



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

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

(Comments of the European Union, Ghana, Philippines, Thailand)

The European Union

Mixed Competence

Member States Vote

The European Union and its Member States (EUMS) would like to thank India and the Islamic Republic of Iran for updating the draft **Standard for spices in the form of dried seeds – requirements for coriander**, and would like to submit the following comments.

General comments

It should be considered using a consistent terminology throughout the document, especially in comparison with other Codex standards, where possible.

Specific comments on the paragraphs and Annex

For background information, please refer to CX/SCH 25/8/6.

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

(Step 3/4)

1 SCOPE

This Standard applies to dried or dehydrated seeds – coriander as defined in Section 2.1 below, offered for direct consumption, as an ingredient in food processing, or for repackaging if required. This standard does not apply to these products when intended for industrial processing.

2 DESCRIPTION

2.1 Product definition

The EUMS suggest that the product definition referring to “seeds” in brackets:

“Coriander is a product obtained from the dried or dehydrated mature fruit (**seed**) of *Coriandrum sativum*. L....”

Rationale:

Both the fresh leaves and the dried seeds are the parts most traditionally used in cooking. Since this standard refers to the latter, the word “seed” should be in the definition.

In addition, the EUMS suggest considering moving the following part of 2.1 under point 3.2.2 “Odour, flavour and colour”: “yellowish brown to light brown”.

The sentence in 3.2.2 should read: “The product shall have a characteristic odour, **and** flavour, **and** colour, which can vary depending on geo-climatic factors and conditions, and shall be free from any foreign odour, **and** flavour, **and** colour, especially from rancidity and mustiness. **Dried or dehydrated seeds of coriander shall have a characteristic colour varying from yellowish brown to light brown.**”

Coriander is a product obtained from the dried or dehydrated mature fruit [**seed**] of *Coriandrum sativum*. L.

yellowish brown to light brown and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter.

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

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

2.2 Styles

Dried or dehydrated Coriander seeds may be:

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

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

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

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

3.2 Quality factors

3.2.1 General

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

3.2.2 Odour, flavour, and colour

As commented to 2.1, the EUMS suggest considering changing 3.2.2: "The product shall have a characteristic odour, and flavour, ~~and colour~~, which can vary depending on geo-climatic factors and conditions, and shall be free from any foreign odour, and flavour, ~~and colour~~, especially from rancidity and mustiness. **Dried or dehydrated seeds of coriander shall have a characteristic colour varying from yellowish brown to light brown.**"

The product shall have a characteristic odour, flavour, and colour, which can vary depending on geo-climatic factors and conditions, and shall be free from any foreign odour, flavour, and colour, especially from rancidity and mustiness.

3.2.3 Chemical and physical characteristics

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

3.2.4 Classification

When the coriander seeds in their various styles are traded as unclassified, the chemical and physical characteristics for the lowest class/grade in Annex I apply as the minimum requirements.

4 FOOD ADDITIVES

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

5 CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *General standard for contaminants and toxins in food and feed* (CXS 193-1995), *Code of practice for the prevention and reduction of mycotoxins in spices* (CXS 78-2017), and other relevant Codex texts.

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

6 FOOD HYGIENE

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

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

7 WEIGHTS AND MEASURES

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

8 LABELLING

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

8.1 Name of the product

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

The EUMS suggest that either "the common name" should be specified on 8.1.1 or the whole sentence is removed.

"8.1.1 The name of the product shall be **the 'common name'**, as described in Section 2.1."

Rationale:

Paragraph 8.1.1 is not clear as is.

According to the Codex General Standard on the Labelling of Prepackaged Foods (GSLPF), the indication of the name of the food/product is mandatory and this section is in addition to the GSLPF. The sentence would therefore be redundant

If the sentence is kept, does this mean that the common name referred to in table 1 shall be name of the product? If yes, this should be specified here.

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

The EUMS suggest deleting 'may' and inserting 'shall'.

"8.1.2 The name of the product **shall** ~~may~~ include an indication of the style as described in Section 2.2"

Rationale:

According to the GSLPF, the nature and physical condition has to be indicated where necessary to avoid misleading or confusing the consumer.

Furthermore, to be in line with the wording of the other proposed standard (marjoram).

8.1.3 Trade name, variety, or cultivar may be listed on the label.

The EUMS have the following comments for 8.1.3:

Suggested sentence: "**The trade name or the scientific name may be indicated**".

Rationale:

"Listed" seems not to be the most appropriate word and could be replaced by "indicated" to make the sentence read better.

Other sections like in 8.2.1 do not mention «on the label». Why should it be specified here? In addition, it seems to be redundant as we are under the labelling section.

The terms used here e.g. variety or cultivar are not mentioned on table 1 of Section 2.1. To prevent confusion and misunderstandings, the terminology should be consistent throughout the standard.

8.2 Country of origin and country of harvest

8.2.1 Country of origin shall be declared.

The EUMS suggest the following wording for 8.2.1:

“The country of origin shall be indicated”

Rationale:

“Declared” seems not to be the most appropriate word and could be replaced by “indicated” to make the sentence read better.

8.2.2 Country of harvest may be declared (optional).

The EUMS suggest the following wording:

Country of harvest (optional).

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

The EUMS suggest the following wording:

Region of harvest and year of harvest (optional).

Rationale: to be consistent with the 2 latest standards adopted (turmeric and all spices)

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

9.2 Methods of analysis

The methods of analysis as described in Annex I, Table A3: Methods of analysis, will be included in CXS 2341999 after endorsement by CCMAS and the following text will replace the table.

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

9.3 Sampling plan

To be developed.

ANNEX I

~~Chemical and physical characteristics of dried or dehydrated coriander~~

Table A1: Chemical characteristics of dried or dehydrated coriander

The EUMS suggest the following:

The Moisture content (max) should be 9 %w/w for both styles (for Whole and for cracked/broken/Powdered/Ground).

The Volatile oils content (min) for

Whole Group A should be "> 0.5" and

Whole Group B "0.1 to 0.5."

It should be considered whether to classify the "ground" style also into 2 groups according to the volatile oil content (as in ISO 2255): group A more "> 0.5"; group B min. "0.1 to 0.5."

Rationale:

To align to ISO 2255 "Coriander (*Coriandrum sativum* L.), whole or ground (powdered) – Specification".

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

Table A2: Physical characteristics of dried or dehydrated coriander

EUMS suggest the following for the Whole style:											
“Foreign matter” should be max. 0.5 %w/w for all grades.											
“Mammalian excreta” should be max. 1 mg/kg.											
“Other Excreta” should be 0 or similar to “Mammalian excreta” (max. 1 mg/kg).											
<u>Rationale</u>											
Should be aligned to a similar standard, e.g. <i>Standard for Cumin</i> (CXS 327-2017).											
The EUMS furthermore suggest including footnotes explaining the meaning of “Splits fruits” and “Damaged or discoloured fruits”:											
“Splits fruits”: Split fruits are fruits that have been split longitudinally into two parts.											
“Damaged or discoloured fruits”: Damaged or discoloured fruits are whole or split fruits that are damaged, discoloured, or shrivelled, and also include those showing signs of partial or whole damage caused by insects such as weevils											
<u>Rationale:</u>											
This would be in line with the definitions of ISO 2255 “Coriander (<i>Coriandrum sativum</i> L.)”											

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

Notes:

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

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

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

N/A: Not applicable, means that this form of the above product has not been evaluated for this provision, and currently there are no values. N/A does not refer to zero

ANNEX II

Methods of analysis of dried or dehydrated coriander

Table A3: Method of analysis

The EUMS suggest the amendments as per the track changes in the table below:

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

Notes:

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

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

¹ According to the definition of “types of method of analysis” as per the Codex

Ghana

Ghana would like to thank India and the Islamic Republic of Iran for their leadership on the development of draft Standard for spices in the form of dried seeds – requirements for coriander, and would like to submit the following comments.

2.1 Product definition

Ghana support the inclusion of “seeds” in the product definition to read:

“Coriander is a product obtained from the dried or dehydrated mature fruit or seed of *Coriandrum sativum*.”

Rationale:

The seed is the main source of the coriander spice. Also, given that standard will form part of the dried or dehydrated seed, the word “seed” should reflect in the definition.

Chemical characteristics of dried or dehydrated coriander

Ghana supports Table A1 as follows:

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

Philippines

Comments at Step 3/4 in reply to CL 2025/54-SCH

Comment Type	Category	Proposed Change	Rationale/Comment
General	Substantiative	N/A	<p>The Philippines supports the recommendations on the draft standard.</p> <p>Rationale:</p> <p>The proposed classification of the coriander seeds styles is acceptable; it includes further grading classification for the whole/split style. Technical values from the chemical analyses for the parameters of interests should be revisited and harmonized.</p>
Specific 2.1 Product definition	Substantive	<p>"Coriander is a product obtained from the mature fruits of <i>Coriandrum sativum</i> L. which was dried and dehydrated resulting to the commercially known coriander or coriander seed. It has a yellowish brown to light brown [color] and with the shapes spherical to elliptical, measuring approximately 2 mm to 6 mm in diameter."</p>	<p>Though it is commonly called coriander seed as spice, 'fruit' is more appropriate term to be used since the whole mature fruit is harvested and dried. The dried fruit parts such as the pericarp are not removed, afterwards prior to size reduction or packing.</p>

Thailand

Thailand would like to provide suggestions on this document as follows:

1. Section 2.1 product definitions

We agree with the use of the term “seeds” as stated in the product definition of coriander. This is because it would comply with the Codex Classification of Foods and Animal Feeds (CXA 4-1989), and it is also related to Maximum Residue Limits (MRLs). In addition, we would like to add the term “(botanically a fruit)” after the word “seeds” to clarify its correct botanical sense.

2. Annex 1 Table A1: Chemical characteristics and Table A2: Physical characteristics

We would like to seek clarification from the working group on the use of the terms "group" (e.g., group A, group B) in table A1 and "grade" (e.g., grade I, grade II, grade III) in table A2. These terms should be described in more detail. Furthermore, if this relates to the provision for classifying, the specific criteria should be mentioned in "section 3.2.4 classification."