

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 3.1

SCH08/CRD04

Original Language Only

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

Eighth Session

REPORT ON THE IN SESSION WORKING GROUP (IWG) –VANILLA

Introduction:

During the CCSCCH8 session, an in session working group on vanilla was constituted as per the approval of the committee to chair the IWG by India and co-chair by Mexico and Madagascar as the co-chairs in this IWG.

The objective of the IWG was to look into the draft standard for vanilla CX/SCH/25/8/3 and the CRDs related to this draft standard as per the ToR.

The items in square brackets [] were discussed in detail however there was no general consensus on it in the IWG.

Conclusion:

The IWG concludes that further discussion may be required in the plenary for development of this draft standard. (Appendix I)

Appendix I

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

(at Step 6)

1. SCOPE

This standard applies dried or dehydrated fruits and berries – vanilla (cured vanilla beans) as defined in Section 2.1 below, and offered for direct human consumption, as an ingredient in food processing or for repackaging if required. This standard does not apply to these products when intended for industrial processing.

2. DESCRIPTION

2.1 Product definition

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

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

Common name	Trade names	Scientific 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:

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

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

2.3 Sizing (optional)

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

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

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

3.2 Quality Factors

[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 1. (Table A1: Chemical Characteristics and Table 2: Physical characteristics of vanilla). The defects allowed must not affect the general appearance of the product as regards its quality, keeping quality and presentation in the package.

3.2.3 Classification (optional)

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

4. FOOD ADDITIVES

[Anticaking agents listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use 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 shall be produced in accordance with the *Code of practice for the prevention and reduction of mycotoxins in spices* (CXC 78-2017) and other relevant Codex Alimentarius texts.

The products covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969), *Code of hygienic practice for low-moisture foods* (CXC 75-2015), Annex on spices and dried culinary herbs (Annex III), and other relevant Codex Alimentarius texts.

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

7. WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8. LABELLING

The products shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985). In addition, the following specific provisions apply:

8.1 Name of the product

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

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

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

Template: 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) [mandatory]

8.2.3 Region of harvest and year of harvest (optional)

8.3 Commercial identification

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

8.4 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of analysis¹

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

9.2 Sampling plan

To be developed.

¹ The methods of analysis will be included in CXS 234-1999 after endorsement by CCMAS and the following text shall replace Annex II Table X1:

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

Annex 1

Chemical and physical characteristics and methods of analysis for vanilla

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

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

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

Scientific Name	Form/Style	Moisture content %w/w	Vanillin content on a wet basis [weight] g/100g (min)
<i>Vanilla planifolia</i>	Whole: Extra	35 - 38	1.8
	Whole: I	30 - 36	1.6
	Whole: II	25 - 30	1.4
	Whole: 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-caviar]	25 - 35	0.02
--	-----------------	---------	------

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

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

Notes:

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

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

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

Table A2. Physical characteristics of vanilla

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

Notes:

* [The particle size of ground/powdered styles is determined by contractual agreement between buyer and seller. N/A Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero.

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	I
Insect fragments	AOAC 975.49	Flotation method	†
Vanillin Content on wet basis	ISO 5565-2 / AOAC 990.25	Extraction followed by HPLC analysis OR Extraction followed by UV Spectrophotometry	I
Total ash on dry basis	ISO 939 and ISO 928	Distillation and Gravimetry.	†
Acid-insoluble ash on dry basis	ISO 939 and ISO 930	Distillation and Gravimetry.	†
[colour]	[ISO 11037:201]	Sensory Analysis	I
	[Munsell Colour Chart]	Visual	I

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

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

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

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

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

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