

APPENDIX III

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 Bourbon vanilla Planifolia vanilla	<i>Vanilla planifolia</i> Andrews (Orchidaceae) (syn. <i>V. fragrans</i> (Salis.) Ames)
	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 - vanilla-caviar
- ground/powdered – obtained by grinding vanilla beans (whole, cut or split) ;

Other styles distinctly different from those five above 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.

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 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 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 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 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 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 analysis¹

See Annex 1 Table A3: Methods of analysis for vanilla.

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

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

9.2 Sampling plan

To be developed.

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 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	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.