable units.
129. It was further recalled that CCEXEC73 (2017) had recommended that CCSCH consider adopting a phased approach in developing group standards, for example, by prioritizing work on standards for individual commodities belonging to the same group prior to developing a group standard.
130. Taking into account the recommendation of CCEXEC, CCSCH's grouping strategy, and the updated template, the Chairperson proposed that CCSCH could undertake a pilot project focusing on grouping standards under a group category to gain experience. This pilot project could be undertaken by one or a few Members that could prepare a discussion paper for consideration by CCSCH9.
131. India offered to undertake the proposed pilot project.

Conclusion

132. CCSCH8 noted that:
- (i) India expressed its willingness to undertake a pilot project on grouping of existing individual SCH standards belonging to a group into the SCH group template through a comparative analysis.
 - (ii) A discussion paper with recommendations would be presented to CCSCH9.

¹² CX/SCH 25/8/8; CRD14 (European Union, Kenya); CRD29 (Uganda);

¹³ CX/SCH 25/8/9

UPDATE TO THE TEMPLATE FOR SCH STANDARDS (Agenda item 7.3)¹⁴

133. The Chairperson recalled that CCSCH7, due to time constraints, had deferred the consideration of the template for SCH standards to CCSCH8, and had encouraged active participation of Members and Observers in all discussions of the template and urged timely provision of comments.
134. The United States of America, the leader of this work, presented the work done since CCSCH7 that had led to an updated template, which would facilitate the development of both group and individual standards, for CCSCH8 consideration. It was emphasized that the template was a dynamic document that would be updated as need be, proposed to be published as an information document on the Codex website to inform EWGs of CCSCH. It was recommended that CCSCH8 endorsed the updated template and discussed the possible alignment of existing standards with the template and the potential need for integrating individual standards into group standards.
135. The Chairperson expressed gratitude to the United States of America for having led this work since its beginning, noting that SCH standards represented a diverse group of products, and that it was against this background that CCSCH had agreed to use a dynamic, flexible template for future standards, adaptable to both group and individual spices/culinary herbs.

Discussion

136. CCSCH8 reviewed the template section by section acknowledging the need for alignment to ensure consistent use of the terminology, and made the following comments and amendments.

Introduction

137. Minor edits were introduced to ensure linguistic consistency.

Section 1 - Scope

138. CCSCH8 confirmed that the scope applied to both individual and group standards depending on the nature of the SCH commodity(ies) under consideration.
139. Responding to a question regarding the clarity of the sentence “excluding products intended for industrial processing”, the Chairperson explained that this exclusion had been previously discussed and agreed upon by CCSCH, and that the term industrial processing had been defined in the glossary of terms for SCH standards. The sentence was thus retained.

Section 2.1 - Product definition

140. Editorial inconsistencies concerning terminology such as “spices or culinary herbs” vs. “spices and culinary herbs” were amended to refer to “spices or culinary herbs” only. It was also clarified that the common name should be the broad name for the SCH standard.

Section 2.2 - Styles

141. Clarification was sought on the inclusion of “other styles” and their implications for physical and chemical characteristics. It was explained that styles could include mixed forms such as whole and broken, and that flexibility was built into the template. Additional styles like “splits” were proposed and accepted.

Section 2.3 - Sizing

142. A question was raised about the sentence “When sized, the methods used should be labelled on the package”. It was clarified that the provision for sizing was optional, and that excessive labelling requirements should be avoided. The sentence was thus deleted.

Section 3.2 - Essential composition and quality factors

143. It was agreed that the phrase “shall be safe and suitable for human consumption” should be included in all standards regardless of whether physical characteristic limits exist or not in Annex I, Table 2.

Section 3.2.1 - Odour, flavour and colour

144. It was clarified that any individual colour characteristics should be described under this section as appropriate and not under product definition (Section 2.1).

¹⁴ CX/SCH 25/8/10; SCH08/15 (European Union, Kenya and Thailand); CRD20 (Mexico); CRD21 (Mexico with the support of Cuba, Chile, Guatemala and Uruguay); CRD25 (Senegal); CRD29 (Uganda); CRD32 (Burundi)

Section 3.2.2 - Classification

145. Concerns were raised about inconsistencies in classification across existing standards, in particular some standards provide for grades while in others none is provided. The Chairperson acknowledging this, emphasized that the updated template would help standardize future SCH standards and thus minimise inconsistencies. CCSCH8 confirmed classification as being optional and subject to trade agreements.

Section 4 - Food additives

146. CCSCH8 discussed the need for clarity regarding the food additive provision to guide standards development noting that in some SCH standards. (e.g. saffron), food additives were not permitted for use. It was agreed that the acceptance of food additives in SCH standards, particularly anticaking agents, would be considered on a case-by-case basis. It was also clarified: i) that such additives were acceptable for use only in ground/powdered form of the product; and ii) the section should include food additive provision for both spices and culinary herbs as recommended by CCFA55.

Section 5 - Contaminants

147. CCSCH8 agreed that reference to relevant Codes of Practice would be evaluated on case-by-case basis and in this context, the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017) was a relevant text for spices, but not for culinary herbs.

Section 6 - Hygiene

148. It was agreed to align the provision with the text in the format for commodity standards in the *Codex Procedural Manual* and thus added at the end of the first paragraph: "and other relevant Codex texts such as *Code of hygienic practice for low moisture foods* (CXC 75-2015) Annex III on spices and aromatic herbs, and other codes of practice."

Section 8 - Labelling

149. CCSCH8 agreed to update Section 8 as follows:
- Section 8 – deleted the words "covered by the provisions of this standard" from the chapeau in order to align with the *Codex Procedural Manual* (Section 2.6 Format for Codex commodity standards)
 - Section 8.1 – clarified that the "name of the product" referred to the "common name" as described in the standard, that additionally the "trade name" and or the "scientific name" might be indicated, and that the terms variety or cultivar should not be used; and deleted the section on net weight noting that this was already a mandatory requirement in CXS 1-1985.
 - Sections 8.2.2 and 8.2.3 - deleted the words "may be declared/indicated" and leave "(optional)" only
 - To retain the country of harvest (optional), noting that CCFL had previously endorsed a similar provision. The mandatory requirements for this provision will be subject to the outcome of the ongoing discussions in CCFL.

Section 9 - Methods of analysis and sampling

150. CCSCH8 underscored the need to align the terminologies used in the template and the analytical methods referred to in the standards. For example, the terms "mould visible", "visible mould" and "mould damage" were used interchangeably across the existing SCH standards and it was not clear if they referred to the same parameter.
151. It was proposed that the CCSCH should align the provision with the definition in ISO 927, which also included the term "mouldy material", and that the parameter should be "visible mould/mouldy material", and clarification be sought from CCMAS on the correct use of the two terms, noting that CCSCH was currently using some of these terms interchangeably.
152. The Chairperson clarified that any analytical method had to be in line with the proposed parameter using "visible mould/mould damage" as a placeholder, pending further clarification.

Annex I

Table on Chemical characteristics

153. CCSCH8 considered the layout of the Table which was endorsed with the parameters listed therein. It was clarified that the parameter "Markers volatile oil % (min) on dry basis" was meant for compounds in general, which may or may not be a volatile oil, e.g. curcumin for turmeric and coumarin for cinnamon both of which are not markers for volatile oils. It was thus agreed to reword the parameter to "marker compounds (%)".

Table on Physical characteristics – group standards

154. CCSCH8 considered and endorsed the parameters for physical characteristics and the form/styles for the SCH standards with amendments to the titles for the following underlined parameters/titles: mould damage – changed to “visible mould /mouldy material % w/w (max)”; live insects - inserted the words “by count”; excreta mammalian - deleted the words “ and/other”; rodent filth count/25 g - inserted the word “max”; “other comments” - changed to “other factors”. CCSCH8 also inserted footnotes to define extraneous matter and foreign matter.
155. It was clarified that the values for live insects should be zero in all the styles.

Table on Physical characteristics – individual standards

156. CCSCH8 considered and endorsed the parameters for physical characteristics. The style “Cut, broken, pieces” was amended to “Pieces/cut/cracked/broken” to align with Section 2.2.

Conclusion

157. CCSCH8:
- (i) Confirmed that the template would remain a living document that would be updated as need arises, and encouraged Members/Observers to make proposals to this effect.
 - (ii) Requested the Codex Secretariat to publish the updated SCH template as an information document on the Codex webpage. (Appendix VII)

OTHER BUSINESS (Agenda item 8)

158. There were no issues discussed under this agenda item.

DATE AND PLACE OF THE NEXT SESSION (Agenda item 9)

159. CCSCH8 noted that CCSCH9 was tentatively scheduled to be held in approximately 18 months’ time subject to confirmation by the Host Secretariat in consultation with the Codex Secretariat.

APPENDIX I

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APPENDIX II

**RESPONSES TO THE MATTERS REFERRED BY
THE CODEX COMMITTEE ON METHOD OF SAMPLING AND ANALYSIS (CCMAS43)**

Issue raised	Description/Justification	Reply
Test portion for and method for light seeds in small cardamom	<p>Section 2.11 in IS 1907: Indian specification for cardamom (small) describes Light seeds with a reference to the analytical method in IS 1797. Section 4.0 on methods for physical parameters in IS 1797 applies to all types of spices, and the prescribed test portion ranges from 100 g to 200 g, depending on the nature of the material.</p> <p>ISO 927 is also a general method for the determination of extraneous and foreign matter in spices, which also includes a reference to small cardamom. As per this standard, the laboratory sample size is specified as 500 g, and the minimum test portion to be taken for analysis is 100 g.</p>	<p>Since the ISO standards are more widely accepted internationally, we may refer to ISO 927 for the method of analysis of light seeds in Small Cardamom, with a test portion of 100 g (minimum). It is also to be noted that ISO 882-2 Cardamom: part 2 seeds also refer to ISO 927 for the analytical method for light seeds</p> <p><i>Hence, it is recommended to correct the method of analysis of light seeds to ISO 927 Type I.</i></p>
Methods for curcuminoids content, on dry basis (colouring power) and provision name - Turmeric	<p>ISO 5566: Turmeric — Determination of colouring power — Spectrophotometric measures the curcumin content based on the absorption of light at 425 nm, hence, it is more directly related to the measurement of the color of turmeric.</p>	<p>CCSCH8 agreed with the suggestion (option b) given by the CCMAS.</p> <p>Based on that it is proposed to revise the name of the provision given in</p> <ul style="list-style-type: none"> i) Annex I Table A1- 'Curcuminoids content (colouring power) and ii) Table 4.1 Method of analysis 'Colouring power (curcuminoids content) to iii) "colouring power expressed as curcuminoids"
The method for pungency, Scoville heat units, and appropriate provision name - dried chilli and paprika	<p>ISO 3513 is based on sensory evaluation, whereas ASTA 21.3 is an HPLC method and of a more objective nature. ASTA 21.3 is preferred over ISO 3513 as many spice industries and regulators use it.</p>	<p>CCSCH8 agreed with the suggestion (option b) given by the CCMAS.</p> <p>CCMAS may revoke the ISO 3513 and replace the method with ASTA 21.3 as a Type I method.</p>
The method for mould visible – cloves	<p>Both MPM V-8 and ISO 927 can be used for the analysis of visible mold. Since the ISO standards are more widely accepted internationally, ISO 927 is preferred over MPM V-8 method</p>	<p>CCSCH8 recommends CCMAS to endorse ISO 927 method as a type I method over Method V-8 for mould visible – cloves.</p>

APPENDIX III**DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED FRUITS AND BERRIES
- REQUIREMENTS FOR VANILLA****(For adoption at Step 8)****1. SCOPE**

This standard applies dried or dehydrated fruits and berries – vanilla (cured vanilla beans) as defined in Section 2.1 below, offered for direct human consumption, or 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 names
Vanilla	Pompona vanilla	<i>Vanilla pompona</i> Schiede (Orchidaceae)
	Vanilla Mexican vanilla	<i>Vanilla planifolia</i> Andrews (Orchidaceae) (syn. <i>V. fragrans</i> (Salis.) Ames)
	Bourbon vanilla	
	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:

1. whole beans or complete beans with seeds and pulp inside;
2. splits – beans that are naturally split;
3. cut – short vanilla beans of varying lengths;
4. vanilla pulp and seeds - vanilla-caviar
5. ground/powdered – obtained by grinding vanilla beans (whole, cut or splits);

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

2.3 Sizing (optional)

Vanilla may be sized whole or cut when appropriate, in accordance with existing trade practices.

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

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

3.2 Quality Factors

Vanilla shall be safe and suitable for human consumption.

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 I (Table A1: Chemical Characteristics and Table A2: 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 unclassified, the provisions for grade/class III in Annex I shall apply as minimum requirements for *Vanilla planifolia*.

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 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 produced in accordance with the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 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. **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 on 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 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 the common name as described in Section 2.1.

8.1.2 The style of the product shall be as described in Section 2.2 (Styles).

8.1.3 The Trade name shall be declared and/or the scientific name may be indicated.

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)

8.2.3 Region of harvest and year of harvest (optional)

8.3 **Commercial identification**

- style
- class/grade, if applicable
- 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 analysis¹⁵

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

9.2 Sampling plan

To be developed.

¹⁵ The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text shall replace Annex I Table A3:

“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 I

Chemical and physical characteristics and methods of analysis for vanilla

Table A1. Chemical characteristics for vanilla per species

Scientific Name	Form/Style	Moisture content % w/w (min-max)	Vanillin content on wet basis [weight] g/100g (min)
<i>Vanilla planifolia</i>	Whole: Extra	35 - 38	1.8
	Whole: Class I	30 - 36	1.6
	Whole: Class II	25 - 30	1.4
	Whole: Class III	15 - 25	1.2
	Split	15 - 25	1.2
	Cut	10-25	1
	Ground/ powdered	<15	1
	Vanilla pulp and seeds - Vanilla-caviar	25 - 35	1
<i>Vanilla odorata</i>	Whole	15 - 35	2
	Split	15 - 25	2
	Cut	15-20	1.4
	Ground/ powdered	<15	1.4
	Vanilla pulp and seeds - 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 pulp and seeds - 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 pulp and seeds - 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 pulp and seeds - Vanilla-caviar	25 - 35	0.02

Table A2. Physical characteristics of vanilla

Product Name	Form/Style	Extraneous matter** % w/w (max)	Live insect (by count)
Vanilla	Whole	1	0
	Split	1	0
	Cut	1	0
	Ground/powdered*	N/A	0
	Vanilla pulp and seeds - Vanilla-caviar	N/A	0

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.

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

Table A3: Methods of analysis for vanilla

Provision	Method*	Principles	Type
Moisture content	ISO 5565-2	Distillation	I
Extraneous matter	ISO 927	Visual examination followed by Gravimetry	I
Live Insect	ISO 927	Visual examination (by count)	I
Vanillin content on wet basis	ISO 5565-2	HPLC-UV analysis	II

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.

APPENDIX IV**STANDARD FOR SPICES IN THE FORM OF DRIED FRUITS AND BERRIES -
REQUIREMENTS FOR LARGE CARDAMOM****(For adoption at Step 5/8)****1. SCOPE**

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

2. DESCRIPTION**2.1 Product definition**

Dried or dehydrated Large cardamom is a product obtained from sufficiently developed fruits of *Amomum subulatum* Roxb. of Zingiberaceae family, as described in Table 1, wherein the capsules/pods are ovoid in form with a distinct ribbed surface.

Table 1: Common, trade and scientific name of dried or dehydrated large cardamom

Common name	Trade name	Scientific name
Large cardamom	Large cardamom	<i>Amomum subulatum</i> Roxb.
	Black cardamom	

2.2 Styles

Dried or dehydrated Large cardamom may be:

- whole unopened capsules/pods: Intact capsules/pods that have not lost seed;
- seeds: seeds obtained after opening of the capsules/pods;
- powdered seeds: powder obtained by grinding cardamom seeds; or
- powdered whole capsules/pods: powder obtained from grinding whole/open capsules/pods with seeds.

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

2.3 Sizing (optional)

Whole large cardamom may be sized by count per weight, weight per volume, by diameter, or in accordance with pre-existing trade practice.

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

Dried or dehydrated large cardamom as described in Section 2 above, shall conform to the requirements contained in Annex I.

3.2 Quality factors

Dried or dehydrated large cardamom shall be safe and suitable for human consumption.

3.2.1 Odour, flavour and colour

Dried or dehydrated large cardamom shall have a characteristic odour, flavour and colour, which can vary depending on geo-climatic factors/conditions, and shall be free from any foreign odour, flavour, and colour especially from rancidity and mustiness. Dried or dehydrated Large cardamom color varies from maroon or light to dark brown in whole, light to dark brown or black in seed and light to dark brown in ground form.

3.2.2 Chemical and physical characteristics

Dried or dehydrated large cardamom shall comply with the chemical and physical characteristics specified in Annex I (Table A1 Chemical characteristics and 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 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use only in ground/powdered form of dried or dehydrated large cardamom.

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 produced in accordance with the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 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. **HYGIENE**

It is recommended that the products covered by this standard shall 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 on 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 shall be labelled in accordance with the *General standard for the labelling of prepackaged 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 the common name as described in Section 2.1.

8.1.2 The style of the product shall be as described in Section 2.2 (Styles).

8.1.3 The Trade name and/or the scientific name may be indicated.

8.2 **Country of origin and country of harvest**

8.2.1 The Country of origin shall be declared.

8.2.2 Country of harvest (optional).

8.2.3 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 of foods* (CXS 346-2021).

9. **METHODS OF ANALYSIS AND SAMPLING**

9.1 **Methods of analysis¹⁶**

See Table 2: Methods of analysis for large cardamom.

9.2 **Sampling Plan**

To be developed.

¹⁶ The methods of analysis as described in Table 2: 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.”

Table 2: Methods of analysis for large cardamom

Provision	Method ⁱ	Principle	Type ⁱⁱ
Moisture	ISO 939	Distillation	I
Volatile oil (on dry basis)	ISO 939 and ISO 6571	Calculation from moisture and volatile Oils, Distillation and Distillation	I
Total ash (On dry basis)	ISO 939 and ISO 928	Calculation from moisture and Ash (at 550°C), Distillation and Gravimetry	I
Acid insoluble ash (on dry basis)	ISO 939 and ISO 930	Calculation from moisture and Ash (at 550°C), Distillation and Gravimetry	I
Extraneous matter	ISO 927	Visual examination followed by Gravimetry	I
Foreign matter	ISO 927	Visual examination followed by Gravimetry	I
Whole insect live/dead	ISO 927 (For whole)	Visual examination (counting)	I
	AOAC 975.49 (For powdered/pieces)	Floatation	I
Mammalian and/or other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macro analytical Procedure Manual) MPM: V-8. Spices https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs#v32	Visual examination followed by Gravimetry	IV
Visible mould / Mouldy Material	ISO 927	Visual examination followed by Gravimetry	I
Insect defiled	ISO 927	Visual examination followed by Gravimetry	I
Empty, malformed and split capsules	ISO 10622:1997	Visual examination (counting)	I
Immature and shriveled capsules/seed	ISO 927	Visual examination followed by Gravimetry	I
Light seeds	ISO 927	Visual examination followed by Gravimetry	I

Notes:

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

ⁱⁱ According to the definition of “types of method of analysis” as per *Codex Procedural Manual* Section 2

Annex I

CHEMICAL AND PHYSICAL CHARACTERISTICS FOR DRIED OR DEHYDRATED LARGE CARDAMOM**Table A1: Chemical characteristics for dried or dehydrated large cardamom**

Product name	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
Large cardamom	Whole	12	8	2	1
	Seeds	12	8	2	1
	Powdered seeds	11	8	2	1
	Powdered whole capsules/pods	11	8	2	1

Notes:

For capsules, the determination of moisture content, total ash and acid insoluble ash shall be made on the whole capsules. The determination of volatile oil shall be made on the seeds obtained by separating skin and shall not apply to powdered capsules with seeds.

Annex I

Table A2: Physical characteristics for dried or dehydrated large cardamom

Product Name	Form/style	Empty, malformed and split capsules by count /100 capsules (max) ¹⁷	Immature and shriveled capsules % w/w (max) ¹⁸	Light seeds % w/w (max) ¹⁹	Insect defiled % w/w (max) ²⁰	Extraneous matter % w/w (max) ²¹	Foreign matter % w/w (max) ²²	Whole dead insects, (by count) /100 g (max) ²³	Live insects (by count) ²⁴	Mammalian Excreta mg/kg (max) ²⁵	Other Excreta, mg/kg (max) ²⁶	Mould visible/Mouldy material % w/w (max)
Large Cardamom	Whole	5	7	N/A	1	5	0.5	4	0	6.6	2.2	1
	Seeds	N/A	N/A	5	N/A	2	0.5	4	0	6.6	2.2	1
	Powdered seeds	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A	N/A
	Powdered capsules/pods	N/A	N/A	N/A	N/A	N/A	N/A	N/A	0	N/A	N/A	N/A

¹⁷ Capsules which have no seeds or are scantily filled with seeds¹⁸ Capsules which are not "fully developed".¹⁹ Light seeds include seeds that are brown or red in color, and broken, immature and shriveled seeds²⁰ Capsules and seeds exhibiting definite evidence of insect feeding²¹ Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product.²² Any visible/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.²³ If the total number of whole dead insects found in the total number of the sub samples exceeds the specified value in the table.²⁴ Live insects present in the consignment.²⁵ If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.²⁶ Excreta from other animals, such as reptiles and birds

N/A N/A - Not applicable, does not refer to zero. It means that the style of the above product has not been evaluated for this provision, and currently do not have values.

APPENDIX V**STANDARD FOR SPICES IN THE FORM OF DRIED SEEDS - REQUIREMENTS FOR CORIANDER****(For adoption at Step 5/8)****1 SCOPE**

This standard applies to dried or dehydrated “seeds”¹ – coriander as defined in Section 2.1 below, offered for direct human consumption, or as an ingredient in food processing, or for repackaging if required. It excludes the product 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. of Apiaceae family 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: “Seeds” broken into two approximately equal halves
- Cracked or broken: Broken into three or more pieces of varying sizes
- Ground/powdered

Other styles distinctly different from those mentioned above four 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 contained in Annex I.

3.2 Quality factors

The products shall be safe and suitable for human consumption.

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 and flavour especially from rancidity and mustiness. Dried or dehydrated “seeds” of coriander shall have a characteristic colour varying from yellowish brown to light brown.

3.2.2 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.

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), and produced in accordance with *Code of practice for the prevention and reduction of mycotoxins in spices* (CXS 78-2017), *Code of practice for weed control to*

¹ Botanically known as dried fruits.

prevent and reduce pyrrolizidine alkaloid contamination in food and feed (CXC 74-2014) 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 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 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 the common name as described in Section 2.1.

8.1.2 The style of the product shall be as described in Section 2.2 (Styles).

8.1.3 The trade name and/or the scientific name may be indicated.

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).

8.2.3 Region of harvest and year of harvest (optional).

8.3 Commercial identification

- Style.
- Class or grade, if applicable.
- Particle 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 analysis²

See Table Annex I: Table A3. Methods of analysis for dried or dehydrated coriander

9.2 Sampling plan

To be developed.

² The methods of analysis as described in Annex I, Table A3: Methods of analysis for dried or dehydrated coriander, 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.”

ANNEX I

CHEMICAL AND PHYSICAL CHARACTERISTICS FOR DRIED OR DEHYDRATED CORIANDER

Table A1: Chemical characteristics for dried or dehydrated coriander

Product	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
Coriander	Whole/split	9	7	1.5	0.1
	Cracked/broken/ powdered /ground	9	7	1.5	0.09

Table A2: Physical characteristics for dried or dehydrated coriander

Product	Form/Style	Extraneous matter* % w/w (max)	Foreign matter** %w/w (max)	Split /cracked / broken fruits % w/w (max)	Damaged or discoloured fruits*** % w/w (max)	Mouldy Material /Mould visible % w/w (max)	Insect defiled % w/w (max)	Dead whole insects, count /100 g (max)	Live insects (by count)	Mammalian excreta mg/kg (max)	Other Excreta**** mg/kg (max)
Coriander	Whole	2	0.5	10	3	1	1	4	0	6.6	2.2
	Split	2	1.5	NA	3	1	1	4	0	6.6	2.2
	Cracked/broken/ 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.

***This includes whole or split fruits that are damaged, discoloured or shrivelled.

**** 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

Methods of analysis for dried or dehydrated coriander

Table A3: Method of analysis

Parameter	Method*	Principle	Type ¹
Moisture content**	ISO 939	Distillation	I
Total Ash on dry basis**	ISO 939 and ISO 928	Calculation from moisture and ash (at 550°C) Distillation and Gravimetry	I
Acid Insoluble Ash (dry basis)**	ISO 939 and ISO 930	Calculation from moisture and ash (at 550 °C) Distillation and Gravimetry	I
Volatile oils (dry basis) **	ISO 939 and ISO 6571	Calculation from moisture and volatile oils Distillation and distillation	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	ISO 927	Visual Examination followed by Gravimetry	I
Mouldy material / Mould visible	ISO 927	Visual Examination followed by Gravimetry	I
Insect Defiled	ISO 927	Visual Examination followed by Gravimetry	I
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 https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs#v32	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.

APPENDIX VI**STANDARD FOR HERBS - REQUIREMENTS FOR SWEET MARJORAM****(for adoption at Step 5)****1. SCOPE**

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

2. DESCRIPTION**2.1 Product definition**

Dried sweet marjoram is a product prepared from the plant *Origanum majorana* L. of Lamiaceae family as described in Table 1.

Table 1. Sweet marjoram covered by this standard

Common name	Trade name/s	Scientific name
Sweet Marjoram	Sweet marjoram Knotted marjoram Garden marjoram	<i>Origanum majorana</i> L. Synonyms: <i>Majorana hortensis</i> Moench

2.2 Styles

Dried sweet marjoram may be:

- Whole/Intact (bunches /bouquets): the whole dry plant without the root.
- Crushed/Rubbed/Flaked: the whole plant without the roots, including flowers processed to varying degrees, ranging from a coarse to fine crush.
- Ground/powdered: dry leaves with or without the flowering tops processed into a powder.

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

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

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

Dried sweet marjoram as defined in Section 2 shall conform to the requirements contained in Annex I.

3.2 Quality factors

Dried sweet marjoram shall be safe and suitable for human consumption.

3.2.1 Odour, flavour and colour

Dried sweet marjoram as indicated in Section 2.1 shall have a characteristic odour and flavour which can vary depending on geo-climatic factors/conditions, varieties and the main chemical components of the volatile oil. It shall be free from any foreign odour, flavour especially from rancidity and mustiness. The colour shall vary from "green to grayish" depending on the origin of the plant.

3.2.2 Classification (optional)

When dried sweet marjoram traded as described in Section 2.1, the provisions in Annex I apply as minimum requirements.

3.2.3 Chemical and physical characteristics

Dried sweet marjoram shall comply with the chemical and physical characteristics specified in Annex I (Table A1 Chemical characteristics and 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 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use only in ground/powdered form of the product.

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 produced in accordance with the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014) 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. 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 on 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 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 the common name as described in Section 2.1.

8.1.2 The style of the product shall be as described in Section 2.2 (Styles)

8.1.3 The trade name and/or the scientific name may be indicated.

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).

8.2.3 Region of harvest and year of harvest (optional).

8.3 Commercial identification

- Style
- Class/grade, if applicable.
- Particle 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

The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text replace the Table 2:

“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.”

Table 2. Methods of analysis

Provision	Method ¹	Principle	Type ²
Moisture	ISO 939	Distillation	I
Volatile Oil (on dry basis)	ISO 939 and ISO 6571	Calculation from moisture and volatile oil, distillation and distillation	I
Total Ash (on dry basis)	ISO 939 and ISO 928	Calculation from moisture and ash (at 550 °C) Distillation and Gravimetry	I
Acid Insoluble Ash (on dry basis)	ISO 939 and ISO 930	Calculation from moisture and ash (at 550 °C) Distillation and Gravimetry	I
Extraneous Matter	ISO 927	Visual examination followed by Gravimetry	I
Foreign Matter	ISO 927	Visual examination followed by Gravimetry	I
Insect fragments, whole dead insects, live insects	ISO 927	Visual examination (counting)	I
Insects damage/defiled/infested	ISO 927	Visual examination followed by Gravimetry	I
Mammalian or/and other excreta	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macro analytical Procedure Manual) MPM: V-8. Spices https://www.fda.gov/food/laboratory-methods-food/mpm-v-8-spices-condiments-flavors-and-crude-drugs#v32	Visual examination followed by Gravimetry	IV
Mouldy material / Mould visible	ISO 927	Visual examination followed by Gravimetry	I
Rodent filth	AOAC 985.39	Flotation	I
[Tolerance for powder among non-powder styles]	[]	[]	[]

¹ Latest edition or version of the approved method should be used

² According to the definition of “types of method of analysis” as per *Codex Procedural Manual* Section II

9.2 Sampling plan

To be developed.

ANNEX I

Table A1: Chemical characteristics for dried sweet marjoram

Product name	Styles	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
Marjoram	Whole	12	[16] [12]	[4.5] [3]	[0.3] [0.5]
	Crushed/ rubbed/ flaked	12	[16] [12]	[4.5] [3]	0.7
	Ground / powdered	[12] [10]	[16] [12] [15]	[4.5] [3] [4]	[0.6]

* [Volatile oils values are related to natural SCH. It does not apply to SCH that are heat treated or subjected to other processes which may reduce the natural content of volatile oil. Examples: Oven drying, microwave drying, steam sterilization, grinding without cooling.]

Table [A2]: Physical characteristics for dried sweet marjoram

Product name	Style	Extraneous matter %w/w (max) ¹	Foreign matter % w/w (max) ²	Visible mould /Mouldy material % w/w (max)	Dead whole insects count/100 g (max)	Insect damage % w/w (max) whole only	Insect fragments count/10 g (max) (ground only)	Live insects (by count)	Excreta mammalian mg/kg (max)	Excreta other mg/kg (max) ³	Rodent filth count/25 g/ [10 g]	Other Factors [Tolerance of powder % w/w]
Marjoram	Whole	1	[1] [0.1]	1	3	[5] [1]	[NA] [250]	0	[1] [2.2]	[10] [22]	[2]	5
	Crushed/Rubbed/Flaked	[1] [2]	[3] [NA]	NA	[3] [1/25g]		NA	0				10
	Ground/powdered	NA*	NA	NA	NA	NA	NA	0	NA	NA	NA	NA

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

¹ Vegetative matter associated with the plant from which the product originates but not accepted as part of the final product. In rubbed marjoram, the proportion of stalks and other parts, excluding flower tops, whose dimensions exceed 10 mm in length or 1 mm in diameter shall not be more than 1 % (m/m).

² Any visible/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.

³ Excreta from other animals such as reptiles and birds.

APPENDIX VII**UPDATED/REVISED TEMPLATE/STANDARD LAYOUT FOR THE SPICES AND CULINARY HERBS STANDARDS****STANDARD FOR [SPICE AND CULINARY HERB (SCH) GROUP NAME]²⁹
OR
[INDIVIDUAL SCH NAME]****INTRODUCTION**

This layout is for use by the Codex Committee on Spices and Culinary Herbs (CCSCH).

The standard layout must be followed when developing new or revising existing Codex/SCH standards. However, it is permissible to use other appropriate texts in individual SCH standards to better reflect individual SCH characteristics and current trade practices.

In the text the following conventions are used:

9.2.1{Name of SCH} must be replaced by the common name of the SCH to be covered by the standard.

9.2.2{text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

9.2.3<text>: For optional text for which several alternatives exist, depending on the products. Depending on the nature of SCH the provision(s) in brackets may be removed as not applicable/necessary.

Remarks on Sections 1. Scope and 2. Description: - *The specific names of the products being standardized are not indicated in the Scope, instead a reference is made to Section 2.1. "Product Definition" where they will be listed in a table by their common, trade and scientific names.*

1. SCOPE**A: Group standard:**

This standard applies to spices or culinary herbs derived from dried or dehydrated {name of the group} as defined in Section 2.1 below, offered for direct human consumption, or as an ingredient in food processing or for repackaging if required. The exact species bought/sold may be defined by contractual specifications. This standard does not apply to these products when intended for industrial processing.

B: Individual standard:

This standard applies to dried or dehydrated (*SCH common or trade name*) defined in Section 2.1 below, offered for direct human consumption, or as an ingredient in food processing or for repackaging if required. It excludes the product for industrial processing.

2. DESCRIPTION**2.1 Product definition**

A: Group standard: {Name of SCH in the group³⁰} belonging to the dried or dehydrated spices or culinary herbs listed in Table 1.

B: Individual standard

Dried or dehydrated is the product prepared from (part of the plant) of {Name of individual SCH common and scientific name including family} family having reached appropriate degree of development for processing; and processed in an appropriate manner, undergoing operations such as cleaning, drying, grinding, and sifting.

²⁹ The group name or individual SCH name should be inserted as appropriate (See Appendix I).

³⁰ The name of the individual SCH or SCH group that is being standardized will be inserted.

Table 1: {SCH group name} covered by this standard

	Common name (Name by which the product is popularly known)	Trade name/s (Non-exhaustive list of name/s under which the product/s is traded)	Scientific name
1			
2			
3			
4			
5			

Remarks on Section 2.2 Styles: - *This section is written in a broad manner that applies to all the products within the group; however, if needed, it can be amended to reflect unique style/form characteristics of a specific SCH.*

2.2 Styles

{Individual named SCH or SCH group name} may be:

- whole.
- cut/pieces/broken.
- ground/powdered.³¹ (Particle size is 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 {and/or cut} {individual named SCH or SCH group name} may be sized by count per weight, weight, 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

Dried or dehydrated {Individual named SCH or SCH group named in Section 2} shall conform to the requirements contained in Annex

3.2 Quality factors

When there are no physical characteristics limits in any styles in Annex I, Table A2 on Physical characteristics the following text in Section 3.2.1 shall be inserted.

{Individual named SCH or SCH group named in Section 2.1} shall be safe and suitable for human consumption. {It/They} shall be free from live insects and practically free from extraneous and foreign matter.

3.2.1 Odour, flavour and colour

{Individual named SCH, or group name} indicated in Section 2.1 shall have the characteristic odour and flavour considering the geoclimatic factors/conditions, varieties and the main chemical components of the volatile oil indicated in Annex I, Table A1: Chemical characteristics. It shall be free from any foreign odour or flavour, especially from rancidity and mustiness.

³¹ Depending on the product attributes resulting from moisture content this joint style may be separated

Remarks to Section 3.2.3 Classification (optional): *The quality classes (extra, class I and class II) are omitted because (i) there are no uniform international acceptance, (ii) the increasing belief that classes should be left to contractual arrangements between traders, and (iii) the premise that CCSCH standards should establish the absolute minimum requirements for trade and consumer safety.*

3.2.2 Classification (optional)

{**Individual named SCH or SCH group name**} may be classified, where appropriate as, whole, pieces or ground/powdered, into grades in accordance with chemical and physical characteristics in Section 3.2.4. The chemical and physical requirements in Annex I shall apply as the minimum requirements for the lowest class/grade. When {**Individual named SCH or SCH group name**} {**is/are**} traded as unclassified/ungraded, the chemical and physical requirements in Annex I shall apply as the minimum requirements.

3.2.3 Chemical and physical characteristics

{**Individual SCH name or SCH group name**} shall comply with the chemical and physical characteristics specified in Annex I, Table A1 - Chemical characteristics and 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.

Introductory remarks to Sections 4 to 9: *These sections reference existing Codex Alimentarius guidelines and general standards on food additives, contaminants in food, food hygiene and labelling. These provisions can be amended if needed to reflect a commodity's unique properties, requirements or trade practices.*

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 ground/powdered form of {**individual named SCH or SCH group name**}

The need for the use of food additives will be considered on a case by case basis.

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 produced in accordance with the *Code of practice for weed control to prevent and reduce pyrrolizidine alkaloid contamination in food and feed* (CXC 74-2014), *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017) and other relevant Codex texts.

Relevant Codes of practice will be evaluated on case by case basis.

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), and other relevant Codex texts such as *Code of hygienic practice for low moisture foods* (CXC 75-2015), Annex III on spices and dried culinary herbs, and other codes of practice.

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 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 ***the individual dried common [SCH name] or {common names of SCH within a group}*** as described in Section 2.1 and in Table 1 if the omission of the word dried would not mislead or confuse the consumer.

8.1.2 The style of the product shall be as described in Section 2.2 (Styles).

8.1.3 The trade name and/or the scientific name may be indicated.

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).

8.2.3 Region of harvest and year of harvest (optional).

8.3 Commercial identification

- Style.
- Class or grade, if applicable.
- Particle 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

Remark to Section 9.1: After the final adoption of the standard by the Commission, the identified methods will be transferred to the standard for *Recommended methods of analysis and sampling* (CXS 234-1999) and the text in the *Codex Procedural Manual*³² will be inserted.

9.1 Methods of analysis

Table 2: Methods of analysis (non-exhaustive list of provisions)

Provision	Method	Principle	Type
Moisture content			
Volatile oils			
Total ash (on dry basis)			
Acid insoluble ash (on dry basis)			
Extraneous matter			
Foreign matter			
Insect fragments, dead whole insects			
Insect damage			
Live insects			
Excreta mammalian and/or excreta other			
Visible mould / mouldy material			
Rodent filth			

9.2 Sampling plan

To be develop.

³² 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 I

Chemical and physical characteristics for {SCH group name}

Table A1: Chemical characteristics for {SCH group name}³³

[Name of individual SCH within the group]	Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Water insoluble 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	Marker compounds%	Non-volatile ether extract % w/w on dry basis	Other factors
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								
	Whole								
	Pieces/cut/cracked/broken								
	Ground/powdered								

Note: * Volatile oils values are related to natural SCH. It does not apply to SCH that are heat treated or subjected to other processes which may reduce the natural content of volatile oil.

³³ Other parameters may be added, or some exclude based on the product trade practices.

Table A2: Physical characteristics for {SCH group name}

[Name of individual SCH or SCH within the group]	Form/style	Extraneous matter % w/w (max)	Foreign matter % w/w (max)	Broken (among whole style only)	Visible mould /Mouldy material % w/w (max)	Dead whole insects count/100 g (max)	Insect damage % w/w (max) whole only	Insect fragments count/10 g (max) (ground only)	Live insects (by count)	Excreta mammalian mg/kg (max)	Excreta, other mg/kg (max)	Rodent filth count/25 g (max)	Off-size (when sized)	Other factors
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					
	Whole								0					
	Pieces/cut/ cracked/broken								0					
	Ground/powdered								0					

Notes:

¹ **Mammalian excreta:** If the average of the total number of sub-samples exceeds the listed milligram per kg and/or lb.

² **Whole dead insects:** If the total number of whole dead insects found in the total number of the sub-samples exceeds the specified value in the table.

³ **NA =** Not applicable. It does not refer to zero. It means that the style of the above product has not been evaluated for this provision and currently does not have values.

⁴ Broken can be applied to whole seeds when the pod and seeds are independently traded as whole. e.g., cardamom pods and whole cardamom seeds, inshell nutmegs and nutmeg seeds.

Foot Notes for Extraneous matter and foreign matter

Table A3: Physical characteristics for {Individual SCH name}

Parameters	Styles		
	Whole	Pieces/cut/ cracked/broken	Ground / Powdered
Extraneous matter % w/w (max.)			
Foreign matter % w/w (max.)			
Live insect by count	0	0	0
Dead whole insects, count/100 g (max.)			
Insect fragments count/10 g (max)			
Insect defiled % w/w (max.)			
Mammalian excreta, mg/kg (max.)			
Mould visible / Mouldy Material % w/w			
Shriveled /immature % w/w			
Size Tolerance (off-size when sized) % w/w			---
Cut/ Broken/Pieces among whole		----	---
Other factors			

APPENDIX I

Part I: Grouping of spices and culinary herbs

A – Spices grouped by plant parts³⁴

Sl. No	Name of spice	Scientific name	HS code
Dried fruits and berries			
1.	Allspice	<i>Pimenta dioica</i> (L.) Merr.	
2.	Star Anise	<i>Illicium verum</i> Hook. f.	HS 090910
3.	Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
4.	Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	HS 09083110
5.	Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	HS 09083120
6.	Cameroon cardamom	<i>Aframomum hanburyi</i> K.Schum.	
7.	Cambodian cardamom	<i>Amomum krervanh</i> Pierre ex Gagnep.	
8.	Korarima cardamom	<i>Aframomum corrorima</i> (Braun) P.C.M. Jansen	
9.	Madagascar cardamom	<i>Aframomum angustifolium</i> K.Schum.	
10.	Round cardamom/Chester cardamom/Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
11.	Sri Lankan Cardamom	<i>Elettaria cardamomum</i> Maton	
12.	Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié	
13.	Chilli	<i>Capsicum annuum</i> L.	HS 090420
14.	Paprika	<i>Capsicum annuum</i> L.	
15.	Chinese pepper	<i>Zanthoxylum acanthopodium</i> DC.	
16.	Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bungei</i> Hance	
17.	Cubebs	<i>Piper cubeba</i> Bojer	
18.	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> K.Schum.	
19.	Negro pepper / Guinean pepper pods	<i>Xylopiia aethiopica</i> A.Rich.	
20.	Pepper (Black, White, Green)	<i>Piper nigrum</i> Beyr. ex Kunth	HS 090411
21.	Pepper Long	<i>Piper longum</i> Blume	HS 09041110
22.	Pink pepper Brazilian pepper	<i>Schinus molle</i> hort. ex Engl. <i>Schinus terebinthifolius</i> Raddi	
23.	Sichuan pepper /Japanese pepper	<i>Zanthoxylum piperitum</i> Benn.	
24.	West African / Benin pepper	<i>Piper guineense</i> Thonn.	
25.	Dried Mango	<i>Mangifera indica</i> Thwaites	

³⁴ REP 17/SCH Appendix XII

Sl. No	Name of spice	Scientific name	HS code
26.	Camboge	<i>Garcinia cambogia</i> hort. ex Boerl.	
27.	Kokam	<i>Garcinia indica</i> (Thouars) Choisy	HS 12079940
28.	Juniper berry	<i>Juniperus communis</i> Thunb.	HS 09095021
29.	Tamarind fruit	<i>Tamarindus indica</i> L.	HS 08134010
30.	Vanilla	<i>Vanilla planifolia</i> Andrews	HS 090500
31.	Pompon vanilla	<i>Vanilla pompona</i> Schiede	
32.	Tahitian Vanilla	<i>Vanilla tahitensis</i> J.W.Moore	
Dried roots, rhizomes, bulbs			
33.	Dried Garlic	<i>Allium sativum</i> L.	HS 07129040
34.	Shallot	<i>Allium ascalonicum</i> L.	
35.	Galanga	<i>Kaempferia galanga</i> L.	HS 12119042
36.	Greater galangal	<i>Alpinia galanga</i> Willd.	
37.	Lesser galangal	<i>Alpinia officinarum</i> Hance	
38.	Ginger	<i>Zingiber officinale</i> Roscoe	HS 091010
39.	Horse Radish root	<i>Armoracia rusticana</i> G.Gaertn., B.Mey. & Scherb.	HS 07069010
40.	Sweet flag	<i>Acorus calamus</i> L.	HS 12119048
41.	Turmeric	<i>Curcuma longa</i> L.	HS 091030
Dried seeds			
42.	Aniseed	<i>Pimpinella anisum</i> L.	
43.	Ajowan/ Ajwain	<i>Trachyspermum ammi</i> Sprague	HS 09109914
44.	Black caraway	<i>Bunium persicum</i> B.Fedtsch.	
45.	Black caraway	<i>Carum bulbocastanum</i> W.D.J.Koch	
46.	Caraway	<i>Carum carvi</i> L.	HS 090940
47.	Black cumin	<i>Nigella sativa</i> L.	
48.	Cumin (Green /White Cumin)	<i>Cuminum cyminum</i> Wall.	HS 090930
49.	Damas black cumin	<i>Nigella damascena</i> L.	
50.	Black mustard	<i>Brassica nigra</i> (L.) Andrz.	
51.	Mustard	<i>Brassica juncea</i> (L.) Hook.f. & Thomson	HS 120750
52.	White/yellow mustard	<i>Sinapis alba</i> L.	
53.	Celery	<i>Apium graveolens</i> L.	HS 09109911
54.	Garden Celery	<i>Apium graveolens</i> L.	
55.	Coriander	<i>Coriandrum sativum</i> L.	HS 090921
56.	Dill	<i>Anethum graveolens</i> L.	HS 09109913
57.	Indian Dill	<i>Anethum sowa</i> Roxb.	
58.	Fennel	<i>Foeniculum vulgare</i> Mill.	HS 090950

Sl. No	Name of spice	Scientific name	HS code
59.	Sweet fennel	<i>Foeniculum vulgare</i> Hill	
60.	Fenugreek	<i>Trigonella foenum-graecum</i> Sm.	HS 09109912
61.	Nutmeg	<i>Myristica fragrans</i> Houtt.	HS 090810
62.	Papuan nutmeg	<i>Myristica argentea</i> Warb.	
63.	Poppy seed	<i>Papaver somniferum</i> L.	HS 120791
64.	Sesame/ Gingelly	<i>Sesamum indicum</i> L.	
65.	Pomegranate seed	<i>Punica granatum</i> L.	
Dried floral parts			
66.	Clove	<i>Syzygium aromaticum</i> (L.) Merr. & L.M.Perry	HS 090700
67.	Saffron	<i>Crocus sativus</i> Biv. ex Steud.	HS 091020
68.	Caper	<i>Capparis spinosa</i> L.	HS 071130
Dried leaves			
69.	Bay Leaf	<i>Laurus nobilis</i> Cav.	HS 09104030
70.	Leek / Winter leek	<i>Allium porrum</i> L. <i>Allium ampeloprasum</i> Boiss.	
71.	Curry leaf	<i>Murraya koenigii</i> Spreng.	HS 091050
72.	Pandan wangi	<i>Pandanus amaryllifolius</i> Roxb.	
73.	Tejpat (Indian Bay)	<i>Cinnamomum tamala</i> (Buch.-Ham.) T.Nees & C.H.Eberm.	HS 09104010
Dried bark			
74.	Cassia	<i>Cinnamomum cassia</i> Siebold	HS 09061910
75.	Indonesian cassia	<i>Cinnamomum burmannii</i> (Nees & T.Nees) Blume	
76.	Vietnamese cassia	<i>Cinnamomum loureirii</i> Nees	
77.	Cinnamon	<i>Cinnamomum zeylanicum</i> Blume	HS 090611
Others			
78.	Asafoetida	<i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ferula narthex</i> Boiss	HS 13019013
79.	Carambola	<i>Averrhoa carambola</i> L.	
80.	Mace	<i>Myristica fragrans</i> Houtt.	HS 090820
81.	Papuan mace	<i>Myristica argentea</i> Warb.	

Part I: Grouping of spices and culinary herbs

B Groups of culinary herbs

Sl. No	Name of Culinary Herb	Scientific Name	HS Code
Dried Herb			
82.	Basil	<i>Ocimum basilicum</i> L.	
83.	Hyssop	<i>Hyssopus officinalis</i> L.	
84.	Lovage	<i>Levisticum officinale</i> W.D.J.Koch	HS 12119095
85.	Peppermint	<i>Mentha x piperita</i> L., pro spec. & Hylander	HS 12119070
86.	Spearmint	<i>Mentha spicata</i> L.	
87.	Japanese mint / field mint / corn mint	<i>Mentha arvensis</i> L.	
88.	Balm/ Lemon balm/ Melissa	<i>Melissa officinalis</i> L.	
89.	Bergamot	<i>Mentha citrata</i> Ehrh.	
90.	Marjoram	<i>Majorana hortensis</i> Moench	
91.	Sweet marjoram	<i>Origanum majorana</i> L.	
92.	Oregano	<i>Origanum vulgare</i> L.	
93.	Mexican oregano	<i>Lippia graveolens</i> Kunth	
94.	Parsley(curly)	<i>Petroselinum crispum</i> (Mill.) A.W.Hill	
95.	Parsley (flat)	<i>Petroselinum sativum</i> Hook. & Gillies	
96.	Rosemary	<i>Rosmarinus officinalis</i> L.	
97.	Sage	<i>Salvia officinalis</i> Pall.	
98.	Thyme	<i>Thymus vulgaris</i> L.	HS 09104020
99.	Creeping thyme / Wild thyme / Mother of thyme	<i>Thymus serpyllum</i> L.	
100.	Tarragon	<i>Artemisia dracunculus</i> L.	HS 07108010
101.	Summer Savory	<i>Satureja hortensis</i> L.	
102.	Winter Savory	<i>Satureja montana</i> L.	
103.	Sri Lankan Citronella	<i>Cymbopogon nardus</i> (L.) Rendle	
104.	West Indian Lemon grass	<i>Cymbopogon citratus</i> Stapf	

Part I: Grouping of spices and culinary herbs**C Ungrouped spices and culinary herbs**

Sl. No.	Name of Spice/ Culinary Herbs	Scientific Name	HS Code
105.	Belimbing / Bilimbi / Cucumber tree	<i>Averrhoa bilimbi</i> L.	
106.	Chervil	<i>Anthriscus cerefolium</i> Hoffm.	
107.	Chive	<i>Allium schoenoprasum</i> Regel & Tiling	
108.	Indian leek/ Chinese chive	<i>Allium tuberosum</i> Rottler ex. Sprengel	
109.	Garden angelica	<i>Angelica archangelica</i> L.	
110.	Stony leek/ Welsh onion/ Japanese bunching onion	<i>Allium fistulosum</i> L.	
111.	Potato onion	<i>Allium cepa</i> L.	
112.	West Indian bay	<i>Pimenta racemosa</i> (Mill.) J.W. Moore	

PART II: Non-exhaustive list of spices and culinary herbs, arranged by generic names

Sl. No.	Generic product	Other product forms	Scientific name	Plant part used
11	Angostura (Cusparia bark)	Sweet Basil Bush Basil	<i>Ferula narthex</i> Boiss <i>Ferula assa-foetida</i> L. <i>Ferula foetida</i> (Binge) Regel <i>Ocimum basilicum</i> L. <i>Ocimum minimum</i> L. <i>Galipea officinalis</i> Hancock.	Bark
6	Ambrette		<i>Hibiscus abelmoschus</i>	Fruit
12	Anise (AniSeed)		<i>Pimpinella anisum</i> L.	Fruit
3	Allspice (Leaf)		<i>Pimenta dioica</i> (L) Merr.	Leaf
9	Angelica Leaf		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Leaf
14	Basil		Any of the below species	Leaf
15	Bay Leaves (Laurel Leaves)		<i>Laurus nobilis</i> L.	Leaf
16	Bergamot		<i>Mentha citrate</i> Ehrh.	Leaf/Stem
8	Angelica Root		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Root
13	Asafoetida		Any of the below species	Roots, Rhizomes, Bulbs
1	Ajowan/ Ajwain		<i>Trachyspermum ammi</i> Sprague	Seed
2	Alfalfa Seed		<i>Medicago sativa</i> L.	Seed
4	Allspice (Pimento)		<i>Pimentadioica</i> (L) Merr.	Seed
5	Ambrette		<i>Abelmoschus moschatus</i> Medik.	Seed
7	Anatto		<i>Bixaorellana</i>	Seed
10	Angelica Seed		<i>Angelica archangelica</i> L. or <i>Angelica</i> spp.	Seed
17	Black caraway		<i>Bunium persicum</i> B.Fedtsch.	Seed
18	Black cumin	Russian Caraway Black Caraway Damas black cumin	Any of the below species <i>Nigella sativa</i> L. <i>Nigella sativa</i> L. <i>Nigella damascena</i> L.	Seed
19	Borage Leaf		<i>Borago officinalis</i>	Leaf
20	Calendula, Pot marigold		<i>Calendula officinalis</i> L.	Flower

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
21	Camboge		<i>Garcinia cambogia</i> (Gaertn.) Desr. <i>Garcinia atroviridis</i>	Fruit
22	Camomile, English or Roman		<i>Anthemis nobilis</i> L.	Flower
23	Camomile, German or Hungarian		<i>Matricaria chamomilla</i> L.	Flower
24	Canelo pepper		<i>Drimys winteri</i> J.R. Forst. & G. Forst.	Bark
25	Caper		<i>Capparis spinosa</i> L.	Floral Parts
26	Caraway		<i>Carum carvi</i> L.	Seed
27	Cardamon		Any of the below species	Fruit/berry
		Bengal cardamom	<i>Amomum aromaticum</i> Roxb.	
		Cambodian cardamom	<i>Amomum krevanh</i> Pierre ex Gagnep.	
		Cameroo cardamom	<i>Aframomum hanburyi</i> K.Schum.	
		Cardamom (Large)/ Black cardamom	<i>Amomum subulatum</i> Roxb.	
		Cardamom (Small)	<i>Elettaria cardamomum</i> Maton	
		Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
		Korarima cardamom	<i>Aframomum korarima</i> (Pereira) Engl.	
		Madagascar cardamom	<i>Aframomum angustifolium</i> K.Schum.	
		Round cardamom /Chester cardamom/ Siamese cardamom/ Indonesian cardamom	<i>Amomum kepulaga</i> Sprague & Burkill	
		Sri Lankan Cardamom	<i>Elettaria cardamomum</i> var. major (Sm.) Thwaites	
		Tsao-ko Cardamom	<i>Amomum tsao-ko</i> Crevost & Lemarié	
28	Celery leaves		<i>Apium graveolens</i> Dulce	Leaf

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
29	Celery Seed		<i>Apium graveolens</i> Dulce	Seed
30	Chervil		<i>Anthriscus cerefolium</i> Hoffm.	Leav
31	Chilli (equal or greater than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
32	Chilli Paprika (less than 900 Scoville units)		<i>Capsicum</i> spp.	Fruit with or without Seeds
33	Chive		<i>Allium schoenoprasum</i> Regel & Tiling	Leaf
34	Cinnamon	Indonesian, Padang, Batavia Cassia/Cinnamon Chinese Cassia/Cinnamon Vietnamese, Saigon Cassia/Cinnamon Ceylon Cinnamon	Any of the below species <i>Cinnamomum burmanii</i> (Nees & T. Nees) Blume <i>Cinnamomum cassia</i> Blume. <i>Cinnamomum loureirii</i> Nees <i>Cinnamomum zeylanicum</i> Blume	Bark
35	Clove		<i>Syzygium aromaticum</i> (L) Merr. & Perry	Floral Bud
36	Clover		<i>Trifolium</i> spp.	Leaf
37	Coriander Leaf		<i>Coriandrum sativum</i> L.	Leaf
38	Coriander Seed		<i>Coriandrum sativum</i> L.	Seeds
39	Cumin, Brown (Jerra, cumin)		<i>Cuminum cyminum</i> L.	Seed
40	Curry Leaf		<i>Murraya koenigii</i> Spreng.	Leaf/Stem
	Dill Seed	Dill Indian Dill	Any of the below species <i>Anethum graveolens</i> L. <i>Anethum sowa</i> Roxb. ex Fleming	Seeds
	Dill, Leaf	Dill Indian Dill	Any of the below species <i>Anethum graveolens</i> L. <i>Anethumsowa</i> Roxb. ex Fleming	Leaf
	Elder flowers	Winter savory Summer Savory	Any of the below species <i>Satureja montana</i> L. <i>Satureja Thymbra</i> L. <i>Satureja Spinosa</i> L. <i>Satureja hortensis</i> L.	Leaf/Stem
44	Fennel Seed		<i>Foeniculum vulgare</i> Mill.	Seeds
45	Fennel Leaf		<i>Foeniculum vulgare</i> Mill.	Leaf

46	Fenugreek		<i>Trigonella foenum-graecum</i> L.	Seeds
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PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
47	Galangal	Greater Galangal	Any of the below species <i>Alpinia galanga</i> Willd.	Roots, Rhizomes, Bulbs
		Galangal	<i>Alpinia officinarum</i> Hance	
		Galangal	<i>Kaempferia galanga</i> L.	
		Lesser galangal	<i>Alpinia officinarum</i> Hance	
48	Garden Celery		<i>Apium graveolens</i> L.	Seeds
49	Garlic		<i>Allium sativum</i> L. <i>Allium ampeloprasum</i> L.	Roots, Rhizomes, Bulbs
50	Geranium		<i>Pelargonium</i> spp.	Leaf
51	Ginger		<i>Zingiber officinale</i> Roscoe	Roots, Rhizomes, Bulbs
52	Horehound (hoarhound)		<i>Marrubium vulgare</i> L.	Leaf
53	Horseradish		<i>Armoracia pathfolia</i> Gilib.	Roots, Rhizomes, Bulbs
54	Horseradish root		<i>Armoraci arusticana</i> G.Gaertn., B.Mey. & Scherb.	Roots, Rhizomes, Bulbs
55	Hyssop		<i>Hyssopus officinalis</i> L.	Leaf/Stem
56	Japanese mint / field mint / corn mint		<i>Mentha arvensis</i> L.	Leaf/Stem
57	Juniper berry		<i>Juniperus communis</i> L.	Fruit/berry
58	Kaffir Lime		<i>Citrus hystrix</i> DC.	Fruit
59	Kokam		<i>Garcinia indica</i> (Thouars) Choisy	Fruit/berry
60	Lavender		<i>Lavandula officinalis</i> Chaix.	Leaf/Flower
61	Leek	Stony leek/ Welsh onion/ Japanese bunching onion	Any of the below species <i>Allium fistulosum</i> L.	Entire plant
		Leek / Winter leek	<i>Allium porrum</i> L.	
		Indian leek/ Chinese chive	<i>Allium ramosum</i> L.	
			<i>Allium ampeloprasum</i> L.	
62	Lemon balm		<i>Melissa officinalis</i> L.	Leaf
63	Lemon Grass		<i>Cymbopogon citratus</i> (DC.) Stapf	Leaf
64	Linden Flowers		<i>Tilia</i> spp.	Flower
65	Lovage Root		<i>Levisticum officinale</i> W.D.J. Koch	Rhizome

66	Lovage Leaf		<i>Levisticum officinale</i> W.D.J. Koch	Leaf/Stem
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PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
67	Mace		<i>Myristica fragrans</i> Houtt.	Aril
68	Mango Dried		<i>Mangifera indica</i>	Seed
69	Marjoran		Any of the below species	Leaf/Stem
		Marjoram	<i>Majorana hortensis</i> , Syn. <i>Origanum majorana</i>	
		Marjoram, sweet	<i>Majorana hortensis</i> Moench.	
		Pot marjoram	<i>Origanum onites</i> (L.) Benth.	
70	Mustard		Any of the below species	Seed
		Mustard, white or yellow	<i>Brassica hirta</i> Moench.	
		Mustard, brown	<i>Brassica juncea</i> (L.) Czern.	
		Mustard, black or brown	<i>Brassica nigra</i> (L.) Koch.	
			<i>Sinapis alba</i> L.	
			<i>Sinapis nigra</i> L.	
71	Nutmeg		Any of the below species	Seed
		Papuan nutmeg	<i>Myristica fragrans</i> Houtt.	
			<i>Myristica argentea</i> Warb.	
72	Onion	Potato onion	<i>Allium cepa</i> L.	Roots, Rhizomes, Bulbs
			<i>Allium cepa</i> Aggregatum Group	
73	Oregano		Any of the below species	Leaf/stem
		Mexican oregano	<i>Lippia berlandieri</i> Schauer	
		Mexican oregano	<i>Lippia graveolens</i> H.B.K.	
			<i>Lippia micromera</i> Schauer	
	Oregano	Oregano Oreganum, Mexican Oregano, Mexican Sage, Origan)	<i>Lippia</i> spp.	
		Mt. Pima oregano	<i>Monarda citriodora</i> Cerv. ex Lag.	
		oregano de la sierra	<i>Monarda fistulosa</i> L.	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
	Oregano	Italian oregano	<i>Origanum xmajoricum</i> Cambess.	
		Turkish oregano	<i>Origanum onites</i> L.	
		Cretan oregano	<i>Origanum onites</i> L.	
		Oikea oregano	<i>Origanum onites</i> L.	
		Syrian oregano	<i>Origanum syriacum</i> L.	
		Oregano	<i>Origanum vulgare</i> L.	
		Greek oregano	<i>Origanum vulgare</i> subsp. <i>viride</i> (Boiss.) Hayek	
		Turkestan oregano	<i>Origanum vulgare</i> subsp. <i>viride</i> (Boiss.) Hayek <i>Origanum vulgare</i> subsp. <i>Vulgare</i>	
		Cuban oregano	<i>Plectranthus amboinicus</i> (Lour.) Spreng. <i>Poliomintha bustamenta</i> B. L. Turner	
		Spanish oregano	<i>Thymus capitatus</i> (L.) Hoffmanns. & Link	
74	Pandanwangi		<i>Pandanus amaryllifolius</i> Roxb.	Leaf/Stem
75	Parsley		<i>Petroselinum crispum</i> (Mill.) Nym.	Leaf
76	Pepper		Any of the below species	Seed
		Black, White, Green Pepper	<i>Piper nigrum</i> L.	
		Brazilian pepper	<i>Schinus terebenthifolius</i> Raddi	
		Chinese pepper	<i>Zanthoxylum acanthopodium</i> DC.	
		Chinese prickly ash pepper/ Sechuang pepper	<i>Zanthoxylum bungei</i> Planch.	
	Pepper	Cubebs	<i>Piper cubebe</i> L.	
	Pepper	Grain of paradise (Guinea grains, Melegueta pepper, Alligator pepper)	<i>Aframomum melegueta</i> (Roscoe) K. Schum.	
		Negro pepper / Guinean pepper pods	<i>Xylopiya aethiopica</i> A.Rich.	
		Pepper (Black, White, Green)	<i>Piper nigrum</i> L.	
		Pepper Long	<i>Piper longum</i> L.	

PART II – Non exhaustive list of Spices and Culinary Herbs, Arranged by Generic Names				
Sl. No.	Generic Product	Other Product Forms	Scientific Name	Plant Part Used
76	Pepper	Pink pepper Sichuan pepper/ Japanese pepper Negro pepper / Guinean pepper pods Canelo pepper West African / Benin pepper	<i>Schinus molle</i> L. <i>Zanthoxy lumpiperitum</i> (L.) DC. <i>Xylopi aethiopica</i> A.Rich. <i>Drimys winteri</i> <i>Piper guineense</i> Schumach. &Thonn.	
77	Peppermint		<i>Mentha piperita</i> L.	Leaf/Stem
78	Pomegranate Seed		<i>Punica granatum</i> L.	Seeds
79	Poppy Seed		<i>Papaver somniferum</i> L.	Seed
80	Rosemary		<i>Rosmarinus officinalis</i> L.	Leaf
81	Saffron		<i>Crocus sativus</i> L.	Floral Parts
82	Sage	Sage Clary (Clary Sage) Sage, Greek	Any of the below species <i>Salvia officinalis</i> L. <i>Salvia sclarea</i> L. <i>Salvia triloba</i> L.	Leaf Leaf
83	Sesame/ Gingelly		<i>Sesamum indicum</i> L.	Seeds
84	Shallot		<i>Allium ascalonicum</i> L.	Roots, Rhizomes, Bulbs
85	Spearmint		<i>Mentha spicata</i> L.	Leaf/Stem
86	Sri Lankan Citronella		<i>Cymbopogon nardus</i> (L.) Rendle	Leaf/Stem
87	Star Anise		<i>Illicium verum</i> Hook. f.	Seed
88	Sumac/Sumach		<i>Rhus coriaria</i> L.	Fruit
89	Sweet flag		<i>Acorus calamus</i> L.	Roots, Rhizomes, Bulbs
90	Tarragon		<i>Artemisia dracunculus</i> L.	Leaf/Stem
91	Tejpat (Indian Bay)		<i>Cinnamomum tamala</i> (Buch. – Ham.) C. H. Nees & Eberm.	Leaf
92	Thyme	Creeping thyme / Wild thyme / Mother of thyme	Any of the below species <i>Thymus vulgaris</i> L. <i>Thymus serpyllum</i> L. <i>Thymus capitatus</i> L. <i>Thymus zygis</i> L. <i>Thymus saturejoides</i> Coss.	Leaf
93	Turmeric		<i>Curcuma longa</i> L.	Roots, Rhizomes, Bulbs

94	Vanilla		Any of the below species	
		Pompon vanilla Tahitian Vanilla	<i>Vanilla pompona</i> Schiede <i>Vanilla tahitensis</i> J.W.Moore	Pods
95	West Indian bay		<i>Pimentaracemosa</i> (Mill.) J.W. Moore	Leaf
96	Zedoary		<i>Curcuma zedoaria</i> (Bergius) Rosc.	Roots, Rhizomes, Bulbs